

INDEX

1	BREAKFAST
2	APPETIZERS
3	MEALS
4	SALADS
5	QUICHES / TARTS / SOUPS
6	PASTA & RISOTTO
7	POULTRY
8	MEAT
9	SEAFOOD
10	GRILL / SAUCES / SIDES
11	SNACKS
12	HOT SANDWICHES
13	COLD SANDWICHES
14	DESSERTS
15	BEVERAGES
16	SPECIALS

BREAKFAST

ALL OPTIONS ARE SERVED WITH CHOICES OF:
CHOCOLATE MILK, JUICE OR TEA

COLD OPTIONS

CONTINENTAL

Assorted Bread + ham & cheese sandwich + egg and cream cheese sandwich + toasts + jam and butter + cookies + yogurt + orange muffin + fresh fruit salad

NO-CARB

Assorted cheese and cold cuts + yogurt + fresh fruit salad

HOT OPTIONS

PAULISTA

Ham & cheese panini + cheese bread basket + toasts + jam and butter + yogurt + fresh fruit salad

ENGLISH

Mini breads + cream cheese and jam + home fries + sautéed onion sausage + stuffed tomato + mini banana French toast + yogurt + fresh fruit salad

OMELETES

Two eggs omelets, with choice of fillings:

Cheddar and bacon

Fresh asparagus and brie

Ham, cheese and tomato

Mushroom and gruyère

OTHER OPTIONS: ONION, TOMATO, BACON, CHIVES



APPETIZERS

HORS D'OEUVRES

Sun dried tomato, mozzarella and eggplant rolls

Caprese stick with cherry tomato, buffalo mozzarella and basil

Smoked salmon blinis with radicchio, sour cream and caviar

Shitake & Shimeji bread rolls

Goat cheese balls in a leek crust

Dried pear, cream cheese and Parma ham roll

PATES

Chicken liver pâté with raspberry jam and toast points

Eggplant caponata with Italian bread

Blue cheese pâté with caramelized onions and toast points

DRIED FRUITS

Cream cheese and pistachio stuffed damask

Dried fig with brie and walnuts honey topping

Spicy caramelized nuts



APPETIZERS (CONTINUATION)

All choices include bread and/or fruits

Antipasti with marinated vegetables, spicy olives, caponata and Italian bread

Seafood with tartar and golf dips

Smoked salmon with capers, chives, sour cream and toast points

Vegetable crudités with cheese and extra virgin oil dips

Complete assorted cheese and cold cuts

Cheese Platters:

SPECIAL - imported choices

TRADITIONAL - national and imported choices

VIP - Valmadeiros and Prima Donna cheese with truffle honey oil and toast points



MEALS

Salmon tartar and phyllo toasts

Goat cheese, sun dried tomato and marinated eggplant terrine

Artichoke bottom filled with Parma ham and mushroom on champagne cream sauce

Moroccan Couscous with damask, almonds, cherry tomatoes and spices

4 SALADS

Caprese - tomato, buffalo mozzarella, basil pesto and arugula salad

Caesar (options: meat chicken or tuna) - Roman and American lettuce, croutons, parmesan cheese

Dried cod and chicken-pea salad with black olives, tomato, onion, and lime vinaigrette

Balsamic pears and blue cheese salad with walnuts and assorted greens

Green salad with carrots, tomato, heart of palm and crispy potatoes

Endive, roasted beet, walnuts and Roquefort salad in lemon vinaigrette

Complete salad (option: with chicken) - assorted greens, tomato, heart of palm, buffalo mozzarella and olives

5 QUICHES / TARTS / SOUPS

QUICHES

Rosemary and fresh white cheese

Leek

Jerked beef and pumpkin

Smoked salmon and gruyère

TARTS

Caramelized onion on a lemon and thyme base

Chicken

Heart of Palm

HOT SOUPS

Caldo verde (potato, sausage and winter greens)

Carrot ginger

Red lentil and lemon

Baroa potato and basil

COLD SOUPS

Vichyssoise (potato and leek)

Gazpacho (tomato)

Cucumber and mint

Mango and coconut

6 PASTA & RISOTTO

Baroa potato gnocchi in a meat & mushrooms sauce

Pomodoro and basil penne

Goat cheese and roasted vegetables lasagna

Bolognesa lasagna

Veal filled ravioli

Mozzarella and basil filled ravioli in a pomodoro sauce

Ricotta and pop seeds filled ravioli in a pomodoro or cheese sauce

Seven grains risotto with roasted cherry tomatoes, almonds, sun dried raisins, zucchini, basil and lime zest

7 POULTRY

Chinese chicken chops in a soy and red & green pepper sauce with peanut rice

Curried chicken with coconut rice

Coq-au-Vin with butter and parsley farfalle

Orange duck and sautéed mini potatoes

Raspberry filled chicken breast in a gruyère cheese sauce with spinach and almonds rice

Brie and sun dried tomato chicken roll with seven grain rice and broccoli

Grilled chicken breast in a mint oil, with white wine roasted vegetables and mashed potatoes

Chicken scallops in an orange sauce with parsley rice and vegetables

8 MEAT

Paulista meat chops with white rice, buttered flour, bread crumbs, crusted banana and corn cream

Tenderloin fillet filled with brie cheese in a red wine sauce, with sautéed spinach and saffron rice

Herbs crusted roast beef with bread crumbs, stuffed tomato and potato salad

Boeuf Bourguignon, with mini breads

Apple and ginger roasted pork with Moroccan couscous

Fillet alla Parmigiana with white rice and French fries

Veal scallops in mushroom sauce, with blue cheese mashed potatoes and sautéed haricot verts

