

BREAKFAST

THE GOVERNOR

Pastry platter

Sliced season fruits

Fresh squeezed juice – orange, grapefruit or mixed fruits

\$12,50 per person





THE NAVIGATOR

Smoked salmon bagels, cream cheese

Sliced season fruits

Fresh squeezed juice – orange, grapefruit or mixed fruits

\$15 per person

THE CARTOGRAPHER

Assorted platter of breakfast wraps :

Ferreira : egg - turkey - bacon - spinach - tomato Vasco da Gama : egg- chouriço - cheese spinach Fisherman : egg - smoked trout - capers spinach

Sliced season fruits

Fresh squeezed juice – orange, grapefruit or mixed fruits

\$14 per person

THE EXPLORER

Goat cheese yogurt with fruits and granola Berries + \$1

Fresh squeezed juice – orange, grapefruit or mixed fruits

\$12,50 per person

LUNCH & DINNER

BUFFET

Assorted sandwich platters Equivalent of 1 sandwich per person Gourmet salad bowls (2 choices)

\$16 per person





LUNCH BOX

One choice of sandwich One choice of salad Dessert & drinks (with extra cost)

\$17 per person

HEARTY MEAL SALAD

Protein of your choice on a bed of lettuce, tomatoes, peppers, red onions and our F olive oil vinaigrette:

Chicken Salmon Shrimp Vegetarian-Vegan (inspiration of the day) Seared tuna +1\$



\$19 per person

SANDWICH CHOICES

Prosciutto & São Jorge cheese baguette Club Ferreira : Smoked turkey, bacon, tomatoes, mayo Cajun, Portuguese bread Smoked salmon bagel Duck & Fig sandwich : Confit duck, figs, São Jorge cheese, mango, fine herb bread Lamb sandwich Shredded lamb, marinated cabbage, citrus mayo, rosemary bread Pan bagna: Marinated tuna, egg, anchovies, tomatoes, lettuce Chicken, chouriço, tomatoes confit, São Jorge cheese Chimichuri chicken and crispy vegetables Vegetarian wrap : roasted chickpeas, tzatziki, romaine lettuce, olives, tomatoes, red onions



SALAD CHOICES

Orzo, chouriço, sundried tomatoes and basil Penne, chicken, sundried tomatoes and basil Potato, tuna, mayonnaise, pesto and parsley **GF** Brocoli, cauliflower, bacon, corn, cherry tomatoes **GF** Farfalle, salmon, bell peppers, dill and lemon Green bean, tuna niçoise style **GF**

VEGETARIAN SALADS

Greek GF Beets, goat cheese and mango GF Celeri root, pistachio and dried cranberries GF Artichoke hearts, bocconcini cheese, pepper and Kalamata olives GF Apple, celery, raisins, walnuts GF Israeli couscous, pesto, parmegianno, grilled veggies and basil Quinoa, red cabbage, walnuts, cranberries and goat cheese GF Hearts of palm, avocado and cherry tomatoes GF + V Lentils and grilled veggetables GF + V Cabbage, carrots, raisins and almonds GF + V Corn, black beans, avocado, cherry tomatoes, coriander GF + V Sweet potato, guinoa, pumpkin seeds, dried cranberries, cumin and cinnamon GF + V Chickpeas, apples, celeri, onions, beans, bell peppers GF + V Green bean, artichoke hearts, corn, cheery tomatoes GF + V



GF : Gluten Free V : Vegan



PORTUGUESE & CANADIAN CHEESES

Small : 8-10 people \$60 Big : 15-20 people \$120

CHARCUTERIE

Small: 8-10 people \$60 Big: 15-20 people \$120

FRESH FRUITS

Small : 6-8 people \$25 Big : 10-15 people \$45

CRUDITÉS

Small : 6-8 people \$25 Big : 10-15 people \$45

PROTEINS

Salmon filet Cod filet Chicken breast Pork scallops

\$9 per person







DESSERTS

Nata \$2,50

Homemade tarts \$5 Lemon Apple crumble Nuts & chocolate

Mini homemade F cookies \$2,50 Double chocolate Dark & white chocolate

Homemade F cookies \$4,25 Double chocolate Dark & white chocolate

Brownie \$3,75

Pecan squares \$3,75

HEATHLY Mixed fruit bowl \$4.95 Berries \$5,95







BOISSONS

Water bottle \$2,50 Sparkling water bottle \$2,50 Fresh fruit juice \$5 V8 \$3 Fruit nectar Compal \$3 Sumol (orange, pineapple, passion fruit) \$2,75 Jus de pommes \$3 Thé glacé \$3 Soft drinks \$2,50 Coke Coke diet 7up 7up diet Lemoncoco \$3 Coffee pot Illy (8-10 people) 22\$ Mighty Leaf tea pot(15 bags) 30\$

CAFÉ VASCO 🏊 GAMA

Orders for Vasco da Gama's catering service need to be ordered no later than 4pm the day before. Price of delivery according to mileage.

514-286-2688 traiteur@vascodagama.ca

