

Group Menus 2021

PREMIUM

39,50€
p/ pax

Starters

Mixed Bread | Garlic Pizza
Smoked Ham and Cheese Selection
Roasted Fresh Portobello Mushrooms with Pesto
Pork Sausage wrapped in Pastry with Thai Sauce
4 Leaves Salad
Green Habanero Peppers with Salt Flower

Main Dishes

Codfish Loin with Potatoes and Wild Greens
&
Beef Top Sirloin Chunk with mixed Wild Mushrooms Sauce served on Turnip Bed and Crispy Polenta

Drinks and Desserts

Option to Define | Check Drink Conditions

MENU 1

34,50€
p/ pax

Starters

Mixed Bread
Smoked Ham and Cheese Selection
Roasted Fresh Portobello Mushrooms with Pesto
Crispy Polenta
Green Habanero Peppers with Salt Flower
Chicken Breast with Roquefort Sauce
Pork Sausage wrapped in Pastry with Thai Sauce
4 Leaves Salad on the side

Main Dishes

Pizza Mix: Codfish Pizza with Mozzarella, Onion, Black Olives and Fresh Parsley, Vegetarian Pizza with Courgette, Eggplant, Artichokes and Olives

or

Tapas Mix: Stewed Beef with Vegetables, Codfish Rice with Capers, Octopus Rice with Vegetables

Drinks and Desserts

Option to Define | Check Drink Conditions

MENU 2

34,50€
p/ pax

Starters

Mixed Bread
Garlic Pizza
Roasted Fresh Portobello Mushrooms with Pesto
Pork Sausage wrapped in Pastry with Thai Sauce

Main Dishes

Braised Salmon Loin with Baked Potatoes and Salted Spinaches
&
Beef Top Sirloin Chunk with mixed Wild Mushrooms Sauce served on Turnip Bed and Crispy Polenta

Drinks and Desserts

Option to Define | Check Drink Conditions

Dessert options Extra: 4,00€ / pax

Warm and Cold: Piece of Chocolate Cake with Lemon or Tangerine Icecream

or

Cold-Cold: Cream Icecream with Passion Fruit Syrup, Manga or Red Fruits

Drinks*

Plain or Sparkling Water during the service | Red or White Sangria or Red and White Wine | Soft Drinks | Coffees and Infusions

Group Menus 2021

MENU 3

29,50€
p/ pax

Starters

Mixed Bread

Garlic Pizza

Roasted Fresh Portobello Mushrooms with Pesto

Pork Sausage wrapped in Pastry with Thai Sauce

Main Dishes

Codfish Loin with Potatoes and Spinachs

&

Stewed Black Pork Cheeks with Vegetables and Rice

Drinks and Desserts

Opção a Definir

Consultar Condições de Bebidas

Dessert options Extra: 4,00€ / pax

Warm and Cold: Piece of Chocolate Cake with Lemon or
Tangerine Icecream

or

Cold-Cold: Cream Icecream with Passion Fruit Syrup,
Manga or Red Fruits

Drinks*

Plain or Sparkling Water during the service | Red or White
Sangria or Red and White Wine | Soft Drinks | Coffees and

General and Contractual Conditions: Group menus apply to a minimum of 15 people • Chosen Menu will be the same for all guests • Menus must be chosen at least 24 hours prior to booking date • Delays in booking time may result in change in dynamics and / or delay in service • At the time of pre-booking the approximate number of people must be indicated. Should this number rise or fall considerably (25%), the viability of the dinner and its conditions will have to be re-evaluated • The number of people indicated up to 24 hours before the booking date will be the number considered for calculating the total invoice amount, even if this number is lower than indicated • If the number of people exceeds the indicated number, the Caçula cannot guarantee the service in the chosen menu, and optionally may be offered service to the Charter • The reservation can only be considered after an email reply and upon receipt of payment of 50% of the value of the contracted services • In the case of a confirmed reservation, any communication after 18:00 on Friday must be made through **+351 222 055 927**.

Drinks Options and Policy: Drinks are served with a limit of 1 pitcher of 1.8L of sangria for 3 people or 1 bottle of wine for 2 people • Water and soft drinks are served throughout the service • In the Premium menu beer is limited to 2 beers per person • All extra drinks are charged separately • In any menu you can choose from the following beverage supplements: Cocktail / Digestive (caipirinha, mojitos, gin tónico, new whisky, old brandy) - 5,00€ per person • Appetizer (Martini, Tonic Port) - 4,00€ per person • Bottle (vodka, new whisky, gin) - 59,00€ per bottle • Beer Barrel Super Bock (20L) - 120,00€ per barrelough the phone **+351222 055 927**.

Champagnes and Sparkling Wines: Moët et Chandon - 49,50€ per bottle | Filipa Pato 3B | rosé - 18,50€ per bottle | Jaume Serra | cava - 11,95€ per bottle • If you prefer to bring your sparkling wine, a service charge of € 5.00 per open bottle will be charged.

Food and Vegetarian Option: In all menus the dessert is optional and you can choose one for the whole group with the additional cost of 4,00€ • All Menus except Menu 1 are served with two main courses to all people • For vegetarian guests, we offer several options in the letter. Please indicate number of vegetarian guests in advance when booking • If a guest has any dietary restrictions, such as allergies or specific diets, they should indicate in advance when booking so that appropriate options can be presented • If you prefer to bring your cake or other desserts, a service charge of 0.50€ per person will be charged.