



REFRESHING BREAK

- Still and sparkling mineral water homemade lemonade or punch
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

4,50 EUR

per person

"MORNING ENERGY" BREAK

- Fruit smoothie (please choose one type from raspberry, strawberry, banana, or honey &cranberry)
- Freshly baked mini croissant
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon

6,80 EUR

per person

"MIDDAY BITE" BREAK 1

- Chicken wrap with tomato salsa and grilled vegetables
- Homemade danish pastry (daily selection)
- Shot of natural yogurt with berry sauce and oatmeal crumbs
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon



"MIDDAY BITE" BREAK 2

- Toast "Skagen" with shrimps
- Crème of goat cheese with sun dried cherry tomato and pumpkin seeds
- Homemade danish pastry (daily selection)
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon

7,20 EUR

per person

"MIDDAY BITE" BREAK 3

- Mini "Buddha Bowl" with crispy chickpeas, vegetables, and sesame dressing
- Seasonal fruit & berry smoothie
- Chocolate muffin
- Still and sparkling mineral water
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Sugar, milk, sliced lemon

7,20 EUR

per person



"TASTE OF LATVIA" BREAK

- Roast beef sandwich with crème of onion marmalade and marinated mustard seeds
- Baltic herring on rye toast, with slightly salted cucumber, beetroot cream cheese and Chopped chives
- "Wind" cake with crème of cottage cheese
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities selection of tea
- Latvian honey and quince jam
- Sugar, milk, sliced lemon

8,70 EUR

per person

"ORIENTAL" BREAK

- Marinated salmon with ponzu sauce and wakame
- Couscous with vegetables and chickpeas
- Eclair cake with mango maracuja crème
- Homemade lemonade or punch
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

8,70 EUR

per person

"GOURMET" BREAK

- Prosciutto and herb`s cured melon in the shot glass
- Quinoa salad with marinated mozzarella
- Beetroot hummus with cucumber salsa and crispy chickpeas
- Coconut panna cotta with seasonal berries
- Fresh orange juice
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

9,80 EUR

per person

"FITNESS" BREAK

- Buckwheat galette with avocado, cucumber salsa and cottage cheese crème
- Chia seed & coconut milk pudding with mango puree
- Fresh fruit salad with lime & honey dressing
- Spinach & cucumber smoothie
- Cranberry lemonade
- Variety of coffee from brewed to bean specialities
- Selection of tea
- Sugar, milk, sliced lemon

8,70 EUR

per person

- Contraction

ADD ITEM TO SELECTED MENU OR CREATE YOUR OWN BREAK

(MINIMUM ORDER – ONE DOZEN OF SELECTED TYPE)



COOKIES & BISCUITS*

- Cheesy puff pastry
- Herbal spicy puff pastry
- Cheese cookie
- Cumin sticks
- Meringue with dried cranberries



per piece

- Oatmeal cookie
- Coconut cookie
- Berry shortbread cookie
- Chocolate cookie
- Almond cookie

1,40 EUR

per piece

*Sugar free and gluten free options are available upon request

DANISH PASTRY

- Raspberry
- Cherry
- Apple
- Cinnamon
- Raisin

1,40 EUR

per piece

- Cottage cheese pastry
- Chocolate cake
- Seasonal fruit & berry pie

1,60 EUR

per piece

• Marzipan cake

2,00 EUR

per piece

ADD ITEM TO SELECTED MENU OR CREATE YOUR OWN BREAK

(MINIMUM ORDER – ONE DOZEN OF SELECTED TYPE)



SANDWICHES & WRAPS*

- Egg's sandwich
- Cheese & vegetables
- Tomato and Mozzarella sandwich

- 1,70 EUR
- per piece

• Blt sandwich

- Ham & cucumbers sandwich
- Grilled chicken sandwich
- Smoked salmon sandwich
- Tuna sandwich

1,90 EUR

per piece

- Shrimp & mackerel wrap
- Chicken caesar wrap
- Slightly salted salmon wrap
- Hummus wrap with grilled vegetables

2,70 EUR

per piece

*Vegetarian, vegan and gluten free options are available upon request

CANAPE & BRUSCHETTA

- Bruschetta with tomato salsa, olives, chick- peas, and parmesan
- Canape with crème of goat cheese, pumpkin seeds, and sundried cherry tomatoes
- Bruschetta with salsa verde, tomato salsa, par- mesan and rucola
- Tortilla with flamed brie and lingonberry apple chutney



per piece

CANAPE & BRUSCHETTA

- Bruschetta with prosciutto, wild mushrooms, cream cheese and grilled bell peppers
- Pye bread canape with roast beef, celery remou-lade, and lingonberry chutney
- Herbs marinated pork canape with mushroom cream cheese and lingonberry chantey
- Bruschetta with eggplant caviar, romesco dressing and baby spinach
- Shortbread tartelette with duck liver pate and cherry onion chutney
- Rye bread canape with marinated herring, beetroot crème, quail egg, and marinated onions
- Bruschetta with spicy chicken fillets, fresh cream cheese and cucumber celery salsa

