

Buffet Menu: Polish, Lithuanian, and Latvian Fusion



Cold Dishes (3 Selections)

Lithuanian Cold Beet Soup Shots (Šaltibarščiai)

- Chilled beetroot soup served in shot glasses for a refreshing start, made with kefir, cucumber, dill, and hard-boiled eggs.

Latvian Herring Salad Bites (Siļķe kažokā)

- Mini portions of layered pickled herring, boiled potatoes, carrots, beets, and mayonnaise, served on small rye bread rounds.

Polish Dill Pickle Salad

- A refreshing salad with chopped dill pickles, boiled potatoes, onions, and a light sour cream dressing.

Hot Dishes (4 Selections)

Polish Pierogi (Mixed Fillings)

- A variety of traditional Polish dumplings with fillings such as potato and cheese, sauerkraut and mushroom, and meat. Served with caramelised onions and sour cream on the side.

Lithuanian Cepelinai (Mini Potato Dumplings)

- Smaller versions of the traditional Lithuanian dumplings stuffed with minced meat, topped with a bacon and sour cream sauce.

Latvian Grey Peas with Bacon (Pelēkie zirņi ar speķi)

- A hearty dish of grey peas cooked with onions and crispy bacon, perfect for a warm and savory buffet item.

Polish Bigos (Hunter's Stew)

- A slow-cooked stew of sauerkraut, fresh cabbage, pork, and kielbasa sausage, served in small bowls for easy portioning.

Dessert (1 Selection)

Latvian Rye Bread Pudding (Rupjmaizes Kārtojums)

- A traditional dessert with layers of dark rye bread, whipped cream, and lingonberry jam, served in individual dessert cups.