



COPACABANA PALACE

by ORIENT-EXPRESS

**COCKTAILS** (Selection of five hot and five cold options)

**COLD CANAPÉS**

Spiced Rolled Salmon in Cucumber Barquettes dusted with Toasted Sesame Seed

Tempura Frog Legs in Sweet and Sour Sauce

Carrot Barquette with Steamed Oysters in Chardonnay Aspic

Cherry Tomato stuffed with Boursin and Sliced Almonds

Guineafowl Cubes in Spicy Chocolate

Dates stuffed with Gorgonzola and Walnut Brunoise

Mini-Arab Bread with Aubergine Pâté

Salmon Paupiette with Sour Cream

Baby Potato with Roquefort Cream and Sliced Almonds

Raw Ham Cornet with Melon Noisette

Toast with Olive Tapenade

Strawberry stuffed with Cream Cheese and Carrot Julienne

Mini-Tuna Tartare scented with Dijon Mustard

Carpaccio with Caper Sauce and Parmesan on Arab Bread

Rose Petals with Sour Cream and Salmon Roe

Cream Cheese and Caviar Straws

Salmon Roses on Pumpnickel Bread

Button Mushrooms à la Provençale

Sliced Mango with Crayfish Medallions and Golf Dressing

Fig Barquettes with Pâté de Foie Gras and Blackberry Jelly

Parma Ham with Wild Asparagus Tips



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Finely Sliced Walnut Baguette with Buffalo Mozzarella, Marjoram and Cherry Tomato

Finely Pâté de Foie Gras in Aromatized Chocolate

Blinis with Sour Cream and Caviar

Thai Shrimp in Mini-Baguettes

Banana Chips with Roquefort Cheese and Cashew Nut Brunoise

Mini Beef Wellington

Pumpernickel Bread with Salmon Tartare and Quail Eggs

Crêpe stuffed with Sun-Dried Tomatoes and Rocket

Aubergine Roll with Buffalo Mozzarella and Marjoram

Phyllo Pastry Basket with Smoked Chicken Cole Slaw

Kavli crispbread with Brie, Tomato Concassé and Marjoram

Presentations in mini-bowls, barquettes and tartlets

Mini-Bowl of Seafood with Avocado and Salmon Roe

Mini-Dish of Pâté de Foie Gras on Wholegrain Toast with Blackberry Chutney

Kanikama Tartlet with Green Apple and Walnuts

Emmenthal and Pesto Barquette

Aubergine Caviar and Curd Tartlet

Parma Ham Julienne Barquette with Melon Pearls

California Roll Served on a Spoon

Coconut Spoon with Guacamole and Quail Breast



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### **HOT CANAPÉS**

Coconut Shrimp with Guava Chutney

Shrimp Tempura in Sweet and Sour Sauce

Ham Cordon Bleu

Shrimp Puff with Catupiry Cream Cheese

Spinach Puff with Ricotta

Pâté de Foie Gras Puff with Blackberry Chutney

Funghi Puff

Fresh Funghi Puff perfumed with Truffles

Pork and Prune Puff

Palm Heart Puff

Shitake Puff

Napolitano Puff

Phyllo Pastry stuffed with Ginger -Scented Shrimp

Phyllo Pastry stuffed with Marinated Turkey and Nut Purée

Mini-Crêpe with Brie and Apricot

Mini-Crêpe with Curried Chicken

Mini-Crêpe with Salt Cod

Mini-Crêpe with Pleurotes

Mini-Quiche with Leek

Mini-Quiche with Onion

Mini-Quiche with Spinach and Ricotta

Mini-Quiche with Gruyère

Mini-Quiche with Sun-Dried Tomatoes

Mini-Quiche Lorraine



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Phyllo Pastry Roll with stuffed with Marinated Duck  
Pleurotes stuffed with Salmon and Sour Cream  
Spring Roll stuffed with Shrimp and Catupiry Cream Cheese in Sweet and Sour Sauce  
Spring Roll stuffed with Vegetables in Sweet and Sour Sauce  
Apricot Triangle with Brie  
Apple Triangle with Almonds  
Phyllo Pastry Triangle stuffed with Ricotta and Spinach  
Salt Cod Roll

