## COFFEE BREAKS

## COFFEE BREAKS

## 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 <br> 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

## "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

## COFFEE BREAKS



## "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


## "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


## COFFEE BREAKS

## 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

1,20 EUR
per piece

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


## 1,40 EUR <br> per piece

## 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

## COFFEE BREAKS

## ADD ITEM TO SELECTED MENU OR CREATE YOUR OWN BREAK <br> (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 <br> 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


## 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
- 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


## 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 <br> 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

1,20 EUR
per piece

- Mango
- Pineapple - ginger

1,50 EUR
per piece

- Sea buckthorn
- Chocolate
- Baby spinach
- Beetroot

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 $120-180 \mathrm{~cm}$ | 7 EUR | White |
| :---: | :---: | :---: |
| Conference table $140 \times 70 \mathrm{~cm}$ | 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

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.

| Meal type | Service type | Service hours | Waiter / per guests |
| :---: | :---: | :---: | :---: |
| Coffee break |  |  |  |
| Coffee break | Standing reception | 30 min | 1 waiter / 70 guests |
| Lunch |  |  |  |
| 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 |
| Dinner |  |  |  |
| 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 |

