



CCB

CENTRO DE REUNIÕES

KIT BANQUETES

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BUFFET TENT

(MINIMUM 50 PEOPLE, MAXIMUM 800 PEOPLE)

SOUPS

- Velouté cream of asparagus
- Creamy carrot soup with fennel
- Cream of coriander soup
- Prawn Bisque

HOT COURSES

PASTAS

- Linguini pomodoro
- Vegetarian fuzilli
- Vegetable lasagnette

FISH

- Stone bass slice with fennel orange gravy
- Codfish with spinach au gratin
- Grouper fillet alla fiorentina

MEAT

- Roast leg of pork with rosemary and port wine
- Thinly sliced veal with braised vegetables and lemon velouté
- Chicken breast with mushrooms, spinach and "farinheira" (Portuguese sausage made with flour)

SALADS

- Earth (lettuce, tomato, carrot and olives)
- Chickpeas with onion, tomato, egg, parsley and olives
- Tuna fish from the Azores with black-eyed beans, hard-boiled egg and chives

DESSERTS

- Fresh fruit in bowl
- Vanilla pistachio cream on puff pastry
- Almond tart with fresh fruit
- Creamy custard
- Chocolate Praline

SELECT ONE SOUP AND TWO HOT COURSES
(1 PASTA AND ANY OTHER)

PANCAS WHITE AND/OR RED WINE (ESTREMADURA),
SPARKLING/STILL MINERAL WATER AND COFFEE
ARE INCLUDED

SPECIAL BUFFET

(MINIMUM 50 PEOPLE, MAXIMUM 250 PEOPLE)

SOUPS

- Smooth carrot soup with fennel
- Creamy coriander soup
- Cream of spinach soup
- Prawn Bisque
- Velouté cream of asparagus

HOT COURSES

PASTAS

- Linguini pomodoro
- Vegetarian fuzilli
- Grilled vegetables with herbs

FISH

- Stone bass slice with fennel orange gravy
- Codfish with spinach au gratin
- Grouper fillet alla fiorentina
- Codfish with béchamel sauce
- Salmon in court-bouillon with young wine velouté sauce

MEAT

- Roast leg of pork with rosemary and port wine
- Thinly sliced veal with braised vegetables and lemon velouté
- Chicken breast with mushrooms, spinach and “farinheira” (Portuguese sausage made with flour)
- Black pork with coriander fried rice
- Steer meat medallions with mixed pepper sauce

SALADS

- Earth (lettuce, tomato, carrot and olives)
- Chickpeas with onion, tomato, egg, parsley and olives
- Tuna fish from the Azores with black-eyed beans, hard-boiled egg and chives

DESSERTS

- Fresh fruit in bowl
- Vanilla pistachio cream on top of puff pastry
- Almond tart with fresh fruit
- Creamy custard
- Chocolate Praline
- Strawberry bavaroise

SELECT ONE SOUP AND TWO HOT COURSES
(1 PASTA AND ANY OTHER)

PANCAS WHITE AND/OR RED WINE (ESTREMADURA),
SPARKLING/STILL MINERAL WATER AND COFFEE
ARE INCLUDED

BUFFETS

SALADS

- Earth (lettuce, tomato, carrot, mushrooms and olives)
- Prawn salad with sautéed vegetables
- White beans salad with tomato, bacon and basil
- Red beans coriander salad with country sausage
- Mushrooms marinated in olive oil and lemon with sliced parmesan cheese
- Marinated carrot Algarve style
- Tiny potatoes with onion, hard-boiled eggs and mayonnaise
- Black-eyed beans with red onion and parsley
- Beetroot pineapple salad
- Chicken and sweet corn salad
- Russian salad
- Tofu with vegetables and soya bean sprouts
- Fresh cheese salad with thinly sliced fruit
- Vegetarian penne
- Courgette salad marinated with mixed herbs
- Pea, onion, red pepper and boiled egg salad

DRESSINGS

- Vinaigrette (extra-virgin olive oil and vinegar)
- Citronete (extra-virgin olive oil and lemon)
- Olive emulsion
- Parsley emulsion

