

OCLTC



SINCE 1855

# Buffet

Oporto Cricket & Lawn Tennis Club

# Menu George V

- Tomato salad
- Green salad
- Cucumber salad
- Corn salad
- Breaded chicken
- Tomato, *mozzarella* and pesto
- Caesar salad
- Salada Russa
- *Chèvre* cheese and spinach in puff pastry
- Guacamole and salmon “bocadinhos”
- Melon with smoked ham
- Chick pea and cod fish salad
- Finger food savory
- Vegetable cream soup
- Braised sea bream, sautéed potato and vegetables
- Codfish with cream
- Chicken with mushroom rice and seasonal vegetables
- Duck rice
- Eggplant lasagna
- Mushroom stew
- Fresh fruit
- Lime *mousse*
- Chocolate cake
- Cheesecake
- “Pastel de nata”
- Apple crumble
- Almond pie

# Menu Charles III

- Tomato salad
- Carrot salad
- Green salad
- Cucumber salad
- Corn salad
- Feta cheese, tomato and olives
- Caprese salad
- Caesar salad
- Roasted vegetable salad
- Iberian pork and “queijo da serra” pie
- *Chèvre* cheese and spinach in puff pastry
- Selection of cheeses
- Finger food savory
- Cauliflower and hazelnut cream
- Braised sea bass with roasted vegetable rice
- Cod flaked with bread
- Grilled salmon on a bed of seasonal vegetables with curry sauce
- Duck thighs confit with sweet potato puree and mushrooms
- Pork and white clams “à Alentejana”
- Roasted pork loin
- Low temperature eggs, peas and vegetables
- Vegetarian sausage with mashed potato and greens
- Fresh fruit
- Almond pie
- Chocolate cake;
- Panna cotta;
- Apple crumble
- Lime mousse
- Custard tart
- Orange roll

# Menu House of Windsor

- Tomato salad
- Beetroot salad with feta cheese
- Green salad
- Cucumber salad
- Corn salad;
- Caesar salad
- Shrimp and pineapple salad
- Melon with smoked ham
- Roast beef and mustard *focaccia*
- Finger food savory
- Shrimp with garlic and herbs
- Stuffed crab
- "Bulhão Pato" clams
- Puff pastry "alheira"
- Guacamole and salmon "bocadinhos"
- Selection of cheeses
- Shrimp bisque
- Or
- Carrot cream soup
- Cod loin confit mashed potato and greens;
- Hake fillet, cabbage "migas", beans, corn bread and garlic
- Braised sea bass, seasonal vegetables and caramelised sweet potato puree
- *Osso buco* cooked at low temperature with celery puree and roasted seasonal vegetables
- Veal cooked at low temperature, rice with "enchidos" and seasonal vegetables
- *Bísaro* pork loin with potato cubes, chestnuts and vegetables
- Seasonal vegetable curry
- Creamy mushroom rice
- Fresh fruit
- Chocolate mousse
- Walnut pie
- Chocolate pie
- Egg cream *profiterol*
- Lemon meringue pie
- "Papos de Anjo"
- *Crème Brûlée*
- Selection of cheeses
- "Quindim"
- "Abade Priscos" pudding

# Buckingham Palace

- Tomato salad
- Beetroot salad with feta cheese
- Green salad
- Cucumber salad
- Corn salad
- Octopus salad
- Chickpea and cod salad
- Salada montanhesa
- Tomato, cucumber, olive and feta salad
- Small steak sandwich
- “Moelas”
- “Bifanas”
- Small breaded chicken
- “Bolhão Pato” clams
- Finger food savory
- “Pataniscas”
- “Tripas enfarinhadas”
- “Caldo verde”
- Or
- Chicken broth soup
- And
- Sea Bass and Shrimp Rice
- “Lagareiro” octopus
- Coodfish with corn bread
- Fish and seafood cataplana
- “Feijoada”
- Veal rice with carrots and peas
- “Rojões à Moda do Minho”
- Roast kid with roasted potatoes and oven-baked rice
- Mushroom stew and flavored rice
- Fresh fruit
- Chocolate cake
- “Papos de Anjo”
- “Pão de ló de Ovar”
- “Troupas de ovos”
- “Toucinho do Céu”
- “Abade Priscos” pudding
- Almond pie
- “Quindim”
- Selection of cheeses
- Selection of traditional cookies

## General Information

The Club should receive information on the approximate number of persons participating in the events up to 4 days before its start.

The final number of guaranteed participants should be communicated up to 2 business days before the start of the event and this final number will count for invoicing purposes, If the number of presences in the events is greater than the guaranteed number, the invoice will reflect this accordingly.

The Club also reserves the right to change any room(s) reserved if the number of guaranteed persons is greater or less than the number which has initially been agreed  
The event will be served in a private room, with a supplement for the rental:

- Drawing Room: 150€
- Long Room: 100€
- Restaurant: 150€

The prices do not include drinks:

- Drinks supplement with wine: 6,00€ per person (House wine, beer, soft drinks, water and coffee)
- Drinks supplement without wine: 4,00€ per person (Beer, soft drinks, water and coffee)

The prices include VAT

Children up until the age of 3 years old (inclusive): Free of charge. Children between the age of 3 and 12 years old (inclusive): 50% reduction.

Service after 23h00 will have a servisse tax of 70€/hour.

Corkage fee: 5,00€ per bottle on approved drinks.