





BRUNCH 2019





BRUNCH

• R\$270,00 per person •

Minimum: 20 people Serviço: 3 hours (add 50% for each additional hour)

BEVERAGES

- Coffee, Milk, Chocolate
- International Tea Selection
- 3 Options of Fresh Fruit Juice
 - Mineral Water

BREAD AND COLD CUTS

- Croissant Brioche Bread Selection Chocolate Croissant
 - Sorted Muffins Lavoush Bread and Grissini
 - Cheese and Cold Cuts Platter
 - Hot Brie with Apricot Jam and Nuts

APPETIZERS AND SALADS

- Leek Quiche
- Grilled Vegetables Antipasti
- Hummus and Labneh Cheese
 - Caesar Salad
- Mixed Baby Greens with Vegetable Crudite and Truffle Vinaigrette
 - Caprese Salad
 (Boccontino Buffalo Mozzarella,
 Cherry Tomatoes and Basil)

COFFEE

• Scrambled Eggs and Crispy Bacon

MAIN COURSE

- Grilled Tenderloin Medallions served with Fresh Mushrooms
- Grilled Haddock in Vermouth Sauce served with Seafood on the Side
- Burrata Sorrentine Pasta in Tomato Sause, Basil and Parmesan Slices
 - Crushed Potatoes with Rosemary
 - Grilled Vegetables

DESSERT

- Dark Chocolate Mousse, Almond Praliné and Dulce de Leche
 - Red Berry Cheesecake
 - Sicilian Lemon Pie
 - Praliné Ice Cream
 - Traditional Flan
 - Sliced Fresh Fruit
 - Vanilla Mille-feuille