



SUNDAY LUNCH BUFFET SAMPLE MENU

SALADS AND ANTIPASTI

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining both local and international flavours

Flavours from the sea

Shrimps, black shell mussels, vongole, seafood salad with octopus
All complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Live cured station

Meat joints, salami, cured hams

Soup

Cream of mushroom & spinach

Pasta Station

Pasta tossed in tuna, tomatoes & basil sauce with black olives
Pasta with sundried tomatoes, pancetta & parmesan cream sauce

Carving Station

Roast beef prime rib with rosemary jus

Hot Buffet

Roast chicken thighs with picadillo spices – tomato & caper salsa
Grilled pork medallions with plum sauce
Grilled grouper with lemon butter sauce & dill
Caponata of mediterranean vegetables
Sautéed summer vegetables with herb butter
Roast potatoes “boulangère”

MEXICAN STATION

Nachos platter with salsa, guacamole, & sour cream
Chicken taquitos – Mexican shrimp cocktail – Mexican tortilla
Menudo soup – with tripe
Pulled pork bites with corn salsa
Tacos with chicken, cumin, peppers & coriander
Mexican fish stew
Chili con carne
Mexican rice with beans

The Waterfront Hotel Exquisite Desserts

Treat yourself to our selection of decorative desserts, homemade puddings, flans, mousses and individually prepared delicacies.

Our Cheese Board

Selection of hard and soft cheeses both international and local served with rustic bread, condiments, chutneys, grissini, and scented honey

€38.50 per Person (Inclusive of free-flowing water, soft drinks, house beer and local wine)