CORPORATE CHRISTMAS BUFFET 2023

COLD
National cheeses and sausages plate selection
Pata Negra ham
Smoked salmon with capers and fresh lime
Plate of roasted vegetables
Fresh cheese, marmalade and nuts
Olives with chilies and lemon
Duck and mushroom patties
Vegetables quiche

SALADS
Variety of simple salads
Bluefin tuna niçoise salad
Rocket salad, goat cheese, dried fruits, with honey and lemon vinaigrette
Duck salad, quinoa, medjool dates, cherry tomato and watercress
Tiger shrimp Caesar salad
Variety of sauces

HOT DISHES
Daily fish, mashed sweet potato with sautéed green beans
Beef cheeks, sautéed asparagus and mushrooms

MINI SAUCE POT
Cod with corn bread
Stewed pork neck, pearl onions and vegetables
Stewed vegetables and spices
Carolino rice with raisins and nuts

SANDWICHES
Grilled pork, lettuce, horseradish mayonnaise and red onion pickled

SNACKS
Portuguese dumplings

SOUP
Truffled cauliflower and lightly toasted almond soup

DESSERTS
Sliced fresh fruit | Fruit salad
Traditional “Sonhos” with Port wine syrup
French toast | Rice pudding
Coffee and pralíné opera cake | Chocolate mousse cake
Egg pudding | Vanilla éclair
Pudding “Toucinho do Céu” with gila pumpkin

Drinks included
White Vale das Areias Colheita
Red wine Vale das Areias Colheita
Soft drinks | Mineral water | Coffee or tea

59€ per person
Minimum 35 people

Some of the elements described may contain allergens. For more information, please request the list of ingredients.
The prices mentioned in this menu are subject to change without prior notice.
Prices including VAT | All prices are per person | Valid until December 31, 2023
MENSAJEM
CAFETARIA

MENU I

Roasted celery cream, sautéed shrimp with sprout salad
Cod loin confit, sweet potato with sautéed green beans
Almond tart and cream ice cream

55€ per person

MENU II

Game and foie gras pie, salad with fresh leaves and nuts
Daily fish, lemon and coriander rice with steamed pak choi
Confit pork neck, chestnut, mushroom and asparagus stew
Apple pie and vanilla ice cream

70€ per person

MENU III

Goat cheese gratin with honey and thyme, rocket salad, pine nuts and balsamic vinaigrette
Cod loin confit, bivalves xerém and sautéed greens with sparkling wine emulsion
Beef tenderloin, asparagus, and sautéed potatoes with foie gras sauce
Abade de Priscos pudding and fresh citrus salad

85€ per person

All menus include:
White wine Vale das Areias Colheita Lisboa
Red wine Vale das Areias Colheita Lisboa
Mineral water | Soft drinks | Coffee or tea

Minimum 15 people

ALTIS BELÉM HOTEL & SPA | Doca do Bom Sucesso | 1400-038 Lisboa
T. +351 210 400 200 | reservationsbelem@altishotels.com | www.altishotels.com