



COCKTAIL

Your sample menu

FINGER FOODS

Crayfish necks on puff pastry tartlet, fresh dill, crab and cream reduction

Prawn marinated in chilli and coriander served on parmesan crisps with mousse

New Zealand mussels, coriander, mango and fennel concasse

Buckwheat blini with fromage blanc, smoked halibut and pickles

Rabbit terrine with horseradish mousse and carrots

Mini puff paste with pulled veal and parmesan cheese, edible gold

Mini corpse with duck parfait, caramelised pear and freeze-dried strawberries

Sous- vide tenderloin in roasted sesame, wrapped with bacon

Goat cheese with pomegranate fruit on a spinach angel cake **vege**

Chickpea pancakes with paprika jelly and fresh basil **vegan**

Sesame hummus in salted caramel, mint tuile **vegan**

Vegan roasted beet and tofu cake on a stick **vegan**

SWEET BUFET

Red velvet mousse in chocolate velvet

Delicate vanilla cream with raspberry mousse in white velvet

Chocolate cremeux with rum, mango curd and mirror glaze

Petit choux au craquelin with orange cream and lavender sponge

Sable with dark chocolate and salted caramel

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

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