

## COFFEE BREAKS



### WELCOME

(19 kn + PDV)

Coffee / Milk  
Assortment of teas / lemon / honey

Still & sparkling water 0.20  
Assortment of juices 0.20

### LIGHT

(25 kn + PDV)

Coffee / Milk  
Assortment of teas / lemon / honey

Still & sparkling water 0.20  
Assortment of juices 0.20

Sweet & savory pastry

### EXECUTIVE

(35 kn + PDV)

Coffee / Milk  
Assortment of teas / lemon/ honey

Still & sparkling water 0.20  
Assortment of juices 0.20

Sweet & savory pastry

Fresh-cut fruits

### FRESH & HEALTHY

(47 kn + PDV)

Decaf coffee / Milk  
Hot chocolate  
Assortment of teas / lemon / honey

Still & sparkling water 0.20  
Assortment of juices 0.20

Yogurt - solid, liquid, fruit  
Assortment of cereals  
Various bio-pastries

Dried and fresh-cut fruits

### EXQUISITE

(56 kn + PDV)

Coffee / Milk  
Cappuccino – various flavors  
Hot chocolate  
Assortment of teas / lemon/ honey

Still & sparkling water 0.20  
Assortment of juices 0.20

Cold one-bite appetizers – meat, fish, vegetarian  
(2 per person)  
Sweet and fruit one-bite appetizers (2 per person)

## BREAKFAST

### CROATIAN BUFFET

(84 kn + PDV)

Plate of cold meats  
(cooked ham, hard salami,  
"kulenova seka" (Croatian sausage),  
pork chops)

Selection of various cheeses  
(quality Croatian hard, semi-soft and  
cottage cheese)

Butter, cheese spreads, chocolate spreads  
Marmalade, various jams, honey

Domestic savory pastry with  
sesame & poppy seed  
Whole-grain petit pies  
Corn rolls  
Milk pastry

Coffee / Milk (warm and cold)  
Assortment of teas / lemon / honey

Apple, blueberry and orange natural juices  
Mineral sparkling water  
Natural spring water

### AMERICAN BUFFET

(84 kn + PDV)

Waffles, muffins, donuts, pancakes  
Various cereals

Yogurt – solid, liquid, fruit  
Butter, marmalade  
Fresh fruits

Sausages  
Roasted bacon  
Scrambled eggs with cheese,  
ham & vegetables

Oatmeal

Toast (white, corn and whole-grain)  
Assorted bread

Coffee / Milk (warm and cold)  
Assortment of teas / lemon/ honey

Grapefruit, orange and tomato juice  
Mineral sparkling water  
Natural spring water

### HEALTHY DIET BUFFET

(92 kn + PDV)

Various cereals and dried fruits  
Yogurt – solid, liquid, fruit  
Fresh vegetable salad  
Fresh Tropical and Mediterranean fruits

Smoked salmon with horseradish  
Tuna spread

Bread with pumpkin seeds  
Rye and corn bread , baguette  
Toast – corn and whole-grain  
Oatmeal

Mixed grilled vegetables  
Baked tomatoes in foil  
Polenta with Dalmatian spices

Coffee / Milk (warm and cold)  
Assortment of teas / lemon / honey

Fresh squeezed orange, lemon and  
grapefruit juice  
Natural spring water



## QUICK MENU

(58 kn + PDV)

### CLASSIC MENU

Selection of open-face sandwiches  
(meat / fish / veggie)  
4 pieces per person  
~

Mediterranean leaves' salad  
~

Chef's dessert of the day  
or  
Fresh-cut fruits

### MEXICAN MENU

Burritos  
(meat / chicken / veggie)  
~

Tex-Mex salad with vegetables & pasta  
~

Churros  
or  
Fresh-cut fruits

### ITALIAN MENU

Lasagne alla bolognese  
or  
Cannelloni stuffed with feta cheese,  
spinach & cherry tomatoes  
~

