BUFFET

Cold & Hot Buffets

Minimum 15 people
Order at least 2 working days before delivery

COLD BUFFET

CHEF'S BUFFET

The buffet features five meat or fish dishes and five vegetable sides:

Roast beef, Harry's Bar sauce, Parmesan, confit tomatoes, rocket salad and balsamic

Grilled poultry, caronaise sauce and crispy onions

American-style salmon tartare

Grilled scampi with thyme

Cod, devilled egg and green asparagus

Roasted cauliflower, pomegranate and cumin yoghurt

Conchiglioni, mozzarella, pesto, olives, rocket salad and pine nuts

Green beans, potatoes, cherry tomatoes and wholegrain mustard

Crunchy vegetables, Thai dressing, coriander and peanuts

Courgettes, romanesco, green asparagus and za'atar cheese

We provide approximately 600 g per person. Bread and butter included.

The menu is indicative and may vary according to the season.

€30.00 *per person*

LAND & SEA

The buffet combines cured meats, seafood and vegetable dishes:

Selection of three cured meats: Iberian ham, lomo and coppa

Vitello tonnato

Octopus, olives, tomatoes, potatoes and fresh herbs

Beetroot carpaccio, burrata and pistachios

Roasted chickpeas, courgettes, aubergines and smoked paprika, with mustard and honey tahini sauce

Cucumber, cherry tomatoes, Taggiasca olives, red onions and feta

Crunchy vegetables, Thai dressing, coriander and peanuts

Courgettes, romanesco, green asparagus and za'atar cheese

We provide approximately 600 g per person. Bread and butter included.

The menu is indicative and may vary depending on the fresh produce available and the Chef's inspiration.

€35.00 *per person*

AROUND THE WORLD

The buffet includes:

Angus beef tagliata, Parmesan, confit tomatoes, rocket salad and balsamic

Marinated salmon, saku tuna, hoisin sauce and sesame

Falafel, paprika hummus and Lebanese bread

Cantonese-style fried rice

Roasted cauliflower, pomegranate and cumin yoghurt

Crunchy vegetables, Thai dressing, coriander and peanuts

Cucumber, cherry tomatoes, Taggiasca olives, red onions and feta

We provide approximately 600 g per person. Bread and butter included.

The menu is indicative and may vary according to the season.

€40.00 *per person*



COLD BUFFET

INSPIRATION

A menu created according to market availability, featuring meat, fish, vegetables, carbohydrates and three salads.

The selection varies depending on the fresh produce available and the Chef's inspiration.

We provide approximately 600 g per person. Bread and butter included.

€32.00 *per person*

VEGETARIAN

A 100% vegetarian menu:

Falafel, paprika hummus and Lebanese bread

Courgettes, romanesco, green asparagus and za'atar cheese

Beetroot carpaccio, burrata and pistachios

Conchiglioni, pesto, olives, rocket salad and pine nuts

Roasted cauliflower, pomegranate and cumin yoghurt

Crunchy vegetables, Thai dressing, coriander and peanuts

Cucumber, cherry tomatoes, Taggiasca olives and red onions

We provide approximately 600 g per person.

Bread and butter included.

The menu is indicative and may vary depending on the fresh produce available and the Chef's inspiration.

€30.00 *per person*

