# **BUFFET MENU'S**

## 22,00 EUR / FROM PERSON

## 1. BUFFET

## SNACKS AND SALAD

- Maizes grozs un sviests
- Salad with goat cheese, marinated beets and blackcurrant sauce
- Salad with smoked salmon, couscous and dried tomatoes

#### **SOUPS**

- Mushroom cream soup with hard cheese and croutons

#### **MAIN DISHES**

- Slow-cooked pork chop with chanterelle sauce
- Saida fillet with teriyaki sauce
- Fried vegetables in Asian style
- Potato gratin

#### **DESERTI**

- Chocolate flatbread
- Panna cotta with mango sauce
- Coffee, Tea, Still water with citrus fruits

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# 2. BUFFET

## SNACKS AND SALAD

- Bread Basket with butter
- Salad with cured Jamon meat, peaches, grilled paprika and arugula
- Greek-style vegetable salad with fetaki cheese and herb dressing

#### **SOUPS**

- Tuscan tomato cream soup with pesto and croutons

## **MAIN DISH**

- Chicken fillet with Tuscan tomato sauce
- Catfish fillet with lemon-butter sauce
- Baked potatoes with herbs
- Bulgur with vegetables

## **DESSERTS**

- Apple flatbread
- Chocolate mousse with cherry sauce
- Coffee, tea, still water with citrus fruits

## 24,00 EUR / FROM PERSON

#### 3. BUFFET

#### **SNACKS AND SALAD**

- Bread basket with butter
- Salad with cured Jamon meat, peaches, grilled paprika and arugula
- Couscous salad with cucumbers and tomatoes in a herb sauce

#### **SOUPS**

- Broccoli-cheese cream soup with shrimps and sun-dried tomatoes

#### **MAIN DISH**

- Turkey fillet with cheese-broccoli sauce
- Cod fillet with lemon-butter sauce
- Ravioli with mushrooms and sweet cream sauce
- Fried vegetables in Asian style
- Potato gratin

#### **DESSERT**

- Plum flatbread
- Chocolate cake
- Coffee, tea, still water with citrus fruits

## 26,00 EUR / FROM PERSON

#### 4. BUFFET

## **SNACKS AND SALAD**

- Bread basket with butter
- Lightly salted salmon with potato rosti and greens cream
- Leaf salad with fried beets, goat cheese and blackcurrant dressing
- Potato salad with beef pastrami, grilled peppers and honey mustard dressing

## **SOUPS**

- Latvian country chicken soup with noodles and greens

## **MAIN DISH**

- Beef cheeks slow cooked with gravy-brussels sprouts
- Salmon fillet with citrus-teriyaki sauce
- Ravioli with ricotta and spinach sauce
- Groats with vegetables
- New potatoes in herbs with butter

## **DESSERT**

- Chocolate cake
- Cherry flatbread
- Panna cotta with mango cream
- Coffee, tea, still water with citrus fruits