

The top corners of the page are decorated with delicate watercolor floral illustrations. On the left, there are pink and white flowers with green leaves. On the right, there are similar flowers in shades of pink, purple, and white, also with green foliage. The overall style is soft and elegant.

the BUFFET Prestige

METS CHAUDS

*Brochette de filet mignon (AAA),
Poulet à la broche & Filets de saumon grillés,
Riz jasmin aux crevettes, Légumes grillés
Penne rosées gratinés & Lasagne napolitaine aux 3 fromages
Purée de pomme de terre & Patates frites
Soupe du jour servi avec petit pain chaud & Beurre*

METS FROIDS

*Plateau de saumon fumé Norvégien, oignons, câpres & huile d'olive
Plateau de fromages fins & Plateau de Charcuteries
(Jambon forêt noir, dinde, prosciutto)
Brochette de bocconcini & tomate cerise
Salades de fruit de mer, grecque & jardinière,
Croissant aux beurrés farcie à la salade de Thon
Pizza froide aux légumes grillés & Plateau de légumes de saison accompagné
d'une trempette maison*

DESSERT

*Plateaux de fruits frais,
Assortiment de mignardises
Espresso, Café & thé noir*

Fontaine de chocolat +230\$

La sirène - Banquet



the BUFFET *Prestige*

HOT MENU

*Filet mignon skewers (AAA),
Chargrilled chicken on a stick & Grilled salmon fillets,
Penne rosé gratiné & 3 Cheeses Lasagna Neapolitan sauce,
Jasmine rice with shrimps, Assorted grilled vegetables,
Creamy mashed potatoes & French fries
Soup of the day served with hot bread & butter*

COLD MENU

*Norwegian Smoked salmon platter, olive oil, capers & onions
Fine cheese platter & Charcuterie platter (Blackforest ham, Turkey, Prosciutto)
Tuna salad on butter croissant & Cold grilled vegetable pizza
Bocconcini & cherry tomato skewers
Seafood salad, greek & Mixed greens salad
Seasonal vegetable platter with gourmet dip*

DESSERT

*Fresh fruit platters
Mini cheesecake pastries
Espresso, regular coffee & tea

Chocolate fountain +230.00\$*