

Buffet



Plan A ¥6,000

PlanB ¥8,500

< Hors d'oeuvres / chilled >

< Hors d'oeuvres / chilled >

Tender Chicken Tortilla Roll

Tasmanian Salmon Bruschetta

Caprese with Mozzarella, Tomato and Prosciutto

Caprese with Mozzarella, Tomato and Prosciutto in Genovese Sauce

Marinated Kinuhime Salmon with cultured Milk and Herbal Oils

Duck Prosciutto with Potato Confit in Balsamic Sauce

Salad with Smoked Duck

Red Sea Bream (from Ise) Carpaccio, Yuzu-Citrus and Pepper Sauce

Caesar Salad with Bacon and Romaine Lettuce

< Hors d'oeuvres /warm >

< Hors d'oeuvres /warm >

Grilled Red Sea Bream in White Wine Sauce

Red Sea Bream Kadaif Roll in Yuzu-Scented White Wine Sauce

Coarse-Ground Sausages and French Fries

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Teriyaki Mikawa Chicken with Japanese Herbal Vegetables

Quiche Lorraine

Baby Shrimp Beignet with Sauce Aurore

Roasted Aichi-Hime Pork with Sauce Japonaise

< Pasta >

Baby Shrimp Beignet with Sauce Aurore

Fish & Shellfish Tomato Cream Pasta

< Pasta >

Penne Arrabbiata with Bacon and Spinach

< Desserts >

3-Piece Dessert Platter

< Fruits >

Coffee or Tea

Fruits Platter

< Desserts >

3-Piece Dessert Platter

Coffee or Tea