



WEDDING

Your sample menu

PLATED SIT-DOWN MENU

SOUP

Cream of artichoke with beet chips - vegan dish

MAIN COURSE

Pork cheeks in red wine sauce, potatoes roasted in herbs and caramelized root vegetables

DESSERT

Red velvet (vanilla cheese mousse, vanilla sponge cake and chocolate velvet)

COLD BUFFET

APPETIZERS

Zander stuffed with lemongrass and raisins

Zucchini pancakes with marinated salmon and sour cream

Sous vide chicken carpaccio with avocado and peanut sauce

Parma ham rolls with blue cheese and sun-dried tomatoes

Tenderloin stuffed with asparagus and blueberries on arugula and cherry salad

Grilled eggplant rolls with goat cheese and sun-dried tomatoes **vege**

Bread: wholemeal, wheat, grain

SALADS

Spinach leaves with bacon chips, roasted sunflower seeds and cherry tomatoes

Salad with smoked salmon, marinated chanterelles, wood blewit in thyme and lemon sauce

HOT BUFFET

HOT DISHES

Grilled salmon in balsamic sauce with strawberries

Medallions of pork tenderloin in mushroom sauce

Roasted ham with chestnuts and baby carrots in roast sauce

SIDE DISHES

Potato-broccoli gratin

Pearl barley with saffron

Roasted sweet potatoes

Sweet peas

Caramelized mini beets

SOUP - SERVED AT THE TABLE

Red borscht with savoury pastries

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

 +48 22 225 27 97

 catering@royal-catering.pl