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Buffet Table Offer (Finger Food)	unit	EUF
• Caponata	pc.	0.95
Crispy tiger shrimp with olive on a toast	pc.	1.50
<ul> <li>Smoked, salted herring on a piece of beet</li> </ul>	pc.	0.9
Canapé with salmon rose and lemon	pc.	1.10
<ul> <li>Canapé with smoked bacon and gherkin</li> </ul>	pc.	0.90
<ul> <li>Canapé with salami and pickled mushrooms</li> </ul>	pc.	0.90
<ul> <li>Tortilla rolls with slightly salted salmon and melted cheese</li> </ul>	pc.	1.20
Tortilla rolls with ham and cheese	pc.	0.9
Tortilla rolls with smoked chicken gyros	pc.	0.9
Tortilla rolls with avocado and vegetables	pc.	0.9
Shrimp mousse in porcelain spoon with red caviar	pc.	1.50
Salty baskets with cheese mousse	pc.	1.10
Chicken fillet ball with cheese on rye croutons	pc.	0.95
Bacon roll with spicy cheese filling	pc.	0.9
Canapé with smoked turkey breast	pc.	0.9
Canapé with goat cheese and avocado	pc.	0.9
Snack plates	weight	EUI
<b>Fish plate</b> Tiger prawns, slightly salted salmon, smoked butterfish, Baltic herring rolls, smoked squid, lemons, olives, dill butter.	1000g	29.00
<b>Meat plate</b> Chicken breast in sesame seeds, pork roast, salami, fuet sausage, smoked turkey breast, chicken roll with prunes and nuts, smoked ham.	1000g	24.00
Cheese plate Brie, Dor blue, smoked cheeses, the best Latvian cheeses, grapes.	1000g	27.00
<b>Vegetable plate</b> Latvian fresh tomatoes, cucumbers, cauliflower, sweet peppers, pickled cucumbers, a head of celery, sauces.	1000g	14.00
Fruit plate	1000g	15.0
Pineapples, pears, grapes, strawberries, kiwi, seasonal fruits.		
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First course	unit	EUR
Salmon fillet baked in a foil with cream	1 portion	7.30
Beef entrecote in four pepper marinade	1 portion	7.90
Grilled Chicken Breast in Sun-Dried Tomato Sauce	1 portion	5.60
Pork roast marinated in spices	1 portion	5.10
Turkey fillet in lemon marinade	1 portion	5.60
Pork chop in Latvian taste	1 portion	5.10
<ul> <li>Steamed Baked cod with a pesto and Parmesan</li> </ul>	1 portion	5.80
<ul> <li>Stuffed sweet pepper with mushrooms and vegetables</li> </ul>	1 portion	5.80
Side dishes		EUR
Boiled, baked potatoes with rosemary		1.40
Basmati rice		1.20
Risotto with vegetables		1.50
Steamed cabbage		1.70
Grilled vegetables		1.90
• Couscous		1.40
Salads	weight	EUR
A Caesar salad with shrimps	1000g	24.00
Chicken Caesar salad	1000g	22.00
<ul> <li>Mix of fresh leaves with sprouted seeds and Parmesan cheese</li> </ul>		
and pesto sauce	1000g	22.00
<ul> <li>Mozzarella with tomatoes and basil pesto</li> </ul>	1000g	23.00
<ul> <li>Smoked salmon salad with greens</li> </ul>	1000g	24.00
Beef salad with potatoes	1000g	17.00
Seafood salad with vegetables	1000g	22.00
Greek salad	1000g	21.00





Desserts	unit	EUR
Nut Crust Chocolate Pudding with Whipped Cream	1 portion	2.80
Fresh fruit salad with berry sauce	1 portion	2.20
• Lemon Curd	1 portion	2.60
Layered Latvian rye bread dessert with cranberry sauce		
and whipped cream	1 portion	2.55
Fruit jelly with berry sauce	1 portion	2.40
Cheesecake with raspberry sauce	1 portion	2.70
Beverages	volume	EUR
Water in bottles, sparkling/still	0,5l	1.20
Water in carafe with lemon and ice	2,01	3.50
• Tea, coffee with milk	0,2l	1.40
• Juice	1,0l	4.00

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