



CORPORATE EVENTS MENU

Welcome canapé

Cold and hot canapé – 2 euro / PIECE

(minimum 4 pieces per person)

- Baby shrimp with guacamole
- Duck liver parfait on toast with fig chutney or red onions
- Smoked salmon with sweet mustard sauce on brown bread
- Bread stick with rucola and prosciutto
- Salmon roe with cream cheese
- Bocconcini, cherry tomato and black olives skewers, balsamic glaze
- Smoked trout with horseradish
- Roast beef with honey mustard sauce
- Smoked duck breast with lentil puree
- Brie cheese with grapes and nuts - **VEGAN**
- Cucumber with cream cheese and dry tomato - **VEGAN**
- Mini quiche with leek and blue cheese - **VEGAN**
- Vegetables spring rolls with sweet chili sauce - **VEGAN**
- Mini beef hamburger with fresh salad and caramelized red onions
- Spanish potato tortilla
- Fried Breaded shrimps with sriracha-mayo

LUNCH & DINNER BUFFETS

PICASSO 28 EURO

Cold buffet

- Fresh salad bar: tomato, cucumber, green leaves, carrots with 3 types of condiments and 2 types of dressings
- Caprese salad
- Pasta and tuna salad
- A la Russe salad
- Italian cold cuts platter

Hot buffet

- Soup of the day
- Stir-fry Thai beef
- Cod fillet with green salsa
- Grilled chicken legs with tomato and herbs salsa
- Fried vegetables with sesame seeds and soya sauce
- Au gratin potato
- Cantonese basmati rice – with eggs and vegetables

Dessert

- Cheesecake jars with strawberry sauce
- Apricot Linzer tart
- Mini Opera cake
- Mini eclairs with chocolate cream

Prices are per serving and exclude VAT

REMBRANDT 33 EURO

Cold buffet

- Fresh salad bar: tomato, cucumber, green leaves, carrots with 3 types of condiments and 2 types of dressings
- Waldorf salad
- Oriental potato salad
- Vitello tonnato platter
- Fresh baby spinach with goat cheese and goji salad
- Blue cheese and brie platters with grape and nuts

Hot buffet

- Soup of the day
- Beef Bourguignon
- Steamed salmon fillet with white honey and garlic sauce
- Grilled chicken breast with Arabbiata sauce
- French style steamed green beans
- Basmati rice with curry and raisins
- Baked potato with sour cream
- Gnocchi with cheese sauce

Dessert

- Rice and vanilla pudding
- Brownie cake
- Mini tiramisu
- Mini tart with walnuts and caramel

Prices are per serving and exclude VAT

DALI 39 EURO

Cold buffet

- Fresh salad bar: tomato, cucumber, green leaves, carrots with 3 types of condiments and 2 types of dressings
- Chicken and pineapple salad with light mayo
- Cobb salad on platter
- Tabouleh salad
- Roasted red peppers salad with walnuts and green onion
- Parma ham with honey, melon and grissini

Hot buffet

- Soup of the day
- Grand Mere roast duck
- Pork tenderloin with forest mushrooms sauce
- Seabream fillet with spinach sauce
- Au gratin potato
- Roasted Celery and carrots with aromatic herbs
- Stir fried rice with vegetables

Dessert

- Crème Brulée with pistachio
- Baked tart with pears
- Mini chocolate cake
- Mini baba Savarin

Prices are per serving and exclude VAT

BRANCUSI 32 EURO

(Traditional Romanian)

Cold buffet

- Fresh salad bar: tomato, cucumber, green leaves, carrots with 3 types of condiments and 2 types of dressings
- "Zacusca"- traditional baked vegetables salad
- Oriental potato salad
- Beetroot salad with goat cheese and walnuts
- Traditional cold cuts platter
- Stuffed eggs with pork liver pate

Hot buffet

- Soup of the day
- "Sarmale"-traditional mince meat wrapped in sour cabbage
- Chicken stew with mushrooms and sweet potato
- Signature Butcher Pork pastrami
- Pan Fried Danube Catfish
- Country style potato
- Creamy polenta
- Romanian style rice

Dessert

- Snow White cake
- Baked tart with plums
- Mini Amandina
- Rice pudding with "Topoloveni" jam

Prices are per serving and exclude VAT

SET MENUS LUNCH & DINNER

MICHELANGELO 32 EURO

Starter

Smoked duck breast & mango and mint tartar served with baby spinach salad

Main course

Slow cooked pork tenderloin with au gratin potato, green asparagus and caramelized apple's sauce

Dessert

Boreal cake

Prices are per serving and exclude VAT

MONET 34 EURO

Starter

Classic Caesar salad with grilled chicken breast

Main course

Steamed salmon fillet with almonds crust

Sweet potato mash, steamed broccoli and lemon-butter sauce

Dessert

Trio Chocolate cake

Prices are per serving and exclude VAT

GRIGORESCU 37 EURO

(Traditional Romanian)

Starter

Crunchy Smoked duck breast with eggplant salad
Red onion chutney and beetroot & green apple salad

Main course

Carpathian beef tenderloin
Parsnip mash with green onion, caramelized carrots & confit
garlic

Dessert

Traditional Romanian cheese doughnuts, "Papanasi"
With sour cherry jam from Topoloveni

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