

# *Business Menu*



natural roots  
gastromony  
mediterranean simple passion  
delicacy events bio authentic pure  
brunch cook  
**Genuine**  
ground origin casual  
green kitchen organic modern  
conforto tradition real  
balance healthy fresh

# MENU POCINHO

## Starter

Cream of seasonal vegetables soup with herbs olive oil

Cream of leek and carrot

Crispy vegetables with arugula salad, cherry tomato and balsamic vinaigrette

Mushrooms tartelette, leek purée and mix of lettuces

## Fish

Crispy slices of codfish served with “migas” of corn bread and turnip tops, vegetables and olive tapenade

Sea bass fillet with onions and tomato sauce, potatoes stained in saffron and vegetables ratatouille

Hake au gratin with leek, savoy cabbage and carrot, served with duo of mashed potato and sweet potato

## Meat

Pork tenderloin in brandy and herbs Provencal flavors, served with potatoes baked in the oven, sautéed cabbage and toasted bacon

Poultry, mushrooms and leek puff pastry

Duck rice with traditional sausages

## Dessert

Lime and ginger cheesecake

Chocolate cake filled with red berry

Sliced fruit



# MENU TUA

## **Starter**

Pumpkin cream with toasted and sliced almond

Cream of carrot soup with basil olive oil

Mozarella with cherry tomato, black olive, pesto sauce and bundle of lettuces with dried fruit

Red quinoa salad with pear in Ruby Porto wine, beetroot, goji berries and amaranth sprouts

## **Fish**

Codfish with stewed cabbage and crunchy corn bread, aromatic herbs and red onion, served with baked potatoes

Hake supremes served with portuguese sausage, grilled tomato with orégano, anchovies and salicornia emulsion

Seabass with corn crust, bread corn and herbs, turnip tops sautéed with chive, served with punched potatoes with savory

## **Meat**

Pork tenderloin stuffed with plums, served with oven rice and seasonal vegetables

Veal from "Arouca" with fine herbs butter, potatoes baked in the oven and peas and bacon sautéed

Turkey roti stuffed with selection of portuguese sausages, potatoes baked in the oven, spinach, onions and Oporto wine jus

## **Dessert**

Red berry cheesecake with chocolate brownie

Lemon meringue pie

Sliced fruit



## ADDITIONAL INFORMATIONS

Includes: mineral water, soft drinks, tea and coffee

Includes 1 starter, 1 fish or 1 meat and one dessert.

A single choice should be made for all the group.

The presented items may contain traces of allergens like gluten, lactose, soya, etc. We kindly ask you to contact us for further information.

For a vegetarian option we kindly ask you to contact us.

Menu choices should be communicated until a maximum of 8 days before the day of the event.

Final number of participants should be informed to the hotel up to 5 days before the event. After this date, cancelations will not be possible and the increase number of participants will be subject to availability.

3 hours of service to count from time of arrival.

Extension of the service: 15,00€ per hour / per waiter



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# *Business buffets*

*laugh*

A yellow curved line forming a simple smile shape, positioned below the word 'laugh'.

*H*  
Holiday Inn<sup>®</sup>  
AN IHG<sup>®</sup> HOTEL

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# Buffet Covelinhas

## Cold Buffet

Simple salads

Mixed salads

Assorted savouries Fried codfish cakes

“Pataniscas” (fried codfish cake)

Chef's suggestion

## Starters

Cream of fresh vegetables soup with herbs olive oil

Cream of leek and carrot

## Pastas

Penne pomodoro with mushrooms, broccoli and cherry tomato

Fusili with tuna, tomato, pepper and olives

Vegetables lasagna with Mornay sauce



## Fish

- Crispy slices of codfish au gratin, served with “migas” of corn bread and turnip tops, vegetables and olive tapenade
- Sea bass fillet with onions and tomato sauce, potatoes stained in saffron and vegetables ratatouille
- Creamy chopped codfish with ginger, herbs and cherry tomato confit

## Meat

- Pork tenderloin in brandy and provencal herbs flavours, served with potatoes baked in the oven, sautéed cabbage and toasted bacon
- Poultry, mushrooms and leek puff pastry
- Duck rice with traditional sausages Braga's style

## Desserts buffet

- Assorted pastry
- Spoon desserts
- Fruit basquet
- Sliced fruit

# Buffet Porto de Rei

## Cold Buffet

Simple salads

Mixed salads

Assorted savouries Fried codfish cakes

“Pataniscas” (fried codfish cake)

Chef’s suggestion

## Starters

Cream of pumpkin soup with toasted almond

Cream of leek

## Massas

Tagliatelle Carbonara

Tagliolini with pesto sauce, dried fruit and olive

Meat lasagna



## Fish

- Codfish with stewed cabbage and crispy corn bread, fresh herbs and red onion, served with punched potatoes
- Hake supremeserved with portuguese sausage, grilled tomato with orégano, anchovies and salicornia emulsion
- Seabass with corn , corn bread and herbs crust, turnip top sautéed with chive, served with punched potatoes with savory

## Meat

- Pork tenderloin stuffed with plums, served with oven rice and seasonal vegetables
- Veal from “Arouca” with fine herbs butter, potatoes baked n the oven and peas and bacon sautéed
- Turkey roti stuffed with selection of Portuguese sausages, potatoes baked in the oven, spinach, onions and Porto wine jus

## Desserts buffet

- Assorted pastry
- Spoon desserts
- Fruit basquet
- Sliced fruit

## ADDITIONAL INFORMATIONS

Includes: mineral water, soft drinks, tea and coffee.