Tuscany salad  
~

Tiramisu  
or  
Fresh-cut fruits

### CHINESE MENU

Chop Suey  
(pork with vegetables from the wok)  
or  
Sweet & Sour Chicken  
~

Rice noodle & vegetable salad  
~

Chinese dumplings with coconut  
or  
Fresh-cut fruits



### GERMAN MENU

Beef rolls with bread gnocchi  
or  
Bavarian roast with foiled potatoes  
~

Vegetable & cheese salad  
~

Schwarzwald cake slice  
or  
Fresh-cut fruits

## CHEF'S OFFER

(70 kn + PDV)

### (EXAMPLE)

**Soup 1:** Clear chicken soup  
**Soup 2:** Cream soup with three types of mushrooms

**Main course 1:** Chicken soté with vegetables  
**Main course 2:** Fine roasted pork  
**Main course 3:** Stew beef  
**Main course 4:** Chinese style turkey

**Vegetarian dish:** Couscous with vegetables & seitan  
**Fish dish:** Black squid risotto

**Side dish 1:** Mashed potatoes  
**Side dish 2:** Pasta with cabbage  
**Side dish 3:** Creamy rice

Assorted bread  
Fresh seasonal salad with Italian dressing

Chef's dessert of the day



**6-20 persons: 1 main course + 1 side dish**  
**More than 20 persons: 2 main courses + 2 side dishes**

## LUNCH / DINNER

(86 kn + PDV)

### COLD BUFFET 1

Dalmatian prosciutto  
with melon, olives & grissini  
Mixed green & black olives

Selection of various domestic and  
foreign cheeses with fruits & nuts  
Champignons and cheese strudel

Marinated grilled vegetables  
with sesame oil & soya sauce  
Greek salad with feta cheese  
Oriental chicken salad

Assorted bread & pastry

Lido domestic cookies  
Designed sweet desserts in small cups

### COLD BUFFET 2

Istrian prosciutto with pepper  
Quality cheese selection  
with dried fruits & almonds

"Kulenova seka" and "kulen"  
(Croatian sausages) with hot peppers  
Salmon mousse

Octopus salad with diced potatoes  
Chicken & red cabbage salad  
Forest foods salad  
(rugula, chestnuts, asparagus, mushrooms, pine nuts,  
pasta, cherry tomato)

Assorted bread & pastry

Cherry & apple strudel with cinnamon  
Lido domestic cookies  
Designed sweet desserts in small cups

### COLD BUFFET 3

Domestic ham baked in bread,  
cut in front of guests

Fresh grated horseradish  
Cottage cheese & sour cream with chives

Turkey fillet in lemon sauce  
Various terrines –  
fish, chicken and vegetarian

Salad with beef,  
vegetables & peanuts  
Salad with baby mozzarella &  
mini cherry tomatoes  
Octopus salad with capers  
Mexican salad

Lido domestic cookies  
Designed sweet desserts in small cups  
"Panna cotta" with raspberries and forest fruits  
served in champagne glasses



## LUNCH / DINNER

(98 kn + PDV)

### COLD-WARM BUFFET 1

Dalmatian prosciutto  
Ham delight  
Mousse of tuna & capers  
Marinated cheese with nuts

Greek salad with olives, feta & origano  
Fresh salad from the market

Gnocchi in cream cheese

Chicken dumplings with ham & cheese  
in grappolo sauce  
Cod sticks à la Parisienne

Fragrant rice  
Crunchy vegetables from the wok with soy sauce

Assorted bread from the basket

Fresh-cut fruits  
Large selection of Lido desserts

### COLD-WARM BUFFET 2

Pannonian cold meat slices  
Sweet pepper  
Cottage cheese dumplings in four colors  
(pepper, sesame seeds, poppy seeds, curry)

Creamy salad with pasta, ham & cheese  
Mexican salad with sausages & chicken  
Fresh salad from the market

Lasagna with olives & seafood

Chicken rolls with cheese & spinach in bacon sauce  
Pork medallions in mushroom sauce

Rice with herbs in butter  
Red purée mashed with extra virgin olive oil

Assorted bread from our oven

Fresh-cut fruits  
Lido dessert rapsody



## LUNCH / DINNER

(98 kn + PDV)

### COLD-WARM BUFFET 3

Pork neck baked in bread  
with freshly grated horseradish & onions  
Fresh cottage cheese  
with sour cream & red pepper  
Slavonian salami with peppercorns