CHOICE OF 4 SALADS
EACH EXTRA SALAD

COLD STARTERS

- Mussels in cold “escabeche” (cooked onion and vinegar sauce)
- Tuna fish from the Azores with black-eyed beans, hard-boiled egg and chives
- Coriander marinated squid
- Shredded codfish Lisbon style
- Assortment of smoked fish with traditional garnish
- Octopus and pepper salad
- Caprese and tomato with basil
- Roast beef
- Roasted cod puffs
- Bresaola (beef prosciutto) with cheese and mousse
- Terrine of assorted vegetables
- Duck liver paste with Port wine
- Fish mayonnaise, new potatoes, hard-boiled egg on julienned lettuce
- Melon with cured ham (prosciutto)
- Chicken mayonnaise with apple and dried fruits
- Assorted sausages and cold meats (cured ham, rolled smoked ham and smoked sausage)

HOT STARTERS

- Smooth carrot soup with fennel
- Pea creamy soup
- Cream of leek soup
- Asparagus velouté cream
- Prawn Bisque
- Scallop shell puff with passion fruit sauce
- Sautéed mushrooms with rice sausage
- Prawns in kadaif (vermicelli-like pastry)

MINIMUM CHOICE OF 4 STARTERS
EACH EXTRA STARTER

MAIN COURSES

FISH

- Codfish with spinach au gratin
- Codfish with béchamel sauce
- Tiny monkfish fillets in kadaif with vegetable rice
- Medallions of grouper on vegetables with prawn sauce and new potatoes
- Stone bass slice a la fiorentina
- Salmon with young wine sauce
- Roasted grouper Mediterranean style with new potatoes
- Black scabbard fillets with spinach rice and orange sauce

VEGETARIAN

- Linguini pomodoro
- Grilled vegetables
- Vegetarian lasagnette

MEAT

- Medallions of pork with asparagus breadcrumbs
- Chicken breast with spinach, mushrooms and farinheira (Portuguese sausage made with flour)
- Roast leg of pork with rosemary and port wine
- Black pork with coriander fried rice
- Turkey strogonoff with cepes
- Fillets of steer Marrare style
- Poultry puffs with vegetables
- Thinly sliced veal, braised vegetables and lemon velouté sauce

CHOICE OF 1 HOT COURSE
CHOICE OF 2 HOT COURSES

DESSERT BUFFET

- Fresh fruit in bowl
- Italian meringue patties on wild berries jelly
- Puff pastry topped with vanilla and pistachio cream
- Carob mousse macerated in Calvados (apple brandy)
- Almond sweet pie with fresh fruit
- Condensed milk pudding
- Zabaglione cream with Pancas wine
- Catarina wine mousse with sultanas macerated in rosemary honey
- Egg pudding from the monastery of Alcobaça
- Classic tiramisú
- Sacher Torte with almond praline and caramel vanilla coulis
- Pumpkin sweet pie with cinnamon crumbles
- Lemon meringue pie
- Sericaia with plums macerated in black tea (sort of flattened sponge cake)
- Almond Pithivier
- Coconut raspberry sweet pie
- Pecan roll with pumpkin cream and milk reduction
- Cold passion fruit soufflé
- Custard cream
- Rice clafoutis with cherry tomato compote
- Opera sweet pie
- White delicacy

MINIMUM CHOICE OF 5 VARIETIES
EXTRA VARIETY, PER UNIT



BEVERAGES

- Pancas white and red wine (from Estremadura)
- Sparkling/still mineral water and coffee

CHEESES - EXTRA

- Serra, Rabaçal, Chèvre, Brie and Emmenthal

ICE-CREAM - EXTRA

(except for outdoor events)

- Chocolate, Vanilla and Strawberry

MENU I

- Asparagus creamy soup
 - Cream of coriander soup
 - Spinach creamy soup
 - Vegetable terrine
 - Melon with cured ham (prosciutto) (seasonable)
 - Chicken vol-au-vent with crispy cured ham
-
- Braised salmon with sautéed vegetables
 - Codfish with béchamel sauce
 - Stone bass slice with Chardonay wine velouté sauce
-
- Roast leg of pork with rosemary and port wine
 - Chicken breast with spinach, mushrooms and farinheira (Portuguese sausage made with flour)
 - Turkey strogonoff with mushrooms and Muscatel wine
-
- Fresh fruit
 - Baked apple
 - Sericaia (sort of flattened sponge cake)
 - French pudding
 - Traditional liqueur Parfait with roasted cashew nuts

