

### PORTUGUESE MENU

### HORS D'OEUVRES

Variety of Hot & Cold

# ARTISAN DINNER ROLLS

#### FIRST COURSE

Caldo Verde Soup (Collard Greens, Yukon Potato & Cured Chorizo)

### **SECOND COURSE**

Portuguese Fried White Fish & Rice Served with Platter of Spring Mix Salad with Balsamic Vinaigrette

## THIRD COURSE - Choice of One

Chicken – Herb Roasted Chicken Breast, Chicken Parmigiana, Stuffed Chicken Breast or \*Cornish Hen Veal – Veal Parmigiana or Veal Marsala Seafood – Salmon or Shrimp Skewer

**Beef** – Sirloin Steak, California Cut Striploin or \*Braised Beef Short Ribs Entrées served with choice of Rice Pilaf **OR** Rosemary Roasted Potatoes & Seasonal Vegetable Medley

\*Upgrades subject to Market Rates

### FOURTH COURSE- Choice of One Dessert Duet

Pastéis de Nata & French Vanilla Ice Cream Apple Blossom & French Vanilla Ice Cream Waffle & French Vanilla Ice Cream

### PORTUGUESE SEAFOOD BUFFET

Assorted Seafood & Seafood Pastries

Mussels, Crab, Baby Lobster, Shrimp, Calamari, Chicken Wings & Seafood Pastries

Variety of Pastries, Custard Tarts & Fresh Fruit

## PREMIUM OPEN BAR

Rum, Rye, Gin, Grey Goose Vodka, Johnnie Walker Scotch (Black Label), Peach Schnapps, Brandy, Blue Curacao, Sambuca, Tequila, St-Germain, Campari, Kahlua, Baileys, Aperol Spritz Cocktails, Beer (Molson Canadian, Coors Lite, Budweiser, Heineken & Corona), Red & White Wine & Table Wine Soft Drinks, Juices, Coffee, Tea & Espresso







\*Customized Menu Options Available - Inquire today to further discuss\*

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