

Dinner Substitutions and Additions

° PER PERSON PRICING °

Reception

ANTIPASTO BAR	\$12.50
ANTIPASTO PLATED	\$8.50
CHAMPAGNE TOWER	TBD
CHOURIÇO	\$2.50
HORS D'OEUVRES	\$5.00
LIQUERS	\$3.00
MIMOSA	\$3.00
MORCELA	\$2.50
PROSCIUTTO with MELON PLATED	\$5.50
SHRIMP COCKTAIL	\$7.00
SIGNATURE DRINK	TBD
SPARKLING WINE RECEPTION	\$3.00
WHITE FRESH CHEESE	\$2.50

Dinner

CANNELLONI	\$2.50
CODFISH à BRAS	\$5.00
CODFISH à GOMES de SÁ	\$3.00
CODFISH com NATAS	\$6.00
CODFISH STEAK à LAGAREIRO or NARCISA	\$6.00
FILET OF SOLE with SHRIMP	\$2.00
GRILLED CHICKEN BREAST	\$5.00
GRILLED STEAK 6 oz	\$7.00
GRILLED STEAK 8 oz	\$10.00
GRILLED STEAK (Cali-Cut)	\$5.00
GROUPER	\$7.00
HALIBUT	\$10.00
LAMB	\$5.00
LASAGNA	\$2.50
PENNE (Additional Entrée)	\$5.00
PORK MEAT à ALENTEJANA	\$3.00
PORK TENDERLOIN	\$3.00
RAVIOLI	\$2.50
SALMON	\$7.00
SHRIMP (2 Per Person)	\$5.00
VEAL MILANESE	\$3.00
VEAL PARMESAN	\$4.00
VEAL with MUSHROOMS	\$3.00

Buffet

CALAMARI	\$4.00
FAVA BEANS with CHOURIÇO	\$2.00
LOBSTER	\$10.00
MUSSELS	\$3.00
OCTOPUS	\$6.00
PENNE	\$2.00
QUAILS	\$2.00
RICE à VALENCIANA	\$2.00
SOUP	\$5.00
SUCKLING PIG (Per Unit)	\$200.00

Dessert

ADDITIONAL CAKE (Per Unit)	\$30.00
BAKED ALASKA	\$2.00
CREPES with FRUIT	\$2.75
PASTRIES and FRUIT PLATED	\$8.00
SHAPED FRUIT ICE CREAM	\$3.50
TARTUFO	\$2.00