Pancas white and/or red wine (Estremadura),
sparkling/still mineral water and coffee included

SELECT ONE STARTER, ONE MAIN COURSE
AND ONE DESSERT

MENU II

- Smooth carrot soup with fennel
 - Prawn Bisque
 - Roasted codfish puffs
 - Apple chicken salad
-
- Black scabbard fillets with spinach rice and orange sauce
 - Roasted stone bass Mediterranean style
 - Grouper medallions with prawn sauce
-
- Medallions of pork with coriander mashed bread and farinheira (Portuguese sausage made with flour)
 - Tiny steer fillets Marrare style
 - Thinly sliced veal, braised vegetables and lemon velouté sauce
-
- Fresh fruit
 - Carob mousse macerated in Calvados (apple brandy)
 - Almond sweet pie with fresh fruit
 - Zabaglione cream with Pancas wine
 - Cinnamon panna cotta with wild berries “coulis” and orange syrup

Pancas white and/or red wine (Estremadura), sparkling/still mineral water and coffee included

SELECT ONE STARTER, ONE MAIN COURSE
AND ONE DESSERT

MENU III

- Smoked salmon salad with green asparagus
 - Tataki with assorted vegetables and “wasabi” foam
 - Prawn Bisque
 - Rich soup from the Atlantic
-
- Monkfish medallions in “kadaif” and vegetable rice
 - Tiny marinated cod fillets with Portuguese cabbage and chickpea purée
 - Steamed stone bass with passion fruit sauce and salmon caviar
 - Seafood linguini
-
- Black pork with asparagus breadcrumbs
 - Lamb carré with grilled vegetables
 - Partridge puff with greens
-
- Fresh fruit Macedonia salad
 - Italian meringue patties on wild berries jelly
 - Cold passion fruit soufflé
 - Opera tart

Pancas white and/or red wine (Estremadura), sparkling/still mineral water and coffee included

SELECT ONE STARTER, TWO MAIN COURSES
AND ONE DESSERT

MENU IV

(MINIMUM 50 PEOPLE)

Flying Buffet

STARTERS

- Rocket salad with fresh cheese and mango
- Scallop shell vol-au-vent
- Skewer Caprese

- Smoked turkey salad with green corn
- Swiss salad (cabbage, cheese, ham, mayonnaise and dried fruits)
- Asparagus velouté with bitter almond

PASTA

- Farfalle porcini
- Vegetarian fusilli

MAIN COURSE

- Codfish with béchamel sauce
- Kadaif stuffed with tiny monkfish fillets
- Black pork emincé with coriander fried rice
- Veal stroganoff with small onions and muscatel

DESSERT

- Profiteroles with vanilla cream filling
- Assorted shots
- Chocolate truffles
- Fruit on the spit

Pancas white and/or red wine (Estremadura), sparkling/
still mineral water, coffee and cinnamon crisps

SELECT ONE PASTA AND ONE MAIN COURSE

JANTAR DE GALA

Welcome drink

- Sparkling wine, Imperial Kir, Dry Port and orange juice
- Pink tuna Tataki with mixed peppers, asparagus vol-au-vent with sesame seeds, sweet potato chips and tiny veal balls

COUVERT

(mini baguettes, grissini, rye and olive oil toast with a “dash” of balsamic vinegar)

STARTER

- Asparagus velouté with toasted almond
- Steer meat carpaccio on a medley of lettuce with mushrooms and shredded parmesan
- Scottish salmon with fine herbs cheese and wild asparagus

FISH

- Shredded codfish on greens with wheat crisp and olive emulsion
- Monkfish fillet stuffed kadaiff with vegetable rice
- Grouper slice on leek puré and passion fruit sauce

- Tangerine sorbet

MENU CINEMA

Welcome drink

MEAT

- Veal fillets with black pork cured ham, sweet potato chips and sautéed spinach
- Spiced duck thigh confit
- Partridge and cepes puff with sautéed turnip tops

