

BUFFET (OPTION 1)

FRESH SALAD, ONE MAIN DISH, TWO ADDITIONS, DESSERT, COFFEE,
TEA, FLAVOURED WATER, BREAD

PRICE PER PERSON 23€



BUFFET (OPTION 2)

FRESH SALAD, TWO MAIN DISHES, THREE ADDITIONS,
DESSERT, COFFEE, TEA, FLAVOURED WATER, BREAD

PRICE PER PERSON 31€



BUFFET (OPTION 3)

FRESH SALAD, THREE MAIN DISHES, THREE ADDITIONS, DESSERT,
COFFEE, TEA, FLAVOURED WATER, BREAD

PRICE PER PERSON 43€

GROUP MENUS CAN BE ORDERED FOR GROUPS OF AT LEAST 12 PEOPLE.
THE SAME MENU MUST BE CHOSEN FOR THE WHOLE GROUP. BOOKINGS AND
CANCELLATIONS MUST BE MADE AT LEAST 72 HOURS
(ON WORKDAYS FROM 9-17) IN ADVANCE

ORDERS:

E: RIINA@HOLMRESTORAN.EE

T: (+372) 730 4225



MAIN DISH

1st option=120g/pp, 2nd option=100g/pp, 3rd option=80g/pp, dressing= 40g/pp

1. BAKED PORK IN TOMATO-ROSEMARY MARINADE, MILD PEPPER SAUCE (L)
2. OVEN-BAKED SALMON FILLET WITH HONEY AND GINGER, BELL PEPPER SAUCE (L)
3. ROASTED CHICKEN DRUMSTICK WITH BBQ GLAZE, BELL PEPPER SAUCE (L)
4. BEEF CHEEK WITH HERBS IN RED WINE SAUCE, MILD PEPPER SAUCE (L)
5. ZANDER FILLET WITH LEMON OIL, WHITE WINE SAUCE (L)
6. DUCK FILLET FRIED WITH SMOKED OIL, PORT WINE SAUCE
7. CHICKPEA FALAFEL WITH CUMIN AND PARSLEY, CREAMY CHEESE SAUCE (L,V)

ADDITIONS

1st option=150 g/pp, 2nd option=120g/pp,
3rd option=100g/pp

1. BAKED POTATOES WITH ROSEMARY AND GARLIC
2. BASMATI RICE WITH CURRY, LIME AND GREEN ONIONS
3. OVEN ROASTED VEGETABLES WITH MEDITERRANEAN HERBS
4. WARM QUINOA-BEAN SALAD WITH VEGETABLES
5. STEAMED GREEN VEGETABLES, KALE, BROCCOLI AND PEAS
6. POTATO-PARSNIP PUREE (L)
7. EGG NOODLES WITH STIR-FRIED VEGETABLES (G)

SALAD

All options=60g/pp

1. TOMATO MOZZARELLA SALAD WITH BASIL (L)
2. CABBAGE-CARROT SALAD WITH PARSLEY
3. VEGETABLE SALAD WITH OLIVE OIL
4. VEGETABLE SALAD WITH ROASTED CORN AND PICKLED BELL PEPPER
5. TRADITIONAL GREEK SALAD WITH FETA CHEESE (L)

DESSERT

Both options=100g/pp

1. HOUSE CAKE (L,G)
2. CREAM CHEESE CAKE (L,G)
3. CHOCOLATE BROWNIE WITH CHERRIES (L,G)

ORDERS:
E: RIINA@HOLMRESTORAN.EE
T: (+372) 730 4225

