



EBMT NETWORKING EVENT
20.03.2018 – LISBON / PORTUGAL

MENU

Appetizers

Poultry Small Pies

Ilha Cheese and Grape Skewer

Crepe Rolls with Smoked Salmon and Capers

Asparagus and Morrone Pepper Tartlets

Smoked salmon, Cream Cheese and Cucumber in Tartlets

Goat Cheese Phyllo Bundles with Raspberry Stuffed Mushrooms with Dried Tomato Musse
(gluten and lactose Free)

Finger Food Dinner “Buffet” (served in rechauds)

- Tomato and basil soup (in a shot glass)
- Salmon with citrus sauce, capers and herbs (gluten and lactose free)
- Turkey little steaks with mustard and vermouth (gluten and lactose free)
- Lasagna Eggplant and zucchini
Additional option gluten and lactose free
- Vegetarian “Mille feuilles” with pesto sauce

Sides Dishes

- Vegetables rice
- Gratin potato with apple and rosemary
- Sautéed vegetables and thyme
- Apple and celery pure

Salads

- Watercress salad, shallots, orange , citrus vinaigrette
- Lettuce, tomato, carrot
- Variety of sauces

Desserts

- Black and white chocolate mousse
- Cheesecake with red fruit coulis
- Pineapple charlotte with pineapple
- Pie with Orange ice cream and Muscatel reduction
- Chocolate truffle with strawberry ice-cream

Drinks

Red & White Wine, Beer, Soft Drinks, Coffee (served after dessert)