



PALÁCIO TANGARÁ  
SÃO PAULO



BUFFET  
WORKING  
LUNCH

2019



## BUFFET WORKING LUNCH

### COCKTAIL SERVICE

Minimum: 10 people | Maximum: 60 people  
1 hour-service (add 50% to each additional hour)

#### MENU I • COCKTAIL-STYLE

- 2 options of Finger Sandwich
  - 2 options of Finger Salad
  - 2 options of Hot Bowl
  - 2 options of Mini Dessert
- R\$170,00 per person •

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#### MENU II • BUFFET

- 2 options of Finger Sandwich
  - 3 options of Finger Salad
  - 3 options of Hot Bowl
  - 3 options of Mini Dessert
- R\$175,00 per person •

*Images for illustrative purposes only.*

## MENU

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### BUFFET WORKING LUNCH

#### FINGER SANDWICHES

- Club Sandwich
- Grilled Vegetables with Pesto in Pain de Mie
- Smoked Salmon Wrap with Cream Cheese and Lettuce
- Mini French Bread with Pastrami, Cream Cheese and Arugula
  - Baguette with Parma Ham and Emmental Cheese
  - Mini Wholegrain French Bread with Tuna Fish, Tomato and Lettuce

#### FINGER SALADS

- Greek Salad (Cherry Tomato, Cucumber, Fetta Cheese, Black Olives, Red Wine Vinaigrette and Red Onion)
  - Caesar Salad
  - Caprese Salad
- Mixed of Greens with Vegetable Crudités and Truffle Vinaigrette
- Mixed Grains, Spinach, Cherry Tomato and Goat Cheese Salad

## HOT BOWLS

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- Brie and Mushroom Risotto
- Beef Tenderloin Stew with Baroa Potato Puree
  - Polenta with Lamb Ragu
- Vegetable Curry with Jasmine Rice (Vegan)
- Codfish Brandade served with Olive Tapenade and Shoestring Potato
  - Baroa Potato Puree with Rib Ragu
- Mini Agnolotti Stuffed with Burrata and Tomato Sauce
  - Baroa Potato Gnocchi in Sage Emulsion

## MINI DESSERT

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- Dulce de Leche Churro
  - Chocolate Brownie
- Pistachio with Strawberry Tartelette
  - Walnut Tartelette
- Passion Fruit Panna Cotta
- Dulce de Leche Cheesecake
- Pineapple and Mint Shot
- Vanilla Crème Brulée