

CATERING AND BANQUET MENUS

CONTENTS

Choose a menu to match your event format

Coffee breaks. Packages	3
Coffee breaks / cocktail. Portion menu	16
Set menu. Lunches and dinners	25
Buffet menu. Lunches	43
Buffet menu. Dinners	48
Cocktail menu	53
Banquet menu	57





PACKAGES

COFFEE BREAKS

Minimum order from 10 servings

COFFEE AND TEA

It is available to order a separate coffee break, or supplement it with items from the portion menu.

STANDARD

(available during coffee breaks)

Freshly brewed coffee 200 ml

Ronnefeldt tea in assortment portion

Milk 20 ml

Lemon 15 g

UNLIMITED

(available all day)

Freshly brewed coffee unlimited
Ronnefeldt tea in assortment unlimited
Milk unlimited
Lemon unlimited

WELCOME COFFEE BREAK No.1

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Assorted cookies	50 g
Assorted mini Danishes and Berliners with fillings	25/25 g

WELCOME COFFEE BREAK No.2

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Slicing of fresh seasonal fruits	60 g
Chia pudding with yogurt and berry sauce	60 g
Tomato-mozzarella bruschetta with pesto sauce	50 g

220 UAH

WELCOME COFFEE BREAK No.3

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Chocolate muffin with cherry	50 g
Mini croissant with ham and cheese	60 g

WELCOME COFFEE BREAK No.4

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Vanilla muffin with blueberries	50 g
Mini croissant with salami and cucumber	55 g

220 UAH



MORNING COFFEE BREAK No. 1

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Banana cupcake	70 g
Tiramisu	50 g
Quiche Lorraine with salmon and spinach	120 g



MORNING COFFEE BREAK No. 2

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Mini donuts with chocolate or strawberry filling	40 g
Cheesecake	45 g
Bruschetta with roast beef	50 g

MORNING COFFEE BREAK No. 3

Freshly brewed coffee	200 ml	
Ronnefeldt tea in assortment	portion	
Milk	20 ml	
Lemon	15 g	
Chilled juice of your choice (apple, orange, grapefruit)	250 ml	
Mini puff with apricot or apple or cherry	50 g	
Black Forest cake	50 g	
Duck fillet bruschetta with berry sauce	50 g	

MORNING COFFEE BREAK No. 4

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 мл
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Chocolate cupcake	70 g
Fruit mini tart with custard	50 g
Bruschetta with liver pate and berry jelly	50 g

270 UAH



MIDDAY COFFEE BREAK No. 1

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
French croissant with apricot or strawberry filling	95 g
Napoleon cake	45 g
Bruschetta with tuna	50 g
Mini croissant with chicken and Caesar sauce	60 g



MIDDAY **COFFEE BREAK No. 2**

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Assorted nuts and dried fruits	50 g
Granola with yogurt and fruit	100 g
Carrot cake	50 g
Mini croissant with mozzarella, tomatoes and pesto sauce	55 g



MIDDAY **COFFEE BREAK No. 3**

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Assorted mini Danishes and Berliners with fillings	25 /25 g
Honey cake	50 g
French sandwich with chicken breast and Caesar sauce on a baguette	50 g
Quiche Lorraine with ham and cheese	120 g



HEARTY COFFEE BREAK No. 1

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Slicing of fresh seasonal fruits	60 g
Mini sandwiches on toasted bread (tuna, ham/cheese)	2 x 80 g
Quiche Lorraine with chicken and mushrooms	120 g
Mini puff with apricot or apple or cherry	50 g
Berry millefeuille	50 g



HEARTY COFFEE BREAK No. 2

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 ml
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Slicing of fresh seasonal fruits	60 g
Bruschetta with Parma ham and sun-dried tomatoes	50 g
Mini club sandwich	130 g
Grilled vegetables on a skewer	100 g
Panna cotta with berry sauce	50 g
Prague cake	50 g



HEARTY COFFEE BREAK No. 3

Freshly brewed coffee	200 ml
Ronnefeldt tea in assortment	portion
Milk	20 m
Lemon	15 g
Chilled juice of your choice (apple, orange, grapefruit)	250 ml
Slicing of fresh seasonal fruits	60 g
Assorted sandwiches (salmon, ham/cheese)	2 x 90 g
Puff pastry with ham and cheese	80 g
Chocolate cake with cherry and cream	50 g
Mini donuts with chocolate or strawberry filling	40 g



