



INTRODUCTION
COCKTAILS

EXPRESS LUNCH
COFFEE BREAKS

LUNCH AND DINNER BUFFET
INSIDER BREAKS

BUSINESS LUNCH AND DINNER
BEVERAGE PACKAGES

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know – how to create authentic, unpretentious lunches, coffee breaks and dinners that your delegates will never forget.

Our Mediterranean cuisine is complemented by dishes and products of local origin offering the modern gourmet, conscious of healthy eating, a nutritious, tasty and attractively designed cuisine. The menus offer dishes based on authentic recipes, made with ingredients of international and indigenous origin, with emphasis on the freshness of natural products.

Select the menu of your interest from the available options to choose the one of your preference. Our chef is available to advise you in your needs and to create a menu to match your event.

KEY



Local Origins

Signature and regional recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian

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EXPRESS LUNCH

Salads



Ceasar salad

Mediterranean salad

Buffalo mozzarella bocconcini, roasted tomatoes, sunflower seeds

Red beet, citric fruit wedges and onions



Vegetables escalibada with herbs



Arugula, dried tomatoes and blue cheese



Turnovers

Meat / Chicken / Corn / Ham & Cheese

Tomato and mozzarella / Onion and mozzarella

Stuffed fresh pasta

Mini sorrentino

Caprese / Ham & Cheese / Pumpkin / Four cheese / Ricotta

Slow cooked meat

Veal and provenzal mushrooms casserole with malbec sauce



Lamb navarin with noisette potatoes



Free-boned chicken leg chasseur style

Pork loin with curry and fruits

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OPTION 1 | OPTION 2 | OPTION 3



OPTION 1

Cold cuts and cheese station

Fine cheese selection

Assorted regional cold cuts

Home made bread variety

Assorted green leaves and vinaigrette dressing

Your choice of

2 Salads

2 Turnovers

1 Pasta

Dessert

Small pastry selection

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OPTION 2

Cold cuts and cheese station

Fine cheese selection

Assorted regional cold cuts

Home made bread variety

Assorted green leaves and vinaigrette dressing

Your choice of

3 Saladas

2 Turnovers

1 Pasta

1 Meat

Dessert

Small pastry selection

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OPTION 3

Choice of 5 hors d'oeuvres in buffet

Avocado guacamole with nachos

Sushi rolls with soy sauce

Fresh oysters with scallops and ciboulette ceviche

Galician octopus served on a potato with salt and olive oil

Salmon gravalax and melon drops marinated

with ginger and mint

White fish ceviche with tiger milk foam

Bruschetta caprese with basil and parsley pesto

Salmon tartar scented with coriander

Ecuadorian shrimp marinated with coriander and palm emulsion

Smoked salmon roll with creamy lemon

Italian bresaola carpaccio with pecorino cheese

Arugula sprouts and italian vinaigrette

Vegetables escalivada with focaccia bread croutons

Mediterranean mini sándwichs

Chiabatta bread, grilled vegetables and tapenade

Cereal bread, serrano ham and grated tomato with olive oil

Onion bread, marinated buffala mozzarella,

Half dried tomatoes and fresh basil

Dessert

Small pastry selection

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LUNCH AND DINNER BUFFET

OPTION 1

Starters

Variety of regional cheese and dried fruit

Cold cuts (smoked steak, turkey chest, nape of pork, pastrami, bologni scattered with pistachio nut etc...)

Assorted scented breads from our countryside

Salads

Tuna, capers, olives, semolina pasta, cherry tomato

Potatoes with dijon mustard

Seasonal green leaves or a variety of organic leaves

Celery, apples and walnuts with cream and raisins

Goujonette of chicken, caramelized apples and smoked bacon

Main course

Pasta

Mini caprese sorrentino with tomato sauce and basil

Veal

Loaf of veal with tomato sauce and oregano

Poultry

Chicken leg with spring onion

Garnishes

Cauliflower au gratin and almonds

Baked potatoes with herbs

Mini desserts from our patisserie

Homemade bread pudding topped with cream and cream caramel

Bowls of fresh fruit

Assorted mousse selection

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OPTION 2

Starters

Selection of regional cheese and dried fruit
Variety of goat cheese (smoked, marinade, seasoned and fresh)
Cold Cuts
(Smoked Steak, turkey chest, nape of pork, pastrami, bologna scattered with pistachio nut, etc...)
Selection of sausages and dry-cured salami
(Mercedine Salami, sopressata, longanisa, tandillera spianata etc...)
Selection of scented breads from our countryside
Leek pie

Salads

Shrimp, heart of palm, pineapples with cocktail sauce
Lentils, spring onion, parsley and bacon
Crunchy andean small potatoes with rosemary
Seasonal green leaves or a variety of organic leaves
 Boconccini of bufala, tomatoes, black olives and basil
Caesar salad with chicken breast or pastrami.

