



FORUM
ZAGREB
MENU



BREAKFAST



CROATIAN BUFFET

Croatian cold cuts – Zagorje boiled ham, Pannonia salami and **kulenova** seka (traditional Croatian sausage)

Quality Croatian cheeses – semi-soft cheeses from the island of Pag and Veronika cottage cheese with sour cream

Toast with Dalmatian **pancetta** and fig jam

Spreads – butter, cream cheese spread, chocolate spread, honey, **marmelade** and fruit spread

3 types of bagels – classic, with seeds, corn / **Apple strudel** and **puff pastry sticks** with cheese and spinach

Coffee, milk / **assortment** of teas, lemon and honey / apple juice, blueberry juice, orange juice / still and sparkling mineral water

AMERICAN BUFFET

Mini **doughnuts**, pancakes and muffins / **Cornflakes** – chocolate or classic with fruits

Yogurt – fruit, liquid / Spreads – butter, cream cheese spread and chocolate spread

Mini sausages, cocktail frankfurters and fried bacon / grilled vegetables / boiled eggs

Bagels - triangle toast, seed, classic and corn **baguette** / Berry filled puff pastry

Coffee, milk / **assortment of** teas, lemon and honey / apple juice, blueberry juice, orange juice / still and sparkling mineral water

HEALTHY DIET BUFFET

Cereals – muesles, dried fruits / Yogurt – fruit, liquid / Quinoa salad with pepper and peas

Avocado tortillas / Chickpeas and olive oil spread / Fresh sliced fruit

Cooked **broccoli with almonds** / Chicken skewers with vegetables and olive oil / Polenta with mozzarella and tomato

Seed puff pastries, rye and corn bread, brown and golden toast

Coffee, milk / assortment of teas, lemon and honey / **apple juice**, blueberry juice, orange juice / still and sparkling mineral water

LUNCH/ QUICK MENU

AMERICAN: **Fried Chicken** wings / blue cheese dressing or pork ribs in BBQ sauce / Country potatoes, Coleslaw salad with carrot and raisins. American **pancakes** with fruit topping or fresh sliced fruit

MEXICAN: Enchilada **Rancheros** (sausage, pepper, peas, onion, meat sauce) or **Chilli con carne** with rice and pulses, Mexican salad with fried vegetables and pasta, **Churros or Fresh sliced fruit**

ITALIAN: **Tortellini** with cheese in **Napolitana** sauce or risotto **Milanese** with chicken and rucola / **Tuna salad** with vegetables and pasta / **Panna Cota** with caramel dressing or **fresh sliced** fruit

SPANISH: Spanish tortilla or **Paella** / **Pimientos Fritos** (marinated fried peppers) / **Pineapple** Carpaccio or sliced fruit

FRENCH: Baked **pancakes** with ham and cheese or fried pancakes with mushrooms / French salad with carrot, peas, celery, apple and potatoes / Pancakes stuffed with **vanilla** with **berry dressing** or **fresh sliced** fruit

CHEF'S OFFER – example

Soup: Chicken soup or **Creamy vegetable** soup, A wide selection of bread and bagels

Main course 1: Chicken Zucchini casserole with cheese / Creamy rice curry or

Main course 2: Beef Sauté with **champignons** / Pasta with Mediterranean herbs

Main course 3: Sirloin with walnut sauce / dumplings, **Vegetarian dish:** Vegetable lasagne, **Daily fish dish**

Assorted bread, Fresh seasonal **salad** with Italian dressing and Chef's **dessert** of the day

COLD BUFFET - LUNCH / DINNER

COLD BUFFET 1

Istrian prosciutto rolls with melon cubes, *Kulenova seka* of Slatina (traditional Croatian sausage) with roasted peppers and baby onions

Cold veal roast with glazed cherry tomatoes, Varieties of cottage cheese with fresh pepper, Mediterranean herbs and olives

Toast with pancetta and fig jam

Cuttle-fish salad with white beans and vegetables, **Caprese** salad with Genova pesto, Creamy Vegetable Chicken salad with chili sauce

Classic, seed and corn baguette

Wide selection of mini cream cakes, Sliced fruit palette

COLD BUFFET 2

Smoked boiled ham baked in bread with horseradish sauce, Liptauer cream with chives and yogurt

Tramezzini with prosciutto, ricola and olives, Vegetable spring rolls with honey and chili sauce

