

A Taste of Napoca

A meal made to delight the palate

Soup of the day

or

Mixed greens tossed in a balsamic vinaigrette and topped with cherry tomatoes and cucumber

or

Hearts of Romaine tossed in a homemade Caesar dressing topped with freshly shaved Parmigiano Reggiano, crispy bacon and garlic herbed croutons

Pan seared fresh fillet of salmon with herbed pilaf and roasted root vegetables served with a creamy dill sauce

or

Pork Schnitzel

Pork fillet coated with a crisp parmesan crust served with fries and mixed spring greens

or

Oven roasted free range chicken breast smothered with a creamy wild mushroom sauce served with Yukon gold mashed potatoes and chef's vegetables

or

Vegetarian Lasagna served with spring greens and garlic bread

Banoffee Cocktail

(Layers of shortbread crumble, toffee and banana topped with real whipped cream)

or

Chocolate & hazelnut mousse cake

\$29 p/p

*ALL MENUS
come with water, freshly baked bread
served with butter and coffee or tea service
15% gratuity and taxes will be added to all events*