

KONFERENCIJSKI MENU (RUČAK)

ŠVEDSKI STO I

HLADNA PREDJELA

Crnogorski tanjir

Mocarela sa paradajzom i dresingom od svježeg bosiljka i pinjola sa parmezanom

Marinirane masline

Grčka salata, paradajz, krastavac, vitaminska salata sa susamom, rukola, zelena salata

Salata sa plodovima mora i prelivom od limuna i svježih začina

TOPLA JELA

Potaž od brokolija

Pohovana piletina sa susamom, tartar sos

Grilovano povrće

Marinirana teletina sa pivom i začinskim biljem uz pekarski krompir

File morske ribe sa marinadom

Rižoto sa povrćem

Selekcija domaćeg hljeba

DESERT

Svježe rezano voće

Selekcija sitnih kolača



ŠVEDSKI STO II

HLADNA PREDJELA

Crnogorski tanjir

Kapreze

Marinirane masline

Šopska salata, mix zelenih salata sa listovima parmezana, čeri paradajz, krastavac,
kupus, rukola

Cezar salata sa piletinom

TOPLA JELA

Potaž od povrća

Pileći file u bijelom vinu

Grilovano povrće

Podgorički popeci uz pekarski krompir

Juneći file u krem sosu sa njokama

Crni rižoto sa plodovima mora

Pasta arabijata

Selekcija domaćeg hljeba

DESERT

Svježe rezano voće

Selekcija sitnih kolača



ŠVEDSKI STO III

HLADNA PREDJELA

Tartar biftek

Karpačo od tune

Marinirane masline

Rolat od spanaća sa dimljenim lososom

Pileća salata sa kikirikijem

Šopska salata, tarator salata, mix zelenih salata sa parmezanom, paradajz, kupus

TOPLA JELA

Potaž od povrća

Piletina Napolitana

Lignje sa povrćem

Parmigiana

Goveđi ramstek

Piletina sa susamom

Grilovani file brancina

Pašta sa lososom i povrćem

Selekcija domaćeg hljeba sa žitaricama

DESERT

Svježe rezano voće

Selekcija sitnih kolača



MEETING MENU (LUNCH)

BUFFET TABLE I

COLD APPETIZERS

Montenegrin plate

Mozzarella with tomato and fresh basil - pine nuts dressing with parmesan

Local marinated olives

Greek salad, tomato, cucumber, vitamin salad with sesame seeds, rocket leaves, lettuce

Sea food salad with lemon and fresh herbs dressing

HOT DISHES

Broccoli potage

Fried chicken with sesame seeds with tartar sauce

Grilled vegetables

Beef meat marinated in beer and fresh herbs with baked potato

Marinated sea fish fillet

Vegetable risotto

Homemade bread selection

DESSERT

Selection of fresh fruit

Mini cakes selection



BUFFET TABLE II

COLD APPETIZERS

Montenegrin plate

Caprese

Local marinated olives

Šopska salad, mixed green salad with parmesan shavings, cherry tomato, cucumber, cabbage, rocket leaves

Caesar salad with chicken

HOT DISHES

Vegetable potage

Chicken breasts in white wine

Grilled vegetables

Traditional “popeci” (pork meat stuffed with ham and cheese) with baked potato

Beef fillet with gnocchi and cream cheese sauce

Black Risotto with Sea Food

Penne arrabiata

Homemade bread selection

DESSERT

Selection of fresh fruit

Mini cakes selection



BUFFET TABLE III

COLD APPETIZERS

Beefsteak tartare

Tuna carpaccio

Local marinated olives

Spinach roll with smoked salmon

Chicken salad with peanuts

Šopska salad, tarator salad, mixed green salad with parmesan, tomato, cabbage

HOT DISHES

Vegetables potage

Napolitana chicken

Squid with vegetables

Eggplant in a stew with parmesan and tomato sauce

Beef steak

Chicken with sesame seeds

Grilled sea bass fillet

Pasta with smoked salmon and vegetables

Homemade bread selection

DESSERT

Selection of fresh fruit

Mini cakes selection





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