



Indipendente

COMPORTA

BANQUET KIT 2024/25





COFFEE BREAK | COFFEE STATION

SWEET OPTIONS

- Sliced fruit
- Mini custard tarts
- Yogurt with granola
- Chia and coconut pudding
- Vegan salami
- Fruit by the piece
- Fruit salad
- Fruit kebabs
- Apple chaussons
- Homemade cookies
- Chocolate croissants
- Sericaia
- Orange tart

SALTY OPTIONS

- Chicken pie
- Tomato and mozzarella finger ^v
- Bread with chorizo
- Plain and seeded croissant with turkey ham, cheese or plain
- Seed ball: with cheese, ham
- Vegetable samosa with sweat chilly and onion ^v
- Mini falafel with Tzatziki ^v
- Meatballs with strawberry coulis
- Vegetable quiche
- Chicken quiche
- Mini smoked salmon toasts

PERMANENT COFFEE STATION WITH DRINKS ONLY

HALF DAY - €15.00 PER PERSON

FULL DAY - €23.00 PER PERSON

PERMANENT COFFEE STATION W/ DRINKS + FOOD (CHOICE OF 6 VARIETIES)

HALF DAY - €22.00 PER PERSON

FULL DAY - €34.00 PER PERSON

SELECTION OF DRINKS AND 4 VARIETIES - €15.00 PER PERSON

1 ADDITIONAL VARIETY €2.50 PER PERSON

30 MIN. STANDING SERVICE



BRUNCH

PASTRY | BAKERY

- Bread varieties
- Pain au chocolate
- Croissant varieties
- Assorted muffins
- Waffles (fruit compote, nutella, butters)
- Mango mousse
- Sericaia
- Strawberry and rice cream miniatures
- Carrot cake
- Sliced fruit

HOT STATION

- Fish soup or gaspacho

Show cooking:

- Scrambled eggs | eggs benedict | open omelettes

- Bacon
- Pan fried beef steaks with ham in bolo do caco

Station:

- Roasted seasonal vegetables with oregano^v
- Pasta with tomato and basil sauce^v

COLD STATION

- Cheese and sausage board
- Smoked salmon with citrus yogurt sauce
- Roast beef with ginger sauce and laminated fennel
- Octopus salad with roasted peppers
- Anchovy salad with azores island cheese^v
- Guacamole^v
- Granola | yogurt | fruit

40€ PER PERSON

INCLUDES: CAFETARIA, JUICES, SOFT DRINKS

MIN OF 30 PEOPLE



SET MENU I

STARTERS

- Zucchini cream with crème fraîche and mint. ^v
- Organic tomato gazpacho and cucumber pickle. ^v
- Romaine lettuce salad, anchovies, parmesan and bread croutons. ^v
- Roast beef with Asian ginger sauce, sliced fennel and rocket.
- Pan fried diced beef with garlic sauce and homemade pickles.
- Azores tuna, citrus onions and pistachios.
- Mussels with butter sauce and sourdough bread.

FISH DISHES

- Grilled swordfish and herb chimichurri with mashed potato.
- Confit Cod à Brás, crispy potato and parsley oil.
- Sautéed linguine with wild prawns and mussels.

MEAT DISHES

- Grilled chicken thigh with cauliflower puree, chicken jus and chive oil.
- Braised black pork cheek with potato puree and broccoli sprouts.
- Creamy chorizo rice with confit duck leg.

VEGETRIAN DISHES

- Grilled leek, romesco, sourdough bread.
- Sautéed linguine with tomato sauce, basil and parmesan.
- Creamy alcacare rice with grilled oyster mushrooms.

DESSERT

- Milk chocolate parfait and strawberry pickle.
- Vanilla custard, cooked pear in citrus syrup, crunchy meringue.
- Lemon and thyme milk cream.

