



HOTEL ARTS BARCELONA

Buffet 'a la carte'

(Minimum 30 people)

Please select 4 Cold Entrees:

Spanish Potato Omelette

Lettuce with Spinach, Orange, Nuts and Pommery Mustard Vinaigrette

Grilled Marinated Vegetables

Asparagus Salad with Endives, Parmesan Shavings and Duck Ham

Tomato and Mozzarella with Arugula and Basil Oil

Pasta Trofie Salad with Apple, Walnuts and Citrics

Octopus Salad Niçoise Style

Chicken Curry Salad, Bean Sprouts

Barbecued Veal Salad with Red Beans

Selection of Italian Charcuterie

Beef Carpaccio with Truffle Oil, Dried Apricot and Plum

Please select 3 Main Courses:

Chicken Breast Crusted with Peanuts, Sweet Potato

Iberian Pork Medallions, Button Mushrooms and Rosemary

Salmon Filet with Herb Crust, Sautéed Eggplant, Cherry Tomatoes and Olives with Saffron
Vinaigrette

Orzo Risotto Style with Smoked Chicken Fennel and Pumpkin

Braised Lamb Meat Balls with Assorted Vegetables

Oriental Beef Vegetables Stir Fry with Rice

Monkfish Medallions with Sauté of White Bean and Artichoke, Warm Vinaigrette of Tomato
and Capers

Spinach Raviolis with Fontina and Caramelized Sun Flower-Seeds

Chef's Choice of Vegetables and Potatoes

Selection of Breads

Desserts:

Pastry Chef's Selection of Miniature Desserts, Tarts, and Fresh Fruit

Freshly Brewed Coffee, Brewed Decaffeinated Coffee or Tea

Mineral Water

(2 hours service)