Main course

Pasta

Spinach and mozzarella cannelonni with dried tomato sauce

Veal

Filletted black pepper steak with cognac sauce

Garnishes

Spinach soufflé

Mashed potatoes with olive oil

Fish

 Fish and seafood in saffron sauce “zarzuela”

Mini Desserts from our Patisserie

Coconut pie with cream caramel

 Chocolate brownie

Apple pie

Tiramisu served in small cups

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OPTION 3

Starters

Selection of regional cheese and dried fruit
Variety of goat cheese (smoked, marinade, seasoned and fresh)
Cold Cuts (Smoked Steak, turkey chest, nape of pork, pastrami, bologna scattered with pistaccio nut, etc...)
Selection of sausages and dry-cured salami (Mercedine Salami, sopressata, longanisa, tandilera spianata etc...)
Selection of scented breads from our countryside
Seafood Pie

Salads

Prawns of tierra del fuego province with coriander
Potatoes with dijon mustard
Seasonal green leaves or a variety of organic leaves
 Red Beet, orange wedges, cucumber, goat cheese and nuts
Goujonette of chicken, caramelized apple and smoked bacon

Main course

Pasta

Pumpkin panzotti with lemon sauce and herbs

Veal



Hungarian style veal goulash

Lamb

Lamb leg topped with herbs and mushrooms

Garnishes

Baked vegetables

Tashmin rice with cream

Fish

Fish of the day with leek sauce

Mini Desserts from our Patisserie



Rice pudding with cinnamon

Filletted fresh fruit

Selection of 3 ice-creams

Hot in chaffing dish:

Pancakes stuffed with cream caramel

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BUSSINESS LUNCH AND DINNER

OPTION 1 ("Design your own menu")



Cold Appetizers

Burgol wheat taboulet salad, tomato, cucumber,
lemon with yogurt and mint dressing
Portobello mushroom and baked tomatoes brick,
goat Cheese with Balsamic caramel
Grilled vegetables and philadelphia cheese terrine
with red beet sauce



Hot Appetizers

Three colors crepes stuffed with ricotta cheese,
leek and mushrooms with spinach cream

Main course

Pig brick wrapped in bacon with vegetables
and parmesan risotto

Chicken breast stuffed with wild mushrooms and philadelphia
cheese, pumpkin and potato cake and organic sprouts

Grilled veal steak with 4 peppers, flambe au cognac, baked
potato with salt and spinach sprouts salad



Spinach, ricotta cheese and walnuts malfatti
with ciboulette cream sauce

Dessert

Seasonal fruits, cream cheese and honey quenelle



Apple crumble with raisins and vanilla ice cream

Cheese cake with caramel and english sauce

scented with lavender

Fusion of two chocolates with berries

Coffee & variety of Tea, Petit Fours

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OPTION 2 (“Design your own menu”)

Cold Appetizers



Mexican avocado mousse and shrimps with coriander
Veal carpaccio, mustard emulsion, pepato cheese scales
and cajun chestnuts
Smoked salmon and marinated vegetables puff pastry with
cream cheese with herbs

Hot Appetizers



Philo dough triangle stuffed with ratatouille
and provenzal sauce
Spinach giant ravioli stuffed with turkey, walnuts, fontina cheese
with smoked peppers sauce


Main course

Rib eye steak with northern sauce, pont neuf
potato provenzal and baby spinach



Chicken leg braised chasseur style on leek
socle wrapped in philo dough
Pumpkin mini sorrentino with creamy saffron
sauce and baby arugula
Trout from the seven rivers region, creamy
chlorophyll risotto and cherry tomato coulis

Dessert

Chocolate marquise and toffee sauce
Lime panacotta with bitter chocolate sauce and coconut tuille
 Tiramisu with capuccino sauce
Chocolate truffle with berries soup

