

WELCOME FINGER FOODS

2.60 € / PIECE

SAVOURY SNACKS

- Mini tartlet with duck liver mousse and pistachio crumbs ^{1,3,7,8}
- Mini tartlet with beetroot cream cheese and caramelised walnut ^{1,3,7,8}
- Mini tartlet with smoked salmon mousse, olives and microgreens ^{1,3,4,7}
- Mini tartlet with curd cream, sprat and quail egg ^{1,3,4,7}
- Mini tartlet with cold-water shrimp salad and red caviar ^{1,3,2,4,7}
- Mini tartlet with baked Camembert, fig jam and microgreens ^{1,3,7}

SWEET SNACKS

- Sweet mini tartlet with mascarpone cream and fresh berries ^{1,3,7}
- Sweet mini tartlet with chocolate mousse and fresh raspberry ^{1,3,7,8}
- Assorted macarons ^{1,3,7,8}
- Mini éclairs with chocolate and chocolate glaze ^{1,3,7,8}
- Chocolate-covered strawberries on a skewer

Minimum order is 10 pcs. of one type.

In Annex II of Regulation (EU) No 1169/2011 of the European Parliament
and of the Council, the following

"SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES" are listed:

1 - Cereals containing gluten; 2 - Crustaceans and products thereof; 3 - Eggs and products thereof; 4 - Fish and products thereof; 5 - Peanuts and products thereof; 6 - Soybeans and products thereof; 7 - Milk and products thereof (including lactose); 8 - Nuts and products thereof; 9 - Celery and products thereof; 10 - Mustard and products thereof; 11 - Sesame seeds and products thereof; 12 - Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre; 13 - Lupin and products thereof; 14 - Molluscs and products thereof

BANQUET

MENU N°1

45 €

COLD STARTERS AND SALADS

Citrus-marinated trout fillet ceviche with dill mayonnaise ^{4, 11}
Italian bresaola with rocket, Grana Padano and lemon oil ^{3, 7, 8}
Creamy burrata with tomato carpaccio and basil pesto ⁷ 
Thinly sliced duck breast with red wine-marinated onions ¹²
Roasted sweet potato salad with spinach,
salted goat's cheese and garlic vinaigrette ^{3, 7, 8} 
Smoked chicken and mango salad with chilli-lime dressing
Mushroom duxelles with truffles and goat's cheese,
served on toasted baguette ^{1, 3, 7, 12} 
Green lentil salad with roasted peppers,
red onions and lemon-tahini dressing ¹ 

MAIN COURSE

SERVED ON THE BUFFET IN HEATED CHAFING DISHES

Slow-roasted pork neck steak with plum and port wine reduction ^{1, 12}
Baked cod with butter and lemon sauce and toasted capers ^{4, 7, 12}
Roasted new potatoes with rosemary and sea salt 
Steamed seasonal vegetables with herb butter ⁷ 

SERVED INDIVIDUALLY

Slow-roasted pork neck chop with plum and
port wine reduction, served with roasted new potatoes
and steamed seasonal vegetables with herb butter ^{1, 7, 12}
or

Pan-fried cod with butter-lemon sauce and toasted capers,
served with roasted new potatoes and steamed seasonal
vegetables with herb butter ^{4, 7, 12}

DESSERTS

Mini Pavlova with forest berries and vanilla cream ³

Two indulgent desserts:

Chocolate and raspberry cake ^{1, 3, 7, 8}

Cheesecake with peaches ^{1, 3, 7}

Selection of freshly cut fruit

Coffee, selection of teas, chilled still water

Prices are indicated per person, VAT included.

Service charge 10% if main course is served on the buffet in heated chafing dishes

Service charge 15%, if main course is served individually

 - vegetarian  - vegan

Bulduri prospect 64/68, Jurmala

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BANQUET

MENU №2

48€

COLD STARTERS AND SALADS

Balkan-style cheese salad – white cheese, tomatoes, peppers and olives with oregano and olive oil ⁷ 

Green bean and almond salad – lightly steamed green beans, toasted almonds, lemon juice, salad leaves and olive oil ^{6, 8} 

Rocket salad with artichoke and sun-dried tomatoes, Grana Padano and lemon vinaigrette ⁷

Bruschetta with aubergine and peppers – aubergine and peppers on toasted baguette with feta cream ^{1, 3, 7, 11} 

Italian seafood salad "Frutti di Mare" – squid, prawns and mussels with parsley, garlic and lemon oil ^{2, 4, 9, 14}

Fresh spinach salad with strawberries, goat's cheese, toasted nuts and balsamic dressing ^{3, 5, 7, 8} 

Pearl couscous salad with pomegranate, fresh vegetables, mint and citrus vinaigrette ^{1, 9} 

Romaine lettuce salad with grilled chicken, garlic dressing and crispy Parmesan shavings ^{1, 3, 7, 10}

MAIN COURSE

SERVED ON THE BUFFET IN HEATED CHAFING DISHES

Roasted sea bream fillet with tomato and olive relish ^{4, 12}

Roasted duck leg with thyme and honey–mustard glaze ^{10, 12}

New potato gratin with thyme and mild cheese ^{3, 7} 

Grilled courgettes, peppers and onions with olive oil and thyme 

SERVED INDIVIDUALLY

Pan-fried dorada fillet with tomato–olive relish, served with new potato gratin, baby zucchini, and mini peppers ^{3, 4, 7, 12}
or

Roasted duck leg with thyme and honey–mustard glaze, served with new potato gratin, baby zucchini, and mini peppers ^{3, 7, 10, 12}

DESSERTS

Mini lemon tartlets with meringue topping ^{1, 3, 7, 8}

Chocolate and almond cake with orange cream ^{1, 3, 7, 8}

Seasonal fruit platter with mint garnish

Coffee, selection of teas, chilled still water

Prices are indicated per person, VAT included.

