

## ROYAL CATERING

# PICNIC / GARDEN PARTY Mour sample menn

### SALADS

Mixed organic salads with caramelized beet and goat cheese, honey-mustard sauce **vege** Baby spinach with strawberries, mini mozzarellas, roasted nuts, natural yoghurt with lime **vege** Classic cole slaw with white cabbage, carrots and mayonnaise **vege** Spring salad with leeks, cabbage, and dill dressing **vege** 

#### SIDE DISHES

Banquet rolls, mixed bread Garlic sauce / tartar sauce Ketchup/mustard Traditional lard Vegetarian lard Pickles / low- salt pickles

#### SOUP

Traditional cold beetroot leaf soup vege

#### **GRILLED DISHES**

Fish marinated in parsley, garlic and shallots served in papillote wraps Buffalo wings marinated in mango and Louisiana sauce Pork tenderloins basted in plum brandy

#### **VEGETABLE SIDE DISHES**

Portobello mushrooms stuffed with carrot puree, fresh basil and sesame seeds vegan Corn ribs - ribs of corn seasoned with sea salt vegan

#### DESSERT

Yoghurt cake with rhubarb Apple crumble Chocolate cake Fruit cupcakes

#### THEME STATION - GROOLE (BAKED POTATOES WITH TOPPINGS)

With green peas paste and fresh chives vege

- With cream cheese, cucumber and dill vege
- With pumpkin and blue cheese vege
- With chorizo, onion and coriander
- With smoked bacon and cream cheese

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

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