Includes cold buffet, 1 starter, 1 pasta, 1 main dish (fish or meat) and dessert buffet.

A single choice should be made for all the group

The presented items may contain traces of allergens like gluten, lactose, soya, etc. We kindly ask you to contact us for further information

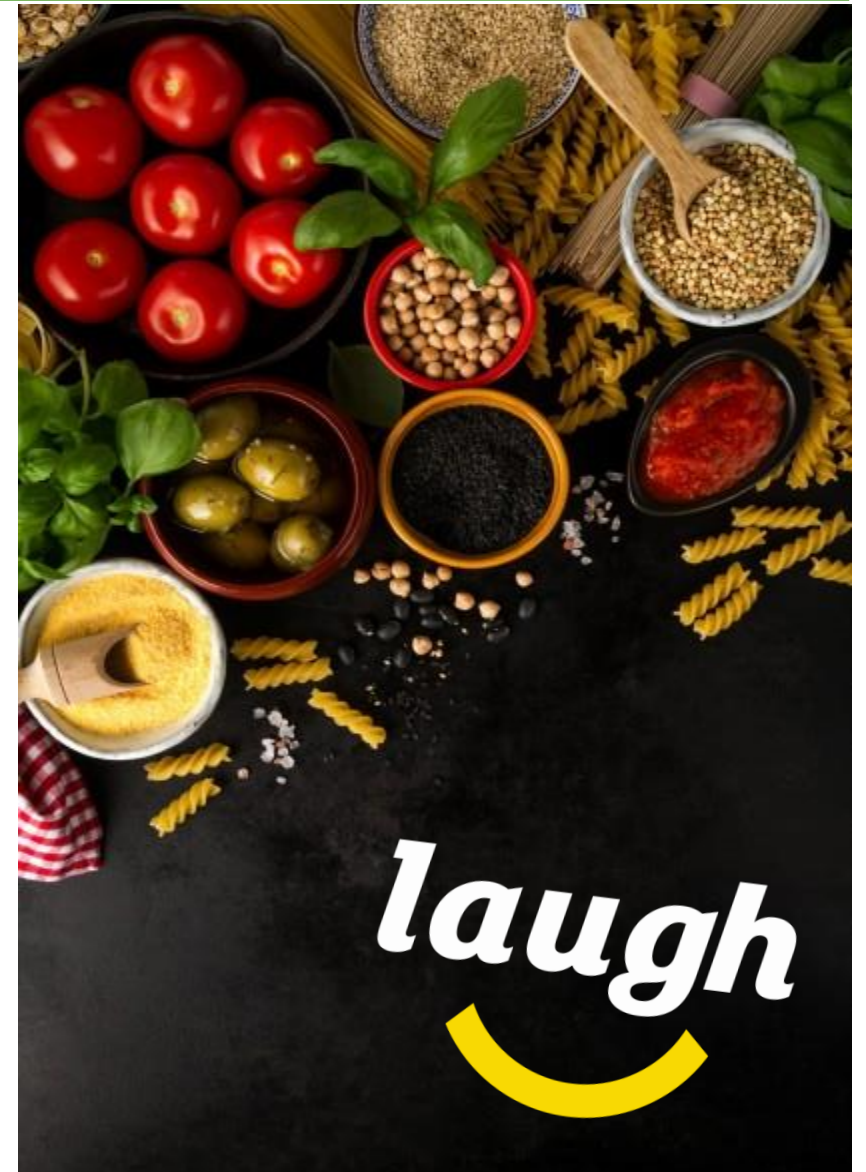
For a vegetarian option we kindly ask you to contact us.

Menu choices should be communicated until a maximum of 8 days before the day of the event.

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# *Brunch*



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## *brunch ribeira*

Seasonal vegetable cream soup

Selection of appetizers

Ceaser salad

Mini chicken and ricotta cheese sandwiches in cereal bread

Mini egg and avocado sandwiches in carob bread

Tuna and fresh cheese integral wrap

Carrot tart

Fruit salad



## *brunch cais de gaia*

Seasonal Vegetable cream soup

Selection of appetizers

Duck rice or Creamy codfish

Ceaser salad

Waldorf salad

Mini chicken and ricotta cheese sandwiches in cereal bread

Mini egg and avocado sandwiches in carob bread

Tuna and fresh cheese integral wrap

Carrot pie

Fruit Salad





## *additional informations*

Both menus include mineral water, soft drinks, coffee and tea.  
Supplements for alcoholic drinks, wine from our cellars and beer: 3,50€ per person

The presented items may contain traces of allergens like gluten, lactose, soya, etc. We kindly ask you to contact us for further information..

Main dishes of the *brunch Cais de Gaia* should be communicated, until 8 days before the event.

Final participant's number should be informed until 5 days before the event. After this date, cancellations will not be possible and the increase number of participants will be subject to availability..

3 hours of service to count from the time of arrival.

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