### PLAN A

**COLD SELECTION**
- Angel prawn and scallop cocktail, Tosa vinegar jelly, yuzu dressing
- Sea bream tartare and avocado salad, balsamic sauce, crispy parmesan cheese
- Tuna carpaccio, horseradish sauce, rocket salad, mushrooms
- Furma ham and cold cuts, fresh fruit, grissini
- Assorted French cheese, dried fruit, walnut bread
- Assorted sandwiches, potato chips

**HOT SELECTION**
- Seafood fricassee, lobster sauce, green asparagus
- Salmon baked in puff pastry, choron sauce, sautéed spinach
- Grilled chicken, mustard sauce, caramelized sweet potatoes
- Roasted beef sirloin, red wine sauce, French fries
- Gratinated potato gnocchi, mushroom, mozzarella cheese
- Chef’s recommended risotto
- Chef’s recommended linguine

**DESSERT**
- Assorted pastries
- Fruit mousse and jellies
- Coffee or Tea

### PLAN B

**COLD SELECTION**
- Shrimp and grapefruit cocktail, vincotto sauce
- Marinated sea bream, basil yogurt sauce, rocket salad
- Seared beef tagliata, gribiche sauce, blanched vegetables
- Fussili and green vegetable salad, tomato mayonnaise
- Furma ham and cold cuts, fresh fruit, grissini
- Assorted sandwiches, potato chips

**HOT SELECTION**
- Sautéed shrimp and scallops, chili sauce
- Pan-fried fish, brown butter sauce, creamed spinach
- Deep-fried chicken leg, fried onion, green chili
- Grilled beef sirloin, basil sauce, French fries
- Thai style vegetables and coconut red curry, steamed rice
- Gratinated potato gnocchi, Béarnaise sauce, Gruyere cheese
- Chef’s recommended linguine

**DESSERT**
- Assorted pastries
- Fruit mousse and jellies
- Coffee or Tea

### PLAN C

**COLD SELECTION**
- Assorted smoked salmon, coleslaw salad, caper berry
- Spicy cod roe and potato salad, semi-dried tomatoes, mixed green salad
- Bean-starch vermicelli salad, seafood, vegetables
- Roasted pork and deep-fried eggplant, tomato sauce
- Penne and ratatouille salad, parmesan cheese
- Assorted sandwiches, potato chips

**HOT SELECTION**
- Deep-fried fish, tartar sauce
- Grilled chicken leg, mustard sauce, caramelized sweet potato
- Gratinated potato gnocchi, broccoli, parmesan cheese
- Assorted spring rolls, French fries
- Chef’s recommended risotto
- Chef’s recommended linguine

**DESSERT**
- Assorted pastries
- Fruit mousse and jellies
- Coffee or Tea

### Optional Menus

- **COLD SELECTION**
  - Chilled cha-soba, condiment ¥1,000
  - Nigiri sushi ¥1,800 / Chirashi sushi ¥1,500
- **HOT SELECTION**
  - Fried noodle, Shanghai style ¥1,000 / Spicy beef curry ¥1,000
- **LIVE SELECTION**
  - Roasted beef sirloin, red wine sauce with mashed potatoes ¥2,500

### Beverages

- Wine, Beer, Whisky
- Orange juice, Oolong tea
- © Add to: Japanese Sake or Shochu ¥500

### COCKTAIL PLAN ¥4,750

**COLD COCKTAIL SELECTION**
- Guacamole bruschetta
- Smoked salmon and sour cream on baguette
- Sea bream tartare and semi-dried tomato on bruschetta
- Italian prosciutto and pineapple pintxos
- Roast beef, horseradish and cocktail sauce, potato salad

**HOT COCKTAIL SELECTION**
- Gruyere cheese and onion confit quiche
- Gratinated ratatouille pie, Béarnaise sauce
- Parmesan cheese risotto croquette, basil coulis
- Deep-fried salmon, wasabi mayonnaise, seaweed, asparagus
- Rolled and roasted chicken leg with burdock, mustard sauce

**DESSERT**
- Assorted pastries and cake pintxos

※This prices are subject to consumption tax
※The content of the menu may change without notice.