



# CHRISTENING

Your sample menu

## COLD BUFFET

### SNACKS

Cucumber tartare of salmon with black caviar and wakame salad  
Parmesan cheese baskets with prawns served on cream mousse  
New Zealand mussels, concasse with coriander, mango and fennel  
Asparagus wrapped in prosciutto ham baked in Hollandaise sauce  
Vitello tonnato (veal with capers in tuna sauce)  
Zucchini packets with herbal mousse and young pea sprouts **vege**  
Grilled vegetables marinated in fresh herbs and crushed pepper **vegan**  
Choice of bread: wholemeal, wheat, grain

### SALADS

Mixed salads with prawns, pickled cucumber, roasted garlic and cherry tomatoes in lime - cocktail sauce  
Mixed salads with vegan chicken, strawberries, avocado, croutons, sesame and ajoli dressing **vegan**  
Antipasti riso with goat cheese, sun-dried tomatoes, olives, arugula and pesto **vege**

## WARM BUFFET

### SOUPS

Crayfish soup with garden dill, concasse vegetables, boletu ravioli  
or  
Truffle cream vichyssoise with cassava chips and basil oil - vegetarian dish

### MAIN COURSES

Beef cheeks in demi-glace sauce with green pepper  
Filet of parrotfish with kafir leaf, sea beans, and vegetable caviar  
Portobello mushrooms stuffed with couscous, tomatoes, fresh basil **vegan**  
French potatoes gratin with broccoli **vegan**  
Asparagus duo with parmesan cheese, wrapped with carrots **vege**  
Caramelized Spring vegetables with pea sprouts and chervil **vegan**

### SWEET BUFET

Freeze-dried raspberries and white chocolate tart  
Mini meringue with mascarpone and fruit  
Crème brûlée  
Panna cotta with fruit mousse

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

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