

BUFFET OFFER

BBQ BUFFET

Price per person 75€ Minimum 45 persons

Salad bar

Coleslaw

BBQ Potato salad

Fresh Garden Salad [Lettuce, Onion, Tomato, Cucumber, Radishes]

Salsa

Pineapple Salsa, Sweet chili salsa, Guacamole salsa

Meat

Grilled T-Bone Stea with Lemon Butter Grilled Flat Iron Steak with Chimichurri Sauce Traditional Balkan dish ''Cevapcici – kajmak'' Black Angus mini burgers Honey BBQ Chicken Wings

Fish

Grilled Scampi with Chilli, Herb & Garlic Sweet Thai Curry Salmon Kebabs

Vegi

Grilled Halloumi and Tomato Salad

Grilled vegetables

Zucchini, cherry tomatoes, bell pepper, eggplant, corn

Desserts

Banana Sticks with Chocolate Fondue Grilled Donut Ice Cream Sandwiches with Berry Rum Sauce

Bread

Grilled Garlic Bread, Flatbread, Bans

BUFFET I

Price per person 40€ Minimum 45 persons

Salad bar

Seasonal salad bar with different dressings and condiments

Soup

Potato soup with cheddar

Main

Roasted whole chicken with Rosemary

Trout fillet with fresh herbs in white wine sauce

Vegetarian

Pene with crème fraîche and roasted bell peppers

Side dishes

Rosemary roasted potato, Steamed vegetable

Desserts

Coffee mouse filled profiterole Apple strudel

BUFFET II

Price per person 45€ Minimum 45 persons

Appetizers and Salad bar

Mix of loctal Slovenian cold cut products Seasonal salad bar with different dressings and condiments

Soup

Smoky eggplant and cumin soup

Main dishes

Roasted chicken breast– thyme, mustard sauce Sea Bream filet with lemon sauce Beef, blue cheese and radicchio risotto vegetarian dish Spinach and ricota tortellini

Side dishes

Sweet potatoes, cauliflower - zucchini

Desserts

Pavlova meringue with Berries Chocolate Pistachio brownies Fresh cut fruit

BUFFET III

Price per person 51€ Minimum 45 persons

Appetizers and Salad bar

International cheese selection Seasonal salad bar with different dressings and condiments

Soup

Creamy Red Lentil and Carrot Soup

Main dishes

Slow-roasted duck breast, dry plum sauce, dry crushed Herbs Grilled Beef rump steak, porcini mushrooms souse Sea bass fillet, Tomato, green olive, caper and pine nut salsa vegetarian dish Rigatoni Pasta, Pomodoro, Basil, Burrata

Side dishes

Ratatouille, Black and white rice

Desserts

White Chocolate Mousse, Peach, Ginger Lavender And Honey Cake Fresh fruit cut

BUFFET IV

Price per person 57€ Minimum 45 persons

Appetizers and Salad bar

Tuna carpaccio, citrus and avocado Buffalo mozzarela, parma ham and fig, Salad bar with different dressings and condiments Pineapple Salsa, Sweet chili salsa, Guacamole salsa

Soup

Classic Minestrone Soup

Meat dishes

Argentinean Rib eye with light Port jus Slow Cooked Lamb Shoulder, lime-thyme sauce Grilled fillet of Salmon with dill cream sous

Vegetarian dish

Creamy mushrooms lasagna

Side dishes

Gratin Potatoes and Asparagus, Celeriac Purée

Desserts

Amaretto and mascarpone cheese Cake Meringue filled coconut panna cotta Caramel, hazelnut, and chocolate cake Fresh fruit cut

BUFFET V

Price per person 63€ Minimum 45 persons

Appetizers and Salad bar

Tuna tartar with pear, and olive bread Beef carpaccio, radish end read onion salsa Smoked salmon, sour crim and fennel citrus salad Salad bar with different dressings and condiments Pineapple Salsa, Sweet chili salsa, Guacamole salsa

Soup

Chicken and sweetcorn Soup

Meat dishes

Slow-roasted Veal Loin, veal juice Herb crusted pork fillet, taleggio cream sauce Monkfish in Tomato-Garlic Sauce vegetarian dish Tagliolini pasta with black truffle

Side dishes

Eggplant caponata, Creamy spinach, parmesan gnocchi

Desserts

Crème Brûlée Chocolate mousse with raspberry Fresh fruit cut

BUFFET STATION OFFER

Minimum 45 persons

Sushi station 3p.p.p. €9.50pp

Variety from » tuna, salmon, and California rolls Served with pickled ginger, wasabi and soya sauce

Oyster station 1p.p.p. €4.50pp

Freshly opened oysters Served with lemon and variety of vinaigrettes

Carving station 100g p.p.

Our Finest Selection of tenderloin Beef Cooked to Perfection €17.50pp Argentinean Rib eye with light Port jus €14.50pp Veal rack with thyme sauce €12.50pp Rosted ham Caramelized with a Brown Sugar Glaze €8.50pp

At the request of clients we can make other stations