MENU WITH 1 STARTER | 1 MAIN COURSE | 1 DESSERT - 38€ PER PERSON

MENU WITH 1 STARTER | 2 MAIN DISHES | 1 DESSERT - 52€ PER PERSON

MENU WITH 2 STARTERS | 2 MAIN DISHES | 1 DESSERT - 60€ PER PERSON

SET MENU II

STARTERS

- Seafood cream with fish of the day
- Smoked organic tomato, fresh cheese, basil and almond oil. ^v
- Sautéed green beans with quinoa and pecan vinaigrette ^v
- Sautéed prawns with seafood beurre blanc and crispy garlic.
- Sea bream crudo with homemade pickles and keffir lime sauce.
- Beef tartare with oyster emulsion and sourdough bread.
- Beef carpaccio, pistachio, rocket and pickled carrot.

FISH DISHES

- Grilled squid with lemon beurre blanc, grilled asparagus and parsley puree.
- Fresh cod, chickpeas, chorizo and parsley oil.
- Alcácer rice, wild prawns, smoked hake.

MEAT DISHES

- Iberico pork presa, new potatoes stewed in cockle bulhão pato.
- Oxtail terrine with mashed potatoes and glazed carrots.
- Duck magret with mushroom puree, grilled erengy and pickle shimeji.

VEGETARIAN DISHES

- Grilled cauliflower, parsley puree, quinoa and toasted almonds.
- Roasted celery, roasted garlic and parsley emulsion, celery and hazelnut puree.
- Creamy maple rice with grilled oyster mushrooms and pickle shimeji.

DESSERT

- Milk chocolate cream, coffee foam, lime crumble.
- Rice pudding cream, grilled strawberries, puffed rice.
- Smoked yogurt, cucumber in vanilla syrup, shiso granita.

MENU WITH 1 STARTER | 1 MAIN COURSE | 1 DESSERT - 48€ PER PERSON

MENU WITH 1 STARTER | 2 MAIN DISHES | 1 DESSERT- 62€ PER PERSON

MENU WITH 2 STARTERS | 2 MAIN DISHES | 1 DESSERT- 70€ PER PERSON

CLASSIC BUFFET

BREAD (Choice of 2 bread)

- Sourdought bread
- Alentejo bread
- Water bread
- Corn bread

OLIVES (Choice of 1 olive)

- Galician olive with garlic and coriander oil
- Ripe olive with citrus fruit

MINI SALTY SNACKS (Choice of 2 options)

- Chicken pie
- Vegetable patanisca
- Meat croquette
- Fish rissoles

SIMPLE SALADS (Choice of 3 options)

- Fresh Tomatoes with herbs
- Lettuce mix
- Cucumber with dill
- Carrot with cumins
- Mix of sliced onions
- Roasted beet

COMPOSED SALADS (Choice of 3 options)

- Roasted courgette with feta cheese, nuts, port wine and lime reduction.
- Roasted peppers salad with red onion and sherry vinaigrette.
- Octopus salad
- Anchovy salad with azores island cheese, cod and chickpea salad.
- Potatoe salad with mayonnaise, carrot and peas.

MOLHOS

(Choice of 2 options)

- Confit garlic mayonnaise
- House made vinaigrette
- Pesto sauce
- Olive oil and vinegar
- Yogurt sauce

SOUP

(Choice of 1 option)

- Fish soup
- Parmantier with Portuguese cabbage
- Carrot soup with crème fraiche
- Onion soup

45€ PER PERSON

01H30 SERVICE

MIN OF 30 PEOPLE

CLASSIC BUFFET

MAIN COURSES

(Choice of 1 option per category)

MEAT DISHES

- Grilled chicken with piri-piri sauce
- Pork cheek stewed in red wine
- Duck rice with black pork sausage
- Roast leg of lamb

FISH DISHES

- Fresh cod confit with citrus onions.
- Fish rice
- Sautéed cuttlefish with butter and garlic sauce.
- Grilled swordfish steaks with coriander mince.

VEGETARIAN DISHES

- Pasta with tomato sauce.
- Grilled cauliflower, creamy egg and crispy potato.
- Coriander and bread stew with low temperature egg.
- Creamy mushroom rice with grilled oyster mushroom.

