



**Dear guests,**

**Our Menu Options includes the staff cost for the event and water (still & Sparkling), wine is not included, you can choose wine from our selective list.**

**You can also request a open bar for the event (we take and serve the drinks and at the end you only pay what has been dranked**

**At MCS we are flexible to your needs,  
With our "Menu Selector" you can build your own menu.**

**With the "Menu Selector" the staff cost is not included**

# MENU Selector

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## Desserts

<i>Petit gateau</i>	€6,00
<i>Crepe MCS</i>	€6,75
<i>Pineapple flambé</i>	€6,00
<i>Fruit Platter</i>	€5,00
<i>Cheese Platter</i>	€8,00
<i>Chocolat &amp; coffee mousse</i>	€6,00
<i>Strawberry cheese cake</i>	€6,00
<i>Almond tort</i>	€6,75
<i>Orange tort</i>	€6,75

# MENU Selector

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## Main Course

<i>Fillet of sea bass with a seafood sauce</i>	€14,00
<i>Grilled Channel bass with a portuguese sauce</i>	€15,00
<i>Fried skate wing with a capper butter sauce</i>	€13,00
<i>Swardfish with a Portuguese sauce</i>	€15,00
<i>Salmon flamed with whisky with a lemon butter sauce</i>	€13,00
<i>Pork steaks with a creamy mushroom sauce</i>	€12,00
<i>Chicken curry</i>	€12,00
<i>Prawn curry</i>	€14,00
<i>Seafood rice</i>	€15,00
<i>Duck breast with a port wine sauce</i>	€15,00
<i>Grilled lamb chops with a mint sauce</i>	€15,00
<i>Fillet steak with a creamy peppercorn sauce</i>	€16,00
<i>Tagliatelle Carbonara</i>	€10,00
<i>Linguine with a tomato &amp; basil sauce</i>	€10,00

# MENU Selector

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## Starters

<i>Vegetable soup</i>	€3,00
<i>Fish soup</i>	€5,00
<i>Tomato soup</i>	€3,00
<i>Smoked salmon roll</i>	€10,00
<i>Sauteed mushrooms with cream &amp; bacon</i>	€9,00
<i>Tempura prawns</i>	€10,00
<i>Tomato &amp; mozzarella salad</i>	€9,00
<i>Tapas selection</i>	€10,00
<i>Roasted pork sausage on toast</i>	€7,50
<i>Prawns in a creamy seafood sauce on a bed of black pasta</i>	€12,00
<i>Melon with port</i>	€10,00
<i>Goat cheese salad</i>	€9,00
<i>Seared scallops salad</i>	€12,00



# MENU 4

## *Amuse bouche*

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## *Seared Scallops*

*Served with provensal vegetables*

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## *Steak Portuguese style*

*Fried sirloin steak with a special sauce*

*Served with smoked ham, fried potatoes and a side salad*

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## *Panna cotta*

*With red fruits pure*

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## *Coffee & Petit fours*

*€35,00 per person*

# MENU 4

*Amuse bouche*

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*Vieiras salteadas*

\*\*\*\*\*

*Bife á Portuguesa*

*Bife da vazia frito com molho especial*

*Servido com presunto, batata frita em rodelas e salada mista ao lado*

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*Panna cotta*

*Com puré de frutos vermelhos*

\*\*\*\*\*

*Café & Petit fours*

*€35,00 por pessoa*



# MENU 3

*Amuse bouche*

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*Prawn & Papaya cocktail*

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*Pork loin with a creamy mushroom sauce*

*Served with sauteed vegetables & potatoes*

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*Apple tart*

\*\*\*\*\*

*Coffee & Petit fours*

*€30,00 per person*



# MENU 3

*Amuse bouche*

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*Cocktail de Camarão & Papaya*

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*Lombino de porco com cogumelos*

*Lombinho de porco frito com molho de natas e cogumelos*

*Servido com batata salteada e legumes mistos*

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*Tarte de Maçã*

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*Café & Petit fours*

*€30,00 por pessoa*



# MENU 2

*Amuse bouche*

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*Fried prawns in a garlic sauce*

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*MCS steak*

*Fillet steak with portobello mushrooms in a special sauce served with*

*Sauteed vegetables & Potatoes*

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*Profiteroles*

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*Cofee & Petit fours*

*€35,00 per person*



# MENU 2

*Amuse bouche*

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*Camarão frito com alho*

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*Bife MCS*

*Bife do lombo com cogumelos portobello salteados,  
legumes mistos e batata salteada*

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*Profiteroles*

\*\*\*\*\*

*Café & Petit fours*

*€35,00 por pessoa*

# MENU 1

*Amuse bouche*

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*Melon with smoked ham*

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*Fillet of sea bream with a seafood sauce*

\*\*\*\*\*

*Chocolate cake*

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*Coffee & Petit fours*

*€30,00 per person*



# MENU 1

*Amuse bouche*

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*Melão com presunto*

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*Filete de Dourada com molho de Marisco*

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*Bolo de chocolate*

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*Café & Petit fours*

*€30,00 por pessoa*



# MENU 5

*Amuse bouche*

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*Smoked Salmon Roll*

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*Grilled Lamb Chops*

\*\*\*\*\*

*Chocolate Mousse*

\*\*\*\*\*

*Coffee & Petit fours*

*€35,00 por pessoa*



# MENU 6

*Amuse bouche*

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*Sauteed Pork Saussage on Toast*

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*Grilled swardfish*

*With a lemon butter sauce*

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*Almond Tart*

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*Coffee & Petit fours*

*€35,00 por pessoa*



# MENU 6

*Amuse bouche*

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*Alheira Salteada em Tosta*

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*Espadarte grelhado*

*Servido com molho de manteiga*

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*Tarte de Amendoa*

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*Café & Petit fours*

*€35,00 por pessoa*



# MENU 5

*Amuse bouche*

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*Rolo de Salmão fumado*

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*Costeletas de Borrego Grelhadas*

\*\*\*\*\*

*Mousse de Chocolate*

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*Café & Petit fours*

*€35,00 por pessoa*