

SONATA OPEN CONCEPT BUFFET MENU

The ultimate wedding experience



ENTREE

CANAPES SELECTION

Mebrillo with goat cheese and truffle oil	Spinach roll with ham and cheese
Blue cheese with walnuts in honey and lemon sauce	Chicken and veggie wrap
Camembert in raspberry mousse	Tartlette caprese
Grilled goat cheese glazed with honey	Marinated cheese tartlette
Canapes smoked meat, cheese, and pepper	Tartlette with pepper, walnut, and honey
Canapes Njegus prosciutto	Tartlette Russian salad
Canapes smoked cheese and pineapple	Chicken with sesame in tartar sauce
Chorizo sausage with cheese and currant on the polenta bed	Chicken with sesame in the chill sauce
Eggs with chive on the polenta bed	Quinoa with veggies in the honey sauce
Ham canapes with horseradish and cheese	Couscous with veggies and pesto dressing
Ajvar roll with ham	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

Mai Thai
Sex on the beach
Tequila Sunrise
Blue Lagoon

Long Island Ice tea
Cuba Libre
Deep Blue Sea

NON-ALCOHOLIC DRINKS

Mineral and sparkling water
Juices Next 0,25l: orange, apple, peach, blueberry, pineapple
Soft drinks 0,25l: Coca-Cola, Fanta, Sprite, Schweppes Bitter lemon, Tonic
Non-alcoholic Cocktails
Non-alcoholic Beers
Lemonade
Energetic drinks
Coffee: Espresso, Homemade coffee, Nes caffè

ALCOHOLIC DRINKS

Rakije: quince, plum, apricot
Whisky: Ballantine's 0,7l, Johny Walker Red 0,7l
Tekila Mariachi
Beers: Jelen, Lav, Zajecarsko, Heineken
Vodka Luxosova
Gin Gmg Dry
Rubin Vinjak
Vermut Filipetti
Pelinkovac Zeppelin
Campari

WINES

Kovačević Winery

Orfelin Beli 0,75l

Orfelin Crveni 0,75l

Orfelin Rose 0,75l

Plantaže 13.jul Winery

Krstač 0,75l

Vranac 0,75l

Rose 0,75l



THE PROPOSAL ALSO INCLUDES

Welcome Cocktail Organisation

A rich selection of alcoholic and non-alcoholic 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 equipment: natural flowers venue decoration

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

Exclusive use of the venue and terrace with swimming pools

Professional service staff

Parking free of charge

Suite for daily rest and changes

Professional photo team Dragan Smiljkovic + 381 65 8338 122

Consultation time with the professional event coordinator

Making of timeline and protocol

Bridal Therapy: Workshops for brides are held once a month by our Wedding specialist on different

planning topics and problems.