SIDE DISHES

(Choice of 1 option)

- Mashed potatoes
- Fried potatoes with onions
- Coriander rice
- Mix of roasted vegetables with chopped parsley

DESSERT

(Choice of 3 sweet and 1 fruit)

- Sliced fruit
- Fruit salad
- Rice pudding
- Chocolate mousse
- Abade de Priscos pudding
- Sericaia
- Sawdust Orange tart
- Bacon from heaven

45€ PER PERSON

01H30 SERVICE

MIN OF 30 PEOPLE

BUFFET EXTRAS

CHARCUTARIE

10€ PER PERSON

- Paiola
- Alentejo sausage
- Alentejo ham
- Chourição
- Grilled Alentejo bread toast

CHEESE

10€ PER PERSON

- Sheep cheese -Nisa
- Sheep cheese - Azeitão
- Cow sheese - Azores Island
- Goat cheese - Serra da estrela
- Grissinis
- Mix of jams

SEAFOOD

25€ PER PERSON

- Boiled shrimp 30\40
- Garlic prawns
- Clam bulhão pato
- Onion mussels
- Stuffed crab

MINI SALTY SNACKS

10€ PER PERSON

- Codfish cakes
- Alheira croquetas
- Suckling pig rissol
- Shrimp rissol
- Vegetable samosas

SHOW COOKING

25€ PER PERSON

- Beef Welligton

SHOW COOKING

25€ PER PERSON

- Salmon Welligton

SHOW COOKING

15€ PER PERSON

- Oysters and its guarnishes

EXTRAS

PIZZA MENU

- Copita pizza, wild prawns, watercress
- Alentejo ham, mozzarella and rocket pizza
- Pesto pizza, fresh mozzarella, pistachio and rocket ^v
- Paio pizza, mozzarella, tomato sauce
- Mushroom, red onion and fresh spinach pizza ^v

35€ PER PERSON

1H30 SERVICE (DAY)



BBQ MENU

MEATS

- Grilled Whole chicken
- Grilled Pork belly
- Grilled Pork ribs
- Grilled Rump steak
- Grilled black pork neck sandwich
- Grilled Fresh sausage

FISH

- Grilled Sardines

SIDE DISHES

- Grilled cauliflower ^v
- Grilled leek with romesco ^v
- Home fries ^v
- Coriander rice ^v

65€ PER PERSON

1H30 SERVICE (DAY)

STANDING SERVICE



COCKTAIL

COLD CANAPES

- Vol au vent with wild mushrooms and chives [✓]
- Blini with smoked salmon and citrus cream cheese
- Bruschetta with cheese, figs and Alentejo ham
- Shot of gazpacho [✓]
- Tomato and fresh cheese kebab with basil [✓]
- Cone with guacamole and smoked fried corn [✓]

HOT CANAPE

- Panko prawns with sweatchilly and shiso
- Beef croquette with mustard mayonnaise
- Chicken pies Grilled leek with romesco [✓]
- Grilled cauliflower with parsley and almond puree [✓]
- Crispy potato mille-feuille with coriander emulsion

CHOICE OF 6 CANAPÉS

30MIN SERVICE - 18€ PER PERSON

1H SERVICE - 24€ PER PERSON

DESSERT

- Mini fruit salad
- French toast with coffee foam
- Rice cream with strawberries
- Chocolate mousse
- Abade de Priscos pudding
- Sericaia
- Orange tart from the Algarve

CHOICE OF EXTRA CANAPÉ

30MIN SERVICE - 2,5€ PIECE/PER PERSON

1H SERVICE - 4€ PIECE / PER PERSON



COCKTAIL DINNATOIRE

MINI COLD DISHES

- Vol au vent with wild mushrooms and chives ^v
- Blini with smoked salmon and citrus cream cheese
- Bruschetta with cheese, figs and Alentejo ham
- Beef tartare with oyster and pine nut emulsion
- Tuna tartare with citrus onions and pistachios
- Shot of gazpacho ^v
- Tomato and fresh cheese salad with basil ^v
- Tartlet with mashed roasted peppers and cured sea bream
- Cone with guacamole and smoked fried corn ^v

