



LUNCH



LUNCH BUFFETS

PRICES LISTED ARE PER GUEST AND BASED ON AN EVENT DURATION UP TO 2 HOURS.

MINIMUM OF 30 GUESTS.

ALL LUNCH BUFFETS INCLUDE STILL INFUSED WATER, FRESHLY BREWED COFFEE, AND SELECTION BLACK & HERBAL TEA.



"DAY-TO-DAY" LUNCH BUFFET

STANDING BUFFET SERVICE – 26.00 EUR / PER PERSON

SEATED BUFFET SERVICE – 28.50 EUR / PER PERSON

SOUP

- Crème of tomato soup with herbs
- Selection of freshly baked homemade bread & rolls

APPETIZERS & SALADS

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic, and italian
- Shortbread tartelette with mussel's stew, seaweed, and cheddar cheese
- Goat cheese salad with blackcurrant marinated beetroots and caramelised pumpkin seeds
- Broccoli salad with duck confit, couscous, grilled bell peppers and ginger-orange dressing

ENTRÉES

- Fillet of Nile perch with puttanesca sauce
- Butter fried chicken breast with curry sauce
- Fried new potatoes with rosemary, thyme and garlic confit
- Lentils with grilled vegetables and salsa verde

DESSERTS

- Homemade forest berry pie
- Yogurt cake

CHEF'S CHOICE LUNCH BUFFET

STANDING BUFFET SERVICE – 24.00 EUR / PER PERSON

SEATED BUFFET SERVICE – 26.00 EUR / PER PERSON

SOUP

- Soup of the day
- Selection of freshly baked homemade bread & rolls

APPETIZERS & SALADS

- Salad bar accompanied with variety of dressings – vinegar, dill, garlic and italian
- Mixed salads of chef's choice, minimum 2 type
- Selection of local cheeses and cured meat platter with various garnish

ENTRÉES

- Daily choice of fish or seafood entrée
- Daily choice of meat or poultry entrée
- Side dishes – minimum of 2 type

DESSERTS

- Homemade cake of the day and fruit pie
- Fruit cocktail



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"RIVERSIDE" LUNCH BUFFET

STANDING BUFFET SERVICE – 27.00 EUR / PER PERSON
SEATED BUFFET SERVICE – 29.00 EUR / PER PERSON

SOUP

- Chicken soup with grandine
- Selection of freshly baked homemade bread & rolls

APPETIZERS & SALADS

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic, and italian
- Bruschetta with chorizo, grilled bell peppers and smoked cream cheese
- Lettuce with korean style carrots, pomegranate seeds, fresh tomatoes & cucumbers, humus, chickpeas, and spicy lemon dressing
- Greek salad with romesco dressing

ENTRÉES

- Fillet of cod with hollandaise – estragon sauce
- Red wine stewed chicken
- Potato gratin with cheese
- Seasonal vegetables fried in herbs

DESSERTS

- Tiramisu with amaretto cherries
- Panna Cotta with berries in syrup

"VIEW" LUNCH BUFFET

STANDING BUFFET SERVICE – 29.00 EUR / PER PERSON
SEATED BUFFET SERVICE – 30.50 EUR / PER PERSON

SOUP

- Fish broth with tomatoes and herbs
- Selection of freshly baked homemade bread

APPETIZERS & SALADS

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic and Italian
- Rucola with fried beetroots, goat cheese, sun dried tomatoes, balsamico and nut's flakes
- "Skagen" shrimp salad with rucola Italian tomato & Mozzarella salad
- Tartelette with salmon mousse and cucumber salsa

ENTRÉES

- Fillet of arctic cod with mussels -spinach sauce
- Chicken breast with mushroom sauce and kale cabbage
- Steamed broccoli and cauliflower with chimichurri sauce
- Oven roasted potatoes with herbs

DESSERTS

- Chocolate cake with berries
- "Wind" cake with raspberries



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"AMBIENCE" LUNCH BUFFET

STANDING BUFFET SERVICE – 32.00 EUR / PER PERSON

SEATED BUFFET SERVICE – 34.00 EUR / PER PERSON

SOUP

- Sorrel soup with wild mushrooms
- Selection of freshly baked homemade bread & rolls

APPETIZERS & SALADS

- Salad bar – lettuce, tomatoes, cucumbers, bell peppers, radish, corn
- Variety of dressings – vinegar, dill, garlic, and italian
- Beetroot humus with cucumber salsa
- Shortbread tartelette with duck liver pate and cherry chutney
- Caesar salad with bacon crisps
- Bean salad with lentils, fillets of chicken and herbs aioli
- Fresh vegetable salad with herb`s cured salmon, crème of avocado, fennel, and orange fillets

ENTRÉES

- Slow cooked pork neck with barbeque sauce
- Fillet of turkey with white wine – citrus sauce
- Stir – fry fillet of white fish with vegetable wok
- Couscous with spinach, olives, and sundried tomatoes
- Basmati rice with herb butter
- Hasselback potatoes with cheese sauce

DESSERTS

- Éclair with berry cream
- Homemade "anthill" cake
- Truffle shot - layered dessert with berry & fruit gel and whipped cream cheese



LUNCH BOX

UNSPECIFIED MENU OF
CHEF'S CHOICE



CHEF'S CHOICE "PICK & GO" LIGHT LUNCH BOXED

16.00 EUR / PER PERSON

- Soup of the day with freshly baked bread or croutons
- Mixed fresh salad of chef's choice
- Mini sandwich
- Homemade cake of the day
- Bottled water

CHEF'S CHOICE "HOT LUNCH" BOX

17.00 EUR / PER PERSON

- Freshly baked bread
- Mixed fresh salad of chef's choice
- Meat or fish main course
- Bottled water



PLATED LUNCH

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CREATE YOUR OWN LUNCH

2 COURSE LUNCH – 18.00 EUR

3 COURSE LUNCH – 25.00 EUR

SOUP

- Vegetable cream soup with croutons and olive oil
- Cream of wild mushrooms with truffle oil and parmesan
- Coconut milk soup with vegetable noodles, salmon fillet and roasted sesame seeds
- Asian chicken noodle soup

APPETIZERS & SALADS

- Quinoa salad with avocado guacamole, sun dried cherry tomatoes, rucola and whipped goat cheese
- Mozzarella with colourful tomatoes and caper`s dressing
- Lettuce salad with herb`s cured brie cheese, lentils, duck confit, pears, and fennel seeds dressing
- Roasted beef with humus, lingonberry – wild mushroom tapenade, parmesan, and herb aioli dressing

ENTRÉES

- Butter fried fillet of chicken with mashed sweet potatoes, caramelised carrots, zucchini pappardelle and red wine – cranberry sauce
- Slow cooked pork steak with potato gratin, pillow of spinach and barbeque sauce
- Butter fried artich cod with spinach, shallots, purple carrot`s puree and white wine – mussel sauce
- Fillet of Nile perch with caper`s sauce, mashed potatoes with chives and haricot beans
- Chickpea – vegetable curry with broccolini and mashed sweet potatoes
- Tomato risotto with green pea & asparagus salsa

DESSERTS

- Seasonal flavours cheesecake
- Crème brule with mango salsa
- Yogurt cake with peaches and almond waffle
- Chocolate brownie with vanilla icecream



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

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