

Buffet Nr.1.21.00 Eur/pers.

Salad Bar

Selection of fresh and pickled vegetables (tomato, cucumber, paprika, pickled champignons, pickled cucumbers, lettuce), olive oil, basil pesto 100g

Cabbage and carrot salad with greens and olive oil 75g

White bean salad with boiled beets, boiled potatoes and boiled carrots, blue onions, pickles with olive oil and greens 75g

Soup of the Day

Main Course

White fish fillet cooked in the oven, served in a cream-dill sauce 150g

Grilled chicken gyros served in meat sauce 100g

Side Dishes

Boiled potatoes with greens and butter 150g

Selection of vegetables paired with thyme and butter 150g

Desserts

Fruit salad with mint 150g

Selection of Homemade pies 100g

Buffet Nr.2. 21.00 Eur/pers.

Salad Bar

Fresh vegetables (cucumber, tomato, paprika), goat cheese, blue onion, lettuce leaves, olive oil, basil pesto 100g

Salad of cucumber, red radish, green onions with sour cream 75g

Salad with smoked chicken, fresh cucumber, fried onions, boiled egg, boiled potatoes and mayonnaise 75g

Soup of the Day

Main Course

Oven baked fish balls served in creamy shrimp sauce 150g

Baked pork cooked with Provencal herbs and mustard, served in mushroom sauce 150g

Side Dishes

Potato wedges cooked in rosemary and garlic oven 150g

Beans with lentils, mini tomatoes, greens and butter 100g

Desserts

Fruit salad with mint 150g

Cream of fried oatmeal and berry jelly 100g

Buffet Nr.3. 21.00 Eur/pers.

Salad Bar

Fresh vegetables (cucumber, tomato, paprika), mozzarella cheese, blue onion, lettuce leaves, olive oil, basil pesto 100g

Salad of tomatoes, red onions, coriander and olive oil 75g

Red and white bean salad with pickled mushrooms and cucumbers, fried bacon with mayonnaise and greens 75g

Soup of the Day

Main Course

Hake (fish) fillet cooked in the oven, served in a lemon-cream sauce 150g

Pieces of beef, served in meat sauce 150g

Side Dishes

Rice with vegetables 150g

Broccoli, cauliflower and Brussels sprouts cooked in the oven with greens and butter 100g

Desserts

Fruit salad with mint 150g

Cottage cheese chocolate cream with candied pineapple 100g

Buffet Nr.4. 25.00 Eur/pers.

Salad Bar

Leafy salad with chicken liver, baked apple, mini tomatoes, blue onion, paprika and celery stem 75g

Potato salad with tuna, green beans, capers, blue onion, boiled egg, green onion, seasoned with homemade mayonnaise 75g

Salad with baked pumpkin, fresh vegetables, couscous and ricotta cheese 75g

Soup of the Day

Main Course

Cod fillet in breading, served with stewed mini tomatoes in butter, parsley and capers 100g

Chicken leg pilaf 100g

Slices of beef cooked in meat sauce with mushrooms, peppers and tomatoes 120g

Side Dishes

Potato slices cooked in the oven with rosemary and garlic 150g

Grilled vegetables 150g

Desserts

Fruit salad with mint 150g

Napoleon cake with fresh berries and mint 100g

Buffet Nr.5. 25.00 Eur/pers.

Salad Bar

Leafy Salad with Greenland Shrimps, sweet red pepper, blue onion, Boiled Egg and Avocado 75g

Cheese salad with peppers, marinated mushrooms, smoked chicken, mini tomatoes and a thousand island dressing sauce 75g

White radish and carrot salad with greens and sour cream 75g

Soup of the Day

Main Course

Paella with seafood 100g

Pork chop in mustard 100g

Grilled chicken gyros in green pepper sauce 100g

Side Dishes

Boiled potatoes with butter and herbs 150g

Vegetables paired with herbs and butter 100g

Desserts

Honey cake with fresh berries and mint 120g

Yoghurt dessert with candied pineapple, nuts and berry 120g

Buffet Nr.6. 33.00 Eur/pers.

Salad Bar

Leafy Salad with Homemade Smoked Salmon, Fresh Vegetables, Quinoa and Lemon Dressing 75g

Caesar salad with bacon, mini tomatoes, hard cheese and garlic croutons 75g

Selection of Latvian cheeses, served with honey, grissini and walnuts 75g

Soup of the Day

Main Course

Pike perch fillet cooked in the oven with white wine and thyme, served with caponata of fennel, celery stalk and parsley 100g

Slow cooked beef chop in red wine 100g

French cooked chicken fillet 100g

Side Dishes

Potato gratin with nutmeg and hard cheese 100g

Grilled vegetables 100g

Couscous with green peas, green beans and mint dressing 75g

Desserts

Viennese chocolate cake with fresh berries and mint 100g

Sweet shortbread pastry with cheese cream and fresh berries 1pc

Buffet Nr.7 33.00 Eur/pers.

Salad Bar

Herring salad with beetroots and apple (Latvian style) 75g

Salad with rice noodles, carrots, sweet red pepper, baked turkey, sesame and sesame oil 75g

Leaf salad with blue cheese, marinated pear, walnuts, mini tomatoes and olive oil dressing 75g

Soup of the Day

Main Course

Oven-cooked salmon fillet served with white-wine sauce and citrus 100g

Slow cooked pork chop, served in a creamy sauce with horseradish 100g

Chicken fillet served in tomato sauce with parsley and olives 100g

Side Dishes

Potato-parsnip mashed potatoes 100g

Zucchini and tomato rings cooked under a cheese hat 100g

Slow-cooked root vegetables with mustard, honey, and garlic and Provencal herbs
100 g

Desserts

Chocolate "Brownie" served with fresh berries and strawberry sauce 100g

Selection of fresh fruits 100g