

# RESTAURANT ATRIUM

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**Tradition for Your Palate**

## SERVICE CATALOG

*Catering & Hospitality Services*

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*All prices are per person.  
Minimum order: 10 persons.  
Standard portions listed - menu upgrades will incur price adjustments.  
All menus can be customized to meet your specific needs.*

# 1. DAILY LUNCH MENU

**23.00 EUR per person (Monday - Friday)**

*3 daily options: Meat • Fish • Vegetarian*

## MONDAY

- MEAT: White Cutlet - chicken fillet in sauce with side dish  
*Allergens: 1-cereals (gluten), 7-milk, 9-celery*
- FISH: Seafood Risotto - mixed seafood with rice  
*Allergens: 2-crustaceans, 4-fish, 7-milk, 9-celery, 14-molluscs, 12-sulphites*
- VEGETARIAN: Vegetarian Goulash - rice with vegetable sauce  
*Allergens: 9-celery, 12-sulphites*

## TUESDAY

- MEAT: Pržolica - grilled beef schnitzel with side dish  
*Allergens: 1-cereals (gluten), 3-eggs, 7-milk*
- FISH: Sea Bass Fillet - fish fillet with side dish  
*Allergens: 4-fish*
- VEGETARIAN: Forest Bouquet - pasta/rice with mixed mushroom sauce  
*Allergens: 1-cereals (gluten), 7-milk, 9-celery*

## WEDNESDAY

- MEAT: Mixed Grill - ćevapčići, chicken and pork neck with french fries  
*Allergens: 1-cereals (gluten), 9-celery*
- FISH: Dogfish Steak - dogfish fillet with side dish  
*Allergens: 4-fish*
- VEGETARIAN: Lentil Stew - traditional lentil dish  
*Allergens: 9-celery*

## THURSDAY

- MEAT: Red Cutlet - beef schnitzel in sauce with side dish  
*Allergens: 1-cereals (gluten), 7-milk, 9-celery*
- FISH: Adriatic Derby - fish fillet with side dish  
*Allergens: 4-fish*
- VEGETARIAN: Vegetarian Burger - plant-based burger with side dish  
*Allergens: 1-cereals (gluten), 3-eggs, 6-soy, 7-milk, 11-sesame*

## FRIDAY

- MEAT: Breaded Chicken - breaded chicken fillet with side dish  
*Allergens: 1-cereals (gluten), 3-eggs, 7-milk*
- FISH: Fish Stew with Polenta - mixed fish in red sauce with polenta

*Allergens: 4-fish, 9-celery, 12-sulphites*

- VEGETARIAN: Vegetarian Gnocchi - vegetable sauce with gnocchi

*Allergens: 1-cereals (gluten), 3-eggs, 7-milk, 9-celery*

## Included in price:

- ✓ One main course of your choice
- ✓ Side dish
- ✓ Beverages - unlimited water and juice

**☐ DINNER ALSO AVAILABLE: Dinner can be arranged for groups of minimum 20 people. Menu by arrangement.**

## 2. WEEKEND LUNCH MENU

**30.00 EUR per person (Saturday - Sunday)**

*3 daily options: Meat • Fish • Vegetarian*

### SATURDAY

- MEAT: Chicken Paprikash with mashed potatoes + Rye bread + Red cabbage  
*Allergens: 1-cereals (gluten), 7-milk, 9-celery*
- FISH: Fish of choice with mashed potatoes + Rye bread + Red cabbage  
*Allergens: 1-cereals (gluten), 4-fish, 7-milk*
- VEGETARIAN: Vegetable Moussaka with béchamel sauce + Rye bread + Red cabbage  
*Allergens: 1-cereals (gluten), 3-eggs, 7-milk, 9-celery*

### SUNDAY

- MEAT: Stuffed Peppers + Corn bread + Tomato salad  
*Allergens: 1-cereals (gluten), 3-eggs, 7-milk, 9-celery*
- FISH: Fish in foil with vegetables and rice + Corn bread + Tomato salad  
*Allergens: 1-cereals (gluten), 4-fish*
- VEGETARIAN: Vegetarian Cabbage Rolls with soy + Corn bread + Tomato salad  
*Allergens: 1-cereals (gluten), 6-soy, 9-celery*

### Included in price:

- ✓ One main course of your choice
- ✓ Bread (100g)
- ✓ Salad (150g)
- ✓ Beverages - unlimited water and juice

