



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



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

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