Vol-au-Vent stuffed with Chicken and Gorgonzola  
Vol-au-Vent stuffed with Seafood  
Vol-au-Vent stuffed with Palm Hearts  
Vol-au-Vent stuffed with Fresh Asparagus

\* Soups: Creams, Broths, Bouillons

Cream of Pumpkin with Gorgonzola Brunoise  
Bean Soup with Croutons  
Cream of Parsnip with Sour Cream  
Cream of Leek with Salmon Chantilly  
Cream of Cauliflower with Flaked Tuna  
Tomato Soup scented with Orange  
Fresh Funghi Cappuccino  
Creamy Coconut Shrimp Bobó  
Spicy Shrimp Moqueca



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**ENTRÉES** (Select four cold dishes and four salads)

**COLD DISHES**

Italian Antipasti (Bell Pepper, Aubergine, Zucchini and Onion Grilled in Olive Oil)  
Pastrami and Grison Plate  
Chicken Ballotine with Sun-Dried Tomatoes  
Italian Carpaccio with Capers and Parmesan  
Grison Carpaccio with Rocket and Parmesan  
Sliced Roast Chester with Fruit  
Sliced Haddock Fillet  
Porgy Fillet marinated with Herbs  
Steamed Salmon Fillet with Aromatic Herbs  
Salmon Fillet en Croûte  
Wood-Smoked Salmon  
Marinated Fresh Salmon Fillet  
Gravlax Fillet  
Sorubim Fillet and Smoked Herring  
Pâté de Foie Gras and Berry Chutney  
Sliced Turkey Breast with Fruit  
Raw Ham with Figs  
Parma Ham with Melon Noisettes  
Sliced Roast Beef  
Fine Cheese Board  
Salmon and Broccoli Terrine

**SALADS**

Caesar Salad  
Bouquet of Iceberg Lettuce Shells with Anchovy Fillets and Parmesan  
Bouquet of Salad Greens with Croutons and Bacon  
Bouquet of Salad Greens with Parmesan Slivers and Walnuts  
White and Green Asparagus  
White and Green Asparagus with Salmon Cubes  
Grilled Aubergine with Sun-Dried Tomatoes  
Bean Shoot Salad with Chinese Leeks and Soy Sauce  
Shrimp Salad with Celery and Fennel  
Shrimp Salad with Fennel and Fresh Herbs  
Shrimp Salad with Tofu and **Sprouts**  
Artichoke Hearts in Extra-Virgin Olive Oil  
Moroccan Couscous with Dried Fruit  
Grilled Endive in Balsâmic Vinaigrette with Smoked Salmon  
Seafood Salad  
Chickpea Salad with Tuna  
Lentil Salad with Ham Cubes  
Squid Salad with Celery and Walnuts  
Buffalo Mozzarella with Sun-Dried Tomatoes  
Three-Color Penne with Pesto and Pinenuts



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Cherry Tomato Salad with Aromatic Herbs and Tofu Cubes  
Cherry Tomato Salad with Buffalo Mozzarella and Fines Herbes  
Italian Salad  
Taboulé  
Tropical Salad  
Hot Brie with Apricot Jelly

Dressings: Tartare, Vinaigrette, Scandinavian, Golf and Balsamic

Selection of Breads from our Bakery

**MEATS** (Select one type)

Fillet Steak Escalope with Mixed Funghi  
Fillet Mignon Medallion au Poivre  
Fillet Steak en Croûte  
Chopped Steak à la Copacabana Palace  
Fillet Mignon in Port Wine Sauce with Truffles

*OPTIONS* (add R\$ 10.00 to the Price per Person)

Veal à la Bordelaise  
Veal Escalope in Mustard à l'Ancienne Sauce  
Roast Lamb Ribs with Tapenade Cream and Semolina Gnocchi with Leeks  
Wild Boar Cutlet in Sicilian Lemon Sauce