DESSERT

- Chocolate Parfait with wild fruit coulis
- Rice cream with cinnamon ruiles
- Cold passion fruit soufflé

Sparkling/still mineral waters, Trés Pomares (Douro) white wine, Quinta Nova (Douro) red wine, coffee and cinnamon tuiles

SELECT ONE STARTER, TWO MAIN COURSES
AND ONE DESSERT

- Dry martini cocktail (shaken but not stirred) (007), gin, vodka, young whisky, sparkling wine and orange juice Sangria, red and black caviar toasts (Titanic),
- Foie gras (Moulin Rouge), fresh strawberries au naturel (Pretty Woman)

COUVERT

- Bread assortment, first squeeze olive oil and variety of mousses

STARTER

- Prawn cocktail
The Blue Brothers by JOHN LANDIS

- Foie Gras terrine
Moulin Rouge by BAZ LUHRMANN

- Asparagus au naturel with balsamic vinegar
American Beauty by SAM MENDES

- Tuna cream with ginger foam
Casablanca by MICHAEL CURTIZ

FISH

- Fish fillets "al" white wine
África Minha by SYDNEY POLLACK

- Boiled lobster au naturel
O Rochedo by MICHAEL BAY

MEAT

- Steer steak Pizzaiolla style
Esquecer Paris by BILLY CRYSTAL

- Orange duck confit
Babe by GEORGE MILLER

DESSERT

- Di Vianne roll with raspberry coulis
Chocolate by LASSE HALLSTRÖM

- Catalan cream
O fabuloso mundo de Amélia by JEAN PIERRE JUENET

Pancas white and/or red wine (Estremadura),
sparkling/still mineral water and coffee

SELECT ONE STARTER, ONE MAIN COURSE
AND ONE DESSERT

WINE LIST

WHITE WINES / REGION / 75CL

Quinta do Azevedo MINHO

Vila Régia DOURO

Três Pomares DOURO

Duque de Viseu DÃO

Morgado de Stª Catherina BUCELAS

Catarina T. DO SADO

Cartuxa ÉVORA

Monte Velho ALENTEJO

SINGLE GRAPE VARIETY / REGION / 75CL

Aliança Galeria BICAL BAIRRADA

João Pires MOSCATEL T. DO SADO

Fiúza CHARDONNAY RIBATEJO

ROSES / REGION / 75CL

Mateus

Vinho da Defesa ALENTEJO

RED WINES / REGION / 75CL

Montinho **ALENTEJO**

Adega Coop. Ponte de Barca **MINHO**

Vila Régia **DOURO**

Castello D'Alba **DOURO**

Quinta Nova **DOURO**

Quinta das Cerejeiras **ÓBIDOS**

Monte Velho **ALENTEJO**

Vinha do Monte **ALENTEJO**

Herdade de São Miguel **ALENTEJO**

Esporão Reserva **ALENTEJO**

Cartuxa **ÉVORA**

SINGLE GRAPE VARIETY / REGION / 75CL

Má Partilha **MERLOT T. DO SADO**

Quinta da Bacalhôa C. **SAUVIGNON T. DO SADO**

Esporão **TRINCADEIRA ALENTEJO**

Esporão **ARAGONÊS ALENTEJO**

SPARKLING WINES

Lancer's **P. DE SETÚBAL**

Loridos Bruto **ÓBIDOS**

Murganheira Reserva Bruto **TÁVORA/VAROSA**

Aliança Particular **BAIRRADA**

CHAMPAGNE

"R" Ruinart **REIMS**

Taittinger **REIMS**

Moët & Chandon Brut Imperial **EPERNAY**

EXTRA CHARGE FOR DRINKS PER PERSON

Soft drinks, juices, beers

AFTER-DINNER DRINKS

Young Whisky
 Old Whisky
 Old Brandy
 Cognac
 Drambuie
 Baileys
 Liqueur Beirão

PORT OF HONOUR (1 Hour)