COFFEE BREAKS / COCKTAIL PORTION MENU

Minimum order from 10 servings

CANAPES

	9	UAH
tomato-mozzarella with pesto sauce	35	40
with brie cheese and strawberries	35	40
with blue cheese and pear	35	40
with Emmental cheese and grapes	35	50
cheese balls with nuts	35	40
cheese balls with greens	35	40
cheese balls with dried apricots	35	40
with salami	35	40

	g	UAH
with ham	40	50
with roast beef	40	70
with smoked chicken breast and mango-jalapeño sauce	35	50
with salmon and cream cheese	40	90
with herring on rye bread	40	80
with tiger prawn	35	80
with red caviar	35	140
Grissini with Parma ham	35	60

BRUSKETS

	g	UAH
with sun-dried tomatoes	50	50
with caramelized pear and blue cheese	50	70
with mozzarella cheese, tomato and pesto sauce	50	60
with mozzarella cheese, olives and sun-dried tomatoes	50	60
with tomatoes, feta cheese and basil	50	60
with tuna	50	60
with Parma ham and sun-dried tomatoes	50	80
with roast beef	50	80
with duck fillet	50	80
with liver pate	50	80

CHOUQUETTES

[profiteroles]

	g	UAH
with salmon mousse	35	90
with liver pate	35	40
with tuna	35	60

OPEN-FACED SANDWICH

[on buns]

with cheese	105	130
with salmon	105	190
with smoked chicken breast	105	130
with ham	105	130
with salami	105	130



FINGER SANDWICH

[on toasted bread]

	g	UAH
with cheese	50	90
with ham	50	90
with tuna	50	90
with cucumber and cream cheese	50	90

FRENCH MINI SANDWICHES

[on a baguette]

	g	UAH
vegan with hummus	95	70
with salmon and cream cheese	100	140
with mozzarella cheese	95	90
with chicken	100	60
with smoked chicken breast	100	100
with roast beef	100	130



MINI CROISSANTS

	g	UAH
with cheese	55	100
with salmon	55	190
with caramelized pear and blue cheese	55	130
with smoked chicken breast	55	80
with ham	55	100
with salami	55	100
with Parma ham and sun-dried tomatoes	55	170

QUICHE LORRAINE

ANTIPASTI BAR

[from 4 people]

	g	UAH
Vegetable Quiche Lorraine	120	90
Quiche Lorraine with salmon and spinach	120	140
Quiche Lorraine with ham and cheese	120	90
Quiche Lorraine with chicken and mushrooms	120	90

	g	UAH
Assortment of traditional - Italian meat delicacies, - fine cheeses, - olives, - sun-dried tomatoes, - vegetables - and crispy grissini	340	620

Mini burger 125 130

Mini club sandwich 180 140

PASTRY

	g	UAH
Assorted cookies	50	50
Mini croissant	2 x 25	60
Croissant (without filling)	40	70
Croissant (with strawberry or apricot filling)	95	90
Mini danishes	2 x 25	80
Muffins in the assortment	70	40
Pancakes with cheese and raisins with honey / jam / sour cream	100/30	60
Pancakes with apple and raisins with honey/jam/sour cream	100/30	60
Scone bun (regular and with raisins)	50	20

	g	UAH
Stuffed buns with meat	35	30
Stuffed buns with cabbage	35	30
Stuffed buns with cherries	35	30
Stuffed buns with an apple	35	30
Pancakes with honey/jam/sour cream	40 / 30	40
Flapcake with honey / jam / sour cream	40 / 30	40
Mini berliners (chocolate / fruit filling)	25	40
Mini puff (apricot / apple / cherry)	45	60
Mini donuts (chocolate / strawberry)	22	50
Cheesecakes with honey / jam / sour cream	40/30	70

