



River Cruises

Banquet menu



Buffet Table Offer (Finger Food)	unit	EUR
Crispy tiger shrimp with olive on a toast	pc.	2.10
Curd cream and herring on a Rye bread toast	pc.	1.60
Canapé with salmon rose and lemon	pc.	2.10
Canapé with smoked bacon and gherkin	pc.	1.50
Canapé with salami and pickled mushrooms	pc.	1.50
Tortilla rolls with slightly salted salmon and melted cheese	pc.	1.80
Tortilla rolls with ham and cheese	pc.	1.60
Tortilla rolls with smoked chicken gyros	pc.	1.60
Tortilla rolls with avocado and vegetables	pc.	1.50
Salty baskets with cheese mousse	pc.	1.50
Bacon roll with spicy cheese filling	pc.	1.50
Canapé with smoked turkey breast	pc.	1.80
Canapé with goat cheese and avocado	pc.	1.80
Shrimp mousse in spoon with red caviar	pc.	2.10
Canapé with avocado mousse and tiger shrimp	pc.	2.10
Mini Bruschetta with Tomato, Mozarella and Parmesan Cheese Tartar	pc.	2.10
Chicken fillet ball with cheese on rye toast	pc.	1.60

Sandwich	unit	EUR
Grain bread with Latvian ham and cheese	pc.	3.70
Grain bread with Latvian cheese	pc.	3.70

Snack plates	svars	EUR
---------------------	--------------	------------

Fish plate

Tiger prawns, slightly salted salmon, smoked butterfish, Baltic herring rolls, smoked squid, lemons, olives.

1000g. 40.00

Meat plate

Chicken breast in sesame seeds, pork roast, salami, fuet sausage, smoked turkey breast, chicken roll with prunes and nuts, smoked ham, Prosciutto.

1000g. 30.00

Cheese plate

Brie, Dor blue, smoked cheeses, the best Latvian cheeses, grapes.

1000g. 35.00

Vegetable plate

Latvian fresh tomatoes, carrots, cucumbers, cauliflower, sweet peppers, pickled cucumbers,

1000g. 25.00

Fruit plate

Pineapples, pears, grapes, strawberries, kiwi, seasonal fruits

1000g. 27.00






First course	unit	EUR
-		
Salmon fillet baked in a foil with cream	1 porc.	12.00
Beef entrecote in four pepper marinade	1 porc.	17.00
Grilled Chicken Breast in Sun-Dried Tomato Sauce	1 porc.	8.00
Pork roast marinated in spices	1 porc.	7.00
Pork chop in Latvian taste	1 porc.	5.50
Steamed Baked cod with a pesto and Parmesan	1 porc.	12.00
White fish fillet with sesame baked in herb butter	1 porc.	10.00
Stuffed sweet pepper with mushrooms and vegetables	1 porc.	6.00

Side dishes	unit	EUR
-		
Boiled, baked potatoes with rosemary	1 porc.	2.30
Basmati rice	1 porc.	2.30
Risotto with vegetables	1 porc.	2.30
Steamed cabbage	1 porc.	3.00
Grilled vegetables	1 porc.	3.00
Korean Carrots	1 porc.	2.30

Salads	svars	EUR
-		
A Caesar salad with shrimps	1000g.	28.00
Chicken Caesar salad	1000g.	28.00
Mix of fresh leaves with sprouted seeds and Parmesan cheese and pesto sauce	1000g.	22.00
Mozzarella with tomatoes and basil pesto	1000g.	25.00
Smoked salmon salad with greens	1000g.	28.00
Beef salad with potatoes	1000g.	25.00
Greek salad	1000g.	25.00



Desserts	unit	EUR
Fresh fruit salad with berry sauce	1 porc.	4.00
Chocolate brownie with chocolate sauce	1.porc.	4.00
Tiramisu with chocolate sauce	1.porc.	4.00
Layered Latvian rye bread dessert with cranberry sauce and whipped cream	1 porc.	4.00
Cheese cake with raspberry sauce	1 proc.	4.00
Eclairs and cakes (different flavors mix)	1 pc.	4.00
-		
Beverages	unit	EUR
Water in bottles, sparkling/still (0,33l)	pc.	2.50
Water in carafe (lemon, grapefruit, mint, ice) (1.0l)	pc.	4.00
Tea	pc.	1.80
Coffee (from the percolator)	pc.	1.80
Kafija (no coffee machine)	pc.	2.50
Juice apple, orange (1.0l)	pc.	4.00
Berry morss (1.0l)	pc.	4.00

IMPORTANT! The banquet menu includes a selection of dishes served at the buffet table. If there is a wish to arrange a service at the table, this must be agreed in advance with the person in charge of the company