

# S O F I T E L

BUENOS AIRES RECOLETA



**COCKTAILS & WELCOME DRINKS**

# S O F I T E L

BUENOS AIRES RECOLETA

## COCKTAILS

### OPTION I

(Min 20 people) - 45 minutes

5 cold appetizers

5 hot appetizers

4 mini-desserts

Mineral Water, soft drinks, orange juice, wine. Sparkling wine  
(one glass per person)

**Value per person : USD 45**

### OPTION II

(Min 20 people) - 60 minutes

5 cold appetizers

5 hot appetizers

Casseroles: Persian-style rice, yogurt sauce, and mint

4 mini-desserts

Mineral Water, soft drinks, orange juice, wine. Sparkling wine  
(one glass per person)

**Value per person : USD 55**

### OPTION III

(Min 50 people) - 120 minutes

5 cold appetizers

5 hot appetizers

2 Hot rechauds

Coffee, soft drinks, wine and sparkling wine (no limitation per person)

**Value per person : USD 70**

# S O F I T E L

BUENOS AIRES RECOLETA

## WELCOME DRINKS

### OPTION I

Coffee, Tea, Milk, Mineral Water, Soft Drinks, Fruit Juices.

30 minutes

**Value per person : USD 12**

### OPTION II

Coffee, Tea, Milk, Mineral Water, Soft Drinks, Fruit Juices.

2 cold appetizers

2 hot appetizers

30 minutes

**Value per person: USD 25**

# S O F I T E L

BUENOS AIRES RECOLETA

## COLD APPETIZERS

- Smoked Salmon Roll with Potato, Cream Cheese, and Dill.
- Goat Cheese and Almond Truffle.
- Mozzarella Leaf with Tomato and Spinach Pesto.
- Wild Salmon and Avocado Tataki.
- Bruschetta Caponata
- Salmon, Mango, and Avocado Ceviche.
- Egg and Soppressata Skewers.

## HOT APPETIZERS

- Mini Seasonal Leaf Buns.
- Meatballs with Pomodoro Sauce.
- Garlic Shrimp.
- Arancini with Patagonian Mushrooms and Cheeses.
- Mini Crispy Phyllo Bites with Mushrooms.
- Mini Eggplant Strudel.
- Chicken Brochette with Sriracha Sauce.

## RICHAUDS

- Persian-Style Rice with Braised Lamb, Yogurt Sauce, and Mint.
- Stuffed pasta with blue cheese cream, spinach, and walnut powder.
- Braised pork shoulder with demi-glace sauce and sweet potato cream
- Penne rigate with broccoli cream, mushrooms, and parmesan.
- Fish chowder with lime and herb cream, glazed vegetables.
- Braised ribeye with glazed carrots and confit potatoes.

## RICHAUDS FOR OPTION III

- Beef leg with sauces and rolls.
- (MIN 50 people)
- Pasta station with a variety of sauces.
- Country station with a variety of pâtés, cheeses, and cold cuts.
- Mexican station: a variety of chicken, vegetable, and/or meat burritos and tacos, nachos with guacamole.
- Country/criolla station: Cheese platter, Charcuterie platter, Rolled meat with vegetables, Pickled poultry and vegetables.
- Italian station: Beef tenderloin carpaccio with parmesan and arugula, Meatballs with pomodoro sauce, Burrata, prosciutto, arugula, gremolata, Panzanella (Bread salad with tomatoes, basil, buffalo mozzarella), Marinated olives.

## VARIETY OF SWEET BITES

- Chocolate and Dulce de Leche Cakepop
- Coffee and Toasted Coconut Truffle
- Blueberry and Honey Financier.
- Cherry and Pistachio Muffins.
- Lime and Red Berry Trifle.
- Passion Fruit and Strawberry Cream.