SUPPLEMENTS FOR COFFEE BREAKS

	g	UAH		g	UAH
Kalamata olives / Dried olives	50	100	Tiramisu	50	50
Cutting fresh vegetables	250	195	Chia pudding with yogurt	50	40
Assorted nuts	50	80	and berry sauce		
(walnuts, hazelnuts, almonds)			Honey cake	50	40
Assorted dried fruits	50	50	Berry millefeuille	50	60
(raisins, dried apricots, prunes)			Panna cotta with berry sauce	50	40
Sliced seasonal fruit	60	50	Prague cake	50	50
Sliced seasonal fruit	1000	600			
Brownie	50	70	Chocolate cake with cherry and cream	50	70
Brownie	50	70	with cherry and cream		
Napoleon cake	50	40	Cheesecake	50	50
			Red velvet	50	40





ΗΑΠΟΪ

	ml	UAH
Still Bottled Water	500	45
Freshly brewed coffee	200	50
Ronnefeldt tea in assortment	200	50
Juice in assortment (apple / orange / grapefruit)	250	55
Fruit compote	1000	100
Cranberry Mors	1000	170
Citrus water	1500	125
Citrus lemonade	1000	270

Service charge in amount of 10% to be paid extra



LUNCHES AND DINNERS

Minimum order from 10 servings



Shopsky salad with vege and brynza cheese	tables 150 g
Chicken fillet with pearl of and mustard sauce	couscous 250 g
Panna cotta with berry s	auce 100 / 20 g
Ronnefeldt tea in assortr Coffee in assortment	ment/ portion
Citrus water	200 ml
Bread and butter	portion
Lunch price (4 courses) Choose a soup here	510 UAH
Dinner price (3 courses, without soup)	420 UAH



Mix salad with squid, coc tomatoes and lime dress	
Meatballs with mashed pand Napolitano sauce	ootatoes 270 g
Apple frangipane with caramel sauce	100 / 20 g
Ronnefeldt tea in assortr Coffee in assortment	nent/ portion
Citrus water	200 ml
Bread and butter	portion
Lunch price (4 courses) Choose a soup here	510 UAH
Dinner price (3 courses, without soup)	420 UAH

Salad "Herring under a fur coat"	150 g
Chicken Kyiv with mashed potatoes	250 g
Lviv Cheesecake	170 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses) Choose a soup here	510 UAH
Dinner price (3 courses, without soup)	420 UAH

Georgian vegetable salad with nut dressing	150 g
Chahokhbili with chicken and basmati rice	300 g
Nut frangipane	115 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	

Lunch price (4 courses) Choose a soup here	510 uah
Dinner price (3 courses, without soup)	420 uah

Mix salad with chicken fillet with Asian dressing	150 g
Pork schnitzel with baked potatoes and mushroom sauce	330 g
Red Velvet Cake	120 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses) Choose a soup here	560 UAH
Dinner price (3 courses, without soup)	470 uah

Mix salad with chicken liver and berry sauce	150 g
Cordon Bleu cutlet with potato wedges	250 g
Chocolate Honey Cake	120 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses) Choose a soup here	560 UAH
Dinner price (3 courses, without soup)	470 UAH



Stolichny salad with bee	f 150 g
Chicken shashlik with sw sauce and country-style	1001 011111
Fruit tart with butter cre	
Ronnefeldt tea in assortr Coffee in assortment	ment/ portion
Citrus water	200 ml
Bread and butter	portion
Lunch price (4 courses) Choose a soup here	560 UAH
Dinner price (3 courses, without soup)	470 UAH

Tabbouleh salad with feta cheese and tomatoes	150 g
Mackerel fillet in teriyaki sauce with vegetable julienne	215 g
Cream caramel	120 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses) Choose a soup here	600 uah
Dinner price (3 courses, without soup)	510 UAH

Green bean, mushroom, tomato and sesame salad dressed with soy-sesame dressing	150 g
Fish croquettes with caper sauce and bulgur	300 g
Pancakes with banana and caramel sauce	250 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Iceberg salad with smoked chicken breast, sweet corn, cocktail tomatoes and mustard sauce	150 g
Beef stroganoff with mashed potatoes and pickles	300 g
Chocolate panna cotta	100 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses) Choose a soup here	640 UAH
Dinner price (3 courses, without soup)	550 UAH

Panzanella salad with vegetables, croutons and olive oil	150 g
Grilled Lyula beef kebab with grilled vegetables, pita bread and satsebeli sauce	260 g
Napoleon cake	120 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses) Choose a soup here	700 UAH
Dinner price (3 courses, without soup)	610 UAH

