

Price: 28€

Celebrate your unforgettable corporate party with us

Banquet menu №1:

Cold snacks:

Assorted pickled mushrooms (White mushrooms, champignons, shiitaki) – 70 g Cold appetizers (pickled cucumber, salo, herring, spring onion, garlic, rye bread with mustard). -130 g Assorted fish (smoked oily fish, salmon semi-salted, smoked tuna) – 20 g Chefs platter (boiled pork, roastbeef, pork rolls, chicken rolls, horseraddish sauce) – 50 g

Salads:

Greek salad – 40 g Chicken caesar salad – 40 g Warm veal salad with vegetables and honey-mustard sauce – 60 g

Hot snacks:

Tartilla roll with suluguni cheese and herbs – 70 g Baked chicken fillet coated with bacon – 100 g

Main course:

Baked pork with georgian sauce – 400 g

Baked potatoes with herbs – 100 g Assorted grilled vegetables – 45 g

Assorted bread – 60 g

Drinks

Uzvar (homemade drink made from dry fruits) – 300 ml Mors (homemade drink made from berries) – 300 ml

Minimum booking from 10 persons

Weight per person - 1185 g