

**Dinner buffet No.1 25.00 EUR/per person Minimum 25 pers.**

- **Cold selection-**

*Mediterranean salad with marinated Feta cheese and Kalamata olives*

*Fish selection with cream lemon sauce (smoked salmon, trout, mackerel)*

*Meat selection with marinated mushrooms (chicken roulade, pork terrine, Riga Balsam marinated roast beef)*

*Latvian traditional bean salad with beef tongue and red onion*

*Beetroot and herring salad with green peas and homemade mayonnaise*

*Grilled vegetables with herb dip*

*Fresh baked bread assortment with butter*

- **Hot selection-**

*Chicken thighs with tomato & basil sauce*

*Pork neck with whiskey & pepper corn sauce*

*Perch fillet with creamy leek sauce*

*Mashed potatoes*

*Oven baked vegetable*

- **Dessert -**

*Fresh fruits platter*

*Linzertorte*

*Strawberry pistachio cake*

*Cheese cake with chocolate chips*

*Tea, coffee & naturally flavored water*

**Dinner buffet No.2 36.00 EUR/ per person Minimum 25 pers.**

- **Cold selection-**

*Fresh vegetables salad with condiments, three types of marinated cheese, olives, quail eggs*

*Mixed green leaf salad*

*Smoked fish selection accompanied by salmon Tartar with red caviar (smoked salmon, trout, butter fish)*

*Meat selection with marinated vegetables and mushrooms (roast beef, smoked duck, chicken breast, Parma ham)*

*Italian Antipasti (seafood and vegetables)*

*Tiger prawns in crispy dough with Wakame seaweed and Wasabi cream*

*Beef Wellington with green vegetable salad and cherry tomatoes*

*French cheese with grapes*

*Fresh baked bread assortment with butter*

- **Hot selection-**

*Beef medallions in red wine & mushroom sauce*

*Chicken breast with cream spinach sauce*

*Salmon steak with citrus & sesame sauce*

*Potato Gratin*

*Grilled vegetables*

- **Dessert-**

*Fresh fruit platter*

*Chocolate roulade*

*Forest berry crumbe*

*Profiterolles*

*Tea, coffee & naturally flavored water*