Service charge 10% if main course is served on the buffet in heated chafing dishes

Service charge 15% if main course is served individually

 - vegetarian  - vegan

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BANQUET

MENU N°3

53 €

COLD STARTERS AND SALADS

Tuna tartare with mango, avocado and wasabi mayonnaise ^{4, 7, 11}

Stuffed eggs with red caviar and chives ^{3, 4, 7, 10}

Roasted duck breast carpaccio with pomegranate, rocket and orange–balsamic dressing ¹²

Grilled courgette and aubergine salad with feta cheese and garlic oil ^{7, 12} 

Homemade chicken terrine with pistachios, crispy baguette and onion jam ^{1, 3, 7, 8, 12}

Crab meat salad with apples, celery and citrus dressing ^{2, 4, 9}

Caprese salad with mozzarella di bufalo, heirloom tomatoes and pesto ⁷ 

Beetroot with goat's cheese, walnuts and rocket–caraway vinaigrette ^{3, 7, 8} 

Smoked trout with sour cream, pickled cucumber relish and dill butter toasts ^{1, 7, 11}

Fresh spinach and orange salad with almonds and raspberry–mint dressing ⁸ 

MAIN COURSE

SERVED ON THE BUFFET IN HEATED CHAFING DISHES

Slow-roasted beef shoulder with red wine and shallot sauce ¹²

Creamy potato gratin with nutmeg and cheese ^{3, 7, 8} 

Forest mushroom pasta "al forno" with truffles – orzo, spinach and Grana Padano ^{1, 3, 7, 12} 

Grilled sea bream fillet with caper butter sauce ^{4, 7, 12}

Tricolour lentils with roasted vegetable concassé ^{1, 9} 

SERVED INDIVIDUALLY

Slow-roasted beef shoulder with red wine–shallot sauce, served with creamy potato gratin, sautéed shiitake mushrooms, and steamed broccolini ^{3, 7, 8, 12}

or

Grilled dorada fillet with caper–butter sauce, served with creamy potato gratin, sautéed shiitake mushrooms, and steamed broccolini ^{4, 7, 12}

DESSERTS

Mini éclairs with assorted fillings (chocolate, coffee) ^{1, 3, 7, 8}

Mini caramel cream cake "Traiteur de Paris" ^{1, 3, 7, 8}

Seasonal berry and fruit platter

Premium Zebra cheesecake "ERLENBACHER" ^{1, 3, 7, 8}

Coffee, selection of teas, chilled still water

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Service charge 15% if main course is served individually

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LATE-NIGHT SNACKS

Served later in the evening as a light
snack after the main meals

MINI SAVOURY PIES with bacon and onions ^{1,3,7}	3 €
LAVASH WRAPS with chicken, tomatoes and yoghurt sauce ^{1,3,7}	4 €
PANKO PRAWNS with truffle mayonnaise and ketchup ^{1,2,3,4,7}	4 €
VEGETARIAN FALAFEL with tahini sauce and crunchy vegetables	4 €
SELECTION OF MARINATED VEGETABLES (gherkins, onions, artichokes, peppers, tomatoes, olives) ¹²	4 €
MINI BEEF BURGERS with pickles and cheese sauce ^{1,3,7}	5 €
CHEESE PLATTER with grapes, nuts and honey ^{5,7,8,9}	5 €
CRISPY BUTTERMILK-STYLE CHICKEN BITES with spicy honey sauce ^{1,3,7}	5 €
SELECTION OF FRESH SANDWICHES with assorted fillings (cheese, tuna, egg and mustard) ^{1,3,7,10,11}	5 €
CHICKEN BROTH with a savoury pastry – a warming and comforting finish ^{1,3,7}	5 €

Minimum number of appetizers from each item is 20 pcs.

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CHILDREN'S MENU

Portion-sized dishes
suitable for children
during a banquet

1. "MINI BURGER DELIGHT"^{1,3,7,11}

Small beef burger with cheese, lettuce leaf and ketchup
French fries
Crunchy cucumber and tomato salad
Ketchup

2. "CHICKEN FILLET STRIPS WITH MASHED POTATOES"^{1,3,7}

Breaded or crispy chicken fillet pieces
Mayonnaise or ketchup
Cherry tomatoes and herbs for garnish

3. "CHEESY PASTA DELIGHT"^{1,3,7}

Pasta (small penne or spirals)
with creamy cheese sauce
Fresh vegetables served
on the side (cucumber, carrot)

 - vegetarian

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Annex II to Regulation (EU)
No 1169/2011 of
the European Parliament and
of the Council lists

SUBSTANCES OR
PRODUCTS THAT
MAY CAUSE
ALLERGIES OR
INTOLERANCES

1. Cereal-based foods containing gluten
(i.e., wheat, rye, barley, oats, spelt, *Triticum turgidum* ssp.
polonicum or their hybridised strains) and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts: almonds (*Amygdalus communis* L.),
hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*),
cashews (*Anacardium occidentale*),
pecans (*Carya illinoensis* (Wangenh.) K. Koch),
Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*),
macadamia nuts and Queensland nuts (*Macadamia ternifolia*)
and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations
of more than 10 mg/kg or 10 mg/l
13. Lupin and products thereof
14. Molluscs and products thereof



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