670 UAH

SET MENU No.12

Tomato carpaccio, salad mix, cheese, olives and French dressing	150 g
Grilled pork steak with mustard sauce and potato gratin	300 g
Nut cake	120 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

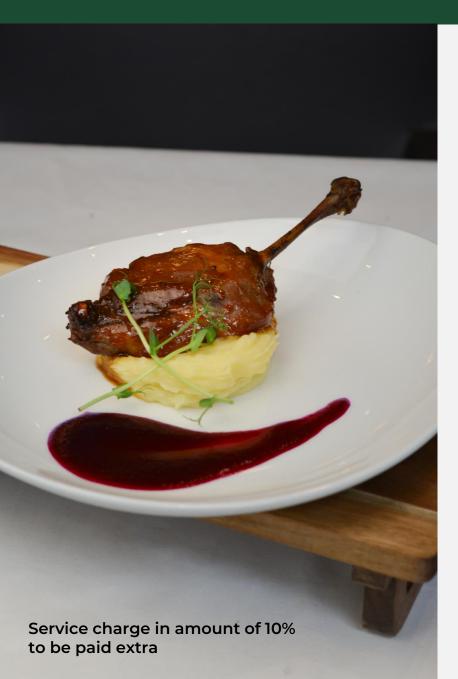
Lunch price (4 courses) Choose a soup here	700 UAH
Dinner price (3 courses, without soup)	610 UAH

SET MENU No.13

Caprese salad	150 g
Pike perch fillet in a crispy crus with steamed vegetables and cream sauce	t 340 g
Dessert Tres Leches	120 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion
Lunch price (4 courses) Choose a soup here	760 uah

Dinner price

(3 courses, without soup)



Dinner price (3 courses, without soup)	750 UAH
Lunch price (4 courses) Choose a soup here	840 UAH
	·
Bread and butter	portion
Citrus water	200 ml
Ronnefeldt tea in assortr Coffee in assortment	ment/ portion
Apple strudel with vanilla	a sauce 175 g
Duck leg with mashed p and berry sauce	otatoes 370 g
Caesar salad with bacon parmesan and croutons	, 150 g



FOR VEGANS



510 UAH

420 UAH

Mix salad with grilled vegetables, pumpkin and olive oil	150 g
Udon noodles with vegetables and tofu cheese in teriyaki sauce	300 g
Seasonal fruits with berry sauce	120/20 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses)

(3 courses, without soup)

Choose a soup here

Dinner price

150 g
300 g
120 g
portion
portion 200 ml

Lunch price (4 courses) Choose a soup here	510 UAH
Dinner price (3 courses, without soup)	420 UAH



SET MENU No.3

150 a

Hummus with mixed

salad and ciabatta croutons	150 g
Vegetable saute with couscous	220 g
Fruit salad	120 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml

Lunch price (4 courses) Choose a soup here	510 UAH
Dinner price (3 courses, without soup)	420 UAH

SET MENU No.4

Mix salad with beans, tofu cheese, quinoa and sesame dressing	150 g
Fried potatoes with mushrooms and onions	300 g
Baked pumpkin with honey and nuts	150 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

510 UAH

420 UAH

Lunch price (4 courses)

(3 courses, without soup)

Choose a soup here

Dinner price



SET MENU DIETARY



SET MENU No.1

Mixed salad with vegetables and lemon dressing	150 g
Steamed vegetables with rice	300 g
Peach tart	150 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
assortment /	portion 200 ml

Lunch price (4 courses) Choose a soup here	510 UAH
Dinner price (3 courses, without soup)	420 uah

SET MENU No.2

Salad with broccoli and boiled chicken breast with yogurt sauce	150 g
Steamed chicken cutlets with rice	300 g
Cottage cheese casserole	100 g
Ronnefeldt tea in assortment / Coffee in assortment	portion
Citrus water	200 ml
Bread and butter	portion

Lunch price (4 courses) Choose a soup here	510 UAH
Dinner price (3 courses, without soup)	420 UAH

