



# Special Buffet Options

Moments full of life!



**SERHS NATAL**  
Grand Hotel & Resort  
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## Observations

- Menus offered for a minimum of 30 people;
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- Prices valid until December 20, 2026.

## BRAZILIAN BUFFET

### SALAD STATION

Green salad with seasonal leaves  
Caesar salad  
Green bean salad  
Grilled coalho cheese salad on a bed of roasted vegetables  
Zucchini salad with parmesan  
Chayote salad with shrimp  
Chicken and pineapple salad  
Pumpkin salad with sun-dried beef  
Roasted okra with soy sauce

### COLD DISHES

Assorted marinated fish  
Assorted national cheeses  
Assorted terrines

### HOT STATION

Free-range chicken in brown sauce  
Shredded sun-dried beef escondidinho with cassava  
Beef stew with vegetables  
Grilled suckling pig with garlic and oil  
Brazilian-style fish fillet with coconut milk and dendê oil

### SIDE DISH STATION

Carreteiro rice  
White rice  
Creamy pirão  
Fried cassava  
Special farofa  
Spaghetti pasta with four cheese sauce  
Bean broth with paio sausage

### DESSERT STATION

White cocada  
Black cocada  
Quindim  
Milk flan  
Chocolate and coconut prestige cake  
Ambrosia  
Crunchy tart  
Sliced fruits  
Mango mousse  
Acerola mousse  
Regional fruit sweets

**R\$ 184.00 + 10% per person for 2 hours of service**

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## SPANISH BUFFET

### SALAD STATION

Grilled Spanish-style salad (black olives, squid, octopus, mushrooms, olive oil)  
Cod salad with potatoes and peppers  
Grilled vegetable salad with marinated fish  
Madrid-style octopus salad  
Shrimp salad with peas  
Chickpea salad with celery, salmon and green apple  
Cauliflower, mushroom and zucchini salad  
Melon pearls with ham  
Stuffed tomato  
Spinach empanadas  
Assorted cheeses and cold cuts  
Basket of assorted breads

### SOUP

Gazpacho

### HOT STATION

Paella (diced fish, chicken, Portuguese sausage, pork loin, mussels, octopus, squid and shrimp)  
Andalusian minced meat (diced tenderloin)  
Madrid-style stew (chorizo, bacon, paio, flank, shank and chicken)  
Grilled chicken fillet with paprika sauce  
Roasted pork leg with peas

### SIDE DISH STATION

Sautéed potatoes  
Tricolor rice  
Mixed vegetables  
Roasted cauliflower  
Spanish omelette with onion  
Linguine with caper sauce

### DESSERT STATION

Churros (dulce de leche, chocolate)  
Snow eggs with vanilla sauce  
Walnut pavé  
Santiago cake with almonds  
Orange roulade  
Stuffed buns  
Orange flan  
Pears in wine  
Mille-feuille  
Chocolate cake  
Sliced fruits

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## ITALIAN BUFFET

### ANTIPASTO

Marinated eggplant  
Seasoned assorted olives  
Beef carpaccio with parmesan shavings  
Tomato bruschetta with parmesan and basil  
Cheese bruschetta with ham and herbs  
Tomato and anchovy toasts  
Tomato stuffed with ricotta and fine herbs

### SALAD STATION

Garden salad  
Grilled vegetable salad  
Gorgonzola salad with pear, thyme and basil  
Caprese salad (roasted tomato, buffalo mozzarella, basil, olive oil)  
Mortadella salad  
Calabrese potatoes  
Stuffed zucchini  
Assorted national cold cuts and cheeses  
Basket of assorted breads

### PASTA STATION

Pomodoro sauce  
Four cheese sauce  
Penne pasta  
Spaghetti pasta

### HOT STATION

Chicken cannelloni with ricotta  
Seafood and arugula risotto  
Bolognese lasagna  
Stuffed beef (lagarto) with gorgonzola sauce  
Grilled fish fillet with chestnut pesto

### SIDE DISH STATION

Diced potatoes with garlic, bacon and parsley  
White rice  
Seasonal vegetables with thyme

### DESSERT STATION

Neapolitan cassata  
Tiramisu  
Zabaione  
Cappuccino mousse  
Crunchy apple tart  
Walnut pavé  
Red berry cheesecake  
Amaretto flan  
Nut panna cotta  
Mandarin roulade with mandarinetto  
Sliced fruits

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## MEXICAN BUFFET

### SALADS

Mexican chicken salad  
Mexican-style green bean salad with tomato, onion, green pepper, fresh cilantro and chives  
Cucumber salad with tomato, red onion and corn  
"Crossfire" salad (shrimp with chard, cherry tomatoes, lemon, cilantro and chives)  
Avocado salad with lemon vinaigrette  
Fish salad with pineapple, green grapes and green onion stalks  
Semolina salad with crunchy vegetables  
Pepper salad with fresh tuna  
Pico de gallo  
Garden leaf mix

### APPETIZERS

Chicken burrito with peppers, bean paste, ricotta and lettuce  
Beef burrito with red onion, green chives, avocado cream and tabasco  
Guacamole with nachos  
Mexican shrimp ceviche with coconut slices, lemon juice and pepper  
Pollock ceviche Mexican style  
Mixed fish carpaccio with Mexican pepper vinaigrette  
Bread basket

### HOT STATION

Mexican soup with lime peel  
Mexican crepe (chicken with peppers, tomato, onion, spices, green sauce and Mexican pepper)  
Beef fajitas with sour cream (white cheese sauce)  
Mexican seafood chili  
Fish with green sauce, lemon juice, chili and vegetables  
Stuffed cheese (pork loin with cheese, pepper, chili, onion, tomato, garlic, olives, raisins and almonds)  
Refried beans  
Mexican rice  
Roasted vegetables with tomato sauce  
Spaghetti pasta  
Pachola sauce  
Sweet potato purée

