



MEETINGS & EVENTS MIDDLE EASTERN BUFFET 3

Minimum 25 persons
RON 200-, per person

Welcome Canapés

Russian red caviar canapés
Norwegian smoked salmon with cream
cheese & capers
Grilled stuffed mushroom "Primavera"

Parma ham & melon bowls

Starters & salads

Antipasti platter (grilled sliced eggplant,
zucchini, red pepper, cold cuts selection,
Bocconcini, marinated olives)
Home made chicken liver pate served with
apple & mint salsa
Chicken Ceasar salad with chicken
Fresh tuna salad
Hummus & Tahina
Forest mushroom salad with garlic & herbs

Chef's salad

Fresh garden salad with cabbage, carrot,
celery with Calipso dressing
Smoked French duckling breast with
balsamic dressing

Main courses

Norwegian salmon with pistachio crust
Grilled pork medallions served with
caramelized apple
Marinated chicken skewers served with
mushroom sauce

Platou de intampinare

Tartine cu caviar rosu rusc
Tartine de somon afumat Norwegian, servit
cu pasta de branza si capere
Ciuperci umplute la gratar in stil
"Primavera"
Prosciuto cu pepene galben

Gustari si Salate

Platou Antipasti (vinete, zucchini, ardei rosu
la gratar, selectie de mezeluri, branza
Bocconcini, masline marinate)
Pate de casa din ficat de pasare servit cu
mere & sos de menta
Salata Caesar cu pui
Salata de ton proaspat
Hummus & Tahina
Salata de ciuperci de padure cu usturoi si
ierburi aromate
Salata Chef's
Salata de cruditati cu varza alba, morcov,
telina si sos Calipso
Piept de rata frantuzesc, afumat, cu sos
balsamic

Feluri principale

Somon norwegian in crusta de fistic
Medalion de porc servit cu mere
caramelizate
Frigarui de pui servit cu sos de ciuperci de
padure

Carving station (please choose one dish)

Roast beef Anglaise with horseradish sauce

Roasted rack of lamb served with red wine sauce

Oven roast turkey with cranberry sauce

Side dishes

Oven roasted tomatoes stuffed with spicy rice

Country style potatoes with rosemary

Sautéed broccoli

Gratinated eggplant

Dessert

Mini chocolate mouse with chestnuts

Mini mahalibi with pistachio & berry sauce

Mini orange cheesecake

Mini tiramisu Savoirdi

Mini key lime pie

Mini fresh fruit salad

Fresh strawberry with mascarpone sauce

Mini kiwi mini tart

Strawberries in red wine

Mini chocolate fondant cake

Statie de feliat (va rugam alegeti un preparat)

Friptura de vita la tava servita cu sos de hrean

Costite de miel la cuptor servite cu sos de vin rosu

Friptura de curcan la cuptor servita cu sos de coacaze

Garnituri

Rosii la cuptor umplute cu orez picant

Cartofi taranesti asezonati cu rozmarin

Broccoli sote

Vinete gratinate

Desert

Mini mousse de ciocolata cu castane

Mini mahalibi cu fistic si sos de fructe de padure

Mini cheesecake de portocale

Mini tiramisu Savoirdi

Mini tarta de lime verde

Mini salata de fructe proaspete

Capsuni proaspete cu sos mascarpone

Mini tarta cu kiwi

Capsuni in vin rosu

Mini prajitura fondanta de ciocolata



Prices do not include 24% VAT

Packages are to be consumed during the event only.

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