



Daily Delegate buffet lunch menus



Menu 1

Salad and Appetizer

Seared peppered tuna salad with citrus fruit
Chicken salad with green lentils
Assorted mushroom salad with grilled endive
Thai beef salad
Selection of apple wood smoked and
marinated seafood with condiments
Baby romaine lettuce and mesclun green

Dressing and Condiments

Caesar dressing, balsamic vinaigrette, French dressing, thousand
island dressing
Croutons, bacon bits, parmesan cheese, marinated olives, semi-
dried tomatoes, roasted macadamia nuts

Soup

Indian style tomato
Selection of freshly baked breads

Hot Selection

Wok-fried prawns with curry leaves
Pan-fried supreme of chicken, green olive tapenade sauce
Grilled halibut with spiced pepper sauce
Stir-fried vegetables with cashew nuts



Wild mushroom lasagne
Braised potatoes with thyme

Dessert

Breton sable
Spanish gateaux
Apricot mille feuille
Chocolate pannacotta
Selection of fresh tropical fruit



Menu 2

Salad and Appetizer

Herb marinated Norwegian salmon with mustard dressing

Mixed European meat platter with traditional condiments

Italian style white bean and onion salad with herb gnocchi

Escabeche of red snapper on saffron onion salad

Potato salad German style

Wild rocket and butter leaves

Dressing and Condiments

Italian dressing, red wine and shallot vinaigrette, smoked oil dressing

Silver onions, sun blushed tomato marinated artichokes, sugar snaps, baby corn

Soup

Curried flavoured parsnip veloute with sour cream

Selection of freshly baked breads

Hot Selection

Pan-fried fillet of hake, creamy leek fondue, red wine sauce

Pan-seared medallion of beef tenderloin with onion sauce

Wok-fried chicken with dried chilli and cashew nuts

Spinach and herb tortellini with roasted cherry tomatoes

Honey roasted root vegetables

Steamed fragrant rice



Dessert

Almond gateaux

Chocolate pyramid

Strawberry cheesecake

Apple crumble with calvados sauce

Selection of fresh tropical fruit



Menu 3

Salad and Appetizer

Baked honey ham and asparagus salad

Butternut squash and king prawn salad

Marinated vegetable terrine with apple balsamic

Spicy lamb with herb and olive cous cous

Smoked eel with apple and beetroot

Yellow frisee and Belgium endive

Dressing and Condiments

Roasted hazelnut, mint and lemon, toasted cumin vinaigrette

Japanese cucumber, corn kernel, parmesan cheese, yellow tomatoes, beetroot

Soup

Shellfish chowder

Selection of freshly baked breads

Hot Selection

Salmon wellington with champagne sauce

Oven baked rump of lamb with Nicoise jus

Grilled chicken breast with lentils

Mint and feta quiche

Citrus infused potato puree

Sautéed vegetables in light herb butter



Dessert

Pistachio financier

Lemon gateaux

Raspberry tiramisu

Chocolate cupcakes

Selection of fresh tropical fruit