



*Stradale*  
EVENTS

# ABOUT

# US

Stradale Events is ready to take part in any of your **IMPORTANT LIFE MOMENTS**, from corporate parties to private events like weddings and concerts.

Choose from all of our **OVER 20 RESTAURANTS** or let us bring our robata grills to your location.

Our chefs create **TRENDY MENUS** with fresh, seasonal ingredients, offering both local and international flavors.



# GENERAL

Number of people **20**

Type of serving **BUFFET**

Included in the offer: **Buffet Design**  
**Set-up & Set-off**

Extra: *waiter, 100 Euro (+VAT)/waiter*

Extra: *delivery costs if not in the vicinity of a Stradale location (same office building or compound)*





**MENU**

**PROPOSALS**



*Stradale*  
EVENTS



# All-Inclusive Package

€78 / pers

**Location:** TBD

**Date and time:** TBD

**Number of persons:** TBD

**Type of service:** Plated

## Welcome Champagne and Pass Around

(Parmesan Short Bread with Goat Cheese and Parsley Pesto)

Included Menu Open Bar

Still/ Sparkling Water (Dorna)

Soft Drinks from Pepsi (Pepsi, Pepsi max, Mirinda, 7 Up)

Sparkling Wine - Carastelec Friza

White Wine - Vinho Verde Aveleda Fonte

Red Wine - Paul Mas Vignobles Cabernet Sauvignon

Vodka - Belenkaya Gold

Rom – La Criolla Dark

Whisky - Jameson

Aperitivo Spritz

Hugo Spritz

Cuba Libre

Whisky Cola

Gin Tonic - JJ Whitley London Dry Gin

Shots

## STARTER

Potato Rosti with Prosciutto Crudo and Cream Cheese

Wonton Cup with Guacamole and Tomato Salsa

Bruschetta with Curry Chicken

Tortilla Cups with Hummus

Bruschetta with Dijon Mustard and Smoked Salmon

## FISH MAIN

Poached Perch with Risotto and Butter Thyme Sauce

## TRADITIONAL SARMALE

Pork Cabbage Rolls served with Polenta and Sour Cream

## MEAT MAIN

Coq au Vin with Parsnip Puree and Crispy Bacon

## PAVLOVA CAKE WITH FOREST FRUITS



# All-Inclusive Package

€83 / pers

**Location:** TBD  
**Date and time:** TBD  
**Number of persons:** TBD  
**Type of service:** Plated

## Welcome Champagne and Pass Around

(Parmesan Short Bread with Goat Cheese and Parsley Pesto)

Included Menu Open Bar

Still/ Sparkling Water (Dorna)

Soft Drinks from Pepsi (Pepsi, Pepsi max, Mirinda, 7 Up)

Sparkling Wine - Carastelec Friza

White Wine - Vinho Verde Aveleda Fonte

Red Wine - Paul Mas Vignobles Cabernet Sauvignon

Vodka - Belenkaya Gold

Rom – La Criolla Dark

Whisky - Jameson

Aperitivo Spritz

Hugo Spritz

Cuba Libre

Whisky Cola

Gin Tonic - JJ Whitley London Dry Gin

Shots

## STARTER

Potato Rosti with Prosciutto Crudo and Cream Cheese

Wonton Cup with Mushroom Ragout

Spicy Goat Cheese Balls

Bruschetta with Homemade Chicken Liver Pathe and Caramelised Onions

Bruschetta with Dijon Mustard and Smoked Salmon

## FISH MAIN

Grilled Dorada with Baked Root Vegetables

## TRADITIONAL SARMALE

Pork Cabbage Rolls served with Polenta and Sour Cream

## MEAT MAIN

Slow Cooked Pork with Demiglace and Truffle Puree

## PAVLOVA CAKE WITH FOREST FRUITS



# All-Inclusive Package

€90 / pers

**Location:** TBD  
**Date and time:** TBD  
**Number of persons:** TBD  
**Type of service:** Plated

## Welcome Champagne and Pass Around

(Parmesan Short Bread with Goat Cheese and Parsley Pesto)

