

New Chitose Airport Portom Hall

Catering Catalog

■ Cuisine

NEW CHITOSE AIRPORT

PORTOM  HALL



•Buffet Luxury Plan ¥7,700 per person

[Cold Dishes]

Assortment of 10 Kinds of Select Nigiri Sushi
Special Caesar Salad
Lemon Marinated Crystal Chicken
Baby Scallops Marinated in Oil, Served with Short Pasta
Uncured Ham Roll with Inca no Mezame Potatoes and Cream Cheese
Salmon Confit with Sour Cream Tartare
Hokkaido Pork Cooked at Low Temperature in Sauce Gribiche
Hokkaido Cold Roast Beef Served with Japanese Style Salad

[Hot Dishes]

Beef Stew Served with Mashed Potatoes
Yumeno Daichi Yongenton Pork Saute Served with Porcini Simmered in Cream
Diable-Style Hokkaido Chicken
Red Sea Bream Poêlé with Tomato and Basil Sauce
Wine-Steamed Offshore Sea Bass in Ratatouille Cheese Sauce
Shrimp in Chili Sauce Served with Scrambled Eggs

[Desserts]

4 Kinds of Special Omakase Sweets

[Drinks]

•Alcohol
Bottled Beer
Wine (red/white)
Shochu (wheat/sweet potato/multiply distilled)
Whisky
Sake
Plum Wine
Cocktail
(cassis/peach)

• Non-alcoholic
Oolong Tea
Orange Juice
Cola
Mineral Water
Carbonated Water



•Buffet Executive Plan

¥6,050 per person

[Cold Dishes]

Special Caesar Salad
Bacon and Vegetable Quiche
Salmon and Cream Cheese Baguette Sandwich
Carpaccio of White Fish with Pink Rock Salt Grapefruit Sauce
Apple Confit and Black Tea Duck Meat Roll
Hokkaido Cold Roast Beef Served with Japanese Style Salad

[Hot Dishes]

Grilled Hokkaido Pork Served with Mashed Potatoes
Hokkaido Chicken in Stew of Vegetables and Tomatoes Flavored with Red Wine Vinegar
Red Sea Bream Poêlé with Tomato and Basil Sauce
Shrimp in Chili Sauce Served with Scrambled Eggs
Emilia-Style Rich and Creamy Lasagna

[Desserts]

3 Kinds of Special Omakase Sweets

[Drinks]

•Alcohol
Bottled Beer
Wine (red/white)
Shochu (wheat/sweet potato/multiply distilled)
Whisky
Sake
Plum Wine
Cocktail
(cassis/peach)

• Non-alcoholic
Oolong Tea
Orange Juice
Cola
Mineral Water
Carbonated Water

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•Buffet Standard Plan ¥4,950 per person

[Cold Dishes]

Bacon and Vegetable Quiche
Salmon and Cream Cheese Baguette Sandwich
Carpaccio of White Fish with Pink Rock Salt Grapefruit Sauce
Hokkaido Chicken Cooked at Low Temperature in Bang Bang Sauce

[Hot Dishes]

Stewed Pork Belly and Sweet Potato Flavored with Black Pepper
Sweet Miso Grilled Chicken with Served with Seasonal Vegetables
Galician-Style Redfish and Potatoes
Fettuccine in Cream Sauce of 3 Kinds of Mushroom

[Desserts]

Special Pudding

[Drinks]

·Alcohol
Bottled Beer
Wine (red/white)
Shochu (wheat/sweet potato/multiply distilled)
Whisky
Sake
Plum Wine
Cocktail (cassis/peach)

· Non-alcoholic
Oolong Tea
Orange Juice
Cola
Mineral Water
Carbonated Water



•One-Way Plan ¥2,750 per person

[Cold Dishes]

Special Caesar Salad
Bacon and Vegetable Quiche
Salmon and Cream Cheese Baguette Sandwich
Carpaccio of White Fish with Pink Rock Salt Grapefruit Sauce
Hokkaido Chicken Cooked at Low Temperature in Bang Bang Sauce
Uncured Ham Roll with Inca no Mezame Potatoes and Cream Cheese
Hokkaido Pork Cooked at Low Temperature in Sauce Gribiche

* Drinks not included.

Please use the drink plan in the next section if you wish.

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Drink Plan



•Items

	★Soft Drinks	★Alcoholic Drink Plan
Price (per person)	¥660	¥1,650
Beer		○
Whiskey		○
Highball		○
Shochu (wheat/sweet potato/multiply distilled)		○
Cocktail (cassis/peach)		○
Wine (red/white)		○
Sake		○
Plum Wine		○
Oolong Tea	○	○
Orange Juice	○	○
Cola	○	○
Carbonated Water	○	○
Mineral Water	○	○

★Per Drink (cost per drink)	
Alcoholic Drinks	¥ 550 per person
Coffee/Tea	¥ 385 per person
Soft Drinks	¥ 330 per person

★Drink Options	
Champagne	From ¥ 8,800 per bottle
Sparkling Wine	From ¥ 3,850
Draft Beer Server (with 10L keg)	¥16,500
Additional Draft Beer keg (10L)	¥1,100
Arrangement of specified brands	Negotiable
Original Cocktailes	Negotiable

*Photographs are for illustrative purposes.

