



EVENTS

Cocktail Options - Monte Rei Golf & Country Club Selections

Cold Canapés

Norwegian smoked salmon with potatoes and coriander
Tuna tartar with cucumber jelly and wasabi
Pepper toast with anchovies and black olives
Lobster and codfish brochette with tapenade
Sashimi style tuna with soya and chives
Mashed codfish with raisins and pine nuts
Foie gras royal with stewed lentils
Iberian ham and fresh tomato on toast
Oxtail crepes with boiled rice
Mille feuilles of foie gras with spiced bread
Almond soup with vanilla oil
Mushroom foam with citrus reduction
Roquefort cream with apple and nuts sauce

Hot Canapés

Grilled scallops with onion crisps and coriander
Tempura prawns with sweet and sour sauce
Truffled mashed potato foam with shredded codfish and caramelized onion
Prawns brochette with "romesco" sauce
Cod Fish cakes
Artichokes cappuccino with "ganache" of foie gras
Mozzarella and Iberian Ham tramezzini
Lamb brochette on fresh herbs crust
Chicken pie with tarragon
Chicken with tandori sauce and onions confit
Iberian Pork tenderloin with cinnamon, ginger and orange
Quail legs with soya and sesame sauce
Creamy Iberian Ham croquets



EVENTS

Mini Pâtisserie

Mini cookies - Chocolate, raspberry and vanilla

Mini chocolate cups with fruit and Jivara chocolate cream

Assorted Macaroons – Almond, chocolate, coffee, lemon, and pistachio

Red berries verrine marinated with Port wine

Pineapple Cream with coconut foam

Portuguese custard tartlets

Orange and chocolate tartlets

Lemon tartlets

Voyage of pine nuts and orange

Tiramisu "Verrine"

Vanilla foam with raspberry

Chocolate truffles

Bonbons

Praliné

Almond

Rhum truffles

Chocolate truffles

Chocolate and mint

Chocolate and whisky



EVENTS

Live Cooking Stations

(Suggestions to complement and enhance your choice of canapés)

Seafood rice

Codfish strudel

Fusilli al pesto

Peking duck, Hoisin sauce

Chicken chow-mein

Duck chest with Yakitori sauce and caramelized orange

Venison medallions with cinnamon sauce

Carving Stations

Smoked and marinated salmon

Roast rack of veal with confit potatoes

Brazilian beef tenderloin wrapped in mushroom and thyme

“Pata Negra” regional smoked ham



EVENTS

Aperitif Cocktail

Cocktail I

Port Taylor's Chip Dry
Madeira Leacock's Fine Dry Sercial
Fresh orange juice

Cocktail II

Port Taylor's Chip Dry
Madeira Leacock's Fine Dry Sercial
White wine – Pancas Estremadura
Red wine – Pancas Estremadura
Fresh orange juice

Cocktail III

Champagne Mœt & Chandon
Kir royale
Fresh orange juice



EVENTS

Lunch and Dinner – Monte Rei Golf & Country Club Suggestions

Menu I

Beef Carpaccio with shaved foie gras, rocket and parmesan cheese

Grilled golden sea bream with stewed prawns, potatoes and coriander oil

Chocolate cake with pistachio ice cream and raspberry sauce

Coffee and mignardises

Menu II

Andalusian Gazpacho with cucumber, bell peppers on toast and strawberry ice cream

Iberian Pork tournedo with mushrooms and "ratte" potatoes

Apple pie with vanilla ice cream and chocolate sauce

Coffee and mignardises



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Menu III

Leeks Royal with scallops on their own foam

Beef tenderloin with langoustine, sweet potatoes and white beans cream

Mille Feuille with strawberries and vanilla cream

Coffee and mignardises

Menu IV

Shrimp salad with seasonal vegetables and romesco sauce

Grilled beef with green peppers sauce and creamy squids rice

Apple in differing textures:

Ice Cream, sauce, chips and sauteed with thyme

Coffee and mignardises



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Gala Dinner – Monte Rei Golf & Country Club Suggestions

Menu I

Truffled potato cream with egg yolk ravioli, foie poule and roasted sauce

Monkfish brochette with prawns, green peas sauce and sautéed seasonal vegetables

Roasted rack of lamb on a crust of fresh herbs and stewed pineapple Marrakesh style

