



**Sheraton®**

BUCHAREST HOTEL

# Dinner Sitting Buffet

## **MENU 1**

(24 euros plus VAT)

### **COLD APPETIZERS**

Assortment of cheeses  
Grilled vegetables with Oregano and balsamic  
Roast Beef with stone ground mustard vinaigrette

### **SALADS**

Assortment of cheeses  
Grilled vegetables with Oregano and balsamic  
Roast Beef with stone ground mustard vinaigrette

### **HOT DISHES**

Minestrone  
  
Grilled Chicken breast with mustard and spinach  
Atlantic Cod Fillet with coconut curry  
Roast Pork with Chorizo onion sauce

Beijing' Style Fried Noodle with vegetables  
Roast Potatoes (vegan / post)  
Sautéed Garden vegetables with EVOO

### **DESSERTS**

Traditional New York Cheesecake  
Apple and cinnamon crumble  
White chocolate mousse with Mango sauce in glasses  
Cherry and chocolate mousse Cake  
Fresh whole Fruits

## **MENU 2**

(24 euros plus VAT)

### **COLD APPETIZERS**

Smoked salmon and herring with Horse Radish, Capers & Lemon  
Tomato Mozzarella and grilled eggplant with rucola and olives  
Prosciutto and melon with Mozzarella

### **SALADS**

Thai chicken salad with peanuts  
German Potato salad with Bacon  
Mediterranean pasta salad with vegetables  
Greek Salad with Feta Cheese

### **HOT DISHES**

Asparagus Cream  
  
Perch with lemon – Caper butter sauce  
Roast Turkey breast with gravy  
Beef braised with Onions

Penne with tomatoes and prosciutto  
Mashed Potato  
Sautéed zucchini with mint (vegan / post)

### **DESSERTS**

Chocolate Almond Torte  
Cappuccino Cheesecake  
Fruit Mousse in glasses  
Italian Tiramisu in glasses  
Fresh whole Fruits

## **MENU 3**

(30 euros plus VAT)

### **COLD APPETIZERS**

Assortment of International and Danish Cheeses  
Smoked and cured salmon with black caviar  
Coppa cornets with herbed Goat cheese

### **SALADS**

Cajun Chicken with broccoli and corn  
Seafood Salad with roasted peppers  
Lebanese potato salad  
Greek salad with feta and Oregano

### **HOT DISHES**

Tomato and red bell pepper bisque  
  
Salmon fillet and mussels marinere  
Grilled Turkey breast with lemon  
Duck with Hoisin - Ginger sauce  
Roast potatoes with Oregano (vegan / post)

Pineapple fried rice  
Beijing' Style Fried Noodle with prawns and vegetables  
Vegetable stir fry (vegan / post)

### **DESSERTS**

Tart perigourdine with fruits  
New York Cheese cake  
Mini chocolate bavaoise  
Fresh strawberry mousse with Feulletine in glasses  
White Chocolate mousse with berries  
Whole fresh fruits

\*Also enquire for further choices for the carving station.

Add Chocolate Fountain with fresh Fruits for 4 euros per person.

Add live Ice cream station with toppings and sauces for 5 euros per person.

Add live Crepe station with toppings and sauces for 5 euros per person.



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# Dinner Sitting Buffet

## **MENU 4**

(30 euros plus VAT)

### **COLD APPETIZERS**

Smoked salmon and Cured Herring with Horse Radish, Capers & Lemon  
Ham Hock terrine with stoneground mustard  
Tomato and grilled Haloumi cheese

### **SALADS**

Tuna and green Bean salad  
Organic farro salad  
Orzo salad with Chicken and summer vegetables  
Tomato & olive salad with crumbled goat cheese

### **HOT DISHES**

Broccoli and cheddar Soup

Dorada Fillet with Olive and caper pesto  
Chicken breast a la crème with mustard  
Beef with mushrooms

Roasted cauliflower and carrots with herbs (vegan / post)  
Tri coloured Penne Napolitano (vegan / post)  
Roasted potato wedges with rosemary (vegan / post)  
Sautéed spinach with tomatoes (vegan / post)

### **DESSERTS**

Apple streusel cake  
Linzer torte  
Raspberry Cheese cake  
Mango pannacotta (vegan / post)  
Black rice pudding (vegan / post)  
Whole fresh fruits

## **MENU 5**

(34 euros plus VAT)

### **COLD BUFFET**

Assortment of International and Danish Cheeses  
Deville smoked salmon eggs  
Charcuterie platter with pickles  
Grilled vegetables with Oregano and balsamic

### **SALADS**

Asian chicken salad with peanuts  
Beef salad with corn, peppers and Olives  
Cabbage and Dill salad with tomatoes  
Potato salad with smoked salmon and boiled egg  
Greek salad

### **HOT DISHES**

Beef Goulash Soup

Baked Salmon fillet with mussels and calamari  
Turkey Mignon with sage  
Teriyaki pork skewers