**☐ DINNER ALSO AVAILABLE: Dinner can be arranged for groups of minimum 20 people. Menu by arrangement.**

## 3. BUFFET MENU

**45.00 EUR per person**

*All you can eat • Food served in heated containers*

### MENU:

- ☐ Welcome drink  
*Allergens: 12-sulphites*
- ☐ Octopus salad  
*Allergens: 14-molluscs, 9-celery*
- ☐ Prosciutto, cheese and olives  
*Allergens: 7-milk*
- ☐ Seafood risotto - with mixed seafood  
*Allergens: 2-crustaceans, 4-fish, 7-milk, 9-celery, 14-molluscs*
- ☐ Wild mushroom risotto - with forest mushrooms  
*Allergens: 7-milk, 9-celery*
- ☐ Adriatic Derby - mixed seafood platter (fish, squid, prawns)  
*Allergens: 2-crustaceans, 4-fish, 14-molluscs*
- ☐ Veal roast - with roasted vegetables  
*Allergens: 7-milk, 9-celery*
- ☐ Beverages - wine, still and sparkling water, juices (2 dl per person)  
*Allergens: 12-sulphites*

### Features:

- Buffet service - self-service style
- Unlimited quantities
- Hot dishes continuously replenished
- Ideal for groups of 20+ persons
- Food service duration: maximum 2 hours (for food quality)

## 4. GALA MENU

**75.00 EUR per person**

*Premium served meal • Guests choose their preferred menu*

### COMMON STARTER (for all options):

- ☐ Welcome drink - Prosecco/Champagne  
*Allergens: 12-sulphites*
- ☐ Octopus salad - 180g premium octopus with seasonings  
*Allergens: 14-molluscs, 9-celery*
- ☐ Dried figs, prosciutto, cheese and olives - Dalmatian antipasti with Pag cheese  
*Allergens: 7-milk, 8-tree nuts (figs)*

### ☐ FISH MENU:

- Black risotto - With fresh squid and ink  
*Allergens: 7-milk, 9-celery, 14-molluscs, 12-sulphites*
- Adriatic Derby - Sea bass, squid, prawns, mussels with chard and potatoes  
*Allergens: 2-crustaceans, 4-fish, 14-molluscs*
- Dubrovnik Rozata - Traditional dessert  
*Allergens: 3-eggs, 7-milk*
- Seasonal fruit - Fresh and beautifully arranged  
*Allergens: None*

### ☐ MEAT MENU:

- Wild mushroom risotto - With forest mushrooms and cream  
*Allergens: 7-milk, 9-celery, 12-sulphites*
- Ribeye steak (280g) - Black Angus with gratin potatoes, mushrooms and vegetables  
*Allergens: 7-milk, 9-celery*
- Dubrovnik Rozata - Traditional dessert  
*Allergens: 3-eggs, 7-milk*
- Seasonal fruit - Fresh and beautifully arranged  
*Allergens: None*

### ☐ VEGETARIAN MENU:

- Wild mushroom risotto - With forest mushrooms, cream and parmesan  
*Allergens: 7-milk, 9-celery, 12-sulphites*
- Stuffed peppers - With quinoa, vegetables and cheese, roasted potatoes and seasonal vegetables  
*Allergens: 7-milk, 9-celery*
- Dubrovnik Rozata - Traditional dessert  
*Allergens: 3-eggs, 7-milk*

- Seasonal fruit - Fresh and beautifully arranged

*Allergens: None*

## **BEVERAGES (included with all menus):**

- Premium wine, still and sparkling water, juices (2 dl per person)

*Allergens: 12-sulphites*

## **Features:**

- Served meal - professional staff service
- Guests choose one of three menus
- Premium quality ingredients
- Duration: ~2.5 hours
- Elegant presentation
- Ideal for VIP events, celebrations, special occasions

## 5. COFFEE BREAKS

3 packages available

	COFFEE BREAK 1	COFFEE BREAK 2	COFFEE BREAK 3
<b>PRICE</b>	<b>6.00 EUR</b>	<b>8.00 EUR</b>	<b>12.00 EUR</b>
<b>Coffee/Tea</b>	✓	✓	✓
<b>Milk</b>	✓	✓	✓
<b>Still water</b>	✓	✓	✓
<b>Sparkling water</b>	—	✓	✓
<b>Juices (natural/carbonated)</b>	—	✓	✓
<b>Tea biscuits</b>	✓	✓	✓
<b>Croissants</b>	—	✓	✓
<b>Candies</b>	✓	✓	✓
<b>Seasonal fruit</b>	—	—	✓
<b>Setup (sugar, napkins)</b>	✓	✓	✓
<b>Honey</b>	—	—	✓

