



CHRISTMAS

Your sample menu

SIT-DOWN DINNER

APPETIZER

New Zealand mussels baked in parmesan cheese with butter and coriander served with salad, edible bacon earth and anchovy dressing

SOUP

Cream of mushrooms with parsley and sour cream emulsion served with roasted pine nuts and charred leeks **vege**

MAIN COURSE

Roasted salmon with aniseed and cinnamon in filo pastry with fig sauce on orange risotto served with butter sauce and mussels

DESSERT

Poppyseed cake with almond cream and raspberry preserve, flavoured with amaretto

BUFFET

COLD BUFFET

APPETIZERS

Salmon tartare with melon and tangerines served on pumpernickel

Salmon rolls with sage and clove mousse

Wholemeal toast with herring and cranberries

Flambéed chicken liver with caramelized figs on herbal toast

Mini gingerbread blinis with marinated turkey and pistachios

Pork loin rolls with sun-dried tomato mousse and arugula

Banana pancakes with sirloin marinated in horseradish and oranges

Walnut truffles with grapes and gorgonzola **vege**

Vegan beet and tofu cake **vege**

SALADS

Herring salad with red peppers, saffron pot barley and boiled egg

Salad with smoked salmon, marinated chanterelles, wood blewit in thyme and lemon sauce

Colourful salad with smoked trout and crunchy vegetables

HOT BUFFET

SOUP

Porcini mushroom soup with rosemary and thyme, served with herbal dumplings **vege**

Christmas Eve red borscht with ravioli

MAIN COURSE

Fried carp with vegetable ratatouille

Salmon in cumin

Veal stuffed with boletus mushrooms in cream

Roast turkey with cranberry and butter sauce

Cabbage rolls with buckwheat groats and mushrooms **vege**

Cabbage and mushroom pierogis **vege**

SIDE DISHES

Horseradish puree

Buckwheat groats with fresh chervil

Potatoes roasted in herbs

Steamed vegetables with butter emulsion

Caramelized beets



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

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EASTER

Your sample menu

COLD BUFFET

APPETIZERS

A selection of stuffed Easter eggs: smoked salmon mousse, olive and walnut mousse, mushroom mousse with truffles, spring vegetables and cress
Smoked salmon squares with spring onion meringue
Sesame-crusted roast beef stuffed with horseradish mousse
Pâté of wild boar with cognac and French mustard, breaded quail egg, pitahaya fruit
Stuffed rabbit served on green pea mousse in thyme glaze
Mushrooms stuffed with red onion chutney and sautéed quail egg - vegetarian
Tartare of sun-dried tomatoes and millet and pumpernickel - vegan dish
Bread: selection of banquet rolls

EXTRAS

Beetroot salad with horseradish, cranberry, horseradish

SALADS

Egg salad with low-salt pickles, green peas, grilled ham and chili flakes
Salad mix with smoked tofu, avocado, oranges, roasted pumpkin, and raspberry tomato emulsion

WARM BUFFET

SOUP

Zurek on smoked meat, with white sausage and baked egg

MAIN COURSES

Duck confit on glazed carrots
Petit sale - festive ragout of various meats, white sausage and lentils
Stuffed eggs with mushrooms and chives - vegetarian
Roasted potatoes with smoked paprika and black salt
Caramelized spring vegetables with pea sprouts and roasted sesame seeds

SWEET BUFFET

Spinach muffins with mascarpone cream and sprinkles
Mini dulce de leche mazurek
Carrot cake cupcakes with vanilla cream



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