



Birthdays - Weddings - Christenings, ...

The Hotel Imperador will be delighted to organise your wedding reception, christening or birthday party. or any other festive occasion.

All you have to do is put together your menu from the dishes below and request a quote.

If you have any other ideas please do not hesitate to contact us. We are always receptive to new ideas!

CANAPÉS MENU

- Caviar
- Smoked Salmon
- Assorted Fruit
- Ham
- Assorted Sausages
- Foie Gras
- Tuna
- Sardines

COLD MENU

- Breaded Lamb Chops
- Roast Suckling Pig
- Assorted Sausages
- Meat Croquettes (mixed)
- Cod Cakes
- Prawn Rissoles
- Regional Cheese
- Mountain Cheese
- Alavão Cheese
- Castelhão Cheese
- Dates with Bacon
- Cured Ham (mounted and ready for slicing)
- Cured Ham (sliced)
- Boiled Prawns
- Breaded Prawns
- Russian Salad
- Prawn Salad
- Lobster Salad
- Cod Fritters
- Prawn Fritters

SOUPS

- Chicken Broth
- Cream of Vegetable Soup
- Onion Soup au Gratin
- Fish Soup
- Gazpacho (cold soup)
- Minestrone Soup
- Cream of Seafood Soup
- Cream of Leek and Coriander Soup
- Dogfish Soup
- Cod Soup
- Tomato Soup

COLD STARTERS

- Lobster Salad
- Prawn Salad
- Smoked Salmon
- Melon with Cured Ham
- Prawn Cocktail
- Avocado with Prawns

FISH AND SEAFOOD DISHES

- Lobster Thermidor
- Grilled Tiger Prawns with Piri-Piri and Garlic Butter
- Tiger Prawns Fried in Olive Oil and Garlic
- Fillets of Sole Meunière with Orange
- Fillets of Sole Picasso
- Wreckfish Mariner-Style
- Wreckfish Meunière
- Grilled Wreckfish
- Golden Cod
- Cod 'Lagareiro'
- Cod with Spinach
- Cod 'Cozinha Velha'
- Oven-Baked Cod
- Cod with Cream
- Cod with Baked Potatoes
- Cod 'Espiritual'
- Assorted Seafood Rice
- Prawn Rice
- Monkfish Rice
- Wreckfish Rice
- Oriental Fried Scampi
- Prawn Kebab
- Dogfish with Coriander

MEAT DISHES

- Partridge Gastronomer-Style
- Hare Braised in Red Wine
- Alentejo-Style Pork with Clams
- Oven-Roasted Kid
- Oven-Roasted Lamb
- Roast Pork Stuffed with Dates or Prunes
- Tournedos Rossini (beef tenderloin)
- Braised Veal
- Oven-Roasted Beef Tenderloin
- Pork Loins with Mushrooms
- 'Alguidar' Meat (leg of pork)
- Traditional Oven-Baked Duck Rice
- Chicken Shepherd-Style
- Oven-Roasted Duck with Orange
- Lamb Stew
- Portuguese-Style Steak (beef tenderloin)

DESSERTS:

- Sliced Fruit Board
- Fruit Basket
- Assorted Sweets Board
- Assorted Cheese Board