Coffee & variety of Tea, Petit Fours

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OPTION 3 (“Design your own menu”)

Cold Appetizers

Regional cheese and cold cuts platter,
olives and grilled vegetables



Sfogliata caprese, organic sprouts and arugula oil

Smoked salmon, trout and organic sprouts carpaccio, relish
dressing and sour cream

Hot Appetizers

Ham and cheese cannelloni with tomato,
cream and vodka sauce

Warm seafood tart with saffron and garlic sauce,
sprouts and cherry tomatoes

Main course

Lamb rillette morrocan style with vegetables and potato tajin

Ham and cheese gnocchi, arugula cream

and dry tomato pesto

Atlantic and pacific salmon duet over ratatouille mattress

and bouchon potato with tapenade and tomato, black olives,
capers, lemon juice, basil and olive oil sauce

Veal tournedos stuffed with spinach on cheese and potato
tartiflette, port sauce

Dessert

Cold cream caramel risotto with strawberry syrup

Ricotta cheese cake with citric syrup



Chocolate brownie with strawberry sauce

and vanilla ice cream

Passion fruit nougat glaze with chocolate and syrup sauce

Coffee & variety of Tea, Petit Fours

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COCKTAILS

Choose among our 8 cocktail options, combining cold and hot canapés, hors d'oeuvres, tapas and mini desserts according to your preference.

Please contact us for further details.

COLD CANAPES

Canape on a crispy toast

Toast of camembert with fruit chutney
Caprese tian crouton with basil caramel
Salmon gravlax with radish cream
Serrano ham wrapped in bread stick
Marinated wild ostrich tartar on a bread lavoche toast

Cold Canape served in Dip

-  Endives with blue cheese, caramelized apples and walnuts prealinéé
-  Gazpacho from andalucia served in shooter with chopped cucumber and mint
- White fish ceviche with tiger milk foam
- Caprese brochette with basil and parsley pesto
- Salmon tartar scented with coriander
- Ecuadorian shrimp marinated with coriander and palms emulsion
- Oysters bloody mary
- Small potato stuffed with cured salmon remoulade
- Blue cheese truffle with quince and chocolate
- Smoked salmon roll with lemon
- Mozzarella bocconcino stuffed mediterranean style
- Brie cheese and crispy walnut cake
- Bresaola carpaccio with pecorino cheese
-  Arugula sprouts and italian vinaigrette
-  Mussels peruvian style
-  Vegetables on focaccia crouton
-  Melon and ginger soup shoot

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HOT CANAPES

Made of Dough

Eggplant fingers



Veal mini keppe

Phyla dough triangle stuffed with cheese or spinach

Potato kniche

Meat and vegetables roll

Lamb roll

Served in Dip

Mushroom and sweetbread pouch with cream of green onion

Crispy calamar ring with she devil sauce

Small corn stew

Fried camembert with mango compote

Crispy shrimps with teriyaki sauce

Spanish omelette with peppers mayonnaise

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COLD CANAPES | HOT CANAPES | HOT HORS D' OEUVRES | BUFFET COCKTAIL | ARGENTINEAN COCKTAIL

HOT HORS D' OEUVRES

Hot

- ✓ Chicken turnovers
- ✓ Meat turnovers with northern sauce
- ✓ Spring rolls served with tamarind sauce
- ✓ Corn turnovers
- ✓ Ham & cheese turnover

Hot Tapas

- ✓ Creamy calamar risotto
- ✓ Beef stew with malbec sauce
- Mini pumpkin sorrentino with creamy pesto
- Small chicken thigh with sesame and citric sauce scented with ginger
- Saffron seafood casserole

Cold Tapas



- Avocado guacamole and corn nachos
- Sushi rolls with soy sauce
- Fresh oysters with scallops ceviche and ciboulette
- Galician octopus served over potato and olive oil
- Salmon gravlax and marinated melon drops with ginger and mint
- White Fish ceviche with tiger milk foam
- Caprese brochette with basil and parsley pesto
- Salmon tartar scented with coriander
- Ecuadorian shrimp marinated with coriander and palms emulsion
- Smoked salmon roll with lemon
- Carpaccio of bresaola pecorino and arugula
- sprouts with italian vinaigrette
- Vegetables with focaccia croutons

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BUFFET COCKTAIL (Minimum 40 pax)

