



CORPORATE FESTIVE MENUS

250 lei*

bread

Artisan Baguettes | Loaves | Ciabatta | Assorted Bread Rolls | Focaccia

international and local cheese

Brie | Gorgonzola | Horezu | Năsal | Burduf

cold appetizers

Pickled Vegetable Assortment: Pepper | Cucumber | Tomato | Cabbage
Greek Salad with Kalamata Olives
Caesar Salad with Grilled Chicken and Parmesan Cheese
Potato Salad with Dried Cranberries
Kale and Butternut Squash Salad with Walnuts and Pomegranate

international and local cold cuts with condiments

Salami Sibiu | Toba | Lebar | Pork Pastrami | Mortadella | Turkey Ham
Dijon Mustard | Grain Seed Mustard | Olives | Cornichons

hot items

Roasted Turkey Breast with Cranberry Sauce
Baked Cod Fish with Capers and Olives, Tartar Sauce
Slow-Roasted Pork Loin with Vegetables
Homemade Roasted Potatoes with Herbs
Vegetable Ratatouille | Penne Napolitana

desserts

Seasonal fresh fruits | Honey cake
Fresh berry tart | Hazelnut and chestnut praline
Chocolate mousse cake | Mango cheese cake



300 lei*



bread

Artisan Baguettes | Loaves | Ciabatta | Assorted Bread Rolls | Focaccia

chicken liver parfait

Caramelized Onion. Fresh Berries

cold appetizers

Pickled Vegetable Assortment: Pepper | Cucumber | Tomato | Cabbage
Smoked Salmon with Green Beans and egg
Thai beef salad
Red quinoa salad with avocado and pomegranate molasses
Cocktail Prawn with sweet potato and pineapple

hot items

Duck Leg Confit with Red Cabbage and Orange Stew
Grilled Trout with Spinach and Almond Flakes
Pork Belly with Orange and Ginger Sauce
Potato Gratin with Mushrooms and Gruyère Cheese
Grilled Vegetables | Steamed Rice

international and local cheese

Brie | Gorgonzola | Horezu | Nasal | Burduf

desserts

Seasonal fresh fruits | Honey cake
Fresh berry tart | Mango cheese cake
Mixed Nut Tart | Coconut Panna Cotta
Christmas Chocolate Log with Hazelnut
Opera Cake



350 lei*

bread

Artisan Baguettes | Loaves | Ciabatta | Assorted Bread Rolls | Focaccia

international and local cheese

Brie | Gorgonzola | Horezu | Nasal Burduf | Emmental Dried Fruits and Nuts

cold appetizers

Antipasti Station Zucchini | Eggplant | Shallots | Garlic Butternut Squash Cherry Tomatoes | Artichokes | Olives Smoked Salmon with Red Quinoa | Toasted Chestnuts | Oranges Prawn and Romaine Lettuce Salad with Cocktail Dressing Smoked Duck Breast Salad with Mango Beetroot Salad with Goat Cheese, Walnuts, Prunes with Honey Mustard Dressing

international and local cold cuts with condiments

Salami Sibiu | Toba | Lebar | Pork Pastrami | Mortadella | Turkey Ham Dijon Mustard | Grain Seed Mustard | Olives | Cornichons

hot items

Chicken Breasts in Mushroom and Creamy Cheese Sauce Thai Prawn Curry Roasted Salmon with Lemon and Capers Beef Steaks with Green Pepper Sauce Roasted Baby Potatoes with Dill and Garlic Broccoli Gratin with Mustard Sauce and Cheese Rice with Vegetables | Steamed Glazed Vegetables

desserts

Seasonal Fresh Fruits | Mini Rum Baba Mixed Nut Tart | Yule Log Napoleon Cake | Coconut Panna Cotta Trio of Chocolate Mousse Cake Passion Fruit Cheesecake | Baileys Cake



elevate your buffet experience

our homemade gravlax salmon station

Condiments: Honey-Mustard Dressing, Horseradish Cream, Capers, Lemon Wedges 10 euro p.p.

stuffed whole roasted duck with apples

Roasted Potatoes, Green Beans, Baked Apples with Honey, Orange Sauce 10 euro p.p.

slow-roasted US prime rib-eye

Rosemary and Grain Mustard Marinade, Grilled Vegetables, Yorkshire Pudding, and Gravy 18 euro p.p.

roasted turkey

Orange-Marinated, Glazed with Honey and Butter Gravy, Green Beans, Brussels Sprouts, Roasted Potatoes, Cranberry Sauce 10 euro p.p.

roasted whole pork leg

Glazed with Honey and Spices Gravy, Roasted Potatoes, Glazed Root Vegetables, Herbs 10 euro p.p.

*Price does not include VAT.