

## Buffet



Plan A ¥6,000

### < Cold Appetizers >

Caesar Salad with Colorful Vegetables

Spanish-Style Omelette

Escabeche of White Fish with Sherry Vinegar

Smoked Salmon Sandwich

### < Hot Appetizers >

Roasted Aichi Hime Pork with Polynesian Sauce

Spicy Tandoori Chicken

White Fish and Seasonal Vegetables Marinère with White Wine Sauce

Sausage and Potatoes Lyonnaise Style

### < Pasta >

Penne with Mushrooms, Genovese Style

### < Desserts >

3-Piece Dessert Platter

Coffee or Tea

PlanB ¥8,500

### < Cold Appetizers >

Salad with Colorful Vegetables and Prosciutto

Escabeche of White Fish with Sherry Vinegar

Pastrami and Crispy Vegetable Sandwich

Herb-Grilled Yellowfin Tuna

Smoked Salmon Tortilla Wrap

### < Hot Appetizers >

Roasted Aichi Hime Pork with Hatcho Miso flavored Madeira Sauce

Herb-Crusted Oku-Mikawa Chicken with Tomato Sauce

Yuki Shrimp with Japanese-Style Chili Sauce

Pan-Seared Ise Sea Bream with White Wine Sauce

Sausage and Potatoes Lyonnaise Style

### < Pasta >

Seafood Macaroni Gratin

### < Fruits >

Seasonal Fruit Platter

### < Desserts >

3-Piece Dessert Platter

Coffee or Tea