



Catering Modri Pjat

MODRI PJAT - DUBROVNIK

Sensation of Mediterranean tastes and aromas!

Smells, aromas, colours of the Mediterranean... we have captured all the magic of the Adriatic Sea and we have served it on our "sea blue" plates so you can be enchanted with the delicious tastes and aromas of the Mediterranean.

Catering "Modri pjat" is the true choice for all those gourmands who expect top catering service for their private and business gatherings, celebrations and wedding parties as well as celebrations of important dates and anniversaries. Our experienced personnel will surely help you with organising your business event and will please you with the delicious specialties and tasty cold and hot dishes.



We are unique in organising trips and parties on a 16th century carrack, which could take you on a imaginative history voyage or bring you to one of the magical locations in and around Dubrovnik - well-known as "the pearl of the Adriatic".

Our imaginative menus and always friendly personnel will also please you at unique locations like the Sponza palace, fortresses Lovrijenac and Revelin, the port of Trsteno and many other.



Contact us and have trust in our expertise while sailing together with us on the sea of gastronomic delights and wondrous locations.

Catering Modri pjat - Dubrovnik

T: 00385 91 358 1888 | E: info@catering-modripjat.com

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Catering modri Pjat

We present you a few suggestions from our menu offer:

COLD STARTERS

COLD SEAFOOD STARTERS

Lobster medallions on a salad of cooked vegetables & green cream

~
Shrimp tails with pink sauce

~
Octopus Carpaccio on rocket & tomatoes with Dalmatian herbs

~
White fish fillet and smoked salmon mousse with breadsticks

COLD MEAT STARTERS

Dalmatian prosciutto with melon in mini cherry tomatoes

~
Beef Fillet Carpaccio with Strands of Cilantro on a Fresh Fennel Salad

~
Homemade young cheese with tomato

~
Chicken salad with mushrooms & tomato confit

COLD VEGETARIAN STARTERS

Vegetable Carpaccio & blanched arugula with a chickpea mousse

~
Fresh tomatoes filled with local seasonal vegetables

SOUPS

SEAFOOD SOUPS

Fisherman's soup with fish

~
Shrimp tail crème soup

MEAT SOUPS

Meat soup with local pasta

VEGETABLE SOUPS

Soup with Julienne vegetables

~
Asparagus crème soup

~
Fruit soup

WARM STARTERS

WARM SEAFOOD STARTERS

Roasted St. Jacques

~
Fried shrimp tails in pastry and bacon on a fresh tomato sauce

~
Filled calamari on a potato & lemon crème

~
Seafood cannelloni on a bed of broccoli

WARM MEAT STARTERS

Duck breast on caramelized orange

~
Turkey roll with asparagus & Dalmatian sauce

~
Beef filet with rosemary i dingač wine on carrot purée

~
Lamb cutlet in a crust of Dalmatian herbs on a bed of roasted potatoes

WARM VEGETARIAN STARTERS

Filled young zucchini in a tomato sauce & on a potato purée

~
Risotto with mixed vegetables & white cheese

~
Fresh vegetable tarts on a bed of dried vegetables

~
Homemade pasta with tomato confit & zucchini



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MAIN DISHES

MAIN SEAFOOD DISHES

White fish filet with orange sauce on the cooked vegetables

~
Monkfish tail medallions with pošip wine & zucchini soufflé

~
Fish filet roll with asparagus on a lemon & mint risotto

~
Grilled tuna steak in Dalmatian herbs with roasted seasonal vegetables

~
Salmon steaks with rosemary & cream and gnocchi filled with rocket

MAIN MEAT DISHES

Grilled beef filet on a mushroom sauce with a vegetable soufflé

~
Ridge veal with Dalmatian herbs in a crust of pastry & roasted mixed vegetables

~
Lamb cutlets in lemon & egg salsa with cheese tortellini

~
Pork filet with a poppy seed crust on apple sauce with tomato and zucchini confit

~
Turkey medallions with toasted walnuts on a bed of baked potatoes and tomatoes

MAIN VEGETARIAN DISHES

Cannelloni with vegetables on a crème with tomatoes and broccoli & potato purée

~
Mushroom & vegetable casserole with tomato confit

~
Filled roasted vegetables on mushroom & asparagus risotto

SALADS

Lettuce

~
Chicory

~
Rocket

~
Tomato

Cabbage white-maroon

~
Fennel

~
Cucumber

Fruit cake

~
Chocolate cake

~
Orange cake

~
Pancakes

DESSERTS

Fruit cup

~
Dubrovnik rozata

~
Fruit

Note: For guests with food intolerances appropriate meals are specially prepared.



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