



CORPORATE FESTIVE MENUS 2025

55 Euro pp*

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 fruit | Buche de Noel black fantasy | Figs Tiramisu | Pumpkin matcha cake with rose flavor | Christmas pudding with dry fruits
Cherry cinnamon almond pie

*Prices do not include VAT.



65 Euro pp*

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 Prawns 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 | Emmental

desserts

Seasonal fresh fruit | Honey cake | Mixed nut tart
Coconut panna cotta | Christmas chocolate log with hazelnuts | Mango cheese cake | Opera cake

*Prices do not include VAT.



90 Euro pp*

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

Zucchini | Eggplant | Shallots | Garlic Butternut
Squash | Cherry Tomatoes | Artichokes | Olives
Smoked Salmon with Red Quinoa | Toasted
Chestnuts & Oranges | Prawns and Romaine
Lettuce Salad w. Cocktail Dressing | Smoked
Duck Breast Salad w. Mango | Beetroot Salad
w. Goat Cheese | Prunes w. Honey Mustard

Assortment of home cured and smoked fish

Gravlax salmon | grilled tuna loin | smoked
mackerel | herring roll mopes | red onion,
lemon wedges, capers, olives

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 | Honey cake
Fresh berry tart | Blackberry cheese cake
Mandarine Nut Tart | Christmas Chocolate Log
Mont Blanc cake | Gingerbread biscuit
Red currants pistachio profiterole



elevate your buffet experience

our home-made gravlax salmon station

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

whole roasted duck stuffed 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.

***Prices do not include VAT.**



CORPORATE FESTIVE BEVERAGE PACKAGES

Pair your Christmas festive menu with the drinks package that best suits your team:

30 EUR / p.p.*

Soft drinks | House wines (Budureasca - Red, White, Rosé)

50 EUR / p.p.*

Soft drinks | House wines (Budureasca - Red, White, Rosé) | Selection of spirits (vodka, gin, whisky)

80 EUR / p.p.*

Open bar with soft drinks | Premium wines (Lacerta) | Spirits | Long drinks

Wines

Lacerta (Red, White, Rosé)

Spirits

Beefeater | Chivas 12 Whiskey | Baileys Cream | Absolut Vodka | Havana 3 YO

Tequila Olmeca Gold | Aperol | Campari

Long drinks

Vodka Tonic | Gin Tonic | Cuba Libre | Whisky Cola | Mimosa | Aperol Spritz

***Prices do not include VAT.**

