

## **market style deli lunch**

**lunch | 6900 per person**

(minimum of 30 guests)

assorted home baked breads

selection of international cheeses, Dana blue, Brie, cheddar, Ementhal and local chanakh, lori

selection of cold cuts, salami, garlic sausage, local ham, Parma ham, smoked turkey, sliced chicken, mortadella, cured ham.

selection of salads, potato salad, coleslaw, mixed greens, marinated tomatoes, roasted peppers, roasted courgettes, roasted aubergine, tuna salad.

Norwegian smoked salmon and gravlax

live soup station with your choice of garnishes.

selection of condiments and dressings

## **market style deli lunch**

set up in the style of a traditional market deli, delegates can help themselves from the selection of cold cuts, cheeses and salads while chefs interact and make sandwiches and soups live. a great lunch experience to complement your meeting



## **a taste of Armenia ( served in Brasserie / Cucina)**

lunch | 9900 per person

(minimum of 30 guests)

fresh bread assortment

salads and appetizers

4 salads

3 appetizers

2 cold cuts & cheese assortment

1 soup

1 meat dish (BBQ Armenian style)

1 fish dish

2 starches

1 vegetable

Dessert buffet

2 mousses

2 sponge cakes

Assorted fruits

water and soft drinks

fresh coffee, & selection of Ronnefeldt luxury teas

## **a taste of Armenia**

the taste of Armenia creates a lunch experience that will add value and memory to your conference or meeting. Combining the tastes, smells, sights and feel of authentic Armenian cuisine our chefs will prepare your choice of dishes live and the themed table set up will further enhance the experience.

## **working tray lunch**

(minimum 15 guests)

**plated chef's crafted food | AMD 4500**

house-pickled vegetables  
old fashioned potato salad

grilled chicken breast, spinach sautéed and wild rice

Granny Haykanush garden apple  
white chocolate brownie

steel or sparkling local water 0,5 l

## **working lunch**

(minimum 15 guests)

**plated chef's crafted food | AMD 5500**

marinated olive & macaroni salad  
saffron marinated fruit salad

roasted tenderloin of beef –cheddar on French baguette

home made chocolate chip cookie

steel or sparkling local water 0,5 l

## **working lunch**

(minimum 15 guests)

**plated chef's crafted food | AMD 6500**

Greek salad

oven baked salmon , rice pilaf, apricot chutney

tiramisu

steel or sparkling local water 0,5 l

## **box lunch(minimum 15 guests)**

**to go | AMD 3900**

piece of whole fruit

bag of crisps

bar of chocolate

steel or sparkling local water 0,5 l

2 sandwiches (choice of fillings available on request)

## **soup & sandwich deli lunch**

**lunch | AMD 6900**

chefs home made soup of the day served with assorted

garnishes to complement:

black olives, peppers, onions, capers, grated Parmesan cheese, sun blushed tomatoes, croutons, crostini, bread sticks, mixed flavored oils, freshly picked herbs, sliced chicken, sliced sausage, mushrooms and daily choices.

assorted bread & salted butter

a selection of wraps, mini baguettes & open sandwiches; fillings include chicken, honey baked ham, smoked salmon & vegetarian options

## **luncheon buffets**

**the green 1 | AMD 8900**

(minimum 15 guests)

assorted bread & salted butter

soup of the day

garden greens, selection of dressings  
couscous, citrus fruits & parsley  
cherry tomato, cucumber, Feta cheese & thyme vinaigrette  
penne pasta, olives, bacon & pesto



grilled salmon fillets, cucumber relish  
whole roasted chicken, roasted shallot & garlic  
roasted potato & rosemary

flavoured cheesecake, fruit coulis  
Chocolate mousse  
baked half apple with almonds

fresh coffee, & selection of Ronnefeldt luxury teas  
water and soft drinks

## **the green 2 | AMD 8900**

(minimum 15 guests)

assorted bread & salted butter

soup of the day

Caesar salad  
German potato salad, red onions  
mushroom salad  
cucumber, tomato salad

salmon lasagna  
roasted beef fillet  
buttered new potatoes  
braised red cabbage

coffee banoffi pie  
Panacota  
Honey cake

freshly brewed coffee & selection of Ronnefeldt luxury teas  
water or soft drinks

## **luncheon buffets**

Ararat | AMD 8900

(minimum 15 guests)

assorted bread & salted butter

Smoked salmon & tomato chowder

sliced cucumber, tomato & red onion salad  
grilled mushroom, walnut & blue cheese  
local field green lettuce, assorted vinaigrette  
saffron orzo, pepper stew

seafood paella

beef stew, mushroom & port wine jus, Boulanger potatoes  
baked penne gratin with tomato sauce  
vegetable ratatouille

apricot & pistachio tart

crème caramel, pear charlotte

freshly brewed coffee & selection of Ronnefeldt luxury teas  
water or soft drinks

## hot plated lunch

### Dilijan | AMD 9900

assorted bread & salted butter

sweet corn & smoked haddock chowder, toasted brioche

citrus marinated chicken breast, angel hair pasta,  
vegetables, herb cream

dark chocolate mousse, plum Chantilly

freshly brewed coffee & selection of Ronnefeldt luxury teas  
water or soft drinks

### Sevan | AMD 9900

assorted bread & salted butter

layer of vine-ripened tomatoes & Mozzarella Napoleon, rucula,  
pesto

salmon filet, herb mash, braised fennel, tomato coulis

passion fruit crème brûlée

freshly brewed coffee & selection of Ronnefeldt luxury teas  
water or soft drinks



## hot plated lunch

highland | 11900

assorted bread & salted butter

seared trout, soft polenta, tomato & garlic ragout

pesto-crusteD tenderloin of beef, merlot jus  
truffle-whipped potato, green beans, baby carrots

pistachio & chocolate mille feuile, vanilla sauce

freshly brewed coffee & selection of Ronnefeldt luxury teas  
water or soft drinks