



Portuguese Menu

HORS D'OEUVRES

Variety of Hot & Cold

ARTISAN DINNER ROLLS

FIRST COURSE

Caldo Verde Soup (Collard Greens, Yukon Potato & Cured Chorizo)

SECOND COURSE

Portuguese Fried White Fish & Rice

Served with a Platter of Spring Mix Salad with Balsamic Vinaigrette

THIRD COURSE – Choice of One

Chicken – Herb Roasted Chicken Breast, Chicken Parmigiana,

Stuffed Chicken Breast or *Cornish Hen

Veal – Veal Parmigiana or Veal Marsala

Seafood – Salmon or Shrimp Skewer

Beef – Sirloin Steak, California Cut Striploin or *Braised Beef Short Ribs

Entrées served with choice of Rice Pilaf OR Rosemary Roasted Potatoes

& Seasonal Vegetable Medley

*Upgrades subject to Market Rates

FOURTH COURSE– Choice of One Dessert Duet

Pastéis de Nata & French Vanilla Ice Cream

Apple Blossom & French Vanilla Ice Cream

Waffle & French Vanilla Ice Cream

PORTUGUESE SEAFOOD BUFFET

Assorted Seafood & Seafood Pastries

Mussels, Crab, Baby Lobster, Shrimp, Calamari, Chicken Wings & Seafood Pastries

Variety of Pastries, Custard Tarts & Fresh Fruit

PREMIUM OPEN BAR

Rum, Rye, Gin, Grey Goose Vodka, Johnnie Walker Scotch (Black Label),

Peach Schnapps, Brandy, Blue Curacao, Sambuca, Tequila, St-Germain,

Campari, Kahlua, Baileys, Aperol Spritz Cocktails, Beer (Molson Canadian,

Coors Lite, Budweiser, Heineken & Corona), Red & White Wine & Table Wine

Soft Drinks, Juices, Coffee, Tea & Espresso