Sirloin mignons with mushroom *pâté* and spinach cream

Caesar salad, Seafood salad with pasta and dill

Mediterranean vegetable salad with Fetakos crumbled cheese and olives

Classic, seed and corn baguette

Homemade mini custard cakes / Cream puffs, Sliced fruit palette

COLD BUFFET - LUNCH / DINNER

COLD BUFFET 3

Homemade smoked pork neck with sour baby onions, *Težački sir* (a hard Dalmatian cow cheese) and Pag cheese (a semi-hard trapist) with dry figs and olives, Vol-au-vents filled with tuna *pâté*
Skewers with mozzarella, cherry tomatoes and basil, Grilled zucchini cubes with feta and thyme
Shark salad with potatoes and black olives, Tomato salad with emmentaler and pumpkin oil
Baked chicken salad with pasta and Aurora sauce
Classic, seed and corn baguette
Apple strudel / Sour cherry strudel, Fresh sliced fruit

COLD BUFFET 4 (FISH)

Quiche Lorraine with vegetables, White fish carpaccio with orange and olive oil sauce
Mini wrap with vegetables and baby shrimps / cold taco sauce, Tuna tartare on buttered toast
Waldorf salad, Marinated white fish fillets on a bed of salad leaves with onion rings and capers
Tuna salad with pasta, anchovies and cocktail sauce
Classic, seed and corn baguette
Banana and apple cake, Fresh sliced seasonal fruit



COLD-WARM BUFFET - LUNCH / DINNER

COLD-WARM BUFFET 1

Istrian prosciutto rolls with melon cubes, *Kulenova seka* of Slatina (traditional Croatian sausage) with roasted peppers and baby onions)

Cold veal roast with glazed cherry tomatoes , Varieties of cottage cheese with fresh pepper,

Mediterranean herbs and olives , Toast with pancetta and fig jam

Cuttle-fish salad with white beans and vegetables, **Caprese** salad with Genova pesto

Creamy Vegetable Chicken salad with **chilli** sauce, Baked sticks filled with curd and spinach,

Grilled chicken thigh/sage sauce/ potato al forno

Hake croquettes with creamy rice and peas, Pork ribs in BBQ sauce / sweet & **sour sauce** / wok vegetables

Seasonal salads with various dressings

Classic, seed and corn baguette

Wide selection of mini cream cakes

Sliced fruit palette

COLD-WARM BUFFET 2

Smoked boiled ham baked in bread with horseradish sauce, Liptauer cream with chives and yogurt

Tramezzini with prosciutto, ricola and olives , Vegetable spring rolls with honey and **chilli** sauce

Sirloin mignons with mushroom *pâté* and spinach cream

Caesar salad, Seafood salad with pasta and dill

Mediterranean vegetable salad with Fetakos crumbled cheese and olives

Baked salty sticks with pancetta and cottage cheese, Chicken nuggets with dumplings and blue cheese sauce

Pork hock with light truffle cream sauce and stewed potatoes, Squid stew with **pasta** and rucola

Seasonal salads with a variety of dressings

Classic, seed and corn baguette

Homemade mini custard cakes / Cream puffs, Sliced seasonal fruit palette

COLD-WARM BUFFET - LUNCH / DINNER

COLD-WARM BUFFET 3

Homemade smoked pork neck with sour baby onions, *Težački sir* (a hard Dalmatian cow cheese) and

Pag cheese (a semi-hard trapist) with dry figs and olives, Vol-au-vents filled with tuna pâté

Skewers with mozzarella, cherry tomatoes and basil, Grilled zucchini cubes with feta and thyme

Shark salad with potatoes and black olives, Tomato salad with emmentaler and pumpkin oil

Baked chicken salad with pasta and Aurora sauce

Baked Zagorje *štrukli* (a traditional pastry with cheese) with cream, Sailor's risotto with mussels and thin slices of grated cheese

Seasoned pork roast with potatoes made under the baking lid, Chicken sticks with peanut sauce and dumplings

Seasonal salads with various dressings, **Classic, seed and corn baguette**

Apple strudel/ Sour cherry strudel

Fresh sliced seasonal fruit

COLD-WARM BUFFET 4 (FISH)

Quiche Lorraine with vegetables, White fish carpaccio with orange and olive oil dressing

Mini wrap with vegetables and baby shrimps / cold taco sauce, Tuna tartare on buttered toast

Waldorf salad, Marinated white fish fillets on a bed of salad leaves with onion rings and capers