2,70 EUR

per piece

- Tartelette with grilled baby squids and mussels, aioli and wakame
- Canape with salmon tartare and aioli
- Bruschetta with grilled tiger prawn, mango puree and wakame
- Rye bread canape with beef tartare, grilled bell peppers, and herb aioli
- Bruschetta with tuna tartare, sesame dressing, and guacamole
- Bruschetta with marinated salmon, crème de olive, and quail egg
- Bruschetta with fillet of duck, red wine marinated pear, and smoked bell pepper` cream cheese

2,90 EUR per piece

SWEETS & DESSERTS

ADD ITEM TO SELECTED MENU OR CREATE YOUR OWN BREAK

(MINIMUM ORDER – ONE DOZEN OF SELECTED TYPE)



SWEETS & DESSERTS

- Chocolate muffin
- Berry muffin
- Chocolate brownie
- Chocolate éclair
- Seasonal fruit & berry pie
- Fruit salad with lactose free yogurt crème mini croissant with jam filling
- Yogurt cake
- Chia seed & coconut milk pudding with mango puree
- Éclair with white chocolate crème
- Profitrole with cottage cheese crème
- Citrus tartelette with meringue
- Carrot & orange pie with citrus crème cheese
- Lactose free yogurt cake with citrus fruits
- Tiramisu with amaretto cherries
- Coconut milk Panna Cotta with fresh berries
- Blackcurrant Panna Cotta with shortbread crumbs
- Truffle shot with seasonal fruit & berries layer and foam of cream cheese

2,50 EUR

per piece

- Passion fruit & mango tartelette with meringue
- Chocolate & caramel brownie with toasted nuts
- Green tea matcha brownie with white chocolate
- Seasonal fruit & berry cheesecake
- Crème brule with fresh berries



• Selection of 3 petit four (chocolate truffle, marshmallow, soufflé)

3,80 EUR

per piece

SMOOTHIE SHOTS

- Strawberry
- Blueberry
- Forest berries
- Mango
- Pineapple ginger
- Sea buckthorn
- Chocolate
- Baby spinach
- Beetroot

1,20 EUR

per piece

1,50 EUR

per piece

1,70 EUR per piece

FOOD AND BEVERAGE SERVICE POLICIES AND PROCEDURES

LINEN SERVICE

Linen provided for buffet tables is with our compliments. Additional linen fees will apply for seated banquet, reception tables services and registration table's skirtings.

Banquet round table 120 - 180 cm	7 EUR	White
Conference table 140 x 70 cm	5 EUR	White or light grey
Skirting up to 5 m length	12 EUR	White

PUBLIC HOLIDAY SERVICE FEE

There will be an ADDITIONAL 20% FEE FOR ALL FOOD AND BEVERAGE SERVICES on public holidays, according to official state calendar. At the time of booking the event(s), Atta Centre will notify the customer of estimated labour fees based on the information supplied by the customer.

ALCOHOLIC BEVERAGES

Atta Centre is the sole holder of alcohol license. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility.

A CORKAGE FEE will be charged for any food or beverage not purchased through Atta Centre Catering.

1 psc of glassware	6 EUR / per person
2 psc of glassware	8 EUR / per person
3 and more psc of glassware	12 EUR / per person

STAFFING SERVICE AND MEAL SERVICE HOURS

Meal type	Service type	Service hours	Waiter / per guests
	Coff	ee break	
Coffee break	Standing reception	30 min	1 waiter / 70 guests
	I	unch	
Lunch Buffet	Standing reception	2 hours	1 waiter / 50 guests
Lunch Buffet	Seated service	2 hours	1 waiter / 30 guests
Plated Lunch	Seated service	2 hours	1 waiter / 30 guests
	C	linner	•
Welcome reception	Standing reception	1 hours	1 waiter / 70 guests
Dinner Buffet	Standing reception	3 hours	1 waiter / 50 guests
Dinner Buffet (meal only)	Seated service	3 hours	1 waiter / 30 guests
Dinner Buffet & wine service	Seated service	3 hours	1 waiter / 20 guests
Plated Dinner & wine service	Seated service	3 hours	1 waiter / 20 guests
	Bar	Service	
Cash Bar*Minimum revenue guaranteed 300 EUR / per bar	Standing reception	4 hours	1 bartender / 150 guests
Open Bar*Prepaid beverage service	Standing reception	Selected number of service hours	1 bartender / 200 guests



Please see below the meal service hours and number of staff for minimum service requirements, INCLUDED IN THE MENU PRICE

Please note that any F&B service over and above is a subject of additional labour charge.

The surcharge of 18.00 EUR PER WAITER/PER HOUR will apply if additional service hours are requested.