Boiled potatoes with EVOO and Dill (vegan / post)  
Egg and mushroom Fried Rice  
Fusilli carbonara  
Sautéed Broccoli, carrots and peas (vegan / post)

### **DESSERTS**

Peach and white chocolate cheese cake  
Gateau st honore  
Chocolate truffle cake  
Orange yogurt and honey pannacotta  
Crunchy and smooth Caramel mousse  
Whole fresh fruits

## **MENU 6**

(36 euros plus VAT)

### **COLD BUFFET**

Assortment of International and Danish Cheeses  
Stuffed eggs with liver pate  
Classic Caprese with Boccancini, Tomato and Rucola pesto  
Grilled Asparagus and Prosciutto with olives

### **SALADS**

Poached Green Bean and potato salad with Pesto Dressing  
Sweet Corn, Mushrooms and BBQ Chicken salad  
Hummus  
Tomato and Olive salad with Rucola  
Kale Tabbouleh

### **HOT DISHES**

Chicken sweet corn soup

Tuna steaks with tomatoes, olives and caper sauce  
Chicken Tikka masala  
Roast Chateaubriand with mustard sauce

Potatoes with lemon and parsley (vegan / post)  
Penne with Tomato and eggplant sauce (vegan / post)  
Basmati Pilaf with almonds and peas (vegan / post)  
Sautéed greenbeans with pinenuts, garlic and EVOO (vegan / post)

### **DESSERTS**

Black Forest torte  
Berry cheese cake in glasses  
Peach crumble cake  
Strawberry and white chocolate mousse in glasses  
Chocolate tartlets  
Whole fresh fruits

\*Also enquire for further choices for the carving station.

Add Chocolate Fountain with fresh Fruits for 4 euros per person.

Add live Ice cream station with toppings and sauces for 5 euros per person.

Add live Crepe station with toppings and sauces for 5 euros per person.



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BUCHAREST HOTEL

# Standing Buffet

## **MENU 1**

(20 euros plus VAT)

### **COLD BUFFET**

Tuna salad sandwich on baguette  
Caprese sandwich on baguette  
Chicken and egg salad on baguette  
Organic quinoa Greek Salad with Feta Cheese in glasses  
Vegetable crudités with vegan avocado dip in glasses  
Hummus in glasses

### **HOT DISHES**

Batter fried fish with tartare sauce  
Meatballs  
Crunchy chicken strips  
Vegetable spring rolls  
Cauliflower Pakoras  
Crunchy potato wedges

### **DESSERTS**

Chocolate eclairs  
Fruit tartlets  
Cannoli with ricotta cheese  
Ice cream cones

## **MENU 2**

(20 euros plus VAT)

### **COLD BUFFET**

Smoked salmon tortilla wrap with crunchy iceberg  
Chicken and celery salad sandwich on baguette  
Hummus with pickled mushrooms on baguette (vegan / post)

### **SALADS**

Tuna salad in glasses  
Hummus with pinenuts and bread crisps in glasses  
Cucumber Tzatziki

### **HOT DISHES**

Calamari Rings  
Popcorn chicken  
Beef patties  
Pork Gyozas  
Falafel  
Potato croquettes with parmigiano

### **DESSERTS**

Profiteroles  
Fruit Mousse Cake  
Pineapple upside down cake  
Ice cream cones

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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BUCHAREST HOTEL

# Standing Buffet

## **MENU 1**

(20 euro plus TVA)

### **APERITIVE RECI**

Sandvis cu salata de ton in bagheta  
Sandvis Caprese in bagheta  
Salata de pui cu oua in bagheta  
Paharele cu salata greceasca cu quinoa organica si feta  
Paharele cu cruditati de legume vegan cu crema de avocado  
Paharele cu humus

### **PREPARATE CALDE**

Peste pane cu sos tartar  
Chiftelute  
Degetele de pui crocante  
Pachetele cu legume  
Pakoras din conopida  
Wedges din cartofi crocante

### **DESERT**

Eclere de ciocolata  
Tarte cu fructe  
Cannoli cu branza ricotta  
Conuri cu inghetata

## **MENU 2**

(20 euro plus TVA)

### **APERITIVE RECI**

Wrap de tortilla cu si salata iceberg  
Salata de pui si telina in bagheta  
Bagheta cu humus si ciuperci (vegan / post)

### **SALATE**

Paharele cu salata de ton  
Paharele cu humus si seminte de pin  
Tzatziki cu castraveti

### **PREPARATE CALDE**

Inele de Calamari  
Pui popcorn  
Chiftelute de vita  
Gyozas de porc  
Falafel  
Crochete de cartofi cu parmesan

### **DESERT**

Profiterole  
Mousse de fructe  
Chec cu ananas  
Cornete cu inghetata

Atentie! Va informam ca produsele noastre pot contine urmatoorii alergeni: grau, crustacee, oua, peste, arahide, soia, lapte si derivate, nuci, fistic, telina, mustar, susan

Varsta minima obligatorie pentru a consuma/achizitiona alcool este 18 ani.

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