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CELEBRATE YOUR
WEDDING

AT RADISSON BLU —

FEEL THE DIFFERENCE

radissonhotels.com/blu

CHOOSE COLD & DESSERTS

BRONZE MENU

Welcome canapés

- Canapé with brie cheese and fig jam 1 piece
- Canapé with shrimps, quail egg and arugula salad 1 piece

Cheese platter

- Brie, Blue, Parmesan, Talsu 50g

Cold cuts

- Chorizo, Salami, Pork ham 50g

Appetizers

- Parma ham salad with dried cherry tomatoes, arugula salad and truffle sauce 50g
- Mixed salad leaves with vegetables and marinated Feta cheese 50g
- Marinated olives 20g
- Freshly baked bread and butter

Desserts

- Honey cake 50g
- Berry tartelette 40g
- Fruit salad with mint and honey 50g

PRICE 22,50 EUR PER PERSON

SILVER MENU

Welcome canapés

- Canapé with marinated pepper, blu cheese and fresh basil 1 piece
- Canapé with smoked salmon and cream cheese 1 piece

Fish platter

- Marinated salmon, cold smoked butterfish, hot smoked mackerel 50g

Cold cuts

- Cold smoked pork, chorizo, Parma ham 50g

Appetizers

- Fresh and marinated vegetable crudities with dipping sauces 80g
- Nicoise salad with marinated tuna, beans, and black olives 50g
- Capresse salad – Tomatoes with mozzarella cheese 50g
- Mixed salad leaves with vegetables and olive oil vinaigrette 50g
- Marinated olives 25g
- Freshly baked bread and butter

Desserts

- Chocolate cake with nuts 40g
- Mascarpone cheese cake 50g
- Freshly sliced fruit platter 50g

PRICE 27 EUR PER PERSON

GOLD MENU

Welcome canapés

- Bruschetta with tomato relish and parma ham 1 piece
- Canapé with mozzarella cheese and cherry tomatoes 1 piece

Fish platter

- Marinated salmon, hot smoked trout, cold smoked halibut, hot smoked mackerel) 60g

Cheese platter with grapes and crackers

- Brie, Blue, Parmesan, Talsu 50g

Cold cuts

- Salami, chorizo, Parma ham 50g

Appetizers

- Caesar salad with bacon and bread croutons 60g
- Fresh and marinated vegetable crudities with dipping sauces 40g
- Nicoise salad with marinated tuna, black olives, anchovies and mustard dressing 60g
- Capresse salad – Tomatoes with Mozzarella cheese 60g
- Mixed salad leaves with walnuts, basil marinated Feta cheese and balsamic- olive oil vinaigrette 70g
- Freshly baked bread and butter

Desserts

- Italian Tiramisu 50g
- Rhubarb pie with vanilla sauce 40g
- Vanilla Panna cotta with berry coulis 50g
- Freshly sliced fruit platter 50g

PRICE 32 EUR PER PERSON

CHOOSE HOT DISHES

BRONZE MENU

Grilled pork fillet, sweet potato fondant, haricot beans and chorizo in red wine sauce
or

Grilled salmon fillet with mashed potatoes, seasonal vegetables and butter sauce

25 EUR PER PERSON

SILVER MENU

Grilled sea bass fillet with asparagus risotto, pok choi and lemon sauce
or

Grilled corn chicken fillet, parsnip purée, broccolini and ginger sauce

27 EUR PER PERSON

GOLD MENU

Veal entrecote with potato gratin, grilled vegetables and red wine sauce
or

Grilled salmon fillet with parmesan polenta, spinach and crayfish sauce

35 EUR PER PERSON

CREATE YOUR OWN

Please choose not more than 2 dishes

Grilled pork fillet with sweet potato fondant, haricot beans & chorizo and red wine sauce **16 EUR**

Grilled corn chicken with parsnip puree, broccolini and ginger sauce **18 EUR**

Grilled sea bass with asparagus risotto, pok choi and lemon sauce **19 EUR**

Grilled salmon fillet with mashed potatoes, seasonal vegetables and butter sauce **21 EUR**

Grilled salmon fillet with parmesan polenta, spinach and crayfish sauce **21 EUR**

Veal entrecote with potato gratin, grilled vegetables and red wine sauce **25 EUR**



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