



Sheraton®

BUCHAREST HOTEL

Cocktail Catering

| NO. 1 | 18 € | NO. 2 | 18 € | NO. 3 | 18 € |
|---|-------------|---|-------------|---|-------------|
| Prosciutto Crudo/Cotto and Melon | | Prosciutto Crudo & Grissini | | Asparagus Wrapped in Prosciutto Blanket | |
| Pork Romesco on Crostini | | Choux Lolly Chicken & Pistachio Farce | | Chicken Salad on Endive | |
| Tartlet of Caramelized Onion & Salmon, Cream Fraise | | Salmon Rosettes on Cucumber | | Choux Lolly Sardine Mousse & Lemon Glaze | |
| Capresse Skewers/ Basil | | Cherry Tomato, Olive Tapenade | | Tartlet of Hummus & Carrots Chips | |
| Macaron Smoked Duck Margret & Dried Fruit Comfit | | Macaron Beetroot & Peppered Chèvre | | Macaron "Capresse" Cream Cheese & Sundried Tomatoes | |
| Mini Ecler Prosciutto Cotto Mousse & Wasabi Glaze | | Ham Rolls w/ Crudité Salad | | Roasted Pepper Mousse in Stuffed Eggs | |
| Camembert Tartlet | | Tuna Mousse Tartlet | | Ham & Prosciutto Mousse Tartlet | |
| Pork Skewers w/ Lemon & Herbs | | Almond Crusted Asian Chicken Fingers | | BBQ Pork Ribs w/ Pineapple Chunks | |
| Mini Vol-au-Vent w/ Chicken Curry | | Mini Vol-au-Vent w/ Mushrooms | | Chicken Breast Skewers w/ Lemon & Honey | |
| Butterfish Cubes | | Sesame Seeds Meat Balls | | Fish & Chips | |
| Stuffed Mushrooms w/ Mozzarella & Parmesan | | Oriental Spring Rolls w/ Dip | | Samosa Vegetarian | |
| Assorted Mini Cakes | | Assorted Mini Cakes | | Assorted Mini Cakes | |
| (Tart, Choux, Eclair, Fruit Mousse, Chocolate Mousse) | | (Tart, Choux, Eclair, Fruit Mousse, Chocolate Mousse) | | (Tart, Choux, Eclair, Fruit Mousse, Chocolate Mousse) | |
| Assorted Bread Rolls | | Assorted Bread Rolls | | Assorted Bread Rolls | |
| ADD THE SALAD BAR | 4 € | | | | |
| Caesar | | Mixed Green | | Greek | |
| Fennel & Dried Tomatoes | | Coleslaw | | | |

NOTE: Logistics and transportation are subject to negotiation with your sales event manager

Prices are per person and do not include VAT.



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| NO. 4 | 20 € | NO. 5 | 23 € | NO. 6 | 25 € |
|--|-------------|---|-------------|--|-------------|
| Canapé of Foie Gras on Fruit Bread & Fig | | Pistachio Crusted Foie Gras on Cucumber | | Foie Gras Terrine in Sweet Blanket & Fresh Fig | |
| Canapé of Smoked Duck on Dark Pumernickel | | Canapé of Duck Rillettes & Cornichon | | Mini Eclair Duck Liver Mousse & Fig Gel | |
| Tartlet of Smoked Salmon & Philadelphia Spread | | Mini Eclair Smoked Salmon & Caviar | | Salmon Tartar on Cornet | |
| Tuna & Avocado Moscovite | | Mini Avocado Timbale w/ Black Tiger Shrimp | | Tuna Kobachi | |
| Tartlet of Gorgonzola Cream & Asparagus | | Tartlet of French Brie & Roasted Hazelnuts and Grapes | | Herb Rolled Goat's Cheese, Spicy Pear Chutney | |
| Macaron Passion Fruit w/ Foie Gras & Fig Comfiture | | Macaron Foie Gras & Bitter Chocolate | | Macaron of Beetroot w/ Foie Gras & Smoked Eel | |
| Bite Size Chicken Teriyaki | | Puff Pastry Shell w/ Chicken & Curry | | Mini Duck & Vegetables Rolls & Plum Sauce | |
| Gyoza Dumplings Pork & Cabbage, Ponzu Sauce | | Korean Meatballs w/ Sesame Seeds | | Pork Rib Fingers Texas Style | |
| Mini Salmon & Spinach Wellington | | Thai Crab Cakes, Saffron Aioli | | Panko Crusted Black Tiger Shrimps | |
| Samosa Vegetarian Mint infused Yoghurt Dip | | Mini Vegetables Spring Rolls & Sweet Chili Sauce | | Sweet Chili Sauce | |
| VIP White Chocolate & Coconut Mousse | | VIP Dark Chocolate Mousse Passion Fruit Cream Brule | | Zucchini Cups Filled w/Creamy Risotto | |
| VIP Strawberry Cream | | VIP Mango & Black Currant Mousse | | VIP Truffle and Raspberry Gel | |
| Mini Eclair Orange & Grand Marnier | | Mini Eclair Thai Vanilla | | VIP Pistachio Panna Cotta | |
| Mini Eclair Espresso Coffee | | Mini Eclair Raspberry | | Mini Eclair Calamansi Lemon Cream | |
| Mini Tart Chocolate | | Mini Tart Mascarpone & Raspberry | | Mini Eclair Malibu Coconut | |
| Assorted Bread Rolls | | Assorted Bread Rolls | | Mini Tart Lemon & Meringue | |
| | | | | Assorted Bread Rolls | |
| ADD THE SALAD BAR | 6 € | | | | |
| American Caesar | | Mixed Green w/ Raspberry Vinaigrette | | Noodles | |
| Fennel & Dried Tomatoes | | Smoked Salmon & Vermicelli Rice | | Chef's Salad | |

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BUCHAREST HOTEL

Open Bar

(Unlimited during the event)

WATER & COFFEE

3 €

Mineral Still & Sparkling Water
Full Automatic Coffee Machine
(Espresso, Cappuccino, Café Latte, Macchiato, Decaf)
Tea Selection

HOUSE WINE

3 €

White Wine Feteasca Alba Special Reserve – Cramele Halewood
Red Wine Cabernet Sauvignon Special Reserve – Cramele Halewood
Rose Wine – Cramele Halewood

PREMIUM SPIRITS

9 €

Whisky Scotch Black Label / Whisky & Coke
Bourbon Jack Daniel's / Jack & Coke
Vodka / Vodka Orange / Vodka Apple
Campari / Campari Orange / Campari Soda
Gin / Gin Tonic
Bacardi / Cuba Libre
Martini, Bailey's, Jägermeister

SOFT DRINKS & JUICE

3 €

Soft Drinks (Coca Cola, Fanta, Sprite, Tonic)
Granini (Orange, Grapefruit, Apple)

WELCOME BUBBLES

3 €

Sparkling Wine Rhein or Cremantine

SPIRITS

7 €

Whisky / Whisky & Coke
Campari / Campari Orange / Campari Soda
Gin / Gin Tonic
Vodka / Vodka Orange / Vodka Apple

COCKTAIL BAR

7 €

Aperol Spritz
Hugo
Frozen Jager & Orange Slice (Shot)

HOME MADE LEMONADE

3 €

Lemon, Lime & Mint Lemonade or Forest Berries

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