

# CHRISTMAS MENUS 2024

Penha Longa Catering

## Penha Longa Resort

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# CHRISTMAS COCKTAILS

## **COLD CANAPÉS**

Salmon tartare cone with wasabi aioli

Sweet potato ceviche with “leche de tigre” and almond

Goat cheese lollipops with sesame, walnuts, and popcorn

Walnut bread toast with Serra cheese and olive tapenade

Cured salmon cube, sour cream, and dill with caviar

Mini brioche with veal tartare and caviar

Cauliflower foam shot with hazelnut

## **HOT CANAPÉS**

Mushroom quiche with truffle

Chicken satay skewers with almond and curry

Mushroom and spinach croquettes

Tori no karaage with tonkatsu mayo

Codfish balls with parsley aioli

Veal croquettes with old-fashioned mustard sauce

Mini pies with pork/poultry/vegetables

Mini shrimp rissoles

Mini vegetable/chicken samosas with raita sauce

Mini alheira croquettes with paprika mayo

9,00€ per person - Selection of 4 pieces per person (additional pieces are 3,20€ each)

VAT included at the current legal rate.

# CHRISTMAS MENU I

## STARTER

Cream of caldo verde with chorizo powder and sautéed Galician cabbage with garlic

or

Cauliflower cream with hazelnut crumble and cauliflower couscous

## MAIN COURSE

Roasted cod with sautéed potatoes in fine herbs, cornbread soil, and sautéed turnip greens in herb-infused olive oil

or

Turkey puff pastry with aligot and chestnuts sautéed with pearl onions and red wine vinegar

## DESSERT

Chocolate mousse with orange textures

or

Yogurt cream with red berries

Queen Cake or King Cake

50,00€ per person

VAT included at the current legal rate.

# CHRISTMAS MENU II

## STARTER

Crab salad with Granny Smith apple tartare and spicy caviar (toast on the side)

or

Watercress salad with melon, Iberian ham, and caramelized almonds

## MAIN COURSE

Roasted sea bass with Ribatejo-style roasted chestnuts, vegetable garden, and garlic sauce

or

Beef tournedós with potato and Serra cheese gratin and thyme jus

## DESSERT

Ricotta and honey parfait with port wine reduction

or

Drunken pear French toast with beer ice cream

Queen Cake or King Cake

63,00€ per person

VAT included at the current legal rate.

# CHRISTMAS MENU III

## STARTER

Sautéed shrimp with ginger and lemon, parsnip cream, crispy onion, and Madras velouté

or

Crab salad with Granny Smith apple tartare and spicy caviar (toast on the side)

## MAIN COURSE FISH

Roasted sea bass with Ribatejo-style roasted chestnuts, vegetable garden, and garlic sauce

or

Roasted cod with sautéed potatoes in fine herbs, cornbread soil, and sautéed turnip greens in herb-infused olive oil

## MAIN COURSE MEAT

Rack of lamb with pea purée, fried polenta, and rosemary jus

or

Beef tournedos with potato and Serra cheese gratin and thyme jus

## DESSERT

Christmas ball with pistachio, citrus, and vanilla

or

Christmas igloo with Madagascar vanilla ice cream and red berries

Queen Cake or King Cake

83,00€ per person

VAT included at the current legal rate.

# DESSERTS BUFFET

Fruit salad

Queen Cake and King Cake

Coscorões (traditional Portuguese fried dough)

Sonhos (traditional Portuguese fried dough)

Tronco de Natal (traditional Portuguese Christmas cake)

Red berry cheesecake

Chocolate mousse with orange textures

**14,00€ per person**

VAT included at the current legal rate.

# CHRISTMAS BUFFET I

## COLD BUFFET

Salad bar with crudités  
Breads and toasts  
Olives  
Selection of Portuguese charcuterie  
and cheeses  
Cod and chickpea salad  
Duck and orange escabeche

## HOT BUFFET

Pumpkin cream with spinach  
Roasted turkey breast with chestnuts and  
pearl onions  
Cod with cornbread and turnip greens  
Smashed potatoes with herb and rosemary  
olive oil  
Sautéed vegetables with fine herbs

## DESSERTS

Fruit salad  
Queen Cake or King Cake  
Chocolate mousse with orange  
textures  
Coscorões (traditional Portuguese  
fried dough)  
Sonhos (traditional Portuguese  
fried dough)

**64,00€ per person**

VAT included at the current legal rate.