### Allergens in coffee breaks:

- *Tea biscuits: 1-cereals (gluten), 3-eggs, 7-milk*
- *Croissants: 1-cereals (gluten), 3-eggs, 7-milk*
- *Milk: 7-milk*
- *Honey: may contain traces of pollen*

### Recommended usage:

- Coffee Break 1 (6 EUR) - Ideal for short breaks up to 15 minutes
- Coffee Break 2 (8 EUR) - Ideal for breaks up to 30 minutes
- Coffee Break 3 (12 EUR) - Ideal for breaks up to 30 minutes

# 6. WELCOME & FAREWELL PACKAGES

*For guest receptions and farewells*

## WELCOME PACKAGES

### Welcome Budget (Student) - 10.00 EUR

- Snacks - Chips, breadsticks, assorted treats  
*Allergens: 1-cereals (gluten), 7-milk*
- Beverages - Wine, juices and water (unlimited)  
*Allergens: 12-sulphites*

### Welcome Standard (Ph.D.) - 12.60 EUR

All from Budget package plus:

- Cold cuts platter - Prosciutto, cheese, pastries  
*Allergens: 1-cereals (gluten), 7-milk*

### Welcome Premium (Postdoc) - 18.00 EUR

All from Standard package plus:

- Fresh fruit - Seasonal fresh fruit  
*Allergens: None*
- Savory pastries - Cheese cushions, sausages in puff pastry, zeljanica  
*Allergens: 1-cereals (gluten), 3-eggs, 7-milk, 10-mustard*

### Welcome VIP (Professor) - 23.00 EUR

All from Premium package plus:

- Canapés - Fine presentation service  
*Allergens: 1-cereals (gluten), 3-eggs, 4-fish, 7-milk, 14-molluscs*

## FAREWELL PACKAGE

- Desserts - Mini cakes, brownies, macarons  
*Allergens: 1-cereals (gluten), 3-eggs, 7-milk, 8-tree nuts*
- Fruit - Fruit salad in glasses  
*Allergens: None*
- Sweet pastries - Assorted selection  
*Allergens: 1-cereals (gluten), 3-eggs, 7-milk*
- Chocolate - Premium chocolate assortment  
*Allergens: 7-milk, 8-tree nuts, 6-soy*

- Beverages - Unlimited water and refreshments

*Allergens: None*

- Alcohol optional - Digestifs, liqueurs

*Allergens: 12-sulphites*

Price: 17.00 - 30.00 EUR per person (depending on selection)

## **Combined package (Welcome + Farewell):**

Price: 27.00 - 53.00 EUR per person - Ideal for all-day events

## 9. ALLERGEN INFORMATION

### ALLERGEN DECLARATION:

According to Regulation (EU) No. 1169/2011, the following allergens may be present in our dishes:

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, khorasan wheat)
2. Crustaceans and crustacean products (prawns, crabs, lobsters)
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybeans and soy products
7. Milk and milk products (including lactose)
8. Tree nuts (almonds, hazelnuts, walnuts, cashews, pistachios, macadamia)
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame seed products
12. Sulphur dioxide and sulphites (in concentrations above 10 mg/kg)
13. Lupin and lupin products
14. Molluscs and mollusc products (squid, octopus, mussels, oysters)

Please inform us of any allergies or intolerances when placing your order.  
All dishes are prepared in a kitchen that handles all listed allergens.

# TERMS AND CONDITIONS

## PRICES:

- All prices listed are per person
- Prices include VAT
- Standard portions listed - menu upgrades will incur price adjustments

## RESERVATIONS:

- Minimum order: 10 persons
- Reservation required at least 48 hours in advance
- For groups of 50+ persons: reservation 7 days in advance
- Changes to guest numbers possible up to 24 hours before the event

## SPECIAL OPTIONS:

- Vegetarian options available with all menus
- Vegan options upon request
- Gluten-free options upon request
- Customization for allergies and intolerances
- Children's menu available

## ADDITIONAL SERVICES:

- Service staff (upon request)
- Venue decoration (upon request)
- Audio/video equipment (upon request)
- Event photography (upon request)

## Restaurant Atrium Tradition for Your Palate

## CONTACT:

For reservations, inquiries and customized offers, please contact us:

- ☐ Phone: +385 99 366 3299
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We