

AGROHUB CATERING



FOURCHETTE MENU 1

Pumpkin pkhali with black sesame seeds

Spinach canape with cucumber and walnut

Crispy biscuit with wasabi, cream cheese and tobiko

Crispy biscuit with salmon pate and red caviar

Mini burger with chicken roll

Parmesan, salami and cherry tomato canape

Mini lemon tart

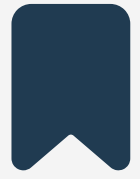
Mini éclair with black chocolate glaze

33€

Per person

A wooden serving cart with a multi-tiered structure. The top tier is a flat wooden surface holding several sliders, dumplings, and stacks. The middle tier is a curved wooden surface holding more sliders, dumplings, and stacks. The bottom tier is a flat wooden surface holding stacks. The sliders are made with small round buns, filled with meat, cheese, tomato, and arugula. The dumplings are green, filled with meat and vegetables, and topped with a red garnish. The stacks are made of thin layers of bread or crackers, topped with a white spread and green garnish. The text "AGROHUB CATERING" is overlaid in the center of the image.

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FOURCHETTE MENU 2

Eggplant roll with walnut sauce and parmesan chips

A Spinach pea-shaped ball on a layered cushion

Vegetable salad in baked Parmesan cup

Mini ciabatta with mozzarella and pesto sauce

Norwegian salmon salad with Eel caviar

White bread slice with italian salami and mustard sauce

Mini burger with chicken roulade

French tart with shrimp salad

Signature khachapuri

Mini white eclair

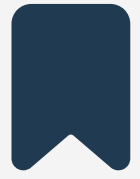
Mini chocolate tart

53₹

Per person

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FOURCHETTE MENU 3

Eggplant roll with walnut sauce and parmesan chips
Pumpkin pkhali with black sesame seeds
Grape stued edamer cheese with pecan nut
Fried bacon and cheddar cheese stued with grape
Deep fried sulguni and ricotta with drained matsoni sauce
Squid mini burger with salmon and cream cheese
French tart with shrimp salad
Mini burger with chicken roll
Chicken pate with caramelized onions and almond flackes
Parmesan, salami and cherry tomato canape
Mini croissant with ham and cheese
Beet creppe with french cheese and pear

Mini lemon tart
Seasonal fruit
French chocolate macaron (brown)
Mini pistachio eclair

73€
Per person

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