



Paragon Banquet Portuguese Package

* PUNCH FOUNTAIN *

* HORS D'OEUVRES *

Cheese, meatballs, bruschetta, fried calamari, breaded shrimps, mini quiches, spring rolls, shrimp cocktail, chicken wings, cheese & spinach phyllo

* SOUP *

Caldo Verde / Canja de Galinha

* SALAD *

Caesar / Spring Mix / Arugula & Spinach

* ENTRÉE *

Fish Course

Sole Fillet / Bassa Fillet / Baked Atlantic Salmon
Served with rice pilaf.

Meat Course

New York Striploin / Beef Tenderloin Medallion / Prime Rib / Chicken Breast / Eggplant Ratatouille
Served with choice of roasted potatoes, mashed potatoes, or rice pilaf, and seasoned vegetables.

* DESSERT *

Fruit-shaped Ice Cream / Crepes / Cheesecake
Coffee & Tea

* LATE NIGHT SWEET TABLE *

Breathtaking tropical fruits and unique presentation.
Fruit arrangements / Chocolate-dipped fruits / Assorted cakes & Pasteis de Natas

Seafood

Shrimps / Mussels / Clams / Crab / Lobster
Salt Cod Fritters: Risognes de Bacalhau, Risognes de Camarão

Roast Pig or Lamb – Additional \$500

* CLASSIC BAR *

All night open bar
May be upgraded to Deluxe or Premium Bar
Dinner Wine

\$100.00 per person
(minimum 200 people)

\$115.00 per person
(minimum 150 people)

\$130.00 per person
(minimum 100 people)

15% administrative services and taxes not included

