



Although we are specialists in catering for large numbers of people, we also cater for smaller parties but still in a very fun and informal style, huge skillets of piri piri prawns or fresh paella or suckling pig or legs of lamb carved hot in front of your guests. We have four choices of mains to go with a freshly made buffet, entrée and dessert.

We serve your food as a buffet or if your villa has a large table as in a large family dinner.



WE CAN BRING SUCKLING PIG, LEG OF LAMB OR CHICKEN TO SERVE WITH YOUR BUFFET 

WE CAN COOK A HUGE SKILLET OF PAELLA TO SERVE WITH EITHER A TAPAS BUFFET OR OTHER

WE CAN COOK SIZZLING ALGARVE PIRI PIRI PRAWNS or THAI SWEET CHILLI PRAWNS TO SERVE WITH YOUR BUFFET

We supply 2 x choices of starters and aperitifs:

choose from

Melon and Presunto (Portuguese Parma ham),

Flambéed chourizo

Platters of homemade humus, red pepper and tomato spiced salsa with bread sticks, crudites etc.

Homemade garlic bread or cheesy garlic bread,

A selection of Bruschetta's.

Hot sides to go with main

Choose 1

Boiled new potatoes with mint or herb butter

Roasted new potatoes with garlic and rosemary or lemon, garlic and oregano

Brazilian rice with spicy chorizo, peppers, onions and peas.

SALAD CHOICES

Choose 2

Portuguese salad with traditional olive oil, lemon and oregano Portuguese dressing.

Greek salad with tomato, onion, cucumber and olives with fresh white cheese and fresh basil.

Caesar salad with anchovies and croutons and a creamy parmesan dressing.

Cheddar cheese and onion salad with a wholegrain mustard and crème fresh dressing.

Thai three bean salad with a coriander, lime and chilli dressing.

Aioli and sweet chilli sauce as well as fresh bread .

Dessert with cream or ice cream.

Chose 1

Bola da bolacha (cream and biscuit cake)

Chocolate cake and ice cream

Fresh fruit salad with vanilla yogurt and passion fruit coulee

All menus are changeable

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We do need to be informed of specific requirements, dietary needs and allergies