



NEW YEARS EVE BUFFET 2024

Finger Food

Shrimp with avocado mayonnaise and caviar
Spanish fuet on olive tapenade with cornichons
Stuffed mushroom with panchetta and gruyere cheese

Cold

Vitello tonatto with capers, rocket and rustic bread
Selection of homemade smoked cheeses with grapes, fruit chutney, olives, cranberries
Mini Poké with smoked salmon and wasabi mayonnaise
Variation of premium sausages, pickled onions, cucumbers, arugula
French savory mini pie (quiche) lorraine / spinach / zucchini

Warm

Creamy veal ragout with portobello and Iberian bacon
Pork roll stuffed with prosciutto, spinach and roasted peppers
Chicken Supreme with tarragon sauce
Salmon with seasonal vegetables baked in papillota

Live Station

Mini Tacos (shredded beef, quacamole, Mexican beans)
Beef mini cheeseburger with cheddar bacon and homemade mayonnaise

Extras

Potatoes au Gratin
Vegetable ratatouille
Jasmine rice
Baked grenaille with garlic and rosemary
Mix of leafy salads with vegetables with apple vinaigrette
Selection of pastries

Dessert

Seasonal fresh fruit
Variations of home made mini desserts
Crème brûlée