



BANQUET

Your sample menu

SIT-DOWN DINNER

APPETIZERS

Flambéed duck breast with quince mousse and cranberry mousse

Tartare of fresh asparagus with truffle oil, served on spelt toast with garlic flowers - vegan dish

SOUP

Cream of fresh tomatoes with smoked paprika, croutons and arugula - vegan dish

MAIN COURSE

Veal loin in spelt bread crumbles served on grilled zucchini and spinach risotto with crispy mustard sauce

Risotto with wild mushrooms, pumpkin, fresh thyme - vegan dish

DESSERT

Chocolate crèmeux with mango curd rum and tropical fruit compote, brandy snaps, edible velvet

Bean chocolate brownie with strawberry concase with mint - vegan dish

BUFFET

COLD FINGER FOOD

Crayfish neck on puff pastry tarts, fresh dill, crab mousse and cream reduction

Terrina of rabbit with horseradish mousse and carrots

Mini-fried puffs with pulled veal and parmesan, edible gold

Sous- vide tenderloins in roasted sesame seeds, wrapped in bacon

Vegan cake with roasted beet and tofu - vegan

Tartare of sun-dried tomatoes and millet groats on pumpernickel - vegan dish

Goat cheese with pomegranate fruit on a spinach angel cake - vegetarian dish

Chickpea pancakes with paprika jelly and fresh basil - vegan dish

MAIN COURSE

Beef cheeks in demi-glace sauce with green pepper

Grilled salmon in balsamic sauce with strawberries

Stuffed savoy cabbage rolls with buckwheat groats and mushrooms in tomato sauce - vegan dish

Horseradish puree

Wild rice

Caramelized baby carrots

Baby broccoli

SWEET BUFFET

Red velvet mousse in chocolate velvet

Delicate vanilla cream with raspberry mousse in white velvet

Sable with white chocolate, and freeze-dried raspberries

Chocolate crèmeux with rum, mango curd and mirror glaze

CONTACT US DIRECTLY. WE WILL ADJUST THE OFFER TO YOUR NEEDS.

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