Mango cream with coconut ice cream and mint gelatin

Coffee and mignardises

Menu II

Tuna tarter, wasabi ice-cream and two sauces, sesame and passion fruit

Seasonal mushrooms risotto and artichokes flavored with truffle and parmesan cheese

Duck chest with caramelized orange sauce and onion confit

Mascarpone foam with Porto Wine and coffee ice cream with chocolate sauce

Coffee and mignardises



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Menu III

Foie gras terrine au naturel with sauterne and raisin jelly,
fig confit and apple sauce

Roasted Lobster with artichoke and tomato confit, rúcula and black
truffle scented emulsion

Williamine sorbet

Beef tenderloin with potatoes and Serra cheese mille feuille, sautéed asparagus
and Alentejo Wine reduction

Black Chocolate mousse with passion fruit ice cream and lavender sauce

Coffee and mignardises



EVENTS

Buffet – Monte Rei Golf & Country Club Suggestions

Snack Buffet

Salads

Mixed salad with fine herbs

Caesar salad

Tomato, mozzarella and basil

Fusilli with smoked salmon

Green salad with goat cheese and walnut vinaigrette

Country Bread Sandwiches

Smoked salmon with Philadelphia cheese scented with lemon

Grilled free range chicken breast with herbs and celery

Tuna with roasted peppers and capers

Tortilla Sandwiches

Lobster salad and aioli sauce

Serra cheese and ham "Pata Negra"

Prawns cocktail with asparagus

Hot

Quiche Lorraine

Chicken brochette with tandoori sauce

Vegetable cannelloni

Basmati rice

Desserts

Raspberry mille feuille

Cheesecake

Chocolate cake

Assorted mini pastry

Coffee



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Light Buffet

Salads

Mixed salad with fine herbs
Tomato, mozzarella and basil
Caesar salad
Oriental grilled chicken salad with soba noodles
Fresh cheese with sliced fruits
Grilled tofu with vegetables and spring onion
Smoked salmon and green asparagus

Sauces

Light vinaigrette with balsamic vinegar, Caesar and lemon vinaigrette

Starters

Small rolls of rice with vegetables and courgette sauce
Cucumber and prawns with ginger
Smoked chest of turkey and assorted Portuguese charcuterie

Main Courses

Tomato cream with basil and garlic croutons
Salmon fillets with seafood sauce
Grilled chicken breast with herbs and wild mushroom sauce
Basmati rice with saffron and steamed vegetables with basil

Desserts

Chocolate tart
Mango mousse
Cheesecake
Lemon sorbet

Sliced fruits

Kiwi, orange, mango, papaya and pineapple

Coffee



EVENTS

Monte Rei Buffet

Salads

Portuguese salad

Caesar salad

Tomato, mozzarella and basil

Grilled scallops and vegetable salad

Green asparagus salad with grilled artichokes

Oriental grilled chicken salad with soba noodles

Starters

Regional cold cuts

Selection of smoked and marinated fish with traditional garnish

King prawns and cocktail sauce

Hot Main Courses

Chicken casserole Grand-Mère

Oven baked fillet of grouper with anise star and seafood sauce

Quiche Lorraine

Sautéed spring vegetables, Basmati rice with raisins and pine nuts

Fresh Fruits

Sliced: Pineapple, kiwi, orange, mango and papaya

Fresh fruit salad

Desserts

Mini pastry selection

Chocolate cake

Pear and almond tart

Coffee



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Salads

Portuguese salad
Endives and mandarines
Tomato, mozzarella and basil
Niçoise salad

Cold Starters

Grilled vegetables
Smoked salmon with traditional garnishing
Fresh cheese with sliced fruits

Hot Main Courses

Tomato cream soup with basil and garlic croutons
Seafood Paella
Chicken Chow-mein
Or
Monkfish supreme with dill and seafood sauce
Lamb curry "Tikka masala"
Basmati rice with pine nuts and raisins, sautéed spring vegetables

Mini Pâtisserie

Sacher Torte
Selection of verrines
Portuguese custard tartelettes
Sablé Breton with orange cream
Selection of tartelettes

Coffee



EVENTS

Sesmarias Buffet

Salads

Selection of lettuces with aromatic herbs

Caesar salad

Pasta salad with fresh tomato and pesto

Tomato, mozzarella and fresh basil salad

Greek salad with Feta cheese

Crudités with fresh herb sauce

Sauces

Balsamic vinaigrette, Caesar sauce, French dressing,
marinated olives and pickles

