



CAP ST GEORGES
HOTEL & RESORT

NEW YEAR'S EVE BUFFET

-MENU-
2024 - 2025

HAPPY
New Year



CAP ST GEORGES
HOTEL & RESORT

LOAFS AND MINI ROLLS



COLDS

ASSORTMENT OF CHARCUTERIE
(PROSCIUTTO, HIROMERI, SMOKED DUCK)

FISH PLATTER

(SMOKED SALMON, EEL, HAMACHI)

CHEESE PLATTER

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



SALADS

BABY ROCKET, GOAT CHEESE, WALNUTS

SPINACH, POACHED PEARS AND HAZELNUTS

WAKAME SEAFOOD MARINADE

MINI MOZZARELLA WITH COLOURS CHERRY TOMATOES,
ASPARAGUS SHAVES, RUCOLA LEAVES

QUINOA & AVOCADO SALAD WITH CHERRY TOMATOES

MIX LEAVES SALAD WITH BERRIES, AND STRAWBERRIES
PROSCIUTO AND PARMESAN FLAKES

CARROT SHAVED, RAISIN AND COCONUT FLAKES



SALAD BAR

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



SELECTION OF SUSHI ROLL



CEVICHE - VÉRINES - INDIVIDUELS

SEABASS CEVICHE

CRISPY CHEESE RAVIOLI WITH TOMATO MARMALADE

CHICKEN LIVER PATE WITH BRIOCHE

TUNA TATAKI WITH AVOCADO, CHIVES AND SESAME SEEDS

MINI STUFFED BELL PEPPER ON BARLEY RISK



SOUP

FRECH ONION SOUP

CHEESE CROUTONS, FRENCH SPRING ONION

CARVERY

BLACK ANGUS BEEF TENDERLOIN

RACK OF LAMB

SAUCES:

BÉARNAISE, MUSHROOM SAUCE, PEPPER SAUCE,
RED WINE SAUCE

MINT SAUCE, APPLE SAUCE, MUSTARDS



PASTA LIVE STATION

RIGATONI ALFREDO

RICOTTA SPINACH RAVIOLI



HOT DISHES:

DUCK CONFIT SET ON BRAISED RED CABBAGE
/ ORANGE AND BLACK CURRANT SAUCE.

VENISON STEW WITH PORT WINE (TOP SIDE)

FILLET OF PORK WITH COMMANDARIA AND DRIED FRUITS

HERB CRUST BAKED COD FILLET / CHAMPAGNE SAUCE.

MUSHROOM TRUFFLE RISOTTO

NEW POTATOES LYONNE'S

CAULIFLOWER AU GRATIN

GLAZED BABY VEGETABLES

JERUSALEM ARTICHOKES
WITH CELERY AND TOMATOES



DESSERT

APPLE STRUDEL

PISTACHIO ÉCLAIR

CHOCOLATE TRUFFLE SPHERE

NEW YORK CHEESECAKE

LEMON MERINGUE TART

RASPBERRY TERRINE

BLACK FOREST ROULADE

FERRERO ROCHER

CHAMPAGNE TERRINE

BACLAVA

KATAIFI

MARINATED FOREST BERRY