

# Koktajl



## **SAMPLE MENU:**

- buffet
- distributed by waiters

## **MENU I**

### **COLD SNACKS**

- Shrimp in tempura with mango salsa and chili
- Crispy chorizo layered with avocado mousse and cream mousse
- Turkey with mandarin and blueberries
- Torellini with Parma ham and chanterelles with balsamic-anise sauce
- Flambé duck pieces on quince mousse with cranberry foam
- Marinated salmon with pomegranate and radish sprouts
- Chive mousse with smoked fish
- Mini salad with watermelon, feta cheese and mint dressing
- Grilled eggplant carpaccio with strawberries and goat cheese
- Chickpea fritters with pepper jelly and fresh basil
- Mushrooms stuffed with red onion jam and fried egg quail

### **DESSERTS**

- Spinach cake with blackcurrant jelly, mascarpone cream and pomegranate
- Coffee mousse with milk foam and cocoa
- Black forest - cherry mousse, chocolate mousse, whipped cream and cocktail cherries
- Almond-rice pudding with raspberry sauce



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## MENU II

### COLD SNACKS

- Salmon in black sesame on puff pastry with mango
- Parma ham roulade with blue cheese and dried tomato
- Fois gras mousse with marinated mushrooms
- Involtini with grilled zucchini, goat curd and dried tomatoes
- Roquefort truffles in almonds
- Tamago omelette with chilli crab mousse
- Sesame tuna with soy jelly and lemongrass
- Shrimp on lime spaghetti
- Crab sticks in ginger cake
- Squid rings in panko with sweet chili sauce and pine nuts
- Mini pancakes with sour cream and vegetable caviar

### WARM SNACKS

- Crispy dim san dumplings with duck
- Shrimps wrapped in puff pastry with spring onions and sesame
- Tuna roulade with cherries
- Mini spring rolls with vegetables

### DESSERTS

- Red velvet mousse in chocolate suede
- Petit choux au craquelin with orange cream and a lavender sponge
- Chocolate creme with rum, curd mango and mirror topping
- Delicate vanilla cream with raspberry mousse in white suede



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## MENU III

### COLD SNACKS

Wholemeal bread / dijon mustard / herring / orange / cardamom  
Crackers / fig / Parma ham / cherry  
Slow-roasted bacon / horseradish / wild garlic emulsion / grissini  
Zander / clementine / poppy seed / roasted apple  
Salmon / mandarins / mango / chili  
Beetroot / avocado / smoked halibut / dill emulsion / yogurt  
Turkey / Strawberries / Blueberry / Dried Grape / Malaga / Tangerine  
Pineapple powder / marinated halibut / basil emulsion / anise  
Baked pear / rice on milk with cinnamon / zander / beetroot  
Beet emulsion / pork tenderloin / cream horseradish / nutty  
sand  
Creamy gorgonzola / chocolate / pear / blackcurrant puree  
Goose breast / orange puree / passion fruit / mustard  
Guinea fowl / cinnamon / ginger / dried orange / plum puree  
Sweet omelette / surimi / Tobiko caviar / chives

### DESSERTS

Crushed butter cake / apple mousse / vanilla sauce  
Cherries / chocolate mousse / chocolate sponge cake with cherry / whipped cream /  
candied cherry  
Chocolate yogurt cake / white chocolate mousse / bitter mousse  
chocolate  
Crunchy puff / lemon cream / mini meringue



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## BEVERAGE PACKAGES

### I

Sparkling and still mineral water  
Cola / fanta / Sprite  
Fruit juices  
Coffee Tea

### II

White and red wine  
Domestic beer  
Sparkling and still mineral water  
Cola / fanta / Sprite  
Fruit juices  
Coffee Tea

### III

Vodka  
White and red wine  
Domestic beer  
Sparkling and still mineral water  
Cola / Fanta / Sprite  
Fruit juices  
Coffee Tea

### IV

Whyski  
Rum  
Gin  
Campari  
Sparkling wine  
White and red wine  
Domestic beer  
Sparkling and still mineral water  
Cola / Fanta / Sprite  
Fruit juices  
Coffee Tea



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