MENU

STARTERS & ANTIPASTI

- SELECTION OF CHEESES AND COLD CUTS
- TENDER HAM WITH TROPICAL FRUIT SAUCE
- CHEF'S ANTIPASTI (MARINATED EGGPLANT, ZUCCHINI, MUSHROOMS AND BELL PEPPERS)
- BEEF CARPACCIO WITH ARUGULA AND PARMESAN
- FISH CEVICHE
- TRIO OF MARINATED FISH
- MINI PUFF PASTRY WITH CODFISH AND LEEK

SALADS

- MIXED GREENS WITH FRUIT AND NUTS
- CAPRESE SALAD WITH CHERRY TOMATOES AND BASIL PESTO
- ARUGULA WITH SUN-DRIED TOMATOES AND PARMESAN SHAVINGS
- CHICKPEA SALAD WITH CODFISH, OLIVES AND EGGS
- CLASSIC WALDORF SALAD (GREEN APPLE, WALNUTS AND YOGURT)
- SHRIMP CAESAR SALAD WITH HERB CROUTONS
- MIXED BABY GREENS WITH STRAWBERRIES AND NUTS
- QUINOA WITH VEGETABLES AND TRUFFLE OIL
- MOROCCAN COUSCOUS TABBOULEH
- NEW YEAR'S LENTILS WITH SMOKED BACON

INCLUDED BEVERAGES

- SOFT DRINKS, STILL WATER AND JUICE
- FAUSTO SPARKLING WINE (1 GLASS PER ADULT)
- SELECTED WINE (1 GLASS PER ADULT)

SUSHI & SASHIMI

- SELECTION OF ASSORTED SUSHI AND SASHIMI

HOT DISHES

- RICE WITH ALMONDS, SUN-DRIED TOMATOES AND ARUGULA
- SHRIMP RISOTTO WITH A TOUCH OF CHAMPAGNE
- ROASTED VEGETABLES WITH A FINE HERB CRUST
- RICOTTA AND SPINACH RAVIOLI WITH PARMESAN SAUCE
- MINI PENNE WITH POMODORO SAUCE
- CREAMY POTATO GRATIN WITH NUTMEG
- CHRISTMAS FAROFA WITH DRIED FRUIT AND BACON
- CODFISH GRATIN WITH OLIVE OIL AND CONFIT GARLIC
- CHRISTMAS-STYLE CHESTER CHICKEN WITH APRICOT SAUCE
- BEEF TENDERLOIN WITH CREAMY MUSHROOM SAUCE
- GRILLED SALMON WITH LEMON BEURRE BLANC

DESSERTS

- FRENCH TOAST WITH DULCE DE LECHE SAUCE
- CHRISTMAS CHOCOLATE AND RED BERRY YULE LOG
- APPLE AND CARAMEL TART
- COCONUT PANNA COTTA WITH PASSION FRUIT
- MINI RED BERRY CHEESECAKE
- BELGIAN CHOCOLATE MOUSSE
- MINI MINAS GERAIS-STYLE FLAN

BEVERAGES CHARGED SEPARATELY

- PREMIUM WINE
- SPARKLING WINE
- BEER
- COCKTAILS