Included Menu Open Bar

Still/ Sparkling Water (Dorna)

Soft Drinks from Pepsi (Pepsi, Pepsi max, Mirinda, 7 Up)

Sparkling Wine - Carastelec Friza

White Wine - Vinho Verde Aveleda Fonte

Red Wine - Paul Mas Vignobles Cabernet Sauvignon

Vodka - Belenkaya Gold

Rom – La Criolla Dark

Whisky - Jameson

Aperitivo Spritz

Hugo Spritz

Cuba Libre

Whisky Cola

Gin Tonic - JJ Whitley London Dry Gin

Shots

## STARTER

Burrata with Garlic Bread Bruschetta, Tomato & Pesto Sauce

## FISH MAIN

Whole Salmon Fillet Thai Style with Aromatic Jasmin Rice

## TRADITIONAL SARMALE

Pork Cabbage Rolls served with Polenta and Sour Cream

## MEAT MAIN

Robata Brazilian Beef Tagliata with Rucola, Cherry Tomatoes and Sweet Potato Puree

## PAVLOVA CAKE WITH FOREST FRUITS

**BUFFET**

**OPTION**

**€70 / pers**

**MIXED MEZZE PLATTER:**

*Hummus, Moutabal, Falafel, Labneh*

**HOMEMADE PITA BREAD**

**POTATO ROSTI**

*with Prosciutto Crudo and Cream Cheese*

**TORTILLA CUP**

*with Mushroom Ragout*

**GREEK SALAD**

**MIXED GREEN SALAD**

*with Shaved Carrot*

**MEDITERRANEAN CHICKPEA SALAD**

**CRISPY SLOW COOKED PORK BELLY**

*with Hoisin Sauce*

**TANDOORI CHICKEN TIKKA SKEWERS**

**GRILLED PERCH SKEWERS**

*with Lemon Butter Sauce*

**VEGETARIAN GRILLED VEGETABLES QUESADILLA**

**ROBATA GRILLED VEGETABLES**

*with Homemade Pesto*

**BABY POTATOES**

*with Herbs*

**INDIAN BASMATI RICE**

**PAVLOVA CAKE WITH FOREST FRUITS**



**BUFFET**

**OPTION**

**€65 / pers**

**MIXED MEZZE PLATTER:**

*Hummus, Moutabal, Falafel, Labneh*

**HOMEMADE PITA BREAD**

**SPRING ROLLS**

*with Sweet chili*

**CAPRESE SALAD**

*with Homemade Pesto*

**MIXED GREEN SALAD**

*with Shaved Carrot*

**COLESLAW SALAD**

**BRUSCHETTA**

*with SDT & Cream Cheese*

**BRUSCHETTA**

*with Kalamata Olive Spread*

**PAVLOVA CAKE WITH FOREST FRUITS**

**ROSTI**

*with Prosciutto Crudo*

**DIJON PORK SKEWERS**

**SHISH TAOUK**

*with a Yogurt Mint Sauce*

**GRILLED PERCH SKEWERS**

**VEGETARIAN GRILLED VEGETABLES QUESADILLA**

**ROBATA GRILLED VEGETABLES**

**ROASTED POTATO WEDGES**

*with Herbs*

**INDIAN BASMATI RICE**





*Stradale*  
EVENTS

**KIDS MENU (Max. 12 y.o.)**

**€30<sup>+TVA</sup>/pers.**

**Chicken Snitzel with  
Mashed Potatoes  
and Steamed Broccoli**

**PAVLOVA CAKE  
SOFT DRINKS**





LET'S GET

IN TOUCH



[stradaleevents@flavours.ro](mailto:stradaleevents@flavours.ro)

(+40) 746 079 848 | Bianca Tiu



**THANK  
YOU**

Wraps

Brownies

Coffee & Tea

Stru

Pate

Stru

Pate

Stru

Pate

Stru

Pate

MULTE DE  
FACUT AZI!

Menu board with items: red bull, fresh juice, aqua, fruit tart, Salata?, COESAR, grecce, ice latte, etc.

Stim  
Coffee, snacks  
00:8  
%OFF