



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 Barquettes with Steamed Oysters in Chardonnay Aspic

Cherry Tomatoes 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 Potatoes 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 Barquette with Pâté de Foie Gras and Blackberry Jelly



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Parma Ham with Wild Asparagus Tips
Finely Sliced Walnut Baguette with Buffalo Mozzarella, Marjoram and
Cherry Tomatoes
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
Pumpnickel 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 Apples and Walnuts
Emmenthal and Pesto Barquette
Aubergine Caviar and Curd Tartlet
Parma Ham Julienne Barquette with Melon Pearls
California Roll Served on a Spoon



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Coconut Spoon with Guacamole and Quail Breast

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



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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

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



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* 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

OPTION I

Gazpacho with Langoustine and Caviar with Chives

Filet Mignon Medallion

in Tartuffe Sauce with Potatoes Anna and Carrots Vichy

Praline Parfait with Custard and Chocolate Ice Cream

Coffee and Petit Fours



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OPTION II

Mini-Vol-au-Vent Plate, stuffed with Palm Hearts, Chicken and Mushrooms, Gorgonzola and Seafood

Fillet of Sole in Chive Sauce served with Parsnip Purée
Apple Brunoise with Zucchini and Carrot Julienne

Mini-Strawberry Tart with Crème Chiboust, Custard and Pistachio Ice Cream

Coffee and Petit Fours

OPTION III

Pâté de Foie Gras and Small Green Salad of the Season,
Fennel Chutney and Melba Toast

Salmon Fillet in Pecan Sauce with **Braised Baby Zucchini**
and Fresh Peas

Strawberry Cheese Cake with Chocolate Brownie, Coffee Topping and Cinnamon Ice Cream



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Coffee and Petit Fours

OPTION IV

Seafood Risotto scented with Saffron

Partridge in Port Wine Sauce

Sauté Potatoes, Artichokes and Olives

Spiced Pears on Dacquoise with Zabaglione Topping and Chocolate
Ice Cream

Coffee and Petit Fours

OPTION V

Green Salad of the Season with Sun-Dried Tomatoes and Buffalo
Mozzarella Quiche

Sirloin Scaloppini

Potato Sauté à la Provençale and Diced Carrots

Pannacotta with Berry Topping and Chocolate Ice Cream

Coffee and Petit Fours



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OPTION VI

Leek Ragout with Shrimp and Asparagus Tips in Light Green Pepper
Sauce

Grilled Filet Mignon in Bordelaise Sauce

Baby Potatoes with Button Mushrooms

Green Bean Bundle

Sparkling Wine Mousse Cake with Cheese Ice Cream and Guava
Topping

Coffee and Petit Fours

OPTION VII

Sorubim Carpaccio with Rocket Salad and Tomato Brunoise with Dill-
Dusted Cucumber

Fillet of Veal Wine Sauce with Button Mushrooms

Potato Cubes with Artichokes and Olives

Caramel Mousse with Hazelnut Cream, Mint Topping and Vanilla Ice
Cream

Coffee and Petit Fours



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OPTION VIII

Clam Petals in Chardonnay Sauce with Vegetables Julienne

Veal Escalope in Gravy

Parsnip Purée with Truffles and Fresh Peas

Cupuassu Bavaoise with Custard and Chocolate Ice Cream

Coffee and Petit Fours

OPTION IX

Langoustine Carpaccio with Endive and Salmon Roe Chantilly with
Chives

Partridge Supreme in Portuguese Chestnut Sauce

Broccoli Risotto with Orange-Flavored Diced Carrots

Truffle Gateau with Vanilla Topping and Assai Ice Cream

Coffee and Petit Fours



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OPTION X

Angel-Hair Pasta in Fresh Tomato Sauce, Langoustine and Chervil

Fillet of Lamb in Artichoke Heart Sauce

Wild Rice Risotto with Green Asparagus and Carrot Brunoise

Chocolate Crowned Passionfruit Mousse with Blackcurrant Topping
and Vanilla Ice Cream

Coffee and Petit Fours

OPTION XI

Green Asparagus Tips Gratinées in Sabayon Sauce

Clam and Porgy Fricassee

Baby Vegetables scented with Chablis

Gianduia Mini-Gateau with Hazelnut Crunch and Strawberry Ice Cream

Coffee and Petit Fours



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BEVERAGES:

Mineral Water, Soft Drinks, Fruit Juice and Beer

Price per Person: R\$ 220.00 + 10% Service Charge



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