Cold Starters

Red bell peppers stuffed with crab meat and curry

Smoked salmon with traditional garnishing

Duck rillete on toast with walnut oil

Honeydew melon with smoked ham

Roast veal loin

Grilled chicken with aromatic herbs

Oven baked grouper with lemon and anise star

Hot Main Courses

Creamed carrot and ginger soup

Or

Tomato cream soup with basil and garlic croutons

Seafood "Paella"

Grilled fillet of sea bass

Sautéed Veal medallions with wild mushrooms and "ratte" potatoes

Sautéed seasonal vegetables with fine herbs butter



EVENTS

Desserts

Selection of mini pastry

Grapefruit chiboust

Ópera tart

Chocolate cake

Cheesecake

Meringue lemon tart

Fresh fruit salad

Pear and almond tart

Portuguese and international cheese platter

Coffee



EVENTS

Miradouro Buffet

Salads

Selection of lettuces with aromatic herbs

Tomato, mozzarella and fresh basil salad

Oriental grilled chicken salad

Caesar salad

Queen scallops with mussels and coriander

Waldorf salad

Greek salad with Feta cheese

Asparagus and marinated vegetables

Prawns with grilled artichokes

Sauces

Balsamic vinaigrette, Caesar sauce, french dressing,
marinated olives and pickles

Cold Starters

Oven baked chicken flavored with lemon and anise star

Smoked salmon with traditional garnishing

Fish "escabeche" seasoned with tarragon

Red bell peppers stuffed with curried crab meat

Regional cold cuts

Roasted carré of lamb and veal fillet

Verrine of leeks cream and salmon caviar

Hot Main Courses

Creamed asparagus soup with pistachio oil

Spinach cannelloni with ricotta cheese, pine nuts and fresh basil

Grilled stone bass and seafood skewers with lobster sauce

Beef tenderloin steaks with Bordeaux wine sauce

Veal carré with diablo sauce

Lyonaise potatoes and sautéed vegetables



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Desserts

Crème brûlée

Almond tart

Apple tart

Vanilla tart with strawberries

Strawberry charlotte

Selection of mini pastry

Fresh fruit tart

Meringue lemon tart

Sliced fruits

Pineapple, kiwi, orange, mango and papaya

Portuguese and international cheese platter

Coffee



EVENTS

Beverage Selections

Lunch and Dinner services

Mineral water, beer and soft drinks

Fresh orange juice

White wine - B.S.E./José M. Fonseca – Setubal

“Citrine color, fruity, smooth with median persistence”

Red Wine - Esteva – Douro

“Good fruity aromas, light and smooth, medium final”

Mineral water, beer and soft drinks

White wine Serras do Azeitão – Terras do Sado

“Fresh and fruity, well balanced, with notes of lemon and elegant finish”

Red Wine Pancas – Estremadura

“Notes of leather on the nose, fruity, smooth, good structure and medium final”

Mineral water, beer and soft drinks



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White wine Duque de Viseu – Dão

“Rich in floral and fruity aromas, persistent with remarkable freshness on the palate”

Red wine Vila Santa – Alentejo

“Deep color, bursting with richness of ripe fruit and exotic spice, full bodied, smooth with good length”

Mineral water, beer and soft drinks



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Open Bar Suggestions

International Open Bar

Martini, Campari, Port Taylor's Chip Dry
Scotch whisky Cutty Sark, premium Scotch Chivas Regal
Gordon's gin, Stolichnaya vodka, Bacardi rum
Late Bottled Vintage Port Wine
White wine – Pancas Estremadura
Red wine – Pancas Estremadura
Portuguese sparkling wine - brut
Fresh orange juice, tomato juice
Beer, Coca Cola, Seven Up, lemon ice tea
Tonic water, soda, mineral water



Jaime Perez

Executive Chef and F&B Director of Monte Rei Golf & Country Club

Now open, the Vistas Restaurant, located in the Club House and guided by Chef Jaime Perez, former leading Chef at the famous El Bulli of Ferran Adriá.



Before arriving at Monte Rei, Chef Jaime Perez worked at the Ritz Carlton Arts Hotel in Barcelona, heading two of the main restaurants, including the fine dining restaurant Enoteca – the culinary showcase of the hotel.