Mozzarella Caprese  
Potato salad with pumpkin seed oil  
Fresh seasonal salad

Baked Zagorje strudel from our patisserie

Fine pork roast in mustard,  
deglazed with beef soup  
Antique style homemade chicken

Crusted potatoes  
"Mlinci" (thin dried flatbread)

Rustic bread basket

Fresh-cut fruits  
Cakes & Sweets by Lido

### COLD-WARM BUFFET 4

Homemade mini ham from grandma's oven  
Horseradish sauce  
Chicken nuggets with sweet & sour dip

Strudel with wild mushrooms & pancetta

Sliced cabbage salad with carrots,  
yogurt & raisins  
Cold-warm turkey salad  
Fresh seasonal salad

Tex-mex orzotto  
with chicken & vegetables

Pork loin with plums  
„Žgvacet" (stew made from chicken,  
vegetables, pasta and red wine)

Homemade gnocchi  
Rice with spinach

Rustic bread basket

Fresh-cut seasonal fruits  
Cakes & Sweets by Lido



### COLD-WARM BUFFET 5

Shrimp dumplings in sweet & hot sauce  
White fish terrine with salmon  
Hake & shrimp strudel

Seafood salad with cherry tomatoes  
Lukewarm salad of squid & chickpeas  
with diced potatoes  
Fresh seasonal salad

Red risotto with rosemary & squid

Chicken sticks in dill sauce  
Dalmatian style finest hake  
with homemade olive oil

Stewed rice with corn  
Potato slices

Homemade bread basket

Fresh-cut seasonal fruits  
Cakes & Sweets by Lido

## COCKTAIL

### **COLD COCKTAIL #1** **(3 one-bite appetizers per person)** (38 kn + PDV)

Spring rolls with sweet chili sauce  
Cheese & herb balls  
Four-cheese canapés  
Canapés with prosciutto  
Canapés with ham  
Canapés with tuna & anchovy pâté

Grisinis with prosciutto  
Cheese & vegetables on the sticks  
Marinated cheese served in cups  
Diced polenta with Istrian prosciutto

Teriyaki chicken skewers  
Stuffed cherry tomatoes  
Short crust "baskets" stuffed with chicken pâté



### **COLD COCKTAIL #2** **(6 one-bite appetizers per person, 4 salty + 2 sweet)** (76 kn + PDV)

Spring rolls with sweet chili sauce  
Mini Quiche Lorraines  
Cheese & herb balls  
Short crust "baskets" stuffed with chicken pâté

Canapés with prosciutto / Four-cheese canapés  
Canapés with truffle pâté / Canapés with tuna & anchovy pâté  
Canapés with red & black caviar

Octopus salad in cups  
Marinated vegetables with sesame in cups  
Smoked salmon with horseradish pâté served in spoons

Chicken skewers in dijon mustard / Teriyaki chicken skewers  
Toast triangles with tuna paté  
Squid & chickpea salad served in cups  
Sushi (selection)  
Bruschette – meat, fish & veggie  
Couscous with gorgonzola

Cakes & sweets by Lido  
Designed sweet desserts (snacks) in a cup  
Various chocolate pralinés



## COLD-WARM COCKTAIL #3

(115 kn + PDV)

**(10 one-bite appetizers per person, 7 salty + 3 sweet)**

Mini Quiche Lorraines  
Cheese & herb balls  
Short crust "baskets" stuffed with chicken pâté  
Canapés with prosciutto / Four-cheese canapés  
Canapés with ham / Canapés with artichokes  
Canapés with truffle pâté  
Canapés with tuna & anchovy pâté  
Meat, fish & veggie bruschetti  
  
Couscous with gorgonzola  
Octopus salad in cups  
Marinated cheese in cups  
Spring rolls with sweet chili sauce / Teriyaki chicken skewers  
Sushi (selection)  
  
Baked mini "štrukle" (pastry with cottage cheese)  
Chicken & zucchini skewers  
Bavarian pork skewers  
Dried prunes wrapped in Dalmatian bacon  
Bread crumbed chicken with sesame  
Breaded octopus tails  
Turkey meatballs with black truffles  
Dalmatian meatballs with olives  
Adriatic tuna mini steak in sesame  
  