550 UAH



SET MENU No.3

Lunch price (4 courses) Choose a soup here	640 UAH
bread and butter	portion
Bread and butter	portion
Citrus water	200 ml
Ronnefeldt tea in assorti Coffee in assortment	ment/ portion
Charlotte apple pie	120 g
White fish fillet with stea vegetables	amed 280 g
Mix salad with blue chee pear and berry sauce	ese, pickled 150 g

Dinner price

(3 courses, without soup)



SET MENU

SOUPS

Minimum order from 10 servings



SOUPS IN ADDITIONON CHOICE

Minestrone vegetable soup	300 g
Borscht with meat with pampushki and sour cream	350/40/50 g
Vegetarian Borscht with pampushki and sour cream	300/40/50 g
Pea cream soup with garlic croutons	300/40 g
Lentil puree soup with mushrooms and croutons	300/40 g
Mushroom cream soup	300 g
Chicken broth with noodles, chicken and greens	300 g
Kharcho soup with beef	300 g
Meat solyanka with sour cream	300/50 g



BUFFET MENU

LUNCHES

Minimum order from 30 servings

Mixed salad with tuna, asparagus beans, sweet corn and red onion	70 G
Fresh vegetable salad with olives	70 g
Mixed salad with sauces and condiments	30 g
Assorted meats (ham, salami, smoked chicken breast)	20 g
Assorted cheeses with nuts and dried fruits	20 g
Meat solyanka	250 g

Chakhokhbili with chicken and vegetables	70 g
Fish croquettes with caper sauce	70 g
Pork schnitzel	70 g
Potato wedges	50 g
Steamed vegetables	50 g
Basmati rice	50 g

50 g
30 g
40 g
portion
portion
portion

UKRAINIAN STYLE

Salad "Herring under a fur coat"	70 g
Salad "Stolichny" with beef	70 g
Mixed salad with sauces and condiments	30 g
Assorted homemade meat delicacies (lard, pork, chicken roll)	20 g
Assorted cheeses with nuts and dried fruits	20 g
Ukrainian borscht with pork	250 g

Beef curls stuffed with mushrooms	80 g
Chicken Kyiv	120 g
Buckwheat with mushrooms	50 g
Dumplings with potatoes / cabbage	50 g
Mashed potatoes	50 g

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Sliced seasonal fruit	50 g
Cottage cheese pancakes with sour cream	60 g
Poppy seed roll	50 g
Tea / Coffee / Milk / Lemon	portion
Citrus water	portion
Bread and butter	portion

Caesar salad with chicken	70 g
Greek salad with vegetables and feta cheese	70 g
Mixed salad with sauces and condiments	30 g
Assorted homemade meat delicacies (roast beef, chicken roll, pork)	20 g
Assorted cheeses with nuts and dried fruits	20 g
Chicken broth with pieces of meat and noodles	250 g

Chicken fricassee with mushrooms in a creamy sauce	70 g
White fish fillet in crispy breading	70 g
Pork tenderloin medallions	70 g
Mashed potatoes	50 g
Vegetable ratatouille	50 g
Bulgur with vegetables	50 g

Sliced seasonal fruit	50 g
Yogurt mousse cake	40 g
Franchipane with walnut	40 g
Tea / Coffee / Milk / Lemon	portion
Citrus water	portion
Bread and butter	portion

Mixed salad with chicken, grapefruit and mango dressing	70 g
Tabbouleh salad with feta cheese and tomatoes	70 g
Mixed salad with sauces and condiments	30 g
Assorted homemade meat delicacies (roast beef, chicken roll, pork)	20 g
Assorted cheeses with nuts and dried fruits	20 g
Mushroom cream soup	250 g

70 g
70 g
70 g
50 g
50 g
50 g

Sliced seasonal fruits	50 g
Cake "Zaher"	40 g
Tiramisu	40 g
Tea / Coffee / Milk / Lemon	portion
Citrus water	portion
Bread and butter	portion



BUFFET MENU

DINNERS

Minimum order from 30 servings

Buffet menu: **Dinners**

Holiday Inn Kyiv 49

BUFFET MENU No. 1

Mix salad with squid, cocktail tomatoes and lime dressing	70 g
Shopsky salad with vegetables and brynza cheese	70 g
Mix salad with sauces and condiments	20 g
Assorted meat (ham, salami, smoked chicken breast)	20 g
Assorted cheeses with nuts and dried fruits	20 g

