




Soul Food

ALGARVE CATERING

MENU

Flying Buffet

- **Pate de Javali com Pimenta Rosa e Conhaque**
Boar Pate with Pink Pepper and Cognac
- **Ostras ao Natural com Molho de Jalapenos**
Natural Oysters with Jalapenos sauce
- **Salmão Braseado com Mel e Soja**
Braised Salmon with Honey and Soy
- **Tártaro de Atum em Ovo de Codorniz com Vinagrete de Lima e Balsâmico**
Tuna Tartar in Quail Egg with Lima Vinaigrette and Balsamic



- **Torre de Cogumelos com Geleia de Cabrito**
Tower of Mushrooms with Goat Jelly
- **Salada de Vieiras e Manga com Chutney de Papaia**
Scallop and Mango Salad with Papaia Chutney
- **Coelho confitado com medalhões de Batata Doce e Amendoim**
Rabbit confit with sweet potato and peanut medallions
- **Salmão marinado**
Marinated salmon
- **Magret de Pato com batata rosti e molho de Gengibre**
Duck Magre with Rosti potato and ginger sauce

Bruschetta de Cavala com Juliana de Pepino e Rábano
Mackerel Bruschetta with Cucumber and Horseradish Juliana

Ravioli de Leitão

Queijo Gorgonzola com Cebola Roxa caramelizada
Gorgonzola Cheese with caramelized Red Onion

Ceviche de Robalo ou de Camarão
Sea Bass or Shrimp Ceviche

Vitela Tonnato
Calf Tonnato

Rillette de Pato
Duck Rillette

Carpaccio de Sardinha com batatas e Alcaparras
Sardine carpaccio with Potatoes and Capers

Cannellone de Chocolate negro, lágrimas de macadâmia caramelizada e flor de sal
Dark Chocolate Cannellone, caramelized macadamia tears and fleur de salt

Torre Eiffel de Frutos Vermelhos
Wild Berries Eiffel Tower

Tarte de Frutos secos (amêndoa, nozes, passas, maçã desidratada)
Dried Fruit Pie (almonds, walnuts, raisins, dehydrated apple)



- **Pastel de nata**
Pastel de nata (filo pastry)
- **Bolo de Chocolate**
Piglet Ravioli
- **Chocolate Cake**