



SH VALENCIA PALACE
URBAN + SPA
Valencia

Working Buffet
-
Healthy Buffet



Working Buffet

Soup / purées (depending on the season)

Creamed potato with wild mushrooms and thyme aroma
Small glass of salmorejo with Iberian ham, black olive dust
Small glass of melon gazpacho with Iberian ham powder

Salads and dips

Salad bar

Tzatziki and hummus with pitta bread and crudités
Guacamole with "totopos" (tortilla chips)
Caesar salad with its traditional dressing
Caprese salad with Valencian tomatoes, balsamic vinegar and fresh basil
Tabbouleh
Traditional Valencian "esgarraet"
(includes strips of salted cod and red peppers)

Selection of hot dishes

Meat (choice of one):

Medallions of Iberico pork sirloin with sautéed seasonal mushrooms and a Moscatel wine reduction
Succulent beef with a truffle jus and creamed purple potato
Free-range chicken with creamy boletus mushrooms and panaché of vegetables

Fish (choice of one):

Roasted cod loin with ratatouille and thyme essence
Roast salmon fillet with "escalibada" (smoky grilled vegetables) and young garlic cloves, saffron sauce

Rices (choice of two):

Valencian paella, Valencian "senyoret" paella (with small pieces of meat)
Rice with "pluma" cut of Iberian pork and seasonal mushrooms
Iberian ham rice with artichokes
"Senyoret" rice (with small pieces of fish or meat)
Rice with cauliflower and cod
Rice with langoustines, young garlic and wild asparagus

Side dishes:

Griddled seasonal vegetables
French fries

Show cooking*

*Only available in the Palau room

Sweets

Seasonal freshly cut fruit
Mini cakes

Beer, SH wine selection, mineral water and soft drinks

Price per person: **43**

ADDITIONAL OPTIONS

Themed food stations:

Any of the following stations may be added to the buffet service

Iberian cold cuts: ham, loin, chorizo, Iberian sobrassada sausage

Spanish and international cheeses (4 types)

Smoked and preserved fish: smoked tuna, ling roe, smoked salmon and cod

Japanese station (makis and California roll)

Price per station and per person: **7**

Healthy Buffet

Soup / purées (depending on the season)

Spelt noodle soup with chopped hard-boiled egg

Vegetable soup

Chilled melon and celery soup

Salads

Salad bar (tomato, tuna, sweetcorn, beetroot, carrot, olives, blackberries, blueberries, raspberries, avocado, onion, pomegranate, cubed low-salt turkey, grated fresh tomato)

Linseed, sesame seeds, chia seeds and sunflower seeds

Nuts

Tzatziki and light hummus with crudités

Guacamole

Quinoa salad

Lentil salad

Selection of hot dishes

Whole-grain Basmati rice

Whole-grain kamut macaroni with Bolognese sauce

Meat (choice of one)

Griddled boneless chicken

Griddled beef steak

Fish (choice of one)

Griddled salmon fillet

Griddled gilthead bream

Side dishes

Griddled mixed seasonal vegetables

Potato purée

Show cooking*

*Only available in the Palau room

Dulces

Seasonal freshly cut fruit

Whole fruit

Yoghurt (soya, Activia, jellies)

Selection of breads

(spelt, oatmeal, rye)

Isotonic drinks, assorted fresh fruit juices,
soft drinks and mineral water

Price per person: **38,50**



Buffets can be provided for a minimum of 40 people.

Buffets can be tailored to suit your needs (Hindu, Asian, Kosher, Halal, etc.); just ask our events department.

Waiter service included; self service buffet mode.

Buffets for professional sports teams (football, basketball, etc.) are not included in this offer. Contact our events department.

Current VAT rate included.



SH VALENCIA PALACE

URBAN + SPA

Valencia

Paseo Alameda, 32 _ 46023 Valencia Valencia, España

valencia.palace@sh-hoteles.com

Tel +34 963 375 037