MINI HOT DISHES

- Panko prawns with sweat-chilly and shiso
- Beef croquette with mustard mayonnaise
- Creamy mushroom rice with shimeji pickle ^v
- Iberico pork presa with grilled heart cabbage
- Duck magret with mushroom puree
- Wild prawn rice
- Grilled chicken thigh with cauliflower puree
- Chicken pies
- Grilled leek with romesco ^v
- Grilled cauliflower with parsley and almond puree ^v
- Couve flor grelhada com puré de salsa e amêndoa. ^v

DESSERT

- Mini fruit salad
- French toast with coffee foam
- Rice cream with strawberries
- Chocolate mousse
- Abade de Priscos pudding
- Sericaia
- Orange tart from the Alga

3 COLD MINIATURES | 3 HOT MINIATURES | 2 DESSERTS - 42€ PER PERSON

4 COLD MINIATURES | 4 HOT MINIATURES | 3 DESSERTS - 54€ PER PERSON

5 COLD MINIATURES | 5 HOT MINIATURES | 3 DESSERTS - 65€ PER PERSON

1H30 OF SERVICE

STANDING SERVICE

SUPPER

OPTION I

- Parmentier with portuguese cabagge
- Cheese and cured meat

CHOICE OF 1 OPTION:

- Portuguese style pork sanduiche
- Pan fried beef in bolo do caco
- Puff pastry filled with spinach cream ^v

CHOICE OF 1 OPTION:

- Chocolate mousse
- Traditional egg custard
- Fruit salad

30€ PER PERSON

1H SERVICE | STATION

00H TO 01H

OPTION II

- Copita pizza, wild prawns, watercress
- Alentejo ham, mozzarella and rocket pizza
- Pesto pizza, fresh mozzarella, pistachio and rocket ^v
- Paio pizza, mozzarella, tomato sauce
- Mushroom, red onion and fresh spinach pizza ^v

40€ PER PERSON

1H30 SERVICE

00H TO 01H30



COCKTAIL BEVERAGE SUPPLEMENT

OPTION A

- White Wine Herdade do Cebolal, Vale das Éguas
- Pouca Roupa Rosé Wine Sagres
- Draught Beer
- Soft Drinks
- Sparkling and still water

20€ PER PERSON
30MIN SERVICE

OPTION B

- Mainova white wine
- Casa Relvas Pom-Pom Rosé Wine
- Sagres Draught Beer
- Soft Drinks
- Sparkling and still water
- Aperol Spritz
- Moscow Mule
- Watermelon Cocktail

35€ PER PERSON
30MIN SERVICE



MEAL BEVERAGE SUPPLEMENT

OPTION A

- White Wine Herdade do Cebolal, Vale das Éguas
- Red Wine Herdade do Cebolal, Vale das Éguas
- Pouca Roupa Rosé Wine
- Sagres Draught Beer
- Soft Drinks
- Sparkling and still water
- Coffee and Tea

25€ PER PERSON
1H30 OF SERVICE

OPTION B

- Mainova white wine
- Red Wine Quinta do Mouro, Vinha do mouro
- Casa Relvas Pom-Pom Rosé Wine
- Sagres Draught Beer
- Soft Drinks
- Sparkling and still water
- Coffee and Tea

35€ PER PERSON
30MIN SERVICE



OPEN BAR SUPPLEMENT

OPTION A

- White Wine Herdade do Cebolal, Vale das Éguas
- Red Wine Herdade do Cebolal, Vale das Éguas
- Pouca Roupa Rosé Wine
- Sagres Draught Beer
- Soft Drinks
- Vodka Stolichnaya x mix
- Bulldog Gin x mix
- Jim Beam Bourbon x mix
- Rum El Dourado 3y x mix

40€ PER PERSON

1H30 SERVICE

28€ PER PERSON PER EXTRA HOUR

OPTION B

- Mainova white wine
- Red Wine Quinta do Mouro, Vinha do mouro
- Rosé Pom-Pom Casa Relvas
- Draught Beer Sagres
- Soft Drinks
- Vodka Stolichnaya x mix
- Bulldog Gin x mix
- Jim Beam Bourbon x mix
- Rum El Dourado 3y x mix
- Aperol Spritz
- Moscow Mule
- Watermelon cocktail

55€ PER PERSON

1H30 OF SERVICE

38.50€ PER PERSON PER EXTRA HOUR





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