

AKACIA OPEN CONCEPT BUFFET MENU

The ultimate wedding experience



WELCOME BUFFET CLASSY

It is served in the forest during cocktails

Cheese Selection: smoked and mature cheeses/

Cold smoked meat selection: Njegus prosciutto/Beef prosciutto/Smoked pork neck

Fruit selection - seasonal fruit/selection of nuts - walnuts, almonds, hazelnuts, and pistachios/ Quince melon with goat cheese and truffles / Blue cheese with walnuts in honey and lemon sauce/ Camembert in raspberry mousse / Grilled goat cheese glazed with honey / Canape Rosbeef / Canapee Chicken roll/ Canapees with blue cheese, nuts & truffles / Cheese pasta & chardis on the polenta bed / Chorizo sausage with cheese and currant on the polenta bed / Eggs with chive on the polenta bed / Chicken and veggie wrap/ Caprese tartelette /Marinated cheese and olive tartelette /Pepper, walnuts and honey tartelette/ Caesar salad canapes / Greek salad canapes /Vitamin salad canapes / Waldorf salad / Grape, smoked cheese and pine nuts salad

WELCOME BUFFET RUSTIQUE

It is served in the forest during cocktails or as a party buffet after the cake

Cold smoked meat selection- prosciutto, smoked pork neck, Kulen sausage / Pies with cheese, meat, proje/

Canapee with kajmak, ajvar/ Pepper and spinach rolls/Olive bar- 5 different types of olives/ Bruschetta bar- 10 sauces



ENTREE

CANAPES SELECTION

Mebrillo with goat cheese and truffle oil
Blue cheese with walnuts in honey and lemon sauce
Camembert in raspberry mousse
Grilled goat cheese glazed with honey
Canapes smoked meat, cheese, and pepper
Canapes Njegus prosciutto
Canapes smoked cheese and pineapple
Chorizo sausage with cheese and currant on the polenta bed
Eggs with chive on the polenta bed
Ham canapes with horseradish and cheese
Ajvar roll with ham

Spinach roll with ham and cheese
Chicken and veggie wrap
Tartlette caprese
Marinated cheese tartlette
Tartlette with pepper, walnut, and honey
Tartlette Russian salad
Chicken with sesame in tartar sauce
Chicken with sesame in the chill sauce
Quinoa with veggies in the honey sauce
Couscous with veggies and pesto dressing
Candied apricot filled with cheese and walnuts
Candied plum with truffles

CHEESE SELECTION

Mozzarella
Gouda
Edamer
Smoked cheese
Emmentaler
Cottage cheese in truffle oil
Goat cheese in olive oil



COLD SMOKED MEAT SELECTION

Njegus prosciutto
Beef prosciutto
Smoked pork neck
Kulen sausage
Cured pork neck
Dry ham
Chorizo sausage

SALADS

Beef and cream salad with marinated mushrooms
Chicken salad
Caesar salad
Mixed veggie salad
Exotic avocado and mango salad with chickpeas
Beetroot and rocket with cheese and Aceto cream
Mixed green salad with cherry tomato
Greek salad

Coleslaw salad
Vitamin salad
Russian salad
Corn salad
Mexicana salad
Cabbage Salad
Rocket, beetroot and avocado salad with hard cheese
Mimoza Salad

SEAFOOD AND FISH DISHES

California sushi
Risotto with seafood
Octopus ceviche
Tempura squid
Shrimps on butter
Catfish Fillet
Grilled Mackerel
Salmon salad



WARM DISHES

Beef in cherry sauce
Mexican tortillas stuffed with pork and peppers
Dalmatian chicken pasta
Chicken with mozzarella in coconut milk
Exotic filet mignon in the chestnut dressing
Veal in mushroom sauce
Chicken in Gorgonzola sauce
Chicken fillet in pear and apple sauce
Duck in orange and grapefruit
Lasagne
Gnocchi in ham and mushroom cream sauce
Penne quarto Formaggio

