

Menu Suggestions / Dinner Buffet:

Pork

Scallops of Pork Loin á la Provence with Veggie Ragout and Oven Potatoes
Roasted Sweet Chili Spare-Ribs with Potato-carrot ragout and caramelized onions
Pork & Peach caramelized Curry Ragout with Basmati-Sesam Rice
Pork Scallops from Loin in caramelized onion cream with supreme fried bacon and raisin rice
Stroganof from Pork with Veggies and Pickles, vaporized rice or Potato Puré
«Solomillo» Pork Loin with garlic, chili and Whisky, Pepperonata Ratatulle and roasted tomato
Scallops of Pork Loin with wild herbs pesto, Spaetzle (german egg pasta) and Veggie-ragout
Stewed Meatballs a la Kaliningrad in Lemon-Mustard Cream with vaporized Potatoes
Roasted Escalope-Involtini (filled Pork Rollup) with bacon and onion, Potato-parmesan Gratin
Filled Roasted Peppers with mincemeat and Feta cheese, basmati Rice and Tomato sauce
Greek Pork medaillion with tzatziki-Cream, Hasselback Potato and red Onions
Pulled Pork Stew from Loin with Tomato and chili, Sage - buttered Polenta or oven Potato

Veal

Beefsteak from veal mincemeat with creamy potato-carott and turnip Ragout
Veal Scallops with Champignons in garlic-Whisky - Cream, roasted Potatoes , Broccoli
Veal Slices with Ginger and Teriaky on Asian Veggies with coconut Basmati Rice
Roasted Veal Brisket with sweet potato Stamp, White bean-Sage-Tomato ragout
Vienna Schnitzel with warm Potato Salad and Turnips, Cranberry Relish and Anchovies

Chicken

«Coq Au Vin» french Chicken Stew in White Wine with roasted Potato and Veggies
Turkey and Veggie Curry with mango and Cocos, basmati Rice or Couscous
Chicken Fillet Scallops with Champignons in caramelized Onion-Cream and basmati Rice
Lemon-Rormarin roasted Chicken-Legs with Potato-Celdery Stamp
Chicken Frikassé in lemon cream with Spring-Veggies and vaporized rice
Chicken Filet «Saltimbocca» coated in Bacon and Sage, Zuchini-Lemon and Veggie-Risotto
Tikka Chicken in Peanut & Chili cream with cocos-cilantro Rooster-Rice
Honey Caramelized Chicken Breast with Balsamic, Sesam-Linguine and sauteed Vanilla Spinach
Roasted Chicken Scallops in Tandoori Cream, caramelized Pok Choi Cabbage and Caju Rice

Fish

Casserole of gratinated Bacalhau with Potatoes and Spinach
Mixed Paella with Chicken, Bacon, Choorizo, Seafood , Veggies and Saffron Rice
Calypso Trilogy of Fish curry with Veggies, Mango and Ginger, Basmati Cocos Rice
Gratinated Cod fish and Hake Casserole with Potatos, Sauerkraut and flamed Prawns
Oven-baked Snapper or Corvina with mediterranean Veggies and wild herbs
Salmon and Cod fish Fillets in Lemon Dill Cream with Potato Carrot Ragout
Tuna Strudel, with Salmon and Surimi and asian Veggies, Kimchi Salad and Cocos Rice
Seabass baked in Bacon and herbs with Ratatulle of mediterranean Veggies
Bacalhau a Braz - salted Cod fish Ragout with fries Potato, Eggs, Onion and Olives
Hake Medaillons with Garlic and Lemon Crumble, steamed Potatoes and beans
Portuguese Squid & Bean Stew with vaporized cilantro rice (Feijoada de chocos)
Gamberi Zucchini- Linguine Pasta with Veggies, Chili and Prawns & Herbs
Pollack Filet a la Bordalaie with herbs and sesam crumble, lemon-Zucchini Risotto

Vegetarian

Zucchini Fritters with Red-root Hoummus and nuts
Shakshuka with mushroom and Svae Polenta Dumplings
Falafel of Chick-Pea with Zucchini-lemon Risotto
Vegetable Curry with Pineapple and Cocos-Rice
Vegetable-Quiche with fried hazelnut-Crumple potatos
Spinach Strudel with Goat cheese, pears and honey gravy
Crepe with Brie and caramelized mediterranean Veggies
Vegetable Lasagna with portuguese Azores- cheese
Pumpkin Strudel with Apple, Hazelnut and Feta Cheese, tomato sauce
Fried crispy Turnip sticks with Potato-Pea puré and Dill sauce
Gratinated heart-Cabbage with roasted fennel and lemon Sunflower sauce
Filled Oven Tomatos with Tabuleh (Couscous Salad) and Mozzarella e Linguine
Vegetable Tortilla with green Asparagus and Chicoree Salad
Filled Oven Peppers with Rice and Tomato sauce
Vegetable Risotto with sauteed Bimi , Champignons and «cheese cream hollandaise»

All menus can be bespoke and changed in favour of your preferences and taste.



Salads

Salads on Buffets will be combined by True Taste in accordance with the chosen menus and how best fitting taste and the occasion:

Balkan Salad
Coleslaw
Waldorff
Quinoa, Spinach, Mushroom
Red-Root carpaccio with Ricotta
Caprese, Tomato - Mozzarella
Chickpea-Tuna-Chili
Orange-Fennel-Dry Fruit
Iberian green with herbs
Chicoree with Orange
Kimchi
Fruitsalad with celdery
Pickled Rice Salad
Potatoe-Salad (BBQ)
Marinated Red cabbage Salad with Apple
Iceberg with chicken and soja sprouts
Vinegrete
and more...

Desserts

Desserts will be combined by True Taste in accordance with the chosen menus and how best fitting the occasion:

Tiramisú
Panna Cotta
Apple Crumble
Hot Fruit Crumble with Ice-cream
Mousse au Chocolat
Pudim Flan
Semi-frio Lemon
Mil Feuille
Molotof
Orange Tarte
Cheescake
Chocolate-Brownie
Chocolate Cake
Muf fins
Cupcakes
Pastel de Nata
Pastel de Feijão
Gelatine Sabugueiro
Bolo de Bolacha
Ice-Cream Varieties
and more...

BBQ

Varied marinated meats + sauces:

Marinated brisket
Fresh Sausages and «Linguiça» pepper Sausage
Gyros steaks with garlic and oregano
Tandoori Chicken filets
Piri-Piri BBQ Chicken Legs
Madeiran Veal Kebabs

Fish in the Oven (1 option for pescetarians)

Pollock fillets a la Bordalaie
Cod or Salmon Strips with Dill Cream

Buffet Accompaniments

2 Salads, Bread, Oven Potatoes, Grilled Vegetables