**FISH** (Select one type)

Thai-style Salmon Fillet  
Fillet of Sea-Bass in Langoustine and Fines Herbes Sauce  
Tropical Salmon Scaloppini  
Porgy Fillet in Belle Meunière Sauce  
Snowy Grouper Fillet with Herb Butter

*OPTIONS* (add R\$ 10.00 to the Price per Person)

Crayfish Tail in Champagne and Chive Sauce  
Lobster Thermidor Medallion  
Shrimp in Herbed Olive Oil  
Shrimp in Champagne Sauce  
Shrimp and Leek Ragout in Green Pepper Sauce  
Haddock in Passionfruit Sauce



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**POULTRY** (Select one type)

Chicken Paupiette with Sun-Dried Tomatoes and Mozzarella  
Guineafowl in Pinenut Sauce  
Chicken Escalope in Apricot Sauce with Toasted Almonds  
Turkey Scaloppini in Nut Sauce

*OPTIONS* (add R\$ 10.00 to the Price per Person)

Partridge with Chanterelles  
Partridge in Portuguese Chestnut Sauce  
Roast Duck in Honey / Rosemary Sauce  
Duck Breast Supreme in Orange Sauce

**PASTAS** (Select one type)

Cappeletti stuffed with Ricotta and Walnuts  
Two-Color Ravioli stuffed with Sun-Dried Tomatoes and Mozzarella  
Penne in Nantua Sauce with Cubed Langoustine  
Ravioli stuffed with Gorgonzola and Apricot in Mascarpone and Walnut Sauce  
Pumpkin Ravioli with Pear  
Salmon Ravioli  
Cappeletti stuffed with assorted Mushrooms

Sauces: Marjoram, Funghi, Italian Tomato, Four Cheese, Mascarpone and Sun-Dried Tomatoes

**SIDE DISHES** (Select three types)

White Rice  
Seven Grain Rice  
Wild Rice  
Risotto with Sun-Dried Tomatoes and Brie Cheese  
Risotto with Saffron and Wild Asparagus Tips  
Sauté Potatoes  
Potato Noisettes  
Roesti Potatoes  
William Potatoes  
Potatoes Anna  
Roast Potatoes  
Lyonnaise Potatoes  
Spghettini with Vegetables and Ginger  
Vegetables Jardinière  
Vegetables Julienne



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Selected Baby Vegetables  
Apple Purée  
Parsnip Purée  
Japanese Pumpkin Purée

**DESSERTS** (Select five types, as well as two ice creams, two toppings and sliced fruits)

Apple Strudel  
Chocolate Brownie with Walnuts  
Charlotte Cecília  
Crème Brûlée: traditional or Romeo and Juliet (Guava Conserve and Cream Cheese)  
Crêpe Suzette  
Sliced Fresh Fruit of the Season  
Mille-Feuilles with Berries  
Mini-Éclairs  
Mini-Mousses  
Mini-Pâtisserie  
Passionfruit Mousse  
Pannacotta with Berries  
Tapioca Pudding  
Tiramisu  
Chocolate Fudge Gateau with Chocolate Shavings  
Walnut Gateau with Sweet Egg Threads  
Crunchy Caramel Gateau  
Coconut Pineapple Pie  
Lime Pie with Italian Meringue  
Strawberry Tart  
Walnut Pecan Gateau  
Black Forest Gateau  
Ipanema Gateau

*Ice Creams:*

Vanilla  
Chocolate  
Pistachio  
Coconut  
Graviola  
Cupuassu  
Mango  
Lime  
Passionfruit  
Raspberry  
Guava



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Cinnamon  
Tapioca  
Strawberry

*Toppings:*  
Vanilla  
Berries  
Apricot  
Chocolate  
Caramel  
Passionfruit  
Strawberry  
Coconut

Coffee, Tea and Petit Fours

**BEVERAGES:**

Mineral Water and Soft Drinks

Price per Person: R\$ 205.00 + 10% Service Charge



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