



## PORTUGUESE MENU

### **CIRCULATION OF HORS D'OEUVRES & NON-ALCOHOLIC PUNCH**

*(SELECTION OF FIVE – 4 PIECES/PERSON)*

CALAMARI AND/OR SHRIMP DUSTED IN CORN FLOUR SERVED WITH SWEET CHILI SAUCE, CROSTINI BRUSCHETTA, BARBEQUE MEATBALLS, TERIYAKI CHICKEN SATAY, CRISPY MUSHROOM TORTELLINI SERVED WITH SMOKY TOMATO BISQUE, VEGETABLE SPRING ROLLS SERVED WITH PLUM SAUCE, SAMOSAS SERVED WITH TAMARIND SAUCE, ARANCINI RISOTTO BALLS SERVED WITH HOUSE TOMATO SAUCE, SMOKED SALMON NAAN ROLLS

### **FIRST COURSE**

***SERVED WITH FRESHLY BAKED BUNS & BUTTER***

*(CHOICE OF ONE)*

CALDO VERDE, LEEK & POTATO, CHICKEN WITH RICE, CREAM OF CARROT & COCONUT, CORN CHOWDER

### **SECOND COURSE**

***ACCOMPANIED BY TOMATO OR CLAM RICE & GREEN SALAD***

*(CHOICE OF ONE FISH ENTRÉE)*

BLACKENED FISH, PAN-SEARED ATLANTIC SALMON TOPPED WITH CITRUS BEURRE BLANC, COD LOIN IN CREOLE SAUCE, BREADED FILET OF SOLE, SHRIMP SKEWERS (5 P/P)

### **MAIN COURSE**

*(CHOICE OF ONE MAIN ENTRÉE)*

GRILLED CHICKEN AU JUS, CHICKEN FLORENTINE, WHOLE CHICKEN LEG BRUSHED WITH PERI PERI SAUCE, BACON-WRAPPED FILET MIGNON\* TOPPED WITH CARAMELIZED SHALLOTS IN DEMI REDUCTION, BRAISED BEEF SHORT RIBS IN RICH RED WINE SAUCE, PAN-SEARED PORK TENDERLOIN WITH BALSAMIC GLAZE & CRANBERRIES  
*\*AVAILABLE FOR AN EXTRA FEE; MARKET PRICE WILL APPLY*

***PAIRED WITH***

CHOICE OF POTATOES & FRESH SEASONAL VEGETABLES

### **FOURTH COURSE**

***SERVED WITH COFFEE, TEA & ESPRESSO***

*(CHOICE OF ONE)*

VANILLA ICE CREAM TOPPED WITH ADVOCAT LIQUEUR, TARTUFO, ICE CREAM CREPE TOPPED WITH HOUSE BERRY COULIS, APPLE BLOSSOM TOPPED WITH HOT BRANDY SAUCE

### **LATE-NIGHT SEAFOOD STATION**

*(CHOICE OF FIVE)*

STEAMED MUSSELS WITH DICED VEGETABLES & GARLIC SERVED IN WHITE WINE SAUCE, SHRIMP IN SPICY HOUSE TOMATO SAUCE, BACON-WRAPPED SCALLOPS, SHRIMP COCKTAIL, CORN FLOUR DUSTED CALAMARI, SEAFOOD MEDLEY, SHRIMP PUFFS  
*CRAB LEGS AND/OR LOBSTER TAIL AND/OR OYSTERS: AVAILABLE UPON REQUEST AT MARKET PRICE*

### **SWEET TABLE SERVED WITH COFFEE, TEA & ESPRESSO**

ASSORTED PASTRIES, PORTUGUESE CUSTARD TARTS & CLIENT'S WEDDING CAKE

### **PACKAGE INCLUSIONS**

EIGHT HOURS OF SERVICE, SEVEN HOURS OF STANDARD OPEN BAR SERVICE (6:00PM – 1:00AM), IN-HOUSE CATERED MENU, HORS D'OEUVRES PASSED BUTLER-STYLE, EXPERIENCED WAITSTAFF & BARTENDER(S), ON-SITE MANAGER, RED & WHITE WINE PER TABLE, SPARKLING WINE TOAST WITH DINNER, COMPLIMENTARY CAKE CUTTING WITH LATE-NIGHT STATION, SILVER CHIAVARI CHAIRS, CHOICE OF COLOURED NAPKINS, CHOICE OF COLOURED TABLE LINENS, SILVERWARE, CHINAWARE AND GLASSWARE