



We are the right partner for your special moments!

Are you planning a celebration, or would you like to surprise your beloved ones with a delicious buffet at home? Then you've come to the right place!

On advanced order, we will prepare, in our onboard kitchen, a buffet of your choice. Let yourself be pampered and enjoy culinary delights at your private party or comfortably at home.

Free gift with purchase:

- >10 people, 1 Crémant Poll-Fabaire Brut MAGNUM 150cl
- >20 people, 1 Crémant Poll-Fabaire Brut JEROBOAM 300cl
- >30 people, 1 Crémant Poll-Fabaire Brut MATHUSALEM 600cl

Info & Order:

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Rustic Buffet

COLD BUFFET

Boiled Ham, Parma Ham,
“Pâté au Riesling”, Roast beef with Jelly,
Rock of Porc with Herbs, Stuffed Tomatoes with Crabs,
Basic Deviled Eggs with Mayonnaise, „Feiersténgszalot“,
Cheese Platter – Brie & Comté

SALADS

Potato Salad with Bacon,
Cucumber Salad, Carrot Salad

VARIOUS SAUCES

Curry Sauce, Remoulade Sauce

BUTTER & BREAD

33,00€ p. pers.

DESSERT

Chocolate Mousse 3,00€ p. pers.
Duo Chocolate Crunch 4,00€ p. pers.
Charlotte with red Fruits 4,50€ p. pers.
Black Currents Mousse with Gingerbread 4,50€ p. pers.

Buffet "Land & Sea"

COLD BUFFET

Boiled Ham, Parma Ham,
"Pâté au Riesling", Roast beef with Jelly, Rock of Porc with Herbs,
Smoked Salmon with Capers & Onions, Bellevue-Salmon,
Fish Terrine, Stuffed Tomatoes with Crabs,
Basic Deviled Eggs with Mayonnaise,
Cheese Platter – Brie & Comté

SALADS

Potato Salad with Bacon,
Cucumber Salad, Carrot Salad,
Italian Pasta Salad with Salami & Basil

VARIOUS SAUCES

Marie Rose Sauce, Curry Sauce, Remoulade Sauce

BUTTER & BREAD

37,00€ p. pers.

DESSERT

Chocolate Mousse 3,00€ p. pers.
Duo Chocolate Crunch 4,00€ p. pers.
Charlotte with red Fruits 4,50€ p. pers.
Black Currents Mousse with Gingerbread 4,50€ p. pers.

Buffet Prestige

COLD BUFFET

Boiled Ham, Parma Ham,
“Pâté au Riesling”, Roast beef with Jelly, Rock of Porc with Herbs,
Smoked Salmon with Capers & Onions, Bellevue-Salmon, Prawn,
Smoked Trout, “Foie gras” with Jelly, Stuffed Peach and Tuna,
Fish Terrine, Basic Deviled Eggs with Mayonnaise, „Feiersténgszalot“,
Cheese Platter – Brie, Comté & Bresse Bleu

SALADS

Mushroom Salad, Potato Salad with Bacon,
Cucumber Salad, Carrot Salad,
Italian Pasta Salad with Salami & Basil

VARIOUS SAUCES

Marie Rose Sauce, Curry Sauce, Remoulade Sauce

BUTTER & BREAD

42,00€ p. pers.

DESSERT

Chocolate Mousse 3,00€ p. pers.
Duo Chocolate Crunch 4,00€ p. pers.
Charlotte with red Fruits 4,50€ p. pers.
Black Currents Mousse with Gingerbread 4,50€ p. pers.

Our Suggestions of Warm Main Courses

Sliced Veal, Mushroom Sauce	18,50€ p. pers.
Pork Prince Orloff in Cream Sauce	17,50€ p. pers.
Salmon Filet with Chive Sauce	19,00€ p. pers.
Shrimp in Coconut Milk with Vegetables	18,00€ p. pers.

Vegetable

Provence Style Tomato
Red Cabbage with Bacon
Julienned Carrots & Zucchini
Cauliflower au Gratin

Surcharge of additional vegetable: 4,00€ p. pers.

Side dish

Gratin dauphinois
Sautéed Potatoes
Cantonese Rice
Fresh Tagliatelles

Surcharge of additional side dish: 5,00€ p. pers.

***Complete your buffet with delicious hot dishes and side dishes.
Our warm main courses are accompanied by a vegetable and a side dish
of your choice from our list.***