9 SEAFOOD

Salmon and sea bass medallion in a creamy leek sauce with almond rice

Cod and potato roll in a bread crumb crust, with garlic oil sautéed broccoli

Sesame crusted salmon with teriyaki stir fried vegetables

Sea bass papillote roasted in white wine, with red onions, black olives, basil, and sautéed manioc and chives

Grilled sole fish fillet with capers and sautéed potatoes and broccoli

Shrimps in a creamy prosecco sauce, with rice in its own sauce and crispy potato sticks

Provence shrimp with white rice and vegetables

Creamy cod with roasted sweet potatoes and black olives

10 GRILL / SAUCES / SIDES

ASSEMBLE YOUR OWN CREATION

1 grill + 1 sauce + 2 sides

GRILL

Tenderloin

Chicken fillet

Salmon

Sole fish

Shrimp (6 units)

SAUCES

Blue cheese

Mustard

Belle Meunière (butter, caper, parsley and mini shrimp)

Parsley pesto

Creamy leek

Passion fruit and orange

SIDES

White rice

Spinach rice

Almond rice

Saffron rice

Mashed potatoes

Mashed Baroa potatoes

Potato and gruyère gratin

Rosemary roasted baby potatoes

Bread crumbs stuffed tomato

Sausage buttered flour

White wine vegetables papillote

Steamed vegetables

11 SNACKS

Traditional - Brazilian cheese-bread basket

Mini esfihas (meat or ricotta)

Mini quiches

Cheese balls

Closed tarts - chicken / shrimp

Chicken breaded cake - Brazilian "coxinha"

Mushroom phyllo tart

Dried cod mini cakes

12 HOT SANDWICHES

All sandwiches are available at these choices of breads: multigrain, home bread, croissant, corn bread, bagel, pita, whole wheat, ciabatta, baguette, or rosette

Meat hamburger with cheddar and caramelized onions

Salmon burger with sour cream and sautéed spinach

Ham and cheese

Goat cheese, roasted cherry tomatoes and sautéed mushrooms

Steak with tomato, cheese and barbecue sauce

Steak and cheese

Grilled chicken with white cheese and tomato

Grilled chicken and cheese

Smoked turkey breast, brie and basil pesto

Smoked turkey breast and cheese

13 COLD SANDWICHES

Smoked turkey breast and creamy mint ricotta

Parma ham and brie

Mortadela and black olives tapenade

Salami and sun dried tomato cream cheese

Buffalo mozzarella, sun dried tomato, arugula and basil mayo

Yogurt tuna salad, capers, red onions and tomato

Smoked salmon, cream cheese, chives and cucumber

Damask cream cheese and chives

Damask and brie

Parma ham, thyme marinated heart of palm, shaved parmesan, olives and Russian sauce

Parma ham, buffalo mozzarella, tomato, arugula and basil oil

Parma ham and emmenthal cheese

Roast beef, mushroom and Dijon mustard

Smoked Canadian pork with spicy ricotta and lettuce

Buffalo mozzarella, tomato, toasted sunflower seeds and fresh basil

Vegetarian - zucchini, eggplant and mushrooms in a thyme and basil oil, with chopped sun dried tomato and buffalo mozzarella slices

Salami and provolone cheese

Pastrami and Dijon mustard

Ham, emmenthal cheese and tomato

Chicken salad

Goat cheese and marinated red & yellow peppers

14 DESSERTS

Lime tart

Cheese cake with berries sauce

Pecan nut tart

Chocolate cheese cake

Chocolate mousse tart with peanut flour top

Grilled mango with vanilla and cachaça (Brazilian spirit) with mascarpone cream

Banana truffle with "dulce de leche", creamy yogurt and crunchy nuts

Traditional Brazilian desserts (guava, coconut or "dulce de leche")

Fresh fruits

Petit-four tray

Homemade cookies tray

15 BEVERAGES

Fresh squeezed orange, pineapple and mango juices

Tomato juice

Sodas

Bottled water - Imported or national

Beers - Imported or national

Wine and champagne - to be ordered in advance

Coffee, normal or decaffeinated

Tea - national or imported

Milk - whole or skim

16 SPECIALS

CASHEW NUTS

CHEWING GUM, CANDIES

STYROFOAM COOLERS

ICE IN 5-KG BAGS/ 10,2 LBS

DRY ICE (PER KG)/ 2,2 LBS

BRAZILIAN AND INTERNATIONAL NEWSPAPERS


MAGAZINES

LAUNDRY SERVICES

FLOWER ARRANGEMENTS

SICK BAGS

PAPER NAPKINS



PLEASE INDICATE WHETHER YOU REQUIRE SPECIAL PRESENTATIONS
OR SPECIFIC PACKAGES.

CANCELLATION POLICY

ORDERS CANCELLED LESS THAN 12H IN ADVANCE COULD BE SUBJECT TO CHARGES.

ITEMS THAT CAN BE RESTOCKED WILL NOT BE CHARGED.

HOWEVER, FOOD THAT REQUIRES PRIOR PREPARATION WILL BE CHARGED IN FULL.

SUBSTITUTION OF ORDERED ITEMS

WE ALWAYS STRIVE TO COMPLETE ALL ORDERS EXACTLY AS THEY WERE PLACED,
BUT IN SOME CASES WE RESERVE THE RIGHT TO MAKE SUBSTITUTIONS.

AIRPORT TAXES

BRAZILIAN AIRPORTS MANAGED BY INFRAERO IMPOSE A TAX THAT VARIES FROM
4 TO 6% OF THE TOTAL ORDER.