



CUe

PODGORICA

BANQUET MENU

INTERNATIONAL 3 COURSE SET MENU | 27€

Fish

Appetizer

Fish pate on a polenta cake and olives cream

Main course

Cod fillet with a Mediterranean salsa on a saffron and sun-dried tomatoes risotto

Dessert

Red Velvet Cake

Meat

Appetizer

Montenegrin roll with vegetables, goat cheese and beef prosciutto

Main course

Grilled chicken fillet stuffed with mozzarella and sun-dried tomatoes, served with mashed potatoes

Dessert

Red Velvet cake

Vegetarian

Appetizer

Vegetable involtini with goat cheese, almond, and raisins in pesto sauce

Main course

Truffle mushroom risotto

Dessert

Vege Tart



INTERNATIONAL 3 COURSE SET MENU | 29€

Fish

Appetizer

Mutabal salad (eggplant, tahini, olive oil, pomegranate, tomatoes, tacos)

Main course

Sea bass fillet with a Mediterranean salsa, gremolata, and beetroot chips, served on a beetroot risotto

Dessert

Choco Cake

Meat

Appetizer

Couscous salad (couscous, avocado, cherry tomatoes, lemon dressing)

Main course

Grilled turkey fillet in a truffle mushroom sauce, with baked baby potatoes and broccoli

Dessert

Chia seeds pudding (almond milk, chia seeds, vanilla, agave, mixed berries)



Vegetarian

Appetizer

Crispy vegetable rolls with cream cheese

Main course

Parmigiana with goat cheese, sun-dried tomatoes and pesto sauce

Dessert

Caramel pannacotta

INTERNATIONAL 3 COURSE SET MENU | 40€

Fish

Appetizer

Tuna tartare with avocado cream and tacos

Main course

Salmon fillet with a Mediterranean risotto

Dessert

Mango mousse



Meat

Appetizer

Hummus with tabbouleh and sautéed beef

Main course

Veal rump steak tagliatta with hollandaise sauce, baby potatoes and arugula salad

Dessert

Cherry Nutella cake



INTERNATIONAL 3 COURSE SET MENU | 51€

Fish

Appetizer

Caesar salad with shrimps

Main course

Grilled octopus with crispy calamari

Dessert

Pistachio Nutella Cake

Meat

Appetizer

Caramelized root vegetables salad with goat cheese, beetroot glaze and Madera wine

Main course

Beef fillet in a pepper and red wine sauce, with caramelized carrots and truffle mashed potatoes

Dessert

Black Forest cake



COLD CANAPES

Glavlax salmon in beetroot
Tuna Maki roll
Avocado Maki roll
Salmon cream cheese roll
Vitello tonnato
Baccala
Beetroot hummus
Tuna tartare with avocado mousse
Cocktail prawns
Caprese bruschetta

PRICE PER CANAPÉ 1.90€

HOT CANAPES

Teriyaki Chicken Satay with mushroom sauce
Beef Burger
Mozzarella sticks
Fish Goujons with tartare sauce
Vege Arancini
Black cheddar sticks

PRICE PER CANAPÉ 1.90€

SWEET CANAPES

Vanilla mousse with berries
Choco mousse with caramel
Choco tart
Bajadera
Choco cupcake with vanilla cream
Seasonal fruit tart
Apple cake
Choco cake with strawberries
Fruit salad

PRICE PER CANAPÉ 1.90€





BOWL FOOD

Rolls with chicken
Truffle risotto
Spinach and Prosciutto Gnocchi
Fried crab with yogurt dressing
Couscous salad
Chicken Caesar salad
Hummus with beef
Turmeric risotto

PRICE PER ONE 2.50€

INTERNATIONAL BUFFET MENU | 25€

Selection of bread

Soup/ Potage of the day

Salad bar

Cabbage, Iceberg, Green salad, Spring Mix, Broccoli, Carrot, Peas, Tortilla chips, Olives, Croutons, Pasta, Arugula, Feta Cheese, Hard boiled eggs, Corn, Cucumber, Tomatoes, Green beans, Peppers, Onions, Chickpeas, Beetroot

Main course and side dishes

Mediterranean fish (grilled, steamed, or fried)

Roasted chicken

Pork or beef stew

Pasta of the day

Roasted potatoes

Grilled vegetables

Risotto with vegetables

Steamed vegetables

Dessert

Selection of cakes

Selection of fruit





INTERNATIONAL BUFFET MENU | 29€

Selection of bread

Soup/ Potage of the day

Salad bar (added to Option I):

Caprese salad, Hawaiian salad, Caesar salad, Greek salad, Cabbage, Iceberg, Green salad, Spring Mix, Broccoli, Carrot, Tortilla chips, Olives, Feta Cheese, Hard boiled eggs, Corn, Cucumber, Tomatoes, Peppers, Onions

Main course and side dishes

Grilled trout

Roasted chicken roll with cheese

Beef Stroganoff

Pasta with seafood in tomato sauce

Truffle mushroom risotto

Vegetable gratin

French fries

Sauteed potatoes with Swiss chard

Dessert

Selection of cakes

Selection of fruit





INTERNATIONAL BUFFET MENU | 36€

Selection of bread

Vegetable potage

Traditional Montenegrin veal soup

Salad bar

Selection of Montenegrin cheese, Beef and Pork prosciutto, Chicken, Vitello tonnato, Caprese salad, Hawaiian salad, Caesar salad, Greek salad, Cabbage, Iceberg, Green salad, Spring Mix, Broccoli, Carrot, Tortilla chips, Olives, Feta Cheese, Hard boiled eggs, Corn, Cucumber, Tomatoes, Peppers, Onions

Main course and side dishes

Grilled fish fillet with Mediterranean salsa
Grilled turkey fillet in mushroom sauce
Roasted lamb in gravy sauce
Slow cooked seafood stew
Lasagna with vegetables
Beetroot risotto
Mashed sweet potato
Ratatouille vegetables in tomato sauce

Dessert

Selection of fruit
Selection of small cakes
Red velvet
Choco cake
Pannacotta with berries

BEVERAGE PACKAGES

SOFT DRINKS PACKAGE

Juices and water.

1H	2H	3H	4H	6H
3.50€	5.50€	8.00€	9.50€	14.00€

CONFERENCE COCKTAIL PACKAGE

Wine, beer, soft drinks, juices and water.

1H	2H	3H	4H	6H
6.00€	10.50€	14.00€	17.50€	22.00€

CORPORATE PACKAGE

Spirits, liqueurs, wines, local brandy, beer, soft drinks, juices and water.

1H	2H	3H	4H	6H
10.00€	16.50€	21.00€	25.00€	33.00€

*Soft drinks – Coca Cola, Fanta, Sprite, Bitter lemon, Tonic Water; Juices – orange, apple, blueberry; Wines – Chardonnay and Vranac 13.jul Plantaze, Liqueurs – Pelinkovac, Amaro Montenegro, Baileys; Spirits – Finlandia, Finsbury, Johnnie Walker Red; Local Brandy – quince, plum and grape; Beer – Tuborg.



BASIC COFFEE BREAK | 4.00€

(Coffee, tea, water, cookies)

MORNING COFFEE BREAK | 6.50€

(Coffee, tea, water, juices, soft drinks, salty and sweet pastries)

REFRESH COFFEE BREAK | 8.00€

(Coffee, tea, water, juices, soft drinks, salty and sweet pastries, slices fruit)



Drinks will be served in the gallery or in one of our restaurants.

Given prices are per person and per hour. VAT included in prices.



CUE

PODGORICA