Cold cuts and cheese station

Fine cheese selection
Assorted regional cold cuts
Home made bread variety


Salads

-  Caesar salad
- Mediterranean salad
-  Buffalo mozzarella bocconcini, roasted tomatoes, sunflower seeds
-  Red beet, citric fruit wedges and onions
-  Vegetables escalibada with herbs
-  Arugula, dried tomatoes and blue cheese

Pasta in chafing dish

Ham & cheese mini sorrentino with lime sauce
Three color gnocchi with 4 cheese sauce
Vegetables and cheese lasagna with tomato and olives coulis

Meat in chafing dish

- Lamb ragout with mint and raisins
-  Beef stew bourguignon with bacon
- Chicken needle saute with small potato and cherry tomatoes

Seafood in chafing dish

Saffron seafood casserole
Pollack fish cheek with lemon cream
Salmon with creamy tapenade sauce

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COLD CANAPES | HOT CANAPES | HOT HORS D'OEUVRES | **BUFFET COCKTAIL** | ARGENTINEAN COCKTAIL

✔ ARGENTINIAN COCKTAIL

Cold Canape

Marinated wild ostrich tartar and lavoche toast
Small potato stuffed with cured salmon remoulade
Blue cheese truffle & quince and chocolate palet
Brie cheese and crispy walnut cake

Hot Canape

Meat and vegetables roll
Lamb roll
Sweetbread and mushroom pouch with green onion cream
Northern corn stew

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COLD CANAPES | HOT CANAPES | HOT HORS D' OEUVRES | BUFFET COCKTAIL | ARGENTINEAN COCKTAIL

COFFEE BREAKS

Easy Break

Coffee, decaffeinated coffee, variety of tea, milk & cream, mineral water, orange and grapefruit juice



Porteño

Coffee, decaffeinated coffee, variety of tea, milk & cream, mineral water, orange and grapefruit juice
croissants

Dry Cookies

Coffee, decaffeinated coffee, variety of tea, milk & cream, mineral water, orange and grapefruit juice
Dry cookies from our Pastry Shop


Cookies

Coffee, decaffeinated coffee, variety of tea, milk & cream, mineral water, orange and grapefruit juice
Assorted American style home-made cookies


Pastry

Coffee, decaffeinated coffee, variety of tea, milk & cream, mineral water, orange and grapefruit juice
Croissants, Pastry (3), Muffins (2)

Sweet Mediterraneo

Coffee, decaffeinated coffee, variety of tea, milk & cream, mineral water, orange and grapefruit juice
 Bugne lyonnaise, almond ring- shaped cake

Salty Mediterraneo

Coffee, decaffeinated coffee, variety of tea, milk & cream, mineral water, orange and grapefruit juice, soft drinks
Mediterranean mini sandwiches selection:
Chiabatta bread, grilled vegetables and tapenade
Wheat bread, serrano ham and grated tomato with olive oil
 Onion bread, buffalo mozzarella marinated with herbs
provenzal, dry tomato and fresh basil

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THEMATIC COFFEE BREAK

Energetic

Coffee, decaffeinated coffee, variety of tea, milk & cream,
mineral water, orange and grapefruit juice, red bull
Dahi yogurt, oatmeal cookies,
Dry fruit tart with spices and ginger
Cereal bars, fruit shakes

Citric

Coffee, decaffeinated coffee, variety of tea, milk & cream,
mineral water, orange and grapefruit juice
Lemonade, ice tea
Lemon Pie, orange mini pithiviers of frangipane
Passion fruit tart, grapefruit soufflé
Sliced citric fruit (kiwi, grapefruit, orange, tangerine)



Creole

Mate, coffee, decaffeinated coffee, variety of tea, mate tea,
milk & cream, mineral water, orange and grapefruit juice
Flour Fritter, starch mini cakes
Fried dough strip, quince or sweet potato tart
Ham & cheese in local "pebete" bread sandwich



Cream Caramel - Dulce De Leche

Coffee, decaffeinated coffee, variety of tea, milk & cream,
mineral water, orange and grapefruit juice
Dulce de leche (cream caramel) specialties:
Milk shake, crispy sugared mini cakes, macaron,
meringue, stuffed cannon and argentinean croissants



Pasionnated Argentina

Torrontes and malbec wine, mineral water
Salteñas and mendocinas turnovers
Assorted regional cheese and cold cuts
Farm style bread with pork crackling

