




executive gourmet

by  Gategourmet

a gategroup member 

going the extra mile for you.

RIO DE JANEIRO (GIG)
Gate Gourmet Rio de janeiro
Av. Vinte de Janeiro, S/N – T/ 103
CEP 21941-570 – Ilha do Governador
Rio de Janeiro – R.J.
Brazil
Tel: +55 21 3398-5740
Fax: +55 21 3398-5799
Email: vipriodejaneiro@gategourmet.com
Website: www.executivegourmet.com

Contents

Breakfast	4
Starters	5
Main Courses: Beef, Poultry, Fish & Pasta	6
Main Courses: Comfort Food, Classics & Brazilian Specialties	7
Desserts	8
Snacks	9
Beverage & Additional Items	10

This menu list is only indicative. Please ask your local Executive Gourmet representative for choice and availability.

Breakfast



Hot breakfast

- 1 Ham and cheese omelet with roasted potatoes and sauté bottom mushrooms
- 2 Cheese omelet with roasted potatoes, asparagus sauté, roasted cherry tomato and mushrooms
- 3 Plain omelet served with bacon, roasted potatoes and a mix of sweet corn and tomato
- 4 Crepe filled with scrambled eggs served with mornay sauce, chicken sausage, rösti potatoes and roasted tomato
- 5 Banana pancake with pear compote and maple syrup

Bread and pastries selection

- 1 Ciabatta (ea)
- 2 Baguette (ea)
- 3 Soft roll/ wheat roll/ oat roll (ea)
- 4 Pastries Selecion (croissant, danish, assorted muffins)
- 5 Bread Selection
Baguette, soft roll, wheat roll, oat roll, ciabatta

Cold breakfast

- 1 Smoked turkey, fresh minas cheese, gouda cheese, canadian bacon and tomato platter
- 2 Bircher muesli with fruits
- 3 Sliced fruits
- 4 Fruit salad
- 5 Whole piece of fruit

Sandwiches

- 1 Club sandwiches
- 2 Baguette with filet, Swiss cheese, lettuce and tomato
- 3 Tuna sandwich
- 4 Chicken curry sandwich
- 5 Smoked salmon and cream cheese baguette
- 6 Veggie Ciabatta
Grilled vegetables with spread cheese

Starters



Cold starters

- 1 Smoked salmon with shrimp mousse and mango relish
- 2 Feta cheese and cherry tomato tartalete with rocket, toasted peanuts and pesto dressing
- 3 Marinated shrimp with mango, pineapple and cherry tomato salad
- 4 Lobster, squid and scallops salad with avocado, colored bell peppers and lime and mustard vinaigrette
- 5 Chicken breast with waldorf salad, mixed leaves and cashew nuts.
- 6 Roasted beef topped with herb crust with horseradish cream, marinated palm heart, grilled zucchini and mixed leaves
- 7 Dry meat with cherry tomato and mozzarella cheese salad

Hot starters

- 1 Spiced sweet corn soup
- 2 Baby yucca soup
- 3 Asparagus soup
- 4 Mushroom soup

Classics

- 1 Caesar salad
- 2 Niçoise salad
- 3 Caprese salad
- 4 Minestrone
- 5 Chicken soup

Main Courses



Beef

- 1 Lamb in gravy sauce with caramelized garlic, green peas purée, mashed potatoes , carrots and leek
- 2 Grilled filet with rosemary sauce, pumpkin, asparagus, and red bell pepper
- 3 Seared filet with balsamic vinegar sauce, sautee vegetables and roasted potatoes
- 4 Grilled filet with chimichurri sauce, mashed potatoes, colored bell pepper and grilled fennel

Fish

- 1 White fish with palm oil and coconut milk sauce and roasted pumpkin
- 2 Grilled tuna with tapenade, wild rice and ratatouille
- 3 Cod fish with vinaigrette, carrots, green beans and new potatoes

Poultry

- 1 Marinated chicken breast with creamy mushroom sauce, spinach sauté and strozzapretti pasta
- 2 Chicken wok with pok choy sauté, noodles and soy sauce
- 3 Grilled chicken breast with rosemary sauce, mixed vegetables and corn galette
- 4 Coq au vin, with mashed baby yuca, green peas and grilled bell pepper

Pasta

- 1 Sun dried tomato and mozzarella conchiglione with white sauce
- 2 Strozzapreti with mixed mushrooms (shimeji and shiitake) sauté and putanesca sauce.
- 3 Artichoke tortellini with creamy pesto sauce, tomato concassé, cheese and spinach sauté

Comfort Food, Classics & Brazilian Specialties



Comfort food

- 1 Chicken ragout with mushrooms with creamy polenta, carrots and green beans
- 2 Chicken stew with mixed rice, beans and bacon (*Baião de dois*)
- 3 Cheese ravioli with tomato and white sauces
- 4 Ricotta and spinach cannelloni with broccoli and parmesan cheese sauce

Classics

- 1 Lasagna al la bolognese
- 2 Beef stroganoff
- 3 Beef bourguignon
- 4 Steak au poivre

Brazilian specialties

- 1 Grilled white fish with shrimp sauce, coriander rice and vegetables
- 2 Bobó de camarão
Shrimp, coconut milk, dendê palm oil and coriander leaves stew with fried cassava and rice
- 3 Moqueca de frutos do mar
Seafood, coconut milk, dendê palm oil, colored bell peppers and coriander leaves stew with rice
- 4 Xinxim de galinha
Chicken, cashew nuts, ginger and coconut milk stew with rice
- 5 Galeto com farofa
Roasted baby chicken with gravy, toasted cassava and rice.
- 6 Chicken breast topped with cashew nuts crust with mashed baby yucca and passion fruit sauce

Desserts



Sweet delights

- 1 Lime tart with merengue
- 2 Black and white chocolate mousse cake
- 3 Chocolate and orange flan with pistachio sauce
- 4 Blueberry cake
- 5 Chocolate and banana pie
- 6 Quindim with chocolate sauce
- 7 Seasonal fresh fruit (120g)
- 8 Fruit salad in grand manier syrup

Snacks



Canapés and cocktail snack

- 1 Sundried tomato and salmon bruschetta
- 2 Meca fish with fennel, dill and orange salad
- 3 Marinated shrimp in basil skewer
- 4 Canapés (1 piece each): camembert cheese and zucchini canapé/ chicken and pineapple canapé

Cheese plate

- 1 Swiss Appenzeller cheese, camembert and grapes
- 2 Camembert, emmenthal, gorgonzola cheese garnished with carrot and celery sticks and dry apricot
- 3 Gouda, Gruyère and gorgonzola cheese garnished with grapes and strawberry

Beverage & Additional Items



Drinks

- 1 Assorted soft drinks (guaraná, Schweppes, coke, sprite, etc)
- 2 Assorted fruit juices
- 3 Milk (low and full fat)
- 4 Water (sparkling and plain)
- 5 Red and white wine selection
- 6 Champagne and sparkling wine selection
- 7 Beer selection
- 8 Whisky selection
- 9 Coffee and tea selection

Miscellaneous

- 1 Dry Ice
- 2 Wet Ice
- 3 Newspapers and magazines
- 4 Disposable items
- 5 Lemon wedges

executive gourmet

by Gategourmet

a gategroup member 