

COURSES

COMPANY CHRISTMAS

À LA CARTE

Welcome Drink

Wine or prosecco

STARTERS

Pekele

Sweet and sour salmon ceviche served with lemon foam

Smoked Ribeye Salad

Smoked ribeye with green salad, cherry tomatoes and white balsamic dressing

Gazpacho

Cold Andalusian (Spain) soup made of tomato and paprika

MAIN DISHES

Fish Ayaka

Fresh fish wrapped in a banana leaf, served with vegetable gratin, stuffed potato and tomato sauce

Slow Roasted Pork Belly

Slow roasted pork belly with vegetable gratin, Columbian potatoes and ginger honey sauce

Christmas Quinoa Stew

Quinoa stew with prunes, capers, onions and Ratatouille sauce

DESSERTS

Chef's Special Lava Cake

Homemade lava cake, served with cherry sauce and ice cream

Oreo Parfait

Ice cream parfait made with Oreo cookies

Price of the menu: \$47.50 per person

Please do not hesitate to contact the F&B Management of Sorobon Beach Resort to arrange the details of your company dinner.

We can be reached by phone or by email via the following:

Phone: +599-717-8080

Email: guestservices@sorobonbeachresort.com

COURSES

COMPANY CHRISTMAS

DELUXE BUFFET

Welcome Drink
Wine or prosecco

COLD DISHES

Meat

Homemade Sult
(sweet-sour pig ears)
Glazed ham with pineapple and piccalilli

Fish

Marinated baby shrimp
Pekele
(salmon ceviche)

Salads

Potato salad with bacon
Greek salad
Egg and leek salad
Caesar salad with anchovies
Caprese salad
Italian pasta salad

Sides

Luxe bread rolls
Sweet&sour cucumbers

HOT DISHES

Meat

Keshi yena
(chicken stuffed with cheese)
Picanha (beef steak) with
chimichuri sauce
Kabritu stoba
(goat stew)
Homemade chicken ayaka
(chicken stuffed banana leaf)

Fish

Local fish with tomato sauce
Seafood stew

Soup

Fish chowder

Sides

Grilled ratatouille
Bami

DESSERTS

Assorted cakes

Chococalte, apple pie, cheesecake, bread pudding
Assorted fruit with lemon sauce

Price of the menu: \$44.50 per person

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COURSES

COMPANY CHRISTMAS

STIR FRY BUFFET

Welcome Drink

Wine or prosecco

DELUXE BUFFET

Soup

Butter squash soup

Meat

Homemade Sult
(sweet-sour pig ears)

Glazed ham with pineapple and piccalilli

Fish

Fresh tuna salad

Pekele
(salmon ceviche)

Salads

Potato salad with bacon

Caesar salad with anchovies

Caprese salad

Watermelon and feta salad

Sides

Luxe bread rolls

Sweet&sour cucumbers

Traditional stuffed eggs

Prosciutto with melon

STIR FRY

Meat & Fish

Beef tenderloin

Chicken breast

Tofu/baby corn (VE)

Seafood mix

Baby shrimps

Mahi mahi

Wahoo

Vegetables

Yard beans

Yellow & red bell pepper

Mushrooms & celery & eggplant

Leek & cauliflower & broccoli

White & red onions

Yellow & green squash

Beach sprouts & carrots

White & red & Chinese cabbage

Sides

Egg noodles - rice noodles - basmati rice

Sauces

Soy - hoisin,

Garlic, sweet chili,

oyster, Sambal

DESSERTS

Assorted cakes

Chococalte, coconut, cheesecake, pumpkin, apple pie

Assorted fruit with strawberry sauce

Stir-Fry buffet allows participants to choose their condiments and create own flavors that are fried on the spot by chefs.

Price of the menu: \$38.50 per person

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