# CHRISTMAS BUFFET II

## COLD BUFFET

Salad bar with crudités  
Breads and toasts  
Olives  
Selection of Portuguese charcuterie  
and cheeses  
Cod and chickpea salad  
Duck and orange escabeche  
Shrimp with cocktail sauce  
Iberian ham with melon

## HOT BUFFET

Cream of leek with toasted almonds  
Beef tenderloin medallions with ham and  
Lisbon sauce  
Cod with pilpil cream, cornbread crumble, and  
parsley powder  
Duchess potatoes with sautéed turnip greens  
in herb-infused olive oil  
Chickpea stew with seitan  
Sautéed seasonal vegetables

## DESSERTS

Fruit salad  
Queen Cake and King Cake  
Coscorões (traditional Portuguese  
fried dough)  
Sonhos (traditional Portuguese  
fried dough)  
Tronco de Natal (traditional  
Portuguese Christmas cake)  
Red berry cheesecake  
Chocolate mousse with orange  
textures

**90,00€ per person**

VAT included at the current legal rate.



# BEVERAGES

## **Welcome Drink (30 minutes)**

Sparkling wine and white wine

Soft drinks, juices, and mineral water

**Cost: 4,00€ per person**

## **Drinks during the meal**

Selection of Penha Longa white and red wines,

Beer, soft drinks, juices, and mineral water

**Cost: 7,50€ per person**

## **Digestif**

New whisky, aged brandy, or Burmester Port liqueur

**Cost: 4,00€ per person**

## **Classic Open Bar Package**

White and red wine, Port wine, Martini, whisky, vodka, rum, gin, aged brandy, national liqueurs, national beer, variety of soft drinks, selection of fruit juices and water.

**10,00€ per person | 1 hour**

**16,00€ per person | 2 hours**

**21,50€ per person | 3 hours**

## **Premium Open Bar Package**

White and red wine, Port wine, Martini, new whisky, aged whisky, premium vodka, premium gin, premium rum, aged brandy, liqueurs, national beer, soft drinks, fruit juices and water.

**13,00€ per person | 1 hour**

**22,00€ per person | 2 hours**

**26,00€ per person | 3 hours**

VAT included at the current legal rate.

# OUTSIDE CATERING

In addition to exclusive venues, we also provide catering services at any location throughout the country.

Whether at your home, your company, in a park, a palace, or any place of your choice,

We bring Christmas to you.

Take us wherever you want, whenever you want!

# DECORATION & FURNITURE

## **INCLUDED IN THE PENHA LONGA BASE PACKAGE:**

Round tables (1.60m and 1.80m diameter) or rectangular tables (2.20m x 1.10m)

Pearl linen, white damask, black, midnight blue (velvet)\*, beige linen, and navy linen tablecloths

Golden camelot chairs (pearl cushion, red cushion)

Porcelain, glasses, silverware, and white cotton napkins

Buffet support tables

\*Additional cost of 55.00€ each for velvet tablecloths

## **NOT INCLUDED | OPTIONAL:**

Table centerpieces – starting from 40.00€ each

Christmas tree – starting from 185.00€ each

Round or square glass table with white base – 45.00€ each

Round or square glass table with illuminated base – 75.00€ each (tables for 8 to 10 people)

# TERMS & CONDITIONS

## **CONDITIONS**

Christmas menus are available and applicable from October 2024 to January 2025.

All menus presented are calculated for a minimum of 50 people. In case the number of people is lower, an additional service fee will apply, which will be calculated based on the number of people and final menu choice.

Timings, minimum number of participants per event, room setup, A.V. equipment, menu selection, beverage selection, entertainment, decoration, etc., must be confirmed and communicated in writing until 15 days before the event starts.

In non-exclusive PL Catering spaces, logistics/transportation costs will be added to the F&B values, with the amount to be defined according to the chosen space and F&B and after a technical visit to the event location.

## **PAYMENT POLICY**

The Organization will be responsible for the advance payment of the event, as stipulated in the contract/booking agreement.

# TERMS & CONDITIONS

## **INCLUDED**

F&B as described;

Kitchen and dining room service;

Standard Penha Longa selection of decorations and materials (linens, cutlery, crockery, glasses);

Setup, dismantling, and transportation of materials in exclusive PL Catering spaces.

## **NOT INCLUDED**

Venue rental and other operational costs;

Logistics and utilities (water, sewage, electricity, back of house, etc.) in non-exclusive Penha Longa Catering spaces;

Staff meals (promoters, photographers, hostesses, technicians, etc.). Special rate of €30 per person (including non-alcoholic beverages);

Menu Tasting: Special rate of €35 per person (for two starters, two fish dishes, two meat dishes, two desserts), up to a maximum of 2 people.

## **VAT (at legal rates):**

13% for food

23% for beverages and other services