

LUNCH



LUNCH BUFFETS

Prices listed are per guest and based on an event duration up to 2 hours.

Minimum of 25 guests.

All lunch buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.

DAY-TO-DAY LUNCH BUFFET

STANDING BUFFET SERVICE – 28.50 EUR / PER PERSON
SEATED BUFFET SERVICE – 30.50 EUR / PER PERSON

SOUP

- Cream of wild mushroom soup with spicy bread croutons and hint of truffle
- Selection of Latvian freshly baked bread with cream cheese and butter

APPETIZERS & SALADS

- Mozzarella cheese salad with tomatoes, baby spinach, basil pesto and balsamic cream
- Duck confit salad with cous-cous, vegetables, sun -dried tomatoes and olive oil dressing
- Baked beetroot salad with goat cheese Buche, rucola, nuts and maple dressing
- Bruschetta with prosciutto and cream of artichokes

ENTRÉES

- Grilled chicken breast with truffle mushroom sauce
- Baked potatoes with rosemary butter
- Nile perch with white wine - saffron sauce
- Grilled vegetables with greens` pesto

DESSERTS

- Homemade forest berry cake
- Classic vanilla panna cotta with berry sauce

CHEF'S CHOICE LUNCH BUFFET

STANDING BUFFET SERVICE – 26.50 EUR / PER PERSON
SEATED BUFFET SERVICE – 28.50 EUR / PER PERSON

SOUP

- Soup of the day
- Selection of Latvian freshly baked bread with cream cheese and butter

APPETIZERS & SALADS

- Mixed salads of chef's choice, minimum 3 type
- Selection of French cheeses
- Selection of cured meats

ENTRÉES

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

DESSERTS

- Homemade cake
- Fruit or berry pie
- Fresh fruits and berries cocktail



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"RIVERSIDE" LUNCH BUFFET

STANDING BUFFET SERVICE – 30.50 EUR / PER PERSON
SEATED BUFFET SERVICE – 32.50 EUR / PER PERSON

SOUP

- Chicken soup with grenadine, fresh herbs and sour cream
- Selection of Latvian freshly baked bread with cream cheese and butter

APPETIZERS & SALADS

- Farmer salad with Feta cheese, vegetables, fresh herbs pesto and balsamic cream
- Cocktail shrimps' salad with Baby Gem lettuce cherry tomatoes, cucumbers and Thousand Island dressing
- Lentil salad with grilled chicken breast, grilled vegetables, baby spinach and chili oil dressing
- Bruschetta with brie cheese, fig jam and nuts

ENTRÉES

- Red wine stewed chicken meat with root vegetables
- Baked French potatoes with thyme-garlic butter
- Catfish with crayfish sauce
- Vegetable panache with fresh herbs` butter

DESSERTS

- Éclair with cream (Assorted)
- Apple pie

"AMBIENCE" LUNCH BUFFET

STANDING BUFFET SERVICE – 39.50 EUR / PER PERSON
SEATED BUFFET SERVICE – 41.50 EUR / PER PERSON

SOUP

- Tomato cream soup with spicy garlic croutons
- Selection of Latvian freshly baked bread with cream cheese and butter

APPETIZERS & SALADS

- Caesar salad with grilled chicken fillet, crispy bacon, Parmesan cheese and garlic croutons
- Lightly smoked salmon salad with Baby Gem lettuce, fresh cucumbers, cherry tomatoes, green asparagus, quail egg and honey mustard dressing
- Buffalo mozzarella salad with colourful tomatoes, cucumbers, Baby Gem lettuce, fresh herbs pesto and balsamic cream
- Bruschetta with prosciutto and cream of artichokes
- Bruschetta with truffle-mushroom cream and sun-dried cherry tomatoes

ENTRÉES

- Slow cooked pork neck with seeds mustard sauce
- Fillet of grilled chicken with coconut curry sauce
- Potatoes Gratin with aged cheese
- Fillet of Pike perch with shrimp sauce
- Stir Fry vegetables with Asian dressing and nuts
- Basmati rice with herbs

DESSERTS

- Chocolate & caramel brownie with toasted nuts
- Fruits and berries cocktail



LUNCH BOX

Unspecified menu of chef's choice



CHEF'S CHOISE "PICK & GO" LIGHT LUNCH BOX

16.00 EUR / PER PERSON

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

CHEF'S CHOISE HOT LUNCH BOX

17.00 EUR / PER PERSON

- Latvian freshly baked bread with cream cheese
- Mixed fresh salad of chef's choice
- Meat or fish entree
- Bottled water



PLATED LUNCH

Prices listed are per guest and based on an event duration up to 2 hours.

Minimum of 15 guests.

All lunch buffets include still infused water, freshly brewed coffee, and selection black & herbal tea.



CREATE YOUR OWN LUNCH

2 COURSE LUNCH – 19.50 EUR

3 COURSE LUNCH – 26.50 EUR

SOUP

- Beef goulash soup with fresh herbs and sour cream
- Fish soup bouillabaisse with saffron sauce
- Cream of mushroom soup with bread croutons and hint of truffle
- Tom yum soup with tiger shrimp

SALADS

- Buffalo mozzarella salad with colourful tomatoes, basil pesto and balsamic cream
- Beetroot carpaccio with goat cheese, rucola, caramel seeds granola and maple dressing
- Caesar salad with grilled chicken breast, Baby Gem lettuce, crispy bacon and bread croutons
- Paned Cocktail shrimps with Baby Gem lettuce, cherry tomatoes, Thousand Island dressing and Unagi dressing

ENTRÉE

- Grilled chicken breast with potatoes Gratin, baby vegetables and forest mushroom sauce
- Pork fillet with mashed potatoes (or potato mash), green haricots, baby spinach and mustard sauce
- Fillet of Pike perch with peas mash green pea mash, Pak choi and white wine & red caviar sauce
- Fillet of Cod with purple carrot mash, green asparagus and shrimp sauce
- Spinach ravioli with ricotta cheese, tomato sauce and Parmesan cheese

DESSERTS

- Cheesecake with seasonal berries` sauce
- Caramel - chocolate brownies with toasted nuts
- Crème brulee with berry chutney
- Chocolate fondant with vanilla ice cream and passion fruit sauce

