



Plated menu Options

Moments full of life!



SERHS NATAL
Grand Hotel & Resort
★★★★★

Plated menu options

MENU I

STARTER

Arugula salad with buffalo mozzarella and tomato, pesto vinaigrette

MAIN COURSE

Beef tenderloin medallion with dried mushroom sauce, primavera tomato and baked potato with catupiry

DESSERT

Mini Black Forest cake with vanilla sauce

Coffee and petit four

R\$ 180.00 + 10% per person (2 hours of service)

MENU II

STARTER

Shrimp salad with mango sauce and mixed leaves

MAIN COURSE

Salmon fillet with fine herbs sauce, served with pumpkin purée and seasonal vegetables

DESSERT

Apple charlotte with red berry coulis

Coffee and petit four

R\$ 180.00 + 10% per person (2 hours of service)

MENU III

STARTER

Waldorf salad with smoked turkey breast, apple and walnuts

MAIN COURSE

Fish fillet with shrimp and caper sauce, château potatoes and vegetables

DESSERT

Chocolate crepe with vanilla ice cream

Coffee and petit four

R\$ 180.00 + 10% per person (2 hours of service)

MENU IV

1st STARTER

Mini caprese salad with buffalo mozzarella, tomato and basil

2nd STARTER

Cassava cream with shrimp and chives

MAIN COURSE

Beef tenderloin medallions with balsamic sauce

DESSERT

Petit gâteau with vanilla ice cream

Coffee and petit four

R\$ 215.00 + 10% per person (2 hours of service)

MENU V

1st STARTER

Tropical shrimp with mandarin sauce

2nd STARTER

Cassava escondidinho with sun-dried beef

MAIN COURSE

Chicken slices over mushroom risotto with cherry tomato

DESSERT

Mini apple tart with strawberry ice cream

Coffee and petit four

R\$ 215.00 + 10% per person (2 hours of service)



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Observations

*Menús ofrecidos para un mínimo de 30 personas

*El alquiler de los salones se cobra por separado

*Los precios pueden modificarse sin previo aviso

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MENU VI

1st STARTER

Garden salad with Roquefort cheese, almonds and basil vinaigrette

2nd STARTER

Mandioquinha cream with shrimp

MAIN COURSE

Demi tournedos with Japanese sauce, parmentier potatoes and vegetables

DESSERT

Mini chocolate and walnut tart with raspberry sauce

Coffee and petit four

R\$ 215.00 + 10% per person (2 hours of service)

MENU VII

1st STARTER

Salmon carpaccio with caper cream, endives and lettuce

2nd STARTER

Pumpkin cream with parmesan and chicken julienne

MAIN COURSE

Fish fillet with caper and mushroom sauce, parmesan risotto and vegetables

DESSERT

Tiramisu with strawberry coulis

Coffee and petit four

R\$ 215.00 + 10% per person (2 hours of service)

MENU VIII

STARTER

Waldorf salad with smoked turkey, apple, walnuts and cherry

1st MAIN COURSE

Beef tenderloin medallion with bourguignon sauce and fondant potatoes

2nd MAIN COURSE

Fish steak with capri sauce, rice with broccoli and cashews

DESSERT

Dulce de leche petit gâteau with red berries and vanilla ice cream

Coffee and petit four

R\$ 246.00 + 10% per person (2 hours of service)

MENU IX

STARTER

Caesar salad with chicken

1st MAIN COURSE

Tenderloin escalope stuffed with mushrooms and spinach, sweet and sour sesame sauce, served with tricolor rices

2nd MAIN COURSE

Salmon fillet with cherry tomato and fine herbs, served with seasonal vegetables

DESSERT

Chocolate mousse cake with vanilla sauce

Coffee and petit four

R\$ 246.00 + 10% per person (2 hours of service)



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Observaciones

* Menus offered for a minimum of 30 people

* Event room rental is charged separately

* Prices may be subject to change without prior notice