

adega Group Menu 1

Lunch

\$53 per person

Appetizer

choice of:

Seasonal Baby Greens Salad

sweet cherry tomato vinaigrette

Chef's Daily Soup

Main Course

choice of:

Fresh Sea Bream Fillet

chef's seasonal salsa, fresh markets vegetables

Pan Roasted Breast of Capon

piri-piri sauce, fresh market vegetables

Field Mushroom Risotto

porcini truffle butter, parmesan cheese
(vegetarian)

Dessert

+\$7 per person, applied to the whole group

White Chocolate Crème Caramel

Dinner

\$60 per person

Appetizer

choice of:

Seasonal Baby Greens Salad

sweet cherry tomato vinaigrette

Chef's Daily Soup

Main Course

choice of:

Fresh Sea Bream Fillet

chef's seasonal salsa, fresh markets vegetables

Pan Roasted Breast of Capon

piri-piri sauce, fresh market vegetables

Field Mushroom Risotto

porcini truffle butter, parmesan cheese
(vegetarian)

Dessert

Included

White Chocolate Crème Caramel



Group Menu 2

Lunch

\$68 per person

Appetizer

choice of:

Seasonal Baby Greens Salad
sweet cherry tomato vinaigrette

Chef's Daily Soup

Nut-Crusted Goat Cheese
roasted red peppers, arugula greens

Main Course

choice of:

Pan Seared Fillet of Fresh Salmon
chef's seasonal sauce/ salsa, fresh market vegetables

Grilled Black Angus Strip Loin Steak
green peppercorn jus, fresh market vegetables

Pan Roasted Breast of Capon
piri-piri sauce, fresh market vegetables

Field Mushroom Risotto
porcini truffle butter, parmesan cheese
(vegetarian)

Dessert

+\$7 per person, applied to the whole group

White Chocolate Crème Caramel

Dinner

\$75 per person

Appetizer

choice of:

Seasonal Baby Greens Salad
sweet cherry tomato vinaigrette

Chef's Daily Soup

Nut-Crusted Goat Cheese
roasted red peppers, arugula greens

Main Course

choice of:

Pan Seared Fillet of Fresh Salmon
chef's seasonal sauce/ salsa, fresh market vegetables

Grilled Black Angus Strip Loin Steak
green peppercorn jus, fresh market vegetables

Pan Roasted Breast of Capon
piri-piri sauce, fresh market vegetables

Field Mushroom Risotto
porcini truffle butter, parmesan cheese
(vegetarian)

Dessert

Included

White Chocolate Crème Caramel



Group Menu 3

Lunch

\$83 per person

Appetizer

choice of:

Seasonal Baby Greens Salad
sweet cherry tomato vinaigrette

Chef's Daily Soup

Salmon Tartare
avocado salsa, citrus vinaigrette

Main Course

choice of:

Pan Seared Fillet of Fresh Market White Fish
chef's seasonal sauce/salsa, fresh market vegetables

Pan Roasted Breast of Capon
piri-piri sauce, fresh market vegetables

Beef Tenderloin
port wine jus, fresh market vegetables

Field Mushroom Risotto
porcini truffle butter, parmesan cheese
(vegetarian)

Dessert

+\$7 per person, applied to the whole group

White Chocolate Crème Caramel

Dinner

\$90 per person

Appetizer

choice of:

Seasonal Baby Greens Salad
sweet cherry tomato vinaigrette

Chef's Daily Soup

Salmon Tartare
avocado salsa, citrus vinaigrette

Main Course

choice of:

Pan Seared Fillet of Fresh Market White Fish
chef's seasonal sauce/salsa, fresh market vegetables

Pan Roasted Breast of Capon
piri-piri sauce, fresh market vegetables

Beef Tenderloin
port wine jus, fresh market vegetables

Field Mushroom Risotto
porcini truffle butter, parmesan cheese
(vegetarian)

Dessert

Included

White Chocolate Crème Caramel

adega Hors d'Oeuvre

Vegetarian (12 uni.) (minimum 24 uni.)

Grilled Vegetable with Crumbled Goat Cheese on Crostini	<i>\$48.00</i>
Bruschetta with Tomato & Pesto	<i>\$48.00</i>
Field Mushroom Bruschetta	<i>\$48.00</i>

Fish / Seafood (12 uni.)

Salmon Gravlax	<i>\$48.00</i>
Sautéed Shrimp Piri-Piri	<i>\$48.00</i>
Cod Quenelles with Saffron Aioli	<i>\$60.00</i>
Portuguese Shrimp Rissois	<i>\$60.00</i>

Meat (12 uni.)

Beef Croquette	<i>\$60.00</i>
Seared Beef on Crudité with Horseradish Aioli	<i>\$48.00</i>
Grilled Portuguese Chorizo	<i>\$48.00</i>
Chicken Skewer with Sweet & Spicy Sauce	<i>\$60.00</i>
Beef Satay	<i>\$72.00</i>

Petisco Platter

(serves 4-5 people)

grilled squid, grilled piri-piri shrimp, fresh gravlax, sardines, chorizo, cheese, salmon	<i>\$55.00 / uni.</i>
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