

ROPPONGI HILLS CLUB

HOURS	FORM	PERSONS	
2 hours	Buffet Style	Available from 30 guests	Each plan include food, beverages, delivery charges, service staff, equipments and materials.

PLAN A	PLAN B	PLAN C
¥9,500	¥7,600	¥5,700
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 Caprese salad Parma ham and cold cuts, fresh fruit, grissini Shabu-shabu style Japanese beef salad, dips, vegetables Assorted French cheese, dried fruit, walnut bread Assorted sandwiches, potato chips	COLD SELECTION Shrimp and grapefruit cocktail, vincotto sauce Marinated sea bream, basil yogurt sauce, rocket salad Smoked salmon, pickles, garlic toast Seared beef tagliata, gribiche sauce, blanched vegetables Fussili and green vegetable salad, tomato mayonnaise Parma ham and cold cuts, fresh fruit, grissini Assorted sandwiches, potato chips	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, tonnato sauce Penne and ratatouille salad, parmesan cheese 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 rice Chef's recommended linguine	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, Bolognese sauce, Gruyere cheese Chef's recommended linguine	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 rice Chef's recommended linguine
DESSERT Assorted pastries Fruit mousse and jellies Coffee or Tea	DESSERT Assorted pastries Fruit mousse and jellies Coffee or Tea	DESSERT Assorted pastries Fruit mousse and jellies Coffee or Tea

Optional Menus	Beverages
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	Wine, Beer, Whisky Orange juice, Oolong tea ※Add to: Japanede Sake or Shochu ¥500

LUNCH PLAN ¥4,750

COLD SELECTION
Boiled eggs, olives, tomatoes, assorted dressing
Bean-starch vermicelli salad, seafood, vegetables
Assorted smoked salmon, coleslaw salad, caper berry
Roasted pork and deep-fried eggplant salad, tonnato sauce
Assorted sandwiches, potato chips

HOT SELECTION
Deep-fried fish, tartar sauce
Roasted chicken leg, beryc sauce, French fries
Gratinated potato gnocchi, broccoli, parmesan cheese
Chef's recommended rice
Chef's recommended pasta

DESSERT
Assorted pastries, fruit
Fruit mousse and jellies
Coffee or Tea

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.