



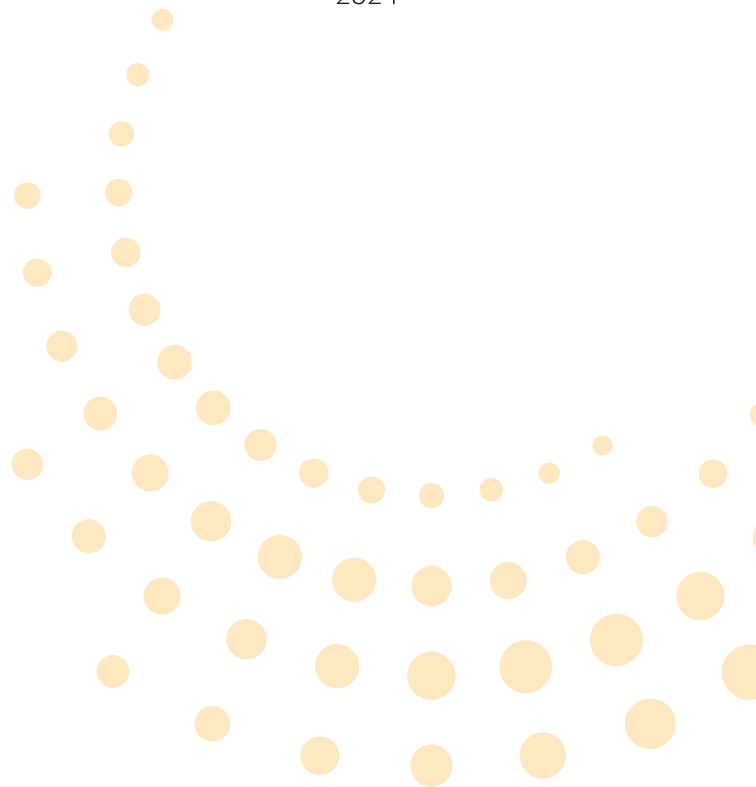
CAP ST GEORGES
HOTEL & RESORT

Christmas
Eve

- BUFFET -
2024



CAP ST GEORGES
HOTEL & RESORT



LOAFS AND MINI ROLLS



COLDS

ASSORTMENT OF CHARCUTERIE
(PROSCIUTO, HIROMERI, SMOKED DUCK)

SELECTION OF FISH PLATTER
(SMOKED SALMON, EEL, HAMACHI)

CHEESE PLATTER
(PARMESAN, SCAMORZA, PROVOLONE,
HALOUMI, BLUE CHEESE)



SALADS

CHICKEN IMPERATORE SALAD
SPINACH, POACHED PEARS AND BLUE CHEESE.

PRAWN SALAD ASIAN STYLE

TRADITIONAL PANZANELLA

QUINOA & AVOCADO SALAD
WITH CHERRY TOMATOES

TOMATO AND MOZZARELLA SALAD

ROASTED BEETROOTS, SPINACH SALAD AND WALNUTS



SALAD BAR

TOMATOES, CUCUMBER, MIXED GREENS, SLICED ONIONS,
CABBAGE, CARROTS, PEPPERS, QUAIL EGGS, OLIVES, SWEET
CORN, AVOCADO, QUINOA



SELECTION OF SUSHI ROLLS



CEVICHE - VÉRINES - INDIVIDUELS

SEABASS CEVICHE

CHESTNUT AND MUSHROOM PÂTÉ

PARMESAN PANNA COTTA WITH CRISPY PANCETTA

TUNA TATAKI WITH AVOCADO, CHIVES AND SESAME SEEDS

PRAWNS WITH GUACAMOLE



SOUP

RED PUMPKIN SOUP

ALMOND FLAKES, GARLIC CROUTONS, FRESH SPRING ONION,

CARVERY

ROAST WILD BOAR

ROASTED LAMB LEG

SAUCES:

BÉARNAISE, MUSHROOM SAUCE, PEPPER SAUCE,
RED WINE SAUCE

MINT SAUCE, APPLE SAUCE, MUSTARDS



PASTA LIVE STATION

PENNE ARABIATA

LOBSTER RAVIOLI



HOT DISHES

GRILLED BEEF MEDALLIONS WITH PORT WINE SAUCE

TURKEY BREAST STUFFED WITH SPINACH AND
CARMELISED ONIONS, CRANBERRY SAUCE

SALMON WITH ORANGE TERIYAKI SAUCE

SEABASS MEDALLIONS ON SAUTÉED LEEKS
LEMON BUTTER SAUCE

SAFFRON RICE WITH VEGETABLES

POTATOES DAUPHINOISE

ROASTED PUMPKIN WITH RAISINS AND HAZELNUTS

CAULIFLOWER AND BROCCOLI
WITH FRESH HERB BUTTER

ROASTED VEGETABLES



DESSERT

APPLE STRUDEL

PISTACHIO ÉCLAIR

CHOCOLATE TRUFFLE SPHERE

NEW YORK CHEESECAKE

LEMON MERINGUE TART

RASBERRY TERRINE

BLACK FOREST ROULADE

FERRERO ROCHE

CHAMPAGNE TERRINE

BACLAVA

KATAIFI

MARINATED FOREST BERRY