Dry and Tawny Port
 Orange juice
 Sparkling/still mineral water
 Miniature creamy custard tarts and chocolate truffles
 Or
 Brie-topped toasts and cherry tomato
 Or
 Dry appetizers (raisins, sweet potato chips, almonds and cashew nuts)

APPETIZER

I
 Brut sparkling wine or Kir Imperial or White wine Pancas (Estremadura)
 Orange juice and sparkling/still bottled water
 Sweet potato chips

PRICE PER PERSON > 1 HOUR

II
 White wine Pancas (Estremadura)
 Dry and Tawny Port
 Madeira and Muscatel wines
 Tomato juice and orange juice
 Bottled water (sparkling/still)
 Dry appetizers (raisins, sweet potato chips, almonds and cashew nuts)
 and Miniature fritters Portuguese style

PRICE PER PERSON > 1 HOUR

III
 Dry and Tawny Port
 Madeira and Muscatel wines
 Brut sparkling wine
 Orange juice
 Dry appetizers (raisins, sweet potato chips, almonds and cashew nuts)
 Miniature poultry pies and vegetarian rolls

PRICE PER PERSON > 1 HOUR

IV

Dry white Port and Tawny
 Madeira and Muscatel wines
 Champagne Mœt & Chandon
 Tomato juice and orange juice

Dry appetizers (raisins, sweet potato chips,
 almonds and cashew nuts)
 Toasts topped with tuna mousse and cherry tomato
 Mini warm seafood vol-au-vent

COCKTAIL'S

I

(SEMI PASSADO)

COLD

- Codfish mousse tartlets, duck mousse tartlets with Port
- Mini vegetarian rolls
- Emmenthal cheese with pumpkin compote

HOT

- Codfish cakes, prawn rissoles
- Mini Chèvre vol-au-vent with honey
- Samosas

MINI PASTRY

- Pastéis de Nata (Creamy custard tarts)
- Assorted éclairs
- Mini fruit tartlets

BAR

- Pancas white and/or red wine (Estremadura)
- Dry white Port and Tawny
- Muscatel
- Orange juice
- Sparkling/still bottled water

PRICE PER PERSON 1 ½ HOUR

II

(SEMI-PASSED)

COLD

- Tartlets with regional sausages mousse, codfish mousse tartlets
- Mini Roquefort walnut fennel toasts, mini seafood vol-au-vent
- Emmenthal cheese with pumpkin compote
- Cheesecurd with cherry tomato
- Smoked salmon with lemon-flavoured cream, small-sized mozzarella and tomato skewers

HOT

- Mini Chèvre vol-au-vent with honey
- Samosas, mini vegetarian rolls,
- Mini veal balls,
- Mini poultry pies
- Bacon-wrapped dates

MINI PASTRY

- Pastéis de Nata (creamy custard tarts)
- Mini fruit tartlets
- Chocolate vanilla Swiss meringue

BAR

- Whisky - young
- Gin Bosford
- Vodka Smirnoff
- Pancas (Estremadura) white wine
- Vinho verde
(biting flavoured slightly sparkling young wine)
- Pancas (Estremadura) red wine
- Dry white Port
- Tawny Port

Orange juice and apple juice
Sparkling/still mineral water

PRICE PER PERSON 1 ½ HOUR

III

(SEMI-PASSED)

COLD

- Duck mousse tartlets with Port, cheese and duck mousse tartlets
- Smoked swordfish with sour dressing
- Roast beef with old style mustard, small-sized mozzarella and tomato skewers
- Small-sized fruit skewers
- Assorted vegetable crudités with "Guacamole" dip
- Pink tuna Tataki

HOT

- Prawn-stuffed kadaif, small-sized prawn and pineapple skewers
- Mini Chèvre vol-au-vent with honey, samosas
- Miniature vegetarian rolls

MINI PASTRY

- Pastéis de Nata (creamy custard tarts), travesseiros (sugar-dusted rolled pastry with egg syrup) and éclairs
- Mini fruit tartlets
- Gianduja & Rum Chocolate truffles

BAR

- Whisky (young), Gin, Vodka
- Kir Imperial (natural sparkling wine with a dash of cassis liqueur)
- Brut Sparkling wine, Vermouth
- Pancas (Estremadura) White and Red wine
- Dry white Port and Tawny
- Muscatel, beers