Baked white fish fillet	70 g
Grilled chicken fillet	70 g
Pork tenderloin medallions	70 g
Steamed vegetables	50 g
Pearl couscous	50 g
French fries	50 g

Sliced seasonal fruits	50 g
Chocolate panna cotta	40 g
Grated cake with berries	40 g
Tea/Coffee/Milk/Lemon	portion
Citrus water	portion
Bread and butter	portion

Buffet menu: Dinners

BUFFET MENU No. 2

Iceberg salad with ham, cocktail tomatoes and Parmesan	70 g
Mix salad with roast beef and lemon-mustard dressing	70 g
Mix salad with sauces and condiments	20 g
Assorted meat (ham, salami, smoked chicken breast)	20 g
Assorted cheeses with nuts and dried fruits	20 g

Pike perch fillet in saffron sauce	70 g
Chicken in sweet and sour sauce	70 g
Pork rolls	70 g
Vegetable tempura	50 g
Couscous	50 g
Potato wedges	50 g

Sliced seasonal fruits	50 g
Red Velvet Cake	40 g
Pumpkin cheesecake	40 g
Tea/Coffee/Milk/Lemon	portion
Citrus water	portion
Bread and butter	portion

Salad of green beans, smoked mackerel, cherry tomatoes with olive oil and sesame seeds	70 g
Caesar salad with bacon, parmesan and croutons	70 g
Mix salad with sauces and condiments	20 g
Assorted home-made meat delicacies (roast beef, chicken roll, pork belly)	25 g
Assorted cheeses with nuts and dried fruits	25 g

Mackerel fillet roll	70 g
Chicken leg in honey glaze	70 g
Lyula beef kebab	70 g
Basmati rice	50 g
Mashed potatoes	50 g
Grilled vegetables	50 g

Sliced seasonal fruits	50 g
Basket with lemon curd and meringue	45 g
Nutcake	45 g
Tea/Coffee/Milk/Lemon	portion
Citrus water	portion
Bread and butter	portion

Caesar salad with mussels and sun-dried tomatoes	70 g
Caprese salad	50 g
Mixed salad with pork in Asian sauce	50 g
Mix salad with sauces and condiments	20 g
Assorted home-made meat delicacies (roast beef, chicken roll, pork belly)	20 g
Assorted cheeses with nuts and dried fruits	20 g
Assorted fish (salted salmon, herring, butterfish, mackerel)	20 g

Beef medallions	70 g
Steamed salmon	70 g
Grilled chicken fillet	70 g
Potato gratin	50 g
Rice with vegetables	50 g
Grilled vegetables	50 g

Sliced seasonal fruits	50 g
Black Forest chocolate cake with cherry	40 g
Profiteroles with caramel cream	40 g
Tea/Coffee/Milk/Lemon	portion
Citrus water	portion
Bread and butter	portion



Minimum order from 30 servings

COCKTAIL MENU

STANDARD COCKTAIL

Tomato-mozzarella on a skewer with pesto sauce	35 g
Profiteroles with salmon mousse	45 g
Bruschetta with tuna	50 g
Chicken roll with sweet chili sauce	40 g
Roast beef with grilled sweet peppers and balsamic sauce	40 g
White fish fillet with grilled zucchini	60 g
Chicken shashlik with sweet peppers	60 g

Pork medallion	65 g
Vegetable spring rolls with sweet chili sauce	40 g
Seasonal fruit on a skewer with lime sauce	50 g
Napoleon cake	45 g
Chocolate-cherry cake	45 g
Lemon cake with Italian meringue	45 g
Tea/Coffee/Milk/Lemon	portion

PREMIUM COCKTAIL

Zucchini rolls with cream cheese and tomato tapenade	40 g
Hummus with mixed salad and croutons	50 g
Blue cheese mousse on a pear	45 g
Bruschetta with roast beef	50 g
Bruschetta with chicken fillet sous vide	50 g
Duck fillet with apple chutney	40 g
Dorado rolls with julienne vegetables	70 g
Beef medallions with pepper sauce	60/10 g

