

COISA  
MAIS  
LINDA

The logo consists of the text "COISA MAIS LINDA" in a black, sans-serif font, arranged in three lines. The text is enclosed in a black square border. There are two stylized leaf icons: one on the right side of the top line and one on the left side of the bottom line.

# FINGER FOOD

- Assorted arancini (mushroom and cheese, chicken and bacon) with arrabiatta sauce with topping of parmesan cheese flakes
- Melon with Parma Ham
- Canape with brie cheese and dry tomato
- Caprese Stick (tomato, cheese e basil)
- Canape Cani with mango
- Tapioca Dice with Sweet chilli sauce
- Mini cuscuz with bacon and chorizo





# GRAZING TABLE

- Assorted cheese
- Parma ham
- Salami
- Canadian bacon
- Turkey Ham
- Assorted breads
- Toasts
- Olives
- Fruits
- Nuts
- Dips



# MAIN COURSE

- **TENDERLOIN STEAK**

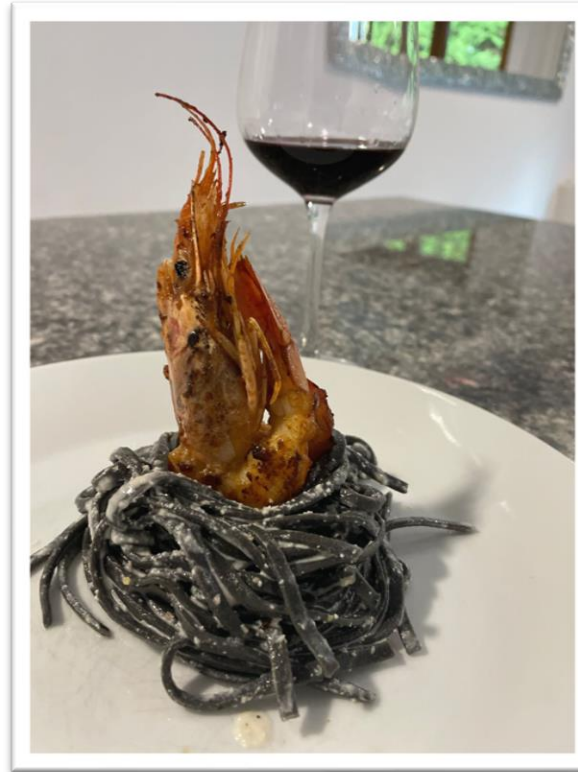
Tenderloin steak seasoned and broiled with creamy tagliatelle Alfredo and truffled fried potatoes.

- **GRILLED LANGOUSTINE**

Grilled Langoustine in butter and garlic on a bed of creamy black linguini with lemon pesto.

- **EXOTIC SALAD (VEGAN OPTION)**

Mixed greens salad with fried vegetable ravioli, apples and walnuts with a Balsamic vinegar reduction.





# SWEET TABLE

- Mini naked cake
- Mini vol au vent
- Cupcake
- Mini chocolate cup
- Camafeu
- Mini cake (Bem casados)
- Mini tarte
- Mini acrylic cup
- Brigadeiro





SWEET  
TABLE



# DRINKS



- Orange Juice
- Lemonate
- Water
- Soft drink
  
- Beer (Estrella Galicia)
- White wine (Conde de Monsul)
- Red wine (Conde de Monsul)
- Gyn and Tonic





The budget takes into account that the space has a kitchen and equipment that the company can use. If these facilities are not available, an additional fee may need to be calculated .

Materials included in the quote: Trays, crockery, cups, bowls, cutlery, richouds and napkins (paper) among others. If the customer requires a different option from that offered by the catering service, a new quote may need to be issued according to the customer's requirements.

### Service for 4h30

#### **Payment:**

Upon signing of the contract, a down payment of 80% would be required. After this, one day prior to the event, a final payment of 20%







- We work with an average of 1 waiter for every 20 guests.
- The main dish would normally start being served when the ceremonial authorizes the setting up of the table, the catering are not responsible for the opening time, we suggest serving a maximum of one hour after the start of the party, but please let us know if you have any specific requirements regarding timings etc.
- We like to remind our customers that when requesting a quote, They kindly inform us of the number of people in attendance, as we formulate our quotes based this factor. We generally adhere to the following rule: The greater the number of people, the lower the price per person, and the smaller the number of people, the higher the price per person.
- Finally, we also offer a free complimentary Booking for two people, to taste and sample the available menu in our restaurant in Maia, prior to Booking.



We will be delighted to run this event.

We remind you that we are at your entire disposal for any clarification and/or modifications regarding the menu.

