

# BUFFET ALGARVE

## SIMPLE AND COMPOSED SALADS & OTHERS

Lettuce, carrot, beetroot, cucumber, onion and tomato salad  
Roast beef with pickles and sun-dried tomato  
Guacamole with toast  
Roasted vegetable salad with seitan  
Rice salad with corn, peas and grilled pineapple • Chef's salad  
Apple salad with cheese, ham and walnuts  
Black-eyed pea salad with tuna, red onion, corn and eggs  
Corn, olives and pickles  
Dressings: vinaigrette, cocktail and Caesar

## HOT MAIN DISHES

Chickpea soup with spinach • Grilled fish fillet of the day  
Fried shrimp with garlic and chili • Beef meatballs with tomato sauce  
Pork escalopes with apple and sweet potato  
Grilled turkey steaks • Vegetables with seitan and sesame seeds • Sautéed pasta  
Baked macaroni with chicken – Pasta with tomato concassé  
Sautéed spaghetti – White rice  
Stewed cabbage with soy sausages and saffron – Mixed vegetables  
Roasted potatoes – French fries • Savory pastries of the day

## SHOW COOKING

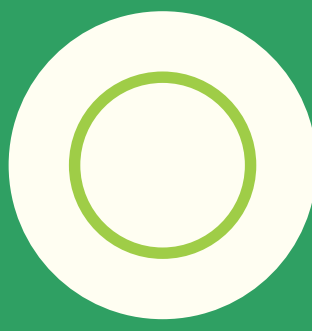
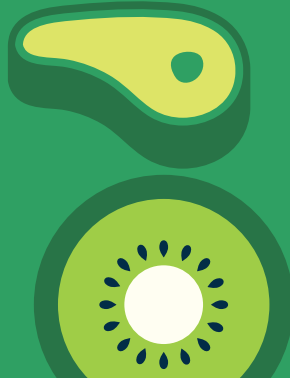
Selection of pizzas of the day

## DESSERTS

Assortment of desserts  
Chocolate and strawberry ice cream  
Seasonal fruit • Sliced fruit

Please let us know if you have any dietary requirements.

VAT Included. Complaints Book available. No food or drink can be charged if not request by the client. Allergen information available.



# BUFFET EDEN

## SIMPLE AND COMPOSED SALADS & OTHERS

Lettuce, carrot, beetroot, cucumber, onion and tomato salad

Melon with cured ham

Asparagus with salmon and micro vegetables

Roasted vegetables with vegan sausages and pineapple

Tuna salad with potatoes, green beans, egg, corn and red onion

Chef's salad

Algarve salad with fresh cheese

Eggs with mayonnaise and saffron

Corn, olives and pickles

Dressings: vinaigrette, cocktail and Caesar

## HOT MAIN DISHES

Vegetable cream soup • Grilled salmon with asparagus and cherry tomato

Fried shrimp with garlic and chili • Grilled pork with coriander sauce

Chicken stroganoff with gherkins • Eggplant gratin with minced beef

Quinoa with vegetables and dried fruits

White beans with vegetables and soy sausages

Pasta of the day carbonara • Sautéed pasta • Carrot rice • White rice

Sautéed Brussels sprouts with red onion and peppers – Seasonal vegetables

French fries • Parisienne potatoes

Savory pastries of the day – Nuggets

## SHOW COOKING

Selection of pizzas of the day

## DESSERTS

Assortment of desserts

Chocolate and strawberry ice cream

Seasonal fruit • Sliced fruit

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# BUFFET ESSENCE

## SIMPLE AND COMPOSED SALADS & OTHERS

Lettuce, carrot, beetroot, cucumber, onion and tomato salad  
Melon with cured ham  
Roast beef, asparagus tips and Dijon mustard  
Tuna salad with peppers, tomato, onion and eggs • Chef's salad  
Potato, shrimp and mayonnaise salad • Caesar salad with smoked salmon  
Tomato, fresh cheese, olives and mango • Corn, olives and pickles  
Dressings: vinaigrette, cocktail and Caesar

## HOT MAIN DISHES

Carrot cream soup with julienne zucchini  
Sautéed tuna with roasted vegetables and coriander sauce  
Salmon with braised endives & Grilled veal with garlic sauce  
Grilled pork tenderloin with peppers • Chili con carne  
Bean stew with sweet potato and vegan sausages  
Quinoa with roasted vegetables and scrambled eggs  
Pasta with tomato sauce • Plain pasta • White rice  
Roasted vegetables with curry and pineapple  
Cauliflower gratin • Seasonal vegetables • Roasted potatoes  
French fries • Savory pastries of the day

## SHOW COOKING

Selection of pizzas of the day

## DESSERTS

Assortment of desserts  
Chocolate and strawberry ice cream  
Seasonal fruit • Sliced fruit

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# BUFFET HORIZON

## SIMPLE AND COMPOSED SALADS & OTHERS

Lettuce, carrot, beetroot, cucumber, onion and tomato salad  
Selection of pâtés with exotic fruits  
Quiche of the day • Chicken wraps with lettuce and mayonnaise  
Seafood salad with fruit and cocktail sauce • Chef's salad  
Russian salad with eggs • Bean salad with tofu and sautéed vegetables  
Mixed fresh leaves with dried fruits, blue cheese and croutons  
Sweetcorn, olives and pickles • Dressings: vinaigrette, cocktail and Caesar

