



## COMMUNION

Your sample menu

### COLD BUFFET

#### APPETIZERS

Tartare of salmon in cucumber with black caviar and wakame salad  
Asparagus wrapped in prosciutto ham baked in Hollandaise sauce  
Organic chicken stuffed with pistachios in honeydew honey and pepperoni flakes  
Pork loin stuffed with delicate egg and chive mousse with fresh marjoram  
Zucchini patties with herbal mousse and sweet peas sprouts - vegetarian dish **vege**  
Choice of bread: wholemeal, wheat or grain

#### SALADS

Spinach with raspberries, grilled bacon, cherry tomatoes and balsamic dressing  
Mixed salads with vegan chicken, strawberries, avocado, croutons,  
sesame seeds and ajoli dressing **vege**  
Antipasti riso with goat cheese, sun-dried tomatoes, olives, arugula and pesto **vege**

### WARM BUFFET

#### SOUPS

Consomme of duck with koldunys  
or  
cream of asparagus with puffed peas **vegan**

#### MAIN COURSE

Tender duck thighs in cranberry demi-glace sauce, roasted strawberries  
Rock salmon steak on vegetable tagliatelle with lime sauce and moules  
Tomatoes stuffed with grilled oyster mushrooms baked with mozzarella **vege**  
French potato gratin with broccoli **vegan**  
Spring caramelized vegetables with pea sprouts and chervil **vegan**

#### SWEET BUFFET

Mini meringue with mascarpone cream and fruit  
Panna cotta with raspberry mousse  
Crème brûlée

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

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