Monday, 9 of November

Welcome Coffee (10:30-11:00 – Foyer)

Coffee, selection of tea and infusions, milk, water, fresh orange juice and pineapple juice. Croissant, chocolate doughnuts, walnut bread with salmon with cream cheese and rocket, turkey and cheese sandwich, and seasonal fruits.

Lunch Buffet (13:45-15:00 – Room Sevilla)

Creams and soups

Pumpkin creamy soup with prawns
Salmorejo (typical Andalusian cream made from tomatoes, bread, oil, garlic)

Starters and salads

Greek salad with feta cheese and *kalamata* olives
Vegan quinoa salad with pickled vegetables and tofu
Assorted cheeses, *fuet* (thin dry pork sausage) and salami

Seasonings/Dressings

Lettuce leaves, tomato, gherkins, red onion, olives, beetroot, bean sprouts, mustard, mayonnaise and pesto cream

Drinks

White and red wine, beer, soft drinks, and mineral water

Main courses

Vegan paella with garden-fresh vegetables
Shellfish *Fideuà* (noodle dish)
Orzo *risotto* with mushroom and asparagus
Grouper fish with dried tomato, olive crust and roasted sweet potato
Salmon, wok noodles and soy sauce
Turkey with raisin sauce and cous-cous
Stewed beef cheeks with cubed potato and *padrón peppers*
Potatoes with garlic and rosemary
Teriyaki vegetables

Desserts

Tiramisu
Strawberry cake with cream
Assorted *eclairs*
Seasonal fruit

Assorted bread

Coffee and infusions

Coffee Break (16:45-17:15 – Atrium III)

Coffee, selection of tea and infusions, milk, water, fresh orange juice and pineapple juice.
Chocolate brownie, glazed doughnut and seasonal fruits.

Tuesday, 10 of November

Coffee Break (10:00-10:30 – Atrium III)

Coffee, selection of tea and infusions, milk, water, fresh orange juice and pineapple juice.
Croissants, mini *pain au chocolat*, mini baguettes with ham and grated tomato, chicken and cream cheese focaccia and seasonal fruits.

Lunch Buffet (13:45-15:00 – Room Sevilla)

Creams and soups

Traditional Andalusian gazpacho with its garnish
Creamy carrot and ginger soup

Starters and salads

Pasta salad with smoked salmon and Greek olives
Spinach salad with parmesan, crispy fried wheat flakes, and honey mustard chicken
Assorted cheeses, *fuet* (thin dry pork sausage) and salami

Seasonings/Dressings

Lettuce leaves, tomato, gherkins, red onion, olives, corn, asparaguses, mayonnaise, mustard and pesto cream

Drinks

White and red wine, beer, soft drinks, and mineral water

Main courses

Chicken and vegetables paella
Vegetable *Fideuà (noodle dish)*
Vegetables cannelloni au gratin
Baked sea bass with *gnocchi* and mushrooms
Grilled Cuttlefish with peas and mushrooms
Braised chicken with garlic polenta
Beef sirloin stir-fry with noodles
Spiced potatoes and sweet potatoes
Roast vegetables

Desserts

Chocolate biscuit cake
Cheesecake with strawberry jam
Millefeuille with caramel sauce
Carrot cake
Seasonal fruit

Assorted bread

Coffee and infusions

Coffee Break (16:45-17:15 – Atrium III)

Coffee, selection of tea and infusions, milk, water, fresh orange juice and pineapple juice.
Spanish pastry filled with cream, chocolate chip cookies, and seasonal fruits.

Tuesday, 10 of November

Closing Cocktail (19:00-21:15 – Conference Center Gallery)

Cold appetizers

Toasted fruit bread with foie mousse and duck breast
Salmon *nigiri* with *teriyaki* mayonnaise
Tuna *tataki* with *wasabi* mayonnaise
Vegan *taco* with hummus
Grilled vegetable on sponge bread cake

Hot appetizer

Mini beef burgers
Mini pizza with vegetables and truffle
Assorted Croquettes (squid ink and boletus)
Vegetable *gyozas* with *ponzu* sauce
Sevillian-styled fried cod
Mini shrimp omelet
Bao buns with prawns and lime mayonnaise
Teriyaki chicken skewers
Vegetable *samosas* with *satay* (peanut) sauce

Assorted desserts

Mini lemon pie
Passion fruit mousse
Yoghurt and raspberry *mousse*
Chocolate Brownie with cacao cream
Assorted eclairs

Drinks

White and red wine, beer, soft drinks, mineral water