### DESSERTS

Frida Kahlo dessert (crepe filled with chocolate cream with a hint of pepper and strawberry)  
Churros filled with hazelnut cream and chocolate  
Red berry cheesecake  
Mexican strawberry popsicle with condensed milk (served in tray)  
Tres leches cake  
Dulce de leche cake with coconut  
Mexican banana  
Mexican corn flan  
Avocado mousse  
Creamy walnut and coconut pavé (Mexican style)

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## NORTHEASTERN BUFFET

### SALAD STATION

Assorted leaves  
Green bean salad  
Baby corn salad with kani-kama  
Sertão coalho cheese salad with spicy vinaigrette  
Shrimp Caesar salad  
Marinated tomato salad with ricotta cheese  
Corn and chicken salad  
Tuna casquinha  
Hearts of palm salad  
Tropical fruit salad  
Assorted cheeses  
Assorted cold cuts

### HOT STATION

Ceará-style fish with vegetables  
Sertão roasted beef  
Chicken cabidela  
Shrimp bobó  
Sun-dried beef escondidinho

### SIDE DISH STATION

Fried cassava  
Rice pudding  
White rice  
Green beans  
Dendê farofa  
Mashed potato with pumpkin (jerimum)  
Creamy pirão

### DESSERT STATION

Quindim  
Milk flan  
Lemon pie  
Crunchy tart  
Brigadeirão  
Coconut prestige cake  
Mango mousse  
Cane sugar flan  
Cocadas  
Banana sweet  
Coconut manjar  
Sliced fruits

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## BAHIAN BUFFET

### SALAD STATION

Four types of leaves (red lettuce, curly lettuce, arugula and iceberg lettuce)  
Peeled tomato salad with chive vinaigrette  
Japanese cucumber salad with kani-kama  
Green bean salad with fried bacon  
Hearts of palm salad  
Cod salad in pineapple  
Chicken salad with chestnuts  
Potato salad with spicy sauce  
Marinated mussels with coconut vinaigrette and fresh cilantro

### COLD DISHES

Surubí carpaccio with cilantro sauce  
Assorted cold cuts

### HOT STATION

Hake fillet Bahian style  
Shrimp bobó  
Roasted chicken with special farofa  
Bourguignon tenderloin  
Caruru  
Vatapá

### SIDE DISH STATION

White rice  
Coconut rice  
Dendê farofa  
Creamy pirão  
Mixed vegetables  
Green beans  
Fettuccine pasta with cheese sauce

### DESSERT STATION

laia quindim  
Cassava cake with coconut  
Coconut manjar  
Chocolate cake  
Milk flan with raisins  
White and black cocada  
Passion fruit mousse  
Mango mousse  
Flambéed banana  
Homemade sweets  
Sliced fruits

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## COUNTRY BUFFET

### SALAD STATION

Mixed lettuce salad  
Mexican-style chicken salad  
Sweet potato salad with olive oil  
Ham and cheese salad  
Cod salad with apple and raisins  
Shrimp salad with chard and olive oil  
Country-style lentils  
Stuffed tomato salad  
Seasoned quail egg salad

### COLD DISHES

Assorted cheeses and cold cuts  
Turkey terrine with almonds  
Marinated salmon

### SOUPS

Bean soup with sun-dried beef

### HOT STATION

Salmon steak with grilled mango and fine herbs  
Pork leg with pineapple sauce  
Cod escondidinho with mandioquinha  
Grilled picanha with garlic and oil  
Hamburger  
Chicken sausage

### SAUCE STATION

Barbecue sauce  
Spicy ketchup sauce

### SIDE DISH STATION

Baked potato with cream cheese  
White rice  
Rice with broccoli and almonds  
Crispy banana  
Roasted vegetables  
Chicken crepe with ricotta, catupiry sauce

### DESSERT STATION

Flambéed banana with rum sauce  
Crunchy tart  
Pineapple delight  
Coconut quiche  
Orange cake with chocolate topping  
Apple pie  
Walnut pie  
Ricotta pie  
Sliced fruits

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## ORIENTAL BUFFET

### SALAD STATION

Seasonal leaf salad  
Marinated squid salad with soy sauce and ginger  
Octopus salad with Japanese cucumber and tonkatsu sauce  
Chard salad with kani-kama and sesame  
Avocado salad with shrimp  
Tuna sashimi  
Duck salad with ginger sauce  
Shanghai salad (salmon with sesame and wasabi sauce)  
Thai salad with roast beef and spicy sauce  
Salmon and sea bass tartare with lemon vinaigrette and green chives  
Assorted breads  
Sushi (nigiri, tekkamaki, Philadelphia, kappamaki)

### HOT STATION

Hake fillet with Japanese sauce  
Tuna steak with soy sauce  
Diced chicken with mushroom sauce  
Grilled steak with wasabi sauce  
Pork loin with sweet and sour apple sauce

### SIDE DISH STATION

Chop suey rice (eggs, ham, carrots, peas, peppers)  
Grilled vegetables (tomato, zucchini, eggplant)  
Stir-fried vegetables  
Yakisoba

### DESSERT STATION

Cream ice cream with orange sauce  
Caramelized bananas  
Apple with honey sauce  
Mango mousse  
Papaya mousse with cassis  
Apple pie  
Passion fruit crepes with vanilla sauce  
Strawberry flan  
Tapioca flan  
Seasonal fruits  
Tricolor gelatin  
Carrot jam with apple

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