

# New Year's Eve Party Menu

## PASTRY & BAKERY PECIVA

*Homemade bread, baguette, focaccia, brioche,  
grissini, homemade domestic pastry*

*Domaće zemičke, bageti, focaccia, brioche,  
grisine, kiflice, pogača*

## COLD APPETIZERS HLADNA STANICA

*Salad bar  
(fresh seasonal salads, dressings and toppings)  
Salata bar  
(sveže sezonske salate, dresinzi i prelive)*

*Potato salad with bacon and chives  
Krompir salata sa slaninom i vlašcem*

*Fregola sarda with homemade arugula pesto  
Fregola sarda sa domaćim pestom od rukole*

*Couscous salad with turmeric and fresh vegetables  
Kus kus sa kurkumom i svezim povrćem*

*Cheese selection and cold cuts, dry fruit  
(domestic traditional products)  
Selekcija sireva i suhomesnatih proizvoda, suvo koštunjavo voće  
(lokalni tradicionalni proizvodi)*

*Gravalax  
(buckwheat pancake, cream cheese, chives)  
Gravlax  
(blini od heljde, krem sir, vlašac)*

*Sushi station  
(show kitchen)  
Suši stanica  
(stanica uzivo)*

**HOT STATION**  
**TOPLA STANICA**

*Main Course / Glavna Jela*

*Homemade roast veal ribs on traditional way*  
*Pečena teleća rebra pod sačem*

*Pork and chicken "шашлык" (skewer)*  
*Svinjski i pileći šašljik*

*Veal brachiola*  
*Teleće bračiole*

*Sea bream fillet "Orli"*  
*File orade "Orli"*

*Crispy seafood mix (calamari, mussels, shrimps)*  
*Pohovani morski plodovi (lignje, dagnje, gambori)*

*Chicken nuggets*  
*Panirani pileći komadići*

*Garnish / Garniri*

*Broccoli with garlic chips*  
*Brokoli sa čipsom od belog luka*

*Potato wedges with feta cheese*  
*Začinski krompir sa fata sirom*

*Crispy rice with hot mushrooms sauce*  
*Pohovana riza sa pečurkama i ljutim sosom*

*Baked stuffed flavored mushrooms*  
*Zapečene punjene aromatične pečurke*

*Quiche Station / Quiche Stanica*

*Quiche Lorraine*

*Quiche with spinach and mushrooms*  
*Quiche sa spanaćem I pečurkama*

*Quiche with salmon and spice*  
*Quiche sa lososm I mirođijom*

*Carving Station / Carving Stanica*

*Baked pork ham*  
*Pečena svinjska šunka*

*Pork cutlet*  
*Kotlet svinjski*

*Stuffed roast turkey*  
*Punjena pečena ćurka*

*Smoked beef brisket*  
*Juneći dimljeni brisket*

**DESSERTS**  
**SLATKA STANICA**

*Petit fours selection*  
*Selekcija petit fours*

*Chocolate fountain with fruit skewers*  
*Čokoladna fontana sa ražnjićima od voća*

*Fresh seasonal fruit*  
*Sveže sezonsko voće*

*Flambéed pineapple with rum*  
*Flambirani ananas sa rumom i caramel sosom*

**SNACKS**  
**SNACKS STANICA**

*Mini burgers*

*Chicken quesadillas*  
*Pileća kesadilja*

*Chicken kebab*  
*Pileći kebab*

*Tortilla with shrimps*  
*Tortilja sa gamborima*

*Mozzarella with cherry tomato and basil*  
*Mocarela sa ceri i bosiljkom*

**BEVERAGE**  
**PIĆA**

*Package Duration : 5 hours*

*Prosecco Astoria Butterfly (Welcome drink )*

*Water (Still and Sparkling)*  
*Voda (Negazirana i Gazirana)*

*“Bela Novela” Sauvignon Blanc*  
*Erdevik Winery*

*“Trianon Merlot”, Syrah and Cabernet Sauvignon*  
*Erdevik Winery*

*“Pink Punk”, Cabernet Franc, Cabernet Sauvignon and Merlot*  
*Erdevik Winery*

*Brandy Apricot, Plum, Quince and Grappa*  
*Rakije Kajsija, Šljiva, Dunja i Loza*

*Gordons Gin*

*Johnnie Walker Red Label Whiskey*

*Smirnoff Vodka*

*Domestic Herbs Liqueur*  
*Gorki List*

*Cocktails Aperol Spritz & Bellini*  
*Kokteli Aperol Spritz & Bellini*

*Coca-Cola, Fanta, Sprite, Tonic Water,*  
*Bitter Lemon, Coffee and Tea*