

CATERING MONTENEGRO



CONTACT

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WEDDING MENU

COURSE 1

Hladna predjela / Cold appetizers

1. Tradicionalni crnogorski pjat
(njeguski prsut, sir iz ulja, dimljeni sir, sir sa biljem, masline)

Traditional Montenegrin dish
(njeguska prosciutto, oil cheese, smoked cheese, cheese with herbs, olives)

2. Rolovana tunjevina punjena musom od guscje dzigerice sa limun sosom
Rolled tuna, stuffed with goose liver mousse with lemon sauce

3. Riblji tanjir - tartar od tune, marinirani gambori, pohovane školjke
Fish plate - tuna tartare, marinated prawns, fried mussels

4. Govedji karpaco sa rukolom i parmezanom
Beef carpaccio with rucola and parmesan

5. Karpaco od hobotnice sa pecenom paprikom i citrusima
Octopus carpaccio with roasted peppers and citrus

180g per person

COURSE 2

Topla predjela / Warm appetizers

1. Rolovani patlidzan punjen krem sirom
Rolled eggplant stuffed with cream cheese

2. Rizoto sa mix pecuraka sa pecenim lesnicima
Risotto with a mix of mushrooms and roasted hazelnuts

3. Ravioli sa spanacem i rikotom u krem sosu od zalfije
Ravioli with spinach and ricotta in sage cream sauce

4. Flambirani gambori na podlozi od palente
Flambe shrimps on a base of polenta

250g per person

COURSE 3

Salate / Salads

1. Rukola salata sa parmezanom, kruskom i serijem
Rucola salad with parmesan, pear and cherry tomatoes

2. Kapreze salata sa pestom i hrskavim lesnicima
Caprese salad with pesto and crispy hazelnuts

3. Dimljena paprika sa semenkama i balzamiko dresingom
Smoked paprika with seeds and balsamic dressing

4. Pecena cvekla sa mladim sirom i rukolom
Roasted beets with young cheese and rucola

180g per person

COURSE 4

Glavna jela / Main dishes

1. Confit rep grdoba sa rizotom od safrana i svezim klicama
Confit monkey tail with saffron risotto and fresh sprouts

2. Grilovani file brancina sa restovanom blitvom i aromatizovanim serijem
Grilled sea bass fillet with roasted chard and flavored cherry tomatoes

3. Juneci medaljoni sa sotiranim povrccem i pireom od celera
Beef medallions with sauteed vegetables and celery puree

4. Svinjski medaljoni u slanini sa mladim krompirom, mrkvom sa sosom demiglas
Pork medallions on bacon with young potatoes and carrots with demiglas sauce

5. Tuna stek sa nudlama od povrca na pireu od mrkve i sosom od limete
Tuna steak with vegetable noodles on carrot puree and carrot sauce

5. Juneci kotlet na podlozi od slatkog kukuruza, parmezanom i grilovanom boranijom u krem sosu
Lamb cutlet with a base of sweet corn, parmesan and grilled green beans in cream sauce

300g per person

Cijena zavisi od zahtjeva klijenata i broju courseva koje zeli.
Price is determined per client requirements and the number of courses requested.