- Orange juice, apple juice, and tomato juice
- Soft drinks (Coca-cola, Seven up and lemon ice tea)
- Sparkling/still mineral water

PRICE PER PERSON > 1 HOUR

SUSHI COCKTAIL

- Pink tuna tataki
- Prawn tempura
- Shrimps in kadaif
- Nigiri sushi
- Maki sushi
- Hosomaki sushi

- Radish vinegar, soya sauce and wasabi

BAR

- Brut sparkling wine
- White wine
- Vinho verde
(biting flavoured slightly sparkling young wine)
- Dry white Port
- Orange juice, apple juice and tomato juice
- Variety of cold teas
- Sparkling/still water

PRICE PER PERSON 1 ½ HOUR

NOTE: 8 PIECES PER PERSON

SUSHIMAN

NOTE: IN ORDER TO CATER FOR THIS PRODUCT, DUE TO ITS GREAT SPECIFICITY, A 4-DAY CONFIRMATION IN ADVANCE IS REQUIRED.

COCKTAIL DINATOIRE

- Prawn-stuffed kadaif with spicy tomato sauce
- Melon mint cold soup
- Small-sized skewer Caprese
- Scottish smoked salmon with fennel on rye toasted bread
- Wild asparagus vol-au-vent with pink sauce and poppy seeds
- Pink tuna tataki
- Mini octopus skewers
- Toast with foie gras topped with homemade pickles
- Serra cheese quenelle on a brick
- Caviar toast

HOT

- Asparagus velouté cream
- Tiny partridge pies
- Bread crumbed Brie cheese with wild berries chutney
- Miniature vegetarian rolls

FLYING

- Risotto ai funghi porcini
- Codfish gratin with wheat crisp

LIVE COOKING

- Black tagliatelle with prawns

DESSERT

- Buffet cheese with assorted toasts, grissini
- Small-sized fresh fruit skewers
- Snobinette with rice cream and raspberry coulis
- Tiramisu shots and mango mousse
- Strawberries with white and black chocolate
- Cinnamon panna cotta

BEVERAGES

- Pancas (Estremadura) White and red wine
- Brut sparkling wine
- Cosmopolitan cocktail
- Sparkling wine Sangria
- Tawny Port
- Whisky, Gin, Vodka
- Soft drinks, mineral water and coffee

PRICE PER PERSON 2 HOURS

COCKTAIL LIGH DINNER

(2 HOURS)

Flying Buffet

HOT

- Andalusian Gazpacho (ESP) or Dubarry Cream (FR) or Coriander Velouté cream (PR)
- Penne with dried tomatoes and rocket (IT)
- Codfish “à Brás” with parsley and olives (PR)
(scrambled eggs with flaked codfish and potatoes cut into matchstick-size strips, all cooked on skillet)
- Vegetable Couscous (EMIRATES)
- Souvlaki (marinated lamb on small-sized skewers) (GR)

BUFFET

- Small-sized Mozzarella skewers (IT)
- Gravdax-topped toasts (marinated salmon with dill sauce) (SUE)
- Frikadeller (fried bread slices with mini meatballs) (DIN)
- Ha To Sie (cooked prawns on toast) (CHINA)
- Toasts topped with Spanish cured ham and Manchego cheese flakes (ESP)
- Samosas (IND)
- Bindae Duk (bean pancakes with cured ham) (COR)
- Crudités of vegetable medley with Guacamole dip (MEX)
- Variety of Sushi (JAP)

SWEETS

- Shots of: Sweet rice cream (PR) and Tiramisú (IT)
- Mini Pastel de Belém (creamy custard tarts) (PR)
- Sacher (AUST)
- Apple Pie (GB)
- Crema Catalana (custard-type dessert) (ESP, FR, IT)
- Key Lime Pie (USA)
- Soufflé de Chocolat (FR)