Chicken breast in bacon	65 g
Vegetable kebab	60 g
Mushrooms stuffed with cheese	40 g
Seasonal fruit on a skewer with lime sauce	50 g
Profiteroles with filling cream	40 g
Honey cake	40 g
Prague chocolate cake	40 g
Tea/Coffee/Milk/Lemonн	portion

DELUXE COCKTAIL

Salmon tartare	35 g
Beef carpaccio with parmesan	35 g
Tiger shrimp with avocado on toast	35 g
Greek salad on a skewer	40 g
Eggplant rolls with cream cheese and nuts	45 g
Bruschetta with Parma ham and sun-dried tomatoes	50 g
Salmon with caper sauce	60/10 g
Duck breast with cranberry sauce	65 g

Pork with honey-mustard sauce	65 g
Vegetable tempura with sweet chili sauce	60/10 g
Potato gratin\	60 g
Seasonal fruit on a skewer with lime sauce	50 g
Cheesecake	65 g
Chocolate brownies	40 g
Profiteroles with custard lemon cream	40 g
Tea/Coffee/Milk/Lemon	portion

1 200 UAH



Minimum order from 30 servings

BANQUET MENU

BANQUET MENU No. 1

Cold appetizers		Hot appetizers	
Assorted vegetables	60 g	Julienne with chicken and mushrooms	100 g
(cucumber, tomato, sweet pepper, greens)		Main dish (of your choice)	
Pickling (sauerkraut, pickled tomatoes and cucumbers, Korean carrots)	100 g	Baked seabass served with grilled vegetables and green herb sauce	150/100/50 g
Assorted pickled mushrooms	50/10 g	or	
Olives	50 g	Chicken breast stuffed with	150/100/50 g
Assorted meat (salami sausage, smoked chicken breast, ham with olives, greens)	60/10/10 g	spinach and mozzarella cheese served with polenta and mushroom sauce	
Assorted cheese	60/10/10 g	Dessert	
(cheddar, emmental, brie and doorblue cheese with dried fruits and nuts)		Black Forest Cake	120 g
Zucchini rolls with cream cheese and berry sauce	60 / 15 g		
Greek salad	100 g		
Salad Stolichny with beef	100 g		

BANQUET MENU No. 2

Cold appetizers		Hot appetizers	
Assorted vegetables	60 g	Julienne with chicken and mushrooms	100 g
(cucumber, tomato, sweet pepper, greens) Pickling	100 g	Main dish (of your choice)	
(sauerkraut, pickled tomatoes and cucumbers, Korean carrots)	100 g	Baked zander served with green pea puree and beurre blanc sauce	150/100/50 g
Assorted pickled mushrooms	50/10 g	or	
Olives	50 g	Pork steak with potato gratin	150/100/50 g
Home-made meat assortment	60/10/10 g	and pepper sauce	
(chicken roll, roast beef, pork belly with horseradish, mustard and hot pepper)		Dessert	
Assorted cheese (cheddar, emmental, brie and doorblue cheese with dried fruits and nuts)	60/10/10 g	Vanilla panna cotta with strawberry compote	120 g
Eggplant rolls with cream cheese and sauce	60 / 15 g		
Caprese salad	100 g		
Salad Mimosa with tuna	100 g		

BANQUET MENU No. 3

Cold appetizers		Hot appetizers	
Assorted vegetables	60 g	Julienne with seafood	100 g
(cucumber, tomato, sweet pepper, greens) Pickling	100 g	Main dish (of your choice)	
(sauerkraut, pickled tomatoes and cucumbers, Korean carrots)		Grilled salmon served with wild rice and creamy mustard sauce with	150/100/50 g
Assorted pickled mushrooms	50/10 g	capers	
Olives	50 g	or	
Assorted fish (lightly salted salmon, oily fish, smoked	80/10/10 g	Duck breast with caramelized apples and cherry sauce	150/100/50 g
mackerel, herring with butter and olives)		Dessert	
Home-made meat assortment (chicken roll, roast beef, pork belly with horseradish, mustard and hot pepper)	60/10/10 g	Napoleon cake	120 g
Assorted cheese (cheddar, emmental, brie and doorblue cheese with dried fruits and nuts)	60/10/10 g		
Salad with blue cheese and pickled pear	100 g		
Caesar salad with chicken	100 g		