Tuna salad with pasta, anchovies and cocktail sauce

Baked Vegetable Burritos with cream, Fish casserole with sweet potato

Baby shrimp risotto / curry / cherry tomatoes, Haddock fillets with creamy rice and capers

Seasonal salads with a variety of dressings

Classic, seed and corn baguette

Banana and apple cake

Fresh sliced seasonal fruit

COCKTAILS 

COLD COCKTAIL #1 (3 one-bite appetizers per person)

Mini **Quiche Lorraines**, Spring rolls with sweet chili sauce

Homemade *pečenica* (smoked pork loin) rolls with baby onions

Ham cubes baked in mini *buhle* (traditional sweet yeast dumplings) with horseradish sauce

Marinated cheese cubes served in cups, Tramezzini with prosciutto, ricola and olives ,

Mini wraps filled with vegetables and baby shrimps/ cold taco sauce

Mini mozzarella and basil cherry tomato skewers served in cups

Canape prosciutto bites, Camembert canapes with cheese, walnuts and honey

Canapes with tuna mousse

COLD COCKTAIL #2 (6 one-bite appetizers per person)

Vegetable spring rolls with sweet chili sauce, Dalmatian **prosciutto with melon puree**

Homemade *pečenica* (smoked pork loin) rolls with baby onions

Ham cubes baked in mini *buhle* (traditional sweet yeast dumplings) with horseradish sauce

Marinated cheese cubes served in cups, Mini wraps filled with vegetables and baby shrimps/ cold taco sauce

Homemade **bruschettes** - meet/fish/veggie

Mozzarella and cherry tomato salad in cups, Mexican salad served in small jars

Marinated vegetables with sesame served in small cups, Cocktail fish salad with cucumber and mango served in cups

Creamy Chicken and chilli vegetables salad in cups

Designed mini bites, Raffaello balls / **Ferrero** balls

Baked fruit baskets with vanilla cream, Mini doughnuts (fruit, chocolate)

Fruit snacks in cups

COCKTAIL 

COLD-WARM COCKTAIL #3 (10 one-bite appetizers per person)

Spring rolls with sweet chili sauce, **Chicken** Lollypop in BBQ sauce, Ham cubes baked in mini *buhle* (traditional sweet yeast dumplings) with horseradish sauce
Tramezzini with prosciutto, ricola and olives, Mini wraps filled with vegetables and baby shrimps/ cold taco sauce

Canape prosciutto bites, Camembert canapes with cheese, walnuts and honey

Canapes with tuna mousse, Smoked salmon rolls with cheese cream on blinis

Mozzarella and cherry tomato salad in cups, Mediterranean salad with salty cheese in cups

Shark salad with dark bread croutons in jars, Creamy chicken and chilli vegetables salad in cups

Baked mini *štrukli* (a traditional pastry with cheese) in a ceramic casserole, Black risotto with cuttlefish and gorgonzola served in jars

Tagliatelle with smoked salmon and dill sauce served in jars, Sirloin mignons on potato puffs with boletes

Fried cheese cubes in black and white sesame, Turkey vegetable rolls with guacamole, White fish fillet with saffron sauce and baby spinach balls

Mini homemade bagels

Designed sweet snacks, Mini American doughnuts, Mousses in cups, Flavored dry cookies, Chocolate ishlars / Fruit basket cake

Fruit skewers with white and black chocolate



WINE LIST

WHITE WINES (0,75l)

Matošević Alba Malvazija	150,00kn
Krauthaker Graševina (Premium quality wine)	150,00kn
Arman Malvazija	135,00kn
Benvenuti Malvazija	165,00kn
Iločki Traminac (quality wine)	81,00kn
Iločka Graševina (selected)	81,00kn
Kabola Malvazija	156,00kn
Laguna Malvazija Festigia	171,00kn
Korlat Rose	180,00kn
Rossi Malvazija	123,00kn
Toljanić Žlahtina	102,00kn
Plenković Pošip	234,00kn

RED WINES (0,75l)

Rossi Teran	213,00kn
Belje Cabernet Sauvignon	171,00kn
Belje Merlot	81,00kn
Catunar Merlot	81,00kn
Laguna Merlot	84,00kn
Miličić Plavac	87,00kn
Zigante Teran	114,00kn
Skaramuča Plavac Mali	84,00kn
Antunović Crni Pinot	165,00kn
Degrassi Teran	210,00kn
Plenković Plavac	240,00kn

VAT not included