Zucchini moussaka
Beef goulash
Greek croquettes
Pork fillet in mushroom sauce
Chicken Mediterranean in dry tomato pesto with pines
Veal ribs with Worcestershire sauce and honey
Pork neck in balsamico sauce
Chicken drumstick with asparagus in coconut milk
Fried pancakes
Cabbage/ green leaf rolls with smoked meat
Cheese stuffed peppers

SIDES

Grilled vegetables
Stuffed potatoes in bechamel sauce
Mashed potato and coil flower
Mashed sweet yam
French potatoes with sesame

MEAT DISHES

Rosbeef
Vienna steak
Wellington steak
Stuffed pork fillet with ajvar and cheese
Stuffed pork roast
Rolled chicken fillet with two kinds of stuffing

Stuffed pork shoulder
Mixed grill: Sausage, cevapi, chicken drumstick,
chicken fillet, and smoked pork neck
Young lam roast
Young pork roast

PASTRIES

Royal pie
Traditional cornbread
Cheese pastry
Meat pastry
Buns with sesame
Wholegrain bun
Focaccia with rosemary and olive oil
Rye bread

DESERT

Sweet cream with seasonal fruits covered in the chocolate dressing fruit cup

DRINK OFFER

WELCOME DRINK

Fantinel Prosecco Brut Extra Dry

NON-ALCOHOLIC DRINKS

Mineral water; sparkling water

Juices 0,25l: orange, apple, peach, blueberry, pineapple

Soft drinks 0,25l: Coca-Cola, Fanta, Schweppes bitter lemon, Tonic, Sprite

Non-alcoholic Cocktails

Lemonade

Energetic drinks

Coffee: Espresso, Cappuccino, Macchiato, Homemade coffee, Nes caffè

ALCOHOLIC DRINKS

Zarić Rakija: quince, plum, apricot, pear, honey

Whiskey: Jameson Irish Whisky 0,7l, Ballantine's 0,7l, Johny

Walker Red

Beers: Heineken 0,33l, Jelen 0,33l, Zaječarsko 0,33l,

Touborg 0,33l

Absolut Vodka

Amaretto Ramazzotti

Gin Beefeater

Havana Rum

Olmeca Blanco Tequila

Rubin Vinjak

De Kuyper Liqueur

Baileys Liqueur

Martini Bianco

Campari

Aperol



WINES

Milosavljević Winery

Vila Vina Tamjanika 0,75l

Vila Vina Sauvignon Blanc 0,75l

Vila Vina Cabernet Sauvignon 0,75l

Vila Vina Rose Cabernet Sauvignon Moscat Hamburg 0,75l

Budimir Winery

Triada Bela 0,7l (Chardoney, Tamjanika, Sauvignon)

Triada Crvena 0,7l (Prokupac, Merlot)

Triada Rose 0,7l

COCKTAILS

Mai Thai

Sex on the beach

Tequila Sunrise

Blue Lagoon

Long Island Ice tea

Cuba Libre

Deep Blue Sea

Fresh Akacia Mimosa



OPEN
CONCEPT

THE PROPOSAL ALSO INCLUDES

Welcome Cocktail Organisation

Welcome Drink – Fantinel Prosecco Extra Dry

A rich selection of alcoholic and nonalcoholic drinks during the reception, ceremony, and dinner

A glass of Fantinel Prosecco per guest for the cake cutting ceremony

Menu Selection

Decorative twinkle light ceiling

Club style lights

Basic table equipment: glassware, cutlery, white linen napkin, white runner

Food-tasting for 2 people a couple of months before the wedding

Exclusive use of the estate, meadow, glass hall and forest terrace or other parts of the forest

Parking free of charge

Professional service staff

Suite for daily rest and changes

Professional photo team Peda Vučković +381 69 2366 099

Consultation time with the professional event coordinator

Bridal Therapy: Workshops for brides held once a month by our Wedding specialist on different planning topics and problems.

*The venue lease lasts for 8 hours and can be prolonged for 350EUR per hour

