

PIKNIK



MENU I

GRILL DISHES

Pork neck in honey-mustard sauce with fresh tarragon
Traditional sausage marinated in fresh marjoram and thyme
Black pudding with a young onion
Spicy chicken wings
Grilled bacon slices
Potatoes with garlic butter
Grilled vegetables: eggplant, zucchini, paprika trio

SALADS / SALADS

Mix of organic lettuce with caramelized beetroot and goat cheese
A selection of green salads with cherry tomatoes and grated Parmesan cheese
Pickled cucumbers
Coleslaw vegetable salad

ADDITIVES

Banquet rolls (mix),
bread (mix) 3 portions / person
Garlic dip / tartar dip
Ketchup / mustard
Lard in clay jars

DESSERTS

Tart with rhubarb
Mascarpone spinach cake
Carrot cake with lemon cream
Tartlets with raspberry and blueberry fruit
Banana cake

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MENU II

GRILL DISHES

- Trout whole in fresh herbs
- Pork neck in honey mustard marinade with fresh tarragon
- Buffalo wings marinated in mango and Louisiana sauce with guacamole / blue cheese sauce
- Farm chicken breast in a yogurt and cream sauce with the addition coarsely ground pepper
- Chef's shashlik made of organic ham and bacon with red onion
- Traditional sausage marinated in fresh marjoram and thyme
- Grilled pineapple and banana with Goji seeds
- Sweet Organic Potatoes with Cheddar Cheese, Raisins with garlic dressing

SALADS / SALADS

- Traditional Greek salad with Feta cheese and olives
- Caesar salad with grilled chicken and crunchy croutons
- Potato carpaccio with truffle oil
- Mix of organic lettuce with caramelized beetroot and goat cheese
- Low-salt / pickled cucumbers

ADDITIVES

- Banquet rolls (mix), mixed bread
- Garlic dip / tartar dip
- Ketchup / mustard

DESSERTS

- Tart with rhubarb
- Mascarpone spinach cake
- Carrot cake with lemon cream
- Tartlets with raspberry and blueberry fruit
- Banana cake

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MENU III

SOUP

Melon cold soup prepared on champagne
Velvet crayfish soup

GRILL DISHES

Salmon steak with asparagus and lime
Trout whole with fresh herbs
Sea bream whole in sea salt
Sirloin steak wrapped in foie gras bacon
T-bone steak marinated in coriander and garlic
Grilled Lamb marinated in mint marinade
Grilled rabbit marinated in Dijone mustard and sage
Grilled quail stuffed with raspberries and green pepper
Grilled mini eggplants in herbs
Grilled mini zucchini with rosemary
Baked potatoes with garlic butter

SALADS / SALADS

Mix lettuce with grilled chicken baked with cheddar cheese, banana and pineapple with mango dressing
Mix lettuce with grilled oranges, cashews and cranberries with mint dressing
Grilled tomatoes and eggplant layered with mozzarella with balsamic honey dressing
Mix of lettuce with grilled salmon, olives, mascarpone cheese and mint and tomato dressing
Mix of organic lettuce with caramelized beetroot and goat cheese
Spanish style grilled vegetables

ADDITIVES

Banquet rolls, bread (mix)
Garlic dip / mango dip / sweet and sour dip
Ketchup / mustard Dijone
Olive oil with peppers and garlic
Olive oil with rosemary and garlic



**ROYAL
CATERING**

PIKNIK



DESSERTS

Tart with rhubarb
Mascarpone spinach cake
Carrot cake with lemon cream
Tartlets with raspberry and blueberry fruit
Banana cake
Bananas fried in orange liqueur - Live Cooking
Fresh sliced fruit

NON-ALCOHOLIC BEVERAGE PACKAGE

Nespresso Coffee
Dilmah Tea Selection
Traditional lemonade
Watermelon Lemonade
Mineral water
Juice (3 types)

In addition, we suggest

- Tents
- Beer benches
- Heating mushrooms
- Live cooking stations with chefs
 - Children's stations
- Attractive alcohol packages