BEVERAGES

- Whisky – young (ESCÓCIA)
- Irish Whisky (IR)
- Gin Bosford (GB)
- Vodka Smirnoff (FIN, RUSS)
- Champagne (FR)
- Vinho verde (PR)
(biting flavoured slightly sparkling young wine)
- Pancas white wine (PR)
- Pancas red wine (PR)
- Dry white Port Ferreira (PR)
- Ferreira red tawny Port (PR)
- Orange juice and tomato juice
- Sparkling/still water and coffee

BREAKFAST

(MINIMUM 50 PEOPLE)

OPTION A

Country bread; whole-wheat; rye and cereal
Croissant and fruit puff pastry
Pumpkin compote, honey and fresh butter
Ham and Gouda-type cheese
Orange juice and grapefruit juice
Tea, coffee and milk

OPTION B

Country bread; whole-wheat; rye and cereal
Croissant and fruit puff pastry
Spice cake
Pumpkin compote, honey and fresh butter
Ham and paio (rolled smoked ham)
Gouda-type cheese and sliced Chèvre
Natural yoghurt
Scrambled eggs
Fresh fruit medley
Orange juice and grapefruit juice
Tea, coffee and milk

OPTION C

Country bread; whole-wheat; rye and cereal
Croissant and fruit puff pastry
Carrot cake
Pancakes with “maple syrup”
Pumpkin compote, honey and fresh butter
Ham, cured ham and paio (rolled smoked ham)
Queijo flamengo e Chèvre fatiado
Gouda-type cheese and sliced Chèvre
Natural yoghurt and cereals
Scrambled eggs, bacon and sausages
Fresh fruit medley
Orange juice and grapefruit juice
Tea, coffee and milk

AFTERNOON TEA

(MINIMUM 50 PEOPLE)

OPTION A

Tea
Coffee
Chocolate
Milk
Water
Orange juice and soft drinks
Mini baguettes with ham and cheese
Mini croissants with sweet egg filling
Chocolate and carrot squares
Mini Pastéis de Nata (creamy custard tarts)

OPTION B

Tea
Coffee
Chocolate
Milk
Water
Orange juice and soft drinks
Mini fritters Portuguese style
Chocolate brownie
Chocolate mousse and a selection of jellies
Mini Pastéis de nata (creamy custard tarts) and carrot squares

COFFEE BREAKS

(30 MINUTES)

COFFEE STATION

Tea and Infusions
Coffee
Water

(NO EMPLOYEE)
PRICE PER PERSON

TEJO

Tea and Infusions
Coffee
Milk
Cookies

CCB

Tea and Infusions
Coffee
Milk
Water
Orange juice
Mini "muffins"
Mini creamy custard tarts

BELÉM

Teas and Infusions

Coffee

Milk

Water

Orange juice

Mini creamy custard tarts

Hungarian assortment with jelly

Mini croissants with sweet egg filling

SINTRA

Teas and Infusions

Coffee

Chocolate

Milk

Water

Orange juice

Travesseiros (rolled pastry with egg syrup and dusted with sugar) and mini cheese tarts

Ham and cheese croissants

Hungarian assortment with jelly

Mini creamy custard tarts

Almond crispy tuiles

Extra charge for fresh orange juice:

ONE LITRE JUG

PERMANENT SERVICE

Thermos flask with coffee	
Thermos flask with tea	
Thermos flask with milk	
One-litre jug of fresh orange juice	
Platter with chocolate and oats "muffins"	(+/- 40 units)
Platter with Hungarian assortment	(+/- 30 units)
Platter with cookies	(+/- 40 units)
Platter with mini pastries	(+/- 40 units)
Platter with mini fritters Portuguese style	(+/- 40 units)
Platter with medium-sized ham and cheese croissants	(+/- 20 units)
Fruit salad bowl	(+/- People)
Platter with canapés	(+/- 40 units)
Whisky - young (it includes the mixers to drink with it)	(per bottle)
Soft drinks	
Bottled water 1L	
Bottled water 0,5L	
Bottled water 0,25L	
Service fee for sponsors' products	Subject to deliberation

PRICE FOR PERMANENT EMPLOYEE FOR A 7
SHOULD THE SERVICE GO BEYOND THE 7- HOUR STAY ON THE SITE, DUE TO NECESSARY SERVICE,
THE AMOUNT OF THE EXTRA HOUR(S)

