



Bankiet



PACKAGE I

WELCOME DRINKS

Sparkling wine
Mineral water

APPETIZER

Beef carpaccio stuffed with gorgonzola and capers with truffle aroma

MAIN COURSE (TO CHOOSE)

Duck cooked in soy sauce with anise, cinnamon, sakura sauce
With jasmine rice and vegetables in tempura

or

Zander in boletus sauce, safflower pearl barley, caramelized carrot
with thyme

DESSERT

Mille - feuille with fruit

PACKAGE II

WELCOME DRINKS

Sparkling wine
Mineral water

WELCOME SNACKS

** distributed by waiters*

Mini pancakes with sour cream and salmon caviar
Beef sirloin tartare with dried tomatoes and roasted artichokes
Grilled eggplant carpaccio with strawberries and goat cheese
Chickpea fritters with pepper jelly and fresh basil

APPETIZER

Tuna stuffed with mushrooms with black caviar served on lotus chips



ROYAL
CATERING



Bankiet



SOUP

Cream of rice accompanied by grilled pork loin

MAIN COURSE TO CHOOSE

Veal chops in a dijon sauce, truffle puree and caramelized mini beets
or

Swordfish fillet with lemon mousse, spicy asparagus and jasmine rice

DESSERT

Mini meringue cake with mascarpone cream and fruit

PACKAGE III

WELCOME DRINKS

Aperol

Mineral water

APPETIZER

** 4 snacks for everyone on the plate*

Goose liver parfait with raspberries and fig jam

Roe deer tartare with roasted sunflower, nasturtium leaves and radish

Scottish salmon tartare with marinated shallots and shoots of baby peas

Scallops with marinated mushrooms

SOUP

Velvet crayfish soup

MAIN COURSE TO CHOOSE

Guinea fowl in vanilla-lavender glaze, pumpkin puree, crushed raspberries
or

Turbot served on shrimp salsa with avocado and lime, rice pudding
and shimej mushrooms



**ROYAL
CATERING**



Bankiet



EVENING SNACK BUFFET

** replenished after served dinner*

SALTY STARTERS

- Gyutataki with marinated sirloin and fried quail egg
- Flambé roast beef with tarragon hollandaise sauce
- Tortelini with Parma ham and chanterelles with balsamic-anise sauce
- Vol-au-vent with chicken liver mousse from Grand Marnier and dried grapes
- Salmon tartare in green cucumber with black caviar
- Chicory boats with surimi on rice noodles
- Compressed tuna in marjoram and dill served on green puree with avocado and crab brush
- Pan-fried calamari rings with sweet chilli sauce and pine nuts
- Grilled eggplant rolls with goat cheese and dried tomatoes
- Zucchini and beetroot rolls with sprouts

SWEET SNACKS

- White and dark chocolate mousse with coffee aroma
- Tropical fruit mousse, vanilla cream, edible gold
- Chocolate fondant
- Mini panna cotta with fruit mousse



Bankiet



OPEN BAR I

Juice (3 types)
Cola, Fanta, Sprite
Mineral water with fruit
Dilmah tea selection
Nespresso coffee

OPEN BAR II

White and red wine
Domestic beer
juice (3 types)
Cola, Fanta, Sprite
Mineral water with fruit
Dilmah tea selection
Nespresso coffee

OPEN BAR III

Vodkas, Whiskey, Gin
White and red wine
Domestic beer
juice (3 types)
Cola, Fanta, Sprite
Mineral water with fruit
Dilmah tea selection
Nespresso coffee

IN ADDITION, WE OFFER:

- Live cooking stations
- Choice of color for table and chair covers
- Choice of tableware
- Table arrangement