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INSIDER BREAKS

CREOLE EXPRESS LUNCH

Cheese & cold cuts station

Cheese selection
Assorted regional cold cuts
Home made bread variety
Bread with pork crackling

Appetizers

Rolled loin skirt
Creole salad (tomato, lettuce and onion)
Fresh seasonal green salad
Marinated tomato salad

Main course (in chafing dish)

Turnover from salta
Turnover from mendoza
Humita (corn stew from our north)

Dessert

Assorted local pastry selection

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TERRAZA DEL VIRREY MENU

Aperitif

Meat turnover with northern sauce

Cold appetizer

Creole platter:

Regional cold cuts & cheese, rolled pork

Grilled vegetables and organic sprouts

Main course

Parrillada porteña (mix of grilled best local favorites)

(400 gr of meat per person)

Chorizo sausage, crispy sweetbread, rib eye steak, skirt steak, lamb chop and chicken breast, with grilled potato and sweet potato and chimichurri and creole sauce

Dessert

Don Pedro of Montserrat

Vanilla ice cream, caramelized walnuts, caña legui (local distilled liquor) and cream caramel

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BEVERAGE PACKAGES

NON ALCOHOLIC

Fruits Juices
Soft drinks
Still and sparkling mineral water.

SOFT DRINKS AND BEER

Fruits Juices
Soft drinks
Still and sparkling mineral water.
Local Beer

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SOFT DRINKS BEER AND BEVERAGES | WINE OPTIONS | CHAMPAGNE | OPEN BAR

LUIGI BOSCA WINERY

Option 1

White wine, Finca La Linda - Chardonnay

Red Wine, Finca La Linda - Cabernet Sauvignon, Malbec

Fruit Juices, Soft drinks, still and sparkling mineral water

Option 2

White wine, Luigi Bosca Reserva - Chardonnay

Red wine, Luigi Bosca Reserva - Cabernet Sauvignon, Malbec

Fruit Juices, Soft drinks, still and sparkling mineral water

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EL ESTECO WINERY

White wine, Don David - Torrontes

Red wine, Don David - Malbec, Cabernet Sauvignon

Fruit Juices, Soft drinks, still and sparkling mineral water

TERRAZAS DE LOS ANDES WINERY

White wine, Terrazas Reserva - Chardonnay

Red Wine, Terrazas - Cabernet Sauvignon

Fruit Juices, Soft drinks, still and sparkling mineral water

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NORTON WINERY

White wine, Norton Roble - Chardonnay

Red wine, Norton Roble - Cabernet Sauvignon, Malbec

Fruit Juices, Soft drinks, still and sparkling mineral water

CATENA ZAPATA WINERY

White wine, Alamos - Chardonnay

Red wine, Alamos - Cabernet Sauvignon, Malbec

Fruit Juices, Soft drinks, still and sparkling mineral water

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DON DOMENICO WINERY

White wine El Escondido de Don Domenico - Chardonnay
Red wine, El Escondido de Don Domenico - Syrah
Fruit Juices, Soft drinks, still and sparkling mineral water

TRAPICHE WINERY

White wine, Fond de Cave- Chardonnay
Red wine, Fond de Cave - Cabernet Sauvignon, Malbec
Fruit Juices, Soft drinks, still and sparkling mineral water

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CHAMPAGNE

Champagne Finca La Linda, Luigi Bosca Winery

Champagne Chandon - Extra Brut, Chandon Winery

Champagne Trapiche - Extra Brut, Trapiche Winery

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OPEN BAR

InterContinental

Campari
Martini
Fernet Branca
Gancia
Martini Rosso
Tequila Jose Cuervo
Light and Gold
Whisky JB
Vodka Absolut
Gin Beefeater
Ron Bacardi
Local Beer
White wine, Fond de Cave
Chardonnay
Red wine, Fond de Cave
Cabernet Sauvignon
Bodegas Trapiche

InterContinental Superior

Campari
Martini
Fernet Branca
Gancia
Martini Rosso
Tequila Jose Cuervo
Light and Gold
Whisky Johnnie Walker
Black Label
Vodka Grey Goose
Gin Bombay
Ron Havana 7 anos
Local Beer
White wine, Fond de Cave
Chardonnay
Red wine, Fond de Cave
Cabernet Sauvignon
Bodegas Trapiche

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