

# Banquet menu

---

BANQUET MENU I  
BANQUET MENU II  
BANQUET MENU III  
BANQUET MENU IV  
COFFEE BREAKS  
SAVORY SNACKS  
SWEET SNACKS  
HEALTHY SNACKS  
VEGETARIAN MENU

---



# BANQUET MENU

*Offer valid for groups of 20 or more*

Option I  
(35.00€ / per person)

## Appetizers & Salads

Mini potato pancakes with herring fillet and cottage cheese & herb cream

Assorted meat and cheese platter

Green leaf salad with grilled zucchini, apple slices, and dried cranberries

Classic Caesar salad with chicken fillet and Parmesan cheese

Whipped goat cheese and beetroot salad with crispy rye bread, fresh sprouts, and pumpkin seed oil

## Main Courses

Chicken fillet with oven-roasted carrots, whipped parsnip purée and Demi glace sauce

Tender and juicy roast pork with herb-roasted potatoes, carrot cream, and broth sauce

## Mini Desserts

Carrot cake with cream cheese frosting and crushed walnuts

*Coffee, tea, water and bread basket are included in the price*



# BANQUET MENU

*Offer valid for groups of 20 or more*

**Option II**  
(40.00€ / per person)

## Appetizers & Salads

Waldorf salad with thinly sliced pear and blue cheese

Tuna tataki with mixed green leaves, orange segments, fennel slices and sesame seeds

Pork terrine with duck liver pâté, marinated cauliflower, grilled bell pepper, marinated pattypan squash and brioche bread

Shredded duck confit with blanched baby carrots and fresh berries

Zander fillet in herb marinade with seasonal root vegetables

Thinly sliced salmon fillet with pickled cucumbers

Homemade hummus with vegetables, grilled pita bread, and pumpkin seed oil

## Main Courses

*2 main courses of your choice*

Veal cheeks braised in red wine with oven-roasted potatoes, herbs, baby corn, and broth sauce

*or*

Oven-roasted pike-perch fillet served with butter and herb mashed potatoes and an aromatic lemongrass sauce

*or*

Chicken fillet with oven-roasted potatoes, carrots, whipped parsnip purée and Demi glace sauce

## Mini Desserts

Black forest cherry cake with whipped cream

Raspberry cheesecake

*Coffee, tea, water and bread basket are included in the price*



# BANQUET MENU

*Offer valid for groups of 20 or more*

**Option III**  
(45.00€ / per person)

## Appetizers & Salads

Thinly sliced salmon fillet with lightly salted cucumbers and fresh radishes

Tiger prawns in sweet chili and cilantro marinade

Roast beef with arugula, shimeji mushrooms, Parmesan cheese, and cherry gel

Dry-cured Catalanian ham with Cantaloupe melon

Buffalo mozzarella and green leaf salad with fresh strawberries

Classic Caesar salad with tiger prawns

Lightly smoked eggplant salad with iceberg lettuce, avocado, radishes, buckwheat, pistachios, and grapefruit dressing

## Main Courses

*2 main courses of your choice*

Trout fillet with parsnip, apple & celery purée, blanched kale, chimichurri sauce

*or*

Roasted duck breast with carrot cream, shimeji mushrooms, chickpeas, and truffle sauce

*or*

Pork fillet with carrot cream, roasted baby potatoes, sun-dried tomatoes, and red wine sauce

## Mini Desserts

Vanilla cheesecake with fresh berries

Raspberry whipped cream cake with chocolate sponge

*Coffee, tea, water and bread basket are included in the price*



# BANQUET MENU

*Offer valid for groups of 20 or more*

**Option IV**  
(55.00€ / per person)

## Appetizers & Salads

Smoked salmon and green leaf salad with tomatoes, lightly marinated cucumbers, and citrus dressing

Burrata cheese, green leaf, and arugula salad with fresh strawberries

Grilled chicken and green leaf salad with fresh cucumbers, figs, almonds, and balsamic-honey dressing

Fish assortment – lightly salted salmon fillet, mussels, calamari rings, tiger prawns, anchovies, and olives

Thinly sliced lightly seared tuna with fresh spinach leaves, capers, and passion fruit dressing

Slow-cooked octopus with blanched asparagus, orange fillets, and hollandaise sauce

Venison tartare with roasted beetroot, marinated egg yolk, and truffle powder

Thinly sliced lamb shank with asparagus, quail egg, and caramelized onions

Portobello mushroom and duck confit with cucumber tartare and Camembert cheese

Antipasti – green and black olives, artichokes, sun-dried tomatoes, Cipolline pearl onions, and cornichons

## Main Courses

Halibut fillet with roasted celery root, tomato salsa, and capers

Roasted duck breast with carrot cream, shimeji mushrooms, chickpeas, and truffle sauce

## Mini Desserts

Chocolate cake with brownie chunks and cherries

White chocolate cheesecake with fresh berries

*Coffee, tea, water and bread basket are included in the price*



# COFFEE BREAKS

Choose your type of coffee break and complement it with snacks of your choice

## Coffee Break

“Classic”

3.50 € / per person

- Freshly roasted Rocket Bean coffee
- Selection of teas
- Chilled still water with natural infusions – lemon, mint, cucumber, etc.

## Coffee Break

“For the whole workday”

8.00 € / per person /  
throughout the entire event

- Freshly roasted Rocket Bean coffee
- Selection of teas
- Chilled still water with natural infusions – lemon, mint, cucumber, etc.