Various pastry mini rolls  
  
Cakes & sweets by Lido  
Various chocolate pralines  
Designed sweet desserts (snacks) in cups  
Dark chocolate mousse with cherries in cups



## COLD-WARM COCKTAIL #4

(140 kn + PDV)

### (10 one-bite appetizers per person, 7 salty + 3 sweet)

Veggie "sarmas" / Lamb "sarmas"  
 Crunchy Sweet & Sour chicken pralines  
 Prawns in tempura / Tex-mex rice  
 Baked fish paté / Mini-štrukli  
 Mini ragú of exquisite fish & seafood served with polenta  
 Marinated anglerfish medallions on fennel & beet polenta  
 Zagreb's pork & bacon skewers / Mozzarella & bacon skewers  
 Bread crumbed champignons & oyster mushrooms  
 Dried prunes wrapped in Dalmatian prosciutto  
 Mini beefsteak cuts with green homemade gnocchi in mushroom sauce  
 "Stubica" pork tenderloin stuffed with dried plums, with green gnocchi, served on a the stick  
 Dalmatian prosciutto with melon purée  
 Cannelloni with duck curd & zucchini in Pecorino cream with marinated grapefruit  
 Brie cheese on glazed pears and sage honey  
 Bass fish fillet in Sousvide with citrus Espumas  
 Cold whipped beef carpaccio with strawberries & Scamorzo cheese in aceto balsamico  
 Barbecue chicken wings  
 Chicken nuggets in yogurt & mint  
 Salmon & baby shrimp galettes in saffron  
 Zucchini medallion gratin with mozzarella & dried tomatoes  
 Tartar sauce of octopus, baby shrimp & truffles  
 Cold scrambled eggs with crunchy bacon, radicchio & walnuts  
 Designed sweet desserts (snacks) in cups  
 Mouss with cherries & strawberries / Dark chocolate mousse with truffles  
 Mini Ischler cookies with Chocolate / Macaroni - various sorts  
 Apricot rings / Strawberries in chocolate  
 Grapes on the stick topped with white chocolate  
 Crunchy "little heaps" with almonds  
 Lido Pralines / Meringue with fruits / Marzipan sushi  
 Ferrero Rocher / Various mignons



## BEVERAGES



### PAKET #1

(19 kn + PDV)

Assortment of juices 0.20  
Mineral sparkling water 0.20  
Natural spring water 0.20  
Coffee, tea

(3 cups or drinks per person)

### PAKET #2

(34 kn + PDV)

Assortment of juices 0.20  
Mineral sparkling water 0.20  
Natural spring water 0.20  
Coffee, tea

Local beer 0.33  
Graševina Ilok quality wine  
Plavac Tomić quality wine  
(3 cups or drinks per person)

### PAKET #3

(67 kn + PDV)

Assortment of juices 0.20  
Mineral sparkling water 0.20  
Natural spring water 0.20  
Coffee, tea

Malvazija Agrolaguna quality wine  
Cabernet Sauvignon quality wine  
Local beer 0.33  
(4 cups or drinks per person)

### PAKET #4

(91 kn + PDV)

Assortment of juices 0.20  
Mineral sparkling water 0.20  
Natural spring water 0.20  
Coffee, tea

Graševina Ilok quality wine  
Plavac Tomić quality wine  
Beer (bottled) 0.33  
(5 cups or drinks per person)

### PAKET #5

(109 kn + PDV)

Assortment of juices 0.20  
Mineral sparkling water 0.20  
Natural spring water 0.20  
Coffee, tea

Cavollino Semi Seco  
Malvazija Agrolaguna quality wine  
Cabernet Sauvignon quality wine  
Beer (bottled) 0.33  
(5 cups or drinks per person)

### PAKET #6

(126 kn + PDV)

Assortment of juices 0.20  
Mineral sparkling water 0.20  
Natural spring water 0.20  
Coffee, tea

Chardonnay Belje quality wine  
Merlot Belje quality wine  
Beer (bottled) 0.33  
(5 cups or drinks per person)