



CONFERENCE / CONGRESS

Your sample menu

COFFEE BREAK

Hot and cold drinks available unlimited throughout the meeting

HOT DRINKS

Aromatic coffee

Selection of Dilmah teas (black, green, fruit, mint)

Infusions (e.g. mint and quince, melissa and orange, nettle and lemon)

Extras: sugar, brown sugar, milk, lactose-free milk, soy beverage, lemon

COLD DRINKS

Still water

Sparkling water

Fruit juices 100%

PUFF PASTRIES

Croissant with chocolate

Croissant with preserves

MINI PARTY SANDWICHES

Tartine with goat cheese, red onion and pickled beef

Truffle tartine with grilled foie grass, radicchio and strawberries

Tartine with smoked halibut and trout caviar

Grilled tartine with zucchinis, fresh figs and pineapple **vegan**

MENU

SOUP

Cream of tomato soup with roasted peppers **vegan**

Soup with wild mushrooms, orzo pasta, fresh lovage

SALADS

Fresh spinach leaves with broad beans, shallots, sun-dried tomatoes, grilled tuna and herbal dressing

Crispy arugula leaves with pine nuts, sun-dried tomatoes and red pesto dressing **vegan**

HOT BUFFET

Beef cheeks in demi-glace sauce with green pepper

Grilled salmon wrapped in zucchini, served with sea peas

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

Baked potatoes with truffle oil and smoked paprika

Parabolic rice with roasted sunflower seeds, chili, lovage

Trio of carrots caramelized in quince liquor

Steamed vegetables with almond flakes

SWEET BUFET

Spinach cake with cream and pomegranate fruit

Chocolate brownie

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

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