



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 Pumpernickel 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

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

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



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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

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

BEVERAGES:

Mineral Water and Soft Drinks

Price per Person: R\$ 92.00 + 10% Service Charge

- Values for a two-hour service; each additional hour will increase 30% on the initial amount.