



Royal Catering

RESTAURANT ANYWHERE

Banquets / Buffet tables / Coffee breaks / Gala dinner /
Barbecue / Corporate nights



Buffet

Menu № 1

👑 Cold starters

- Vegetable shot with remoulade sauce
- Beetroot tartar and goat cheese
- Crostini with salmon mousse
- Canape from roast beef with vegetable julienne
- Profiteroles with beef bacon
- Bruschette with kazy
- Ryllet of mackerel on black toast
- Pancakes with sour cream and red caviar
- Mini sandwich with ham
- Canape with a duet of cheeses and grapes

👑 Salads in shot glasses

- Greek salad
- Mini-salad with farfalle and sun-dried tomatoes with mozzarella
- Thai «Bif» salad in the phyllo test

👑 Hot appetizers

- Brochette of lamb with pomegranate sauce
- Coquille of three fish species (salmon, perch, carp)
- Turkey roulade with pumpkin sauce

👑 Garnish

- Curry rice
- Grilled vegetables
- Home fried potatoes

👑 Bakery products

- Mini-samsa in assortment (veal, chicken, pumpkin)
- Mini burgers with horse meat
- Mini burgers with chicken

👑 Bread

- Boursaks
- Bread in assortment (rye, with sesame seeds, with poppy seeds)

👑 Desserts

- Lemon mini pie
- Eclairs with custard cream
- Apple mini pie
- Assorted sliced fruits (pineapples, grapefruits, oranges, pears, kiwi, grape, apples, bananas)

👑 Beverages

- Assortment of tea with milk and lemon
- Instant coffee, freeze-dried
- Juices (Optional: Lemonade)
- Water



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РЕСТОРАН В ЛЮБОМ МЕСТЕ

Банкеты / Фуршеты / Кофе-брейки / Гала-ужины /
Барбекю / Корпоративные вечера.



Menu № 2

❖ Cold starters

Mini brusquets (with bresaola, with mushroom stew, with tuna)
Tartuffle with filo dough with salmon and «Roquefort» cheese
Flambe of smoked duck breast in apples
"Gravlax" Salmon Crackers
Open burger with quail egg
Chicken mini-galantine with olives
Chicken barbecue mini-tacos
Canape of Buryak with a goat cheese mousse
Mini-meat in Lyonski
Skagenrera on toast from rye flour
Tuna MI-CUIT

❖ Salads in shot glasses

Salad with Orzo paste and wild rice
Salad «Caprese»
Thai salad with chicken sate and lemon dressing

❖ Hot appetizers

Beef rolls with mozzarella cheese and dried tomatoes
Salmon skewers
Chicken julienne in tartlets

❖ Garnish

Bulgur with green peas and egg
Sicilian Caponata
Mashed potatoes with basil and parmesan

❖ Bakery products

Mini-samsa in assortment (with veal, with cheese, with pumpkin)
Mini pies with vegetables (cabbage, potatoes)

❖ Bread

Bread basket (rye, with sesame seeds, with poppy seeds)
Boursaks

❖ Desserts

Raspberry terrine
Chocolate Brownie
Tartlet with nuts
Apple mini pie

Assorted sliced fruits (pinseapples, grapefruits, oranges, pears, kiwi, grape, apples, bananas)

❖ Beverages

Assortment of tea with milk and lemon
Juices and soft drinks (Pepsi, Mirinda, 7UP)
Water
Fruit drink/ compote (optional)
Soft drinks (Pepsi, Mirinda, 7UP)



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Menu № 3

❖ Cold starters

- Tartlets of filo pastry with salmon and cheese «Roquefort»
- Shrimp with dried beef and mango
- Tartar from smoked tuna and avocado
- Crostini with foie gras and honey crumbs
- Parfait from foie gras on jelly from champagne
- Ravioli from Bresaola
- Salmon with honey-mustard foam
- Seafood Melange
- Shrimp tempura with paste «Tom-Yam»
- Bird on a bone with Dor-blue sauce
- Oysters with onion vinaigrette
- Spinach pancakes with trout

❖ Salads in shot glasses

- Salad with scallops and sun-dried tomatoes
- Steam turkey salad with fresh meadow flowers and raspberries
- Smoked duck salad with arugula and caramelized onions
- Salad with roast beef with vegetables and Dijon dressing

❖ Hot appetizers

- Arancini with mozzarella (VEG)
- Fried tofu in sesame paste sauce (VEG)
- Saltimbokka from beef and Parma ham
- Bush with shrimp and squid
- Mini goose meat rolls

❖ Garnish

- «Duchesse» potatoes
- Grilled vegetable
- Rice flavored

❖ Bread

- Bread basket (rye, with sesame seeds, with poppy seeds)
- Boursaks

❖ Bakery products

- Empanaditas
- Mini burgers with horse meat
- Mini burgers with chicken

❖ Desserts

- Raspberry Panna Cotta with berries
- Creme brulee
- Tart fruit with mascarpon pudding
- Lime mousse
- Assorted sliced fruits (pineapples, grapefruits, oranges, pears, kiwi, grape, apples, bananas)



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Beverages

Assortment of tea with milk and lemon
Juices and soft drinks (Pepsi, Mirinda, 7UP)
Water
Fruit drink/ compote (optional)