



*ALL YOU NEED IS COURTYARD WEDDING*

**Courtyard by Marriott Shenzhen Northwest**

**深圳同泰万怡酒店**

**婚宴自助晚餐**

**Wedding Dinner Buffet Menu**

**每位人民币368元 CNY 368 Per Person**

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### 冰镇海鲜 Seafood On Ice

海螺、大虾、濠尿虾、扇贝、青口贝、翡翠螺

Conch, Prawn, Mantis Shrimps, Scallop, Mussel, Green Whelk

配料：鸡尾酒汁、蕃茄沙沙、柠檬角、青&红辣椒仔、干葱红酒醋、酱油、辣根汁

Condiments: Cocktail Sauce, Tomato Salsa, Lemon Wedges, Green & Red Tabasco, Shallot Red-

Vinegar, Soy Sauce, Horseradish Sauce

### 切片冷肉 Cold Cut Slicing

烟熏三文鱼、水瓜榴、柠檬 Smoked Salmon, Capers, Lemon Wedge

意大利巴马火腿、沙乐美肠 Parma Ham, Italian Salami

烟熏鸡肉卷、蘑菇肉肠、啤酒火腿肠、五香牛肉

Smoked Chicken Roll, Mushroom Sausage, Beer Ham, Pastrami

配料：腌黄瓜、鸡尾洋葱、油浸青橄榄

Condiments: Gherkins, Cocktail Onion, Green Olives in Olive Oil

### 头盘及沙拉 Appetizers And Salads

泰式牛肉沙拉 Thai Beef Salad

大虾芦笋沙拉 Prawn Asparagus Salad

卤水牛展 Marinated Beef Knuckle

海蜇青瓜 Jelly Fish And Cucumber

## 沙拉吧 Salad Bar

罗马生菜、牛油生菜、九芽生菜、红边生菜、落地球、芝麻菜

Romaine Hearts, Iceberg Lettuce, Frizee Heart, Red Corral, Radicchio, Baby Arugula.

青瓜片、车里茄、红萝卜丝、甜玉米、红腰豆、洋葱圈、豆苗

Cucumber, Cherry Tomato, Carrot, Sweet Corn, Red Kidney Beans, Onion Roll, Bean Sprout

配料：烟肉碎、银鱼柳、蒜茸面包粒、巴美臣芝士、松子仁、胡椒磨

Condiments: Bacon Bites, Anchovies, Garlic Crouton, Shaved Parmesan, Pine Nuts, Pepper Mill

千岛汁、凯撒汁、法汁、意大利黑醋汁、蜂蜜芥末籽汁

Dressing: Thousand Island Dressing, Caesar Dressing, French Dressing, Olive Oil& Balsamic Vinegar,

Honey Mustard Dressing

## 日式档 Japanese Station

刺身：三文鱼、八爪鱼、基围虾、希灵鱼

Sashimi: Salmon, Octopus, Sea Shrimp Herring

寿司：加州卷、三文鱼籽、豆皮寿司、日本酱菜手卷、鳗鱼寿司

Sushi: California Roll, Salmon Roe, Bean Curd, Pickles and Rice Roll, Eel

配料：子姜、日式芥末、日式酱油、2 种日式酱菜、鹌鹑蛋、紫菜丝

Condiments: Pickled Ginger, Fresh Wasabi, Soy Sauce, 2 Kind Pickles, Quail Egg, Nori

### 汤 Soup & Stew Soup

奶油南瓜汤 Pumpkin Soup

乌鸡花旗参汤 Boiled Silkie and Ginseng Soup

配自制面包, 牛油 Served with Homemade Bread Basket and Soft Butter

### 肉车 Carving Station

鸿运烤乳猪 BBQ Suckling Pig

### 热菜 Hot Selections

麻椒沸腾鱼片 Boiled Fish with Chili In Hot Oil

港式烧味拼盘 Chinese Barbecue Platter in Hong Kong Style

香滑葱油鸡 Boiled Chicken with Spring Onion and Soya Sauce

驰名金沙骨 Deep-Fried Rib Pork

鲍汁鱼肚烩杏鲍菇 Stewed Mushroom with Fish Maw in Abalone Sauce

清炒时蔬 Fried Vegetable

泰式猪梅肉配青柠香茅 Grilled Pork with Lime and Lemongrass in Thai Style

牛柳扒配鹅肝酱 Grilled Tenderloin with Goose Liver Sauce

黑椒牛仔骨 Grilled Beef Rib with Black Pepper Sauce

意式香煎龙利鱼 Pan-Fried Sole Fish

鲜虾芦笋宽面 Tagliatelle with Shrimp and Asparagus

甜品 Dessert

迷你奶油泡夫 Mini Choux Éclairs

什锦果挞 Mini Fruit Tart

草莓巧克力慕斯 Strawberry Chocolate Mousse Cake

法式奶冻 French Custard

纽约芝士蛋糕 Cheese Cake

焦糖奶油 Caramel Cream