

Menu

Banquet-cocktail

Canapés with granular salmon caviar
Canapés with smoked salmon and green lettuce
Canapés with salami, cucumber and herbs
Canapé with ham and pineapple
Canapé with Brie cheese and grapes
Baby-shrimp salad with Cherry tomatoes (in shot glass)
Fresh fruit (depending on the season)
Assorted pastries



Menu Buffet 1

COLD DISHES

Canapés with smoked salmon and green lettuce
Cold smoked mackerel fillet of on rye bread
Canapés with salami, cucumber and herbs
Canapé with pork roasted with rosemary
Canapé with chicken roll
Canapé with Mozzarella cheese and Cherry tomatoes
Profiteroles with crab salad
Salad with Veal Tongue, Capers and Fresh Vegetables

HOT DISHES

Fish mini-kebabs with Tartar sauce
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Homemade sausages, fried on a pan with onions Fri
Quiche Lorraine with bacon and cheese
Bourekas with potatoes and spinach, with a spicy tomato sauce
Tartlet with mushroom julienne
Lavash with home cheese, spices and herbs

DESSERTS

Fresh fruit (depending on the season)
Tartlet with fruits
Assorted pastries
"Mini"-pasties with confiture

Menu

Buffet 2

COLD DISHES

- Canapé with granular salmon caviar
- Canapé with slightly salted salmon and Philadelphia cheese
- Pickled herring fillet on a rye toast with quail egg and pickled onion
- Roast beef canapé with and mustard sauce
- Chicken breast canapé with caramelized apples
- Meat parfait on a toast
- Bruschetta with tomatoes, Philadelphia cheese and basil
- Mixed salad with jerk ham and vegetable tartare
- Turkey fillet salad with couscous and jalapeno
- Mixed salad cocktail with tuna, capers and anchovy in shot glass

HOT DISHES

- Honey and soy glaze salmon fillet with caramelized orange
- Beef mini-kebabs with spicy tomato salsa
- Chicken liver fried with bacon and dried prune
- Cheese and leek pie
- Crepes with chicken julienne
- Vegetable mini kebabs

DESSERTS

- Fresh fruit (depending on the season)
- Panna cotta with blueberry jam
- Apple charlotte with cinnamon and honey
- Caramel cherry pie
- Assorted pastries

Menu Buffet 3

COLD DISHES

Vol-au-vent with salmon caviar
Canapé with slightly salted salmon and Philadelphia cheese
Canapé with smoked Escolar and caviar
Canapé with smoked mackerel, avocado and marinated ginger
Canapé with salami, cucumbers and herbs
Canapé with rosemary pork roast
Canapé with chicken breast and caramelized apples
Jamon with honey pear
Gaspacho with royal shrimp and microgreens
Mixed salad with roast beef and sun-dried tomatoes
Mixed salad with foie gras and citrus confiture
Vegetable potpourri with Blue sauce
Vegetable rolls
Cheese plate with honey and nuts

HOT DISHES

Mixed grilled fish with tomato salsa and sun-dried olives
Puff pastry with salmon, cheese and spinach
New Zealand mussels with wine and zest sauce and basil
Veal in honey and soy glaze with grilled cherry tomatoes
Turkey and bacon roll with creamy polenta and mushroom sauce
Mini pizza with sun-dried ham and Mozzarella cheese
Vegetable quiche lorraine

DESSERTS

Fresh fruit (depending on the season)
Three chocolates cake
Profiteroles with butter cream in chocolate glaze
Mini cheesecake with berries
Assorted pasties
Crisp puff pastry straws with caraway and sweet pepper