CASA MONTE CRISTO
COLLECTION

RECEPTION MENU

Let the Celebrations Begin: A Culinary Prelude

As the ceremony concludes and the festivities commence, we invite your guests to indulge in a delightful array of pre-dinner delicacies, designed to tantalize the taste buds and set the stage for an unforgettable celebration.

A SYMPHONY OF SAVOURY BITES

Artfully arranged on tables throughout the reception area, inviting guests to mingle and explore as they savour these delightful bites:

Crisp Sea Salted Kettle Chips
A timeless classic, elevated by the perfect touch of sea salt.

Sun-Kissed Portuguese Olives
Bursting with Mediterranean flavour, these plump olives are a true taste of the region.

Algarve Marinated Carrots
Vibrant, crisp carrots bathed in a fragrant marinade of olive oil, aged vinegar, aromatic garlic, and fresh herbs, capturing the essence of the Algarve.

HANDCRAFTED LIGHTBITE

Our attentive staff will circulate amongst your guests presenting a curated selection of exquisite light bites on elegant trays. We invite you to select two options from each category below, creating a personalized culinary experience:

From the Land

Steak & Onion Crostini
Tender slivers of steak atop crisp crostini complemented by the sweetness of caramelized onions.

Spicy Chorizo Pinwheels
Flaky pastry spirals filled with the rich, smoky heat of chorizo.

Decadent Foie Gras & Fig Profiterole
A luxurious combination of smooth foie gras and sweet fig jam encased in a delicate profiterole.

Miniature Chicken Caesar Bites
A classic salad transformed into a delectable bite-sized treat.

From the Sea

Salmon & Caviar Blinis
Delicate blinis topped with hot beech smoked salmon and glistening caviar, a truly elegant and indulgent bite.

Octopus Tartlets
Buttery tartlet filled with tender Octopus, crisp seasonal peppers, and fresh parsley, in a light and zesty vinaigrette.

Spicy Prawn Marie Rose Vol-au-Vent
Flaky vol-au-vents filled with a creamy and subtly spiced prawn Marie Rose sauce.

Portuguese Tuna Crostini
A classic taste of Portugal with a flavourful combination of black-eyed peas, tuna and corriander on crisp crostini.

From the Garden

Parmesan Puffs
Light and airy profiteroles filled with a rich and savoury Parmesan cream.

Truffle Mushroom Vol-au-Vent
Delicate vol-au-vents filled with an earthy and aromatic truffle mushroom duxelles.

Chilled Green Gazpacho Shots
Refreshing and vibrant shots of chilled green gazpacho, a perfect palate cleanser.

Tomatoe Crispbreads
Toasted crispbreads topped with ripe tomatoes, garlic and olive oil, a simple yet satisfying classic.

Subject to seasonal alterations