

## Well-being buffet

### Starters

- Selection of vegetable crudités
- Grilled chicken breast salad
- Cucumber salad in low-fat yoghurt dressing
- Green vegetable soup
- Citrus fruit salad with crabmeat and hearts of palm
- Guacamole with prawns

### Main Courses

- Plancha-cooked prawns, green vegetables
- Sea bass fillet cooked in olive oil, soft polenta

### Desserts

- Sliced fresh fruit platter
- Yoghurt with fruit
- Dark chocolate mousse and sponge cake
- Seasonal fruit tartlets

**From €65 per person, tax included**

***Drinks included (soft drinks, mineral water, coffee)***

## Spanish buffet

### Starters

- Guacamole with tortilla chips
- Spiced tomato gazpacho
- Artichoke salad with chorizo and sweet roasted tomato
- Bacalo (codfish deep fried bites)
- Mixed salad
- Crunchy salad with crabsticks and hearts of palm
- Chicken and cheddar cheese quesadillas

### Main Courses

- Valencien paella
- Plancha-cooked prawns with herbs

### Desserts

- Crema Catalan with star anise
- Fresh watermelon ( in season)
- Lemon and almond tart
- Spanish 'cuajada' yoghurt flan

**From €65 per person, tax included**

***Drinks included (soft drinks, mineral water, coffee)***

## Seafood Buffet

### Starters

Dill-marinated salmon  
Scallop terrine  
Prawn salad with herbs  
Tomatoes stuffed with crabmeat  
Tomato carpaccio  
Salad of mixed baby leaves  
Seafood salad

### Main Courses

Fisherman's casserole with steamed potatoes  
Penne pasta with seafood

### Desserts

Fresh fruit platter  
"Bourdaloue" pear tart with almonds  
Chocolate Charlotte with Caribbean rum  
Fromage blanc mousse with mixed berries

**From €65 per person, tax included**

***Drinks included (soft drinks, mineral water, coffee)***