## HOT MAIN DISHES

Country vegetable soup  
Roasted cod with cherry tomatoes and olives • Grilled sea bream fillet  
Sautéed diced turkey with mushrooms and spring onions in a creamy sauce  
Veal escalopes cooked on the griddle • Beef burgers in a bun  
Baked pasta with vegetables and tofu  
Simple sautéed pasta with tomato sauce  
Black-eyed beans with cabbage, pumpkin and dried fruits  
Soya with vegetables and saffron sauce • White rice  
Braised carrots with mint • Seasonal vegetables  
Boiled potatoes • Chips • Savoury pastries of the day

## SHOW COOKING

Selection of pizzas of the day

## DESSERTS

Assortment of desserts  
Chocolate and strawberry ice cream  
Seasonal fruit • Sliced fruit

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# BUFFET

## PAELLA & BARBECUE

### SIMPLE AND COMPOSED SALADS & OTHERS

Lettuce, carrot, beetroot, cucumber, onion and tomato salad  
Gazpacho • Melon with cured ham • Algarvian salad  
Potato salad with mayonnaise, parsley and red onion • Greek salad  
Couscous with chickpeas, roasted courgette, pumpkin and dried fruits  
Prawn Caesar salad & Hummus with nachos  
Leaf salad with seafood sticks and peach • Sweetcorn, olives and pickles  
Dressings: vinaigrette, cocktail and Caesar

### HOT MAIN DISHES

Vegetable cream soup  
Paella with meat and seafood  
Grilled fish of the day – Grilled swordfish  
Grilled lamb cutlets  
Grilled pork ribs – Barbecue chicken  
Burger in a bun  
Roasted sausage  
Vegetable stew with chickpeas and soya  
Roasted potatoes – Chips – White rice  
Ricotta and spinach ravioli  
Pasta with Bolognese sauce – Plain pasta  
Broccoli with sweetcorn – Mixed vegetables  
Savoury pastries of the day

### DESSERTS

Assortment of desserts  
Chocolate and strawberry ice cream  
Seasonal fruit  
Sliced fruit

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# BUFFET SOLSTICE

## SIMPLE AND COMPOSED SALADS & OTHERS

Lettuce, carrot, beetroot, cucumber, onion and tomato salad  
Tinned mackerel fillets  
Vegetarian tacos with avocado, tomato, red onion and coriander  
Mozzarella with tomato and pesto • Chef's salad  
Edamame salad with sweetcorn, tomato, red onion and aromatic herbs  
Leaf salad with pecorino and dried fruits • Eggs with lettuce and cocktail sauce  
Chicken salad with leaves, feta cheese and croutons  
Sweetcorn, olives and pickles  
Dressings: vinaigrette, cocktail and Caesar

## HOT MAIN DISHES

Julienne vegetable soup • Grilled sea bass fillet  
Griddled mackerel with sautéed vegetables  
Chicken with cheese • Beef with pepper sauce  
Baked vegetarian meatballs • Ricotta and spinach tortelloni  
Spaghetti • Sautéed pasta with pesto and tomato  
Vegetable stew with tofu and saffron • Roasted vegetables  
White beans with vegetables • Seasonal vegetables  
White rice • Boiled potatoes • Chips • Savoury pastries of the day

## SHOW COOKING

Selection of pizzas of the day

## DESSERTS

Assortment of desserts  
Chocolate and strawberry ice cream  
Seasonal fruit  
Sliced fruit

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# BUFFET

# SUNNY DAY

## PLAIN AND COMPOUND SALADS & OTHERS

Lettuce, carrot, beetroot, cucumber, onion and tomato salad  
Cold asparagus • Mussels with vinaigrette sauce  
Selected charcuterie • Eggs with lettuce and mayonnaise  
Fresh cheese with tomato and mango  
Kale salad with cocktail dressing, carrots and sultanas • Chef's salad  
Chickpea salad with tuna, eggs and coriander  
Pasta salad with cold meats, corn and tomatoes  
Corn, olives and pickles  
Sauces: vinaigrette, cocktail and caesar

## HOT MAIN COURSES

Carrot and watercress soup  
Flounder fillet with shrimp and saffron sauce  
Swordfish with fruit • Beef pie au gratin  
Grilled Turkey Steak with Herb Olive Oil  
Pork escalopes with mustard sauce  
Edamame with quinoa, sautéed tofu with spices, soy and chillies  
Pasta au gratin with cheese, sautéed pasta  
Mushrooms á bráz • Pea Rice • White Rice  
Roasted vegetables with curry and seitan, sunflower seeds  
Selection of Seasonal Vegetables  
Baked potatoes with peppers • French fries • Snacks of the day

## SHOW COOKING

Selection of pizzas of the day

## DESSERTS

After-dinner Sort  
Chocolate and strawberry ice cream  
Seasonal fruit • Sliced fruit

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