

MENU FOR SPECIAL EVENTS



Canapés served upon arrival

(We recommend choosing 2-3 canapés)

- ◆ Mozzarella and tomato skewers
- ◆ Cheese, grape and olive skewers
- Baked pork and cranberry jam served on oven-baked bread
 - Puff pastry basket with chicken and avocado
- ◆ Spinach and smoked salmon served on oven-baked bread
 - Puff pastry basket with beetroot puree and goat cheese
 - ◆ Asparagus rolls with ham
 - Puff pastry basket with mascarpone and red caviar



Entrée

(please choose 1 starter from the list below or 2-3 canapés)

- ◆ Beetroot carpaccio with goat cheese and rocket salad
 - ♦ Beef tartar
 - ◆ Salmon tartar
 - ◆ Fried tiger shrimp salad
 - Pastry with chicken and spinach





Main Dishes

(Guests should choose from 2-3 pre-selected dishes)

- Beefsteak, potatoes in their jackets, grilled vegetables served in a red wine sauce
 - Pork fillet with a pepper and herb crust, served with a celery and pumpkin pie,
 caramelized onions and a barbecue sauce
 - ◆ Duck breast with risotto, roasted apple and a cranberry sauce
 - ◆ Halibut fillet, served with pumpkin puree, asparagus and a lemon-herb butter sauce
 - ◆ Wild game in a red-wine sauce with root vegetables
 - ◆ Trout fillet (from Vasaknos fishery) with pumpkin puree and asparagus
- ◆ Turkey roll with sun-dried tomatoes and bacon, served with a potato and spinach puree and a tarragon sauce
- Salmon steak with pearl couscous, cucumber and carrot salad and a seafood sauce
- Chicken stuffed with carrots and zucchini with couscous and a mushroom sauce
 - Grilled vegetables with baked goat cheese, wild mushrooms, artichokes and a tomato-basil sauce



Main dishes for children:

- ◆ Sausages with vegetable salad and mashed potatoes (or French fries)
 - ◆ Turkey meatballs with fresh vegetables and couscous
 - Boiled cottage cheese balls with sour cream and jam





Buffet table appetizers

(We recommend choosing 6-7 appetizers)

- ◆ Chicken pate with nuts
- ◆ Parma ham with melon
- Mini steaks with tomato jam
- ◆ Tongue rolls with horseradish and mayonnaise
- ◆ Parmesan cheese basket with Parma ham, mascarpone and sun-dried tomatoes
 - ◆ King shrimp baked with cherry tomatoes and bacon
 - ◆ Herring on potato pancakes with mushrooms
 - ◆ Spring rolls with vegetables and cheese
 - Sushi rice and seaweed rolls with avocado and sun-dried tomatoes
 - Steamed salmon (entire fish) with herb butter and lemon
 - ◆ Marinated salmon roll with avocado
 - ◆ Pork tenderloin stuffed with mushrooms and garlic
 - ◆ Chicken rolls with spinach and smoked salmon
 - Perch and salmon roll with spinach



Salads

(We recommend choosing 3 salads; served on a buffet table)

- Fresh vegetable salad with herb sauce
- Fresh vegetable salad with grilled duck fillet, mandarin orange and melon
 - Greek salad with feta cheese
 - Fresh lettuce and smoked fish salad with olives
 - ◆ Pickled vegetables plate



- ◆ Caesar salad
- Pork fillet salad with apples and peas
- Vegetable sticks with yogurt sauce/herb sauce



Beer and wine snacks

(We recommend choosing 4-6 snacks)

- Cheese plate (brie, blue and hard mature) with olives and jam
 - ◆ Smoked fish from Vasaknos fishery
 - Battered onion rings
 - Assorted dried meats
 - ◆ Smoked pig's ear
 - ◆ Fried bread
 - ◆ Tiger shrimp in panko crumbs
 - ◆ Fried squid rings
 - Spicy chicken drumsticks



Breakfast menu

(Choose 4 dishes; served on a buffet table)

- ◆ Granola with yogurt
- ◆ Assorted cheeses, meats and vegetables
 - ◆ Assorted fruit
- Pancakes with banana/cottage cheese/ham and cheese
 - Fluffy pancakes with mashed berries
 - ◆ Cottage cheese pudding



- ◆ Fried eggs with bacon
- Omelet with spinach
- Sausages with potatoes
 - ◆ Cabbage soup
- ◆ Cold beet soup with potatoes
- Chicken broth with a traditional Lithuanian meat-filled pastry (for additional cost)



Main dishes cooked outdoors

- ◆ Wild game stew with vegetables cooked in a large cast-iron pot in the pergola
 - Paella with seafood
 - ◆ Pork pilaf
 - Grilled kebabs/sausages (served with vegetables and bread)
 - Grilled vegetables and potato halves
 - ◆ Fish soup
 - ◆ Goulash



Refreshments included in the menu price

- Coffee, tea
- ◆ Water with lemon/mint/grapefruit
 - ♦ Home-made berry drink