## Coffee Break

“Baltvilla Special”

4.50 € / per person

- Freshly roasted Rocket Bean coffee
- Selection of teas
- Chilled still water with natural infusions – lemon, mint, cucumber, etc.
- Selection of freshly baked cookies

Enhance your coffee break of your choice

Savory snacks

Sweet snacks

Healthy snacks

Quick lunch / beverages



[konferences@baltvilla.lv](mailto:konferences@baltvilla.lv)



+371 2 9411396

Baltvilla

# SAVORY SNACKS

*minimum order - 6 pcs.*



Rye bread toast with smoked salmon, horseradish cream and quail egg .....	2.20 €
Bruschetta with grilled chicken fillet, anchovy cream and Grana Padano cheese .....	2.00 €
Toast with Prosciutto, mascarpone cream and pear slice .....	2.00 €
Mini tartlet with pulled beef and roasted potato purée .....	1.70 €
Toast with pulled duck meat and caramelized onion cream .....	1.90 €
Mini tartlet with goat cheese and fig jam .....	1.70 €
Tartlet with hummus, brine shrimp and sweet chili sauce .....	1.90 €
Profiterole with tuna cream .....	1.70 €
🌿 Pita bread with ricotta cheese cream and grilled zucchini ( <i>vegetarian</i> ) .....	1.80 €
Mini potato salad with tuna, quail eggs, herbs and aioli sauce .....	1.80 €
Mini Greek salad with feta cheese and cherry tomatoes .....	1.60 €
Mini shrimp and tomato salsa salad .....	1.80 €

## HOT SNACKS AND SANDWICHES

Panini with Prosciutto Cotto ham, truffle mayonnaise and fresh cucumber .....	4.00 € /150g
Panini with mozzarella cheese, tomatoes and pesto sauce .....	3.80 € /180g
Sandwich with smoked salmon fillet, cream cheese and fresh herbs .....	4.00 € /150g
Mini burger with pulled chicken and cheddar cheese sauce .....	3.80 € /180g



# SWEET SNACKS

*minimum order – 6 pcs.*



Savory & sweet pastry selection .....	2.00 €
Freshly baked butter croissant .....	1.60 €
Chocolate - filled croissant .....	2.00 €
Apple & cinnamon donut .....	1.50 €
Plum flatbread pastry .....	2.00 €
Puff pastry cinnamon roll .....	1.30 €
Apple crumble cake .....	2.00 €
Mandarin mini cake .....	2.50 €
Chocolate & berry cake with whipped cream .....	2.50 €
Chocolate brownie .....	2.00 €
Profiterole with cottage cheese cream .....	1.80 €
Vegan apple & nut tartlet .....	2.30 €
* Homemade dried fruit & nut energy truffles .....	1.90 €
* Greek Yogurt with Maple Syrup, Toasted Oats & Nuts .....	1.50 €
* Apple-Pear Cream with Caramelized Almond Flakes .....	1.80 €
Fresh Fruit .....	2.20 €

*Items marked with an asterisk (\*) are available in ♻️ vegan,  
🚫 lactose-free, or 🚫 gluten-free versions upon request.*



# HEALTHY SNACKS

*minimum order - 6 pcs.*



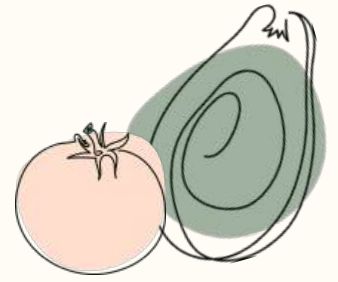
-    Rice cake with avocado and quail egg ..... 2.20 €
-   Ciabatta with hummus and seasonal vegetables ..... 2.20 €
-    Focaccia with sun-dried tomatoes, fresh basil, and melon ..... 2.35 €
-   Mini Poke salad with Tofu ..... 1.60 €
-   Grilled zucchini with Camembert cheese and cherry gel ..... 1.80 €
-    Grilled eggplant and cherry tomato salad with cashews and grapefruit dressing ..... 2.20 €
-    Homemade hummus on pita bread ..... 1.80 €

 - *vegan*  - *vegetarian*  - *gluten-free*  - *lactose-free*








# VEGETARIAN & VEGAN MENU





## APPETIZERS


Fresh leaf salad with smoked eggplant, avocado, radish, and pistachios    ..... 7.00 €

Tomato carpaccio with Mozzarella, arugula, and truffle oil   ..... 10.00 €

Grilled champignons filled with cheese and egg   ..... 6.50 €



Choux pastry puffs filled with vegetable cream   ..... 7.00 €


Grilled rutabaga & Tofu appetizer with peaches   ..... 8.00 €



Homemade hummus with chanterelles, grilled corn pita bread and caramelized butter  ..... 12.00 €






## MAIN COURSES




Celery root steak with Mediterranean spices, served with apple - mint salad and *Café de Paris* Sauce   ..... 10.00 €




Ravioli stuffed with Burrata cheese, served with tomato-basil sauce and citrus pesto  ..... 12.00 €




Broccoli steak served with sun-dried tomatoes, asparagus aalsa, and truffle & pumpkin seed oil   ..... 15.00 €




Sweet potato ragout in coconut milk with chickpeas, quinoa, coriander, and sesame seeds    ..... 10.00 €

## DESSERTS

Fresh strawberry soup with basil and coconut flakes    ..... 6.00 €

Latvian sea buckthorn mousse with pistachios and freeze-dried raspberries    ..... 6.00 €


Strawberry cream with peaches and passion fruit sauce    ..... 6.00 €

Panna Cotta with poppy seeds, raspberry sauce, and berries    ..... 6.00 €

Baked apple & cinnamon cream with caramelized oats and nuts    ..... 6.00 €

Brownie with pistachio sauce    ..... 6.00 €



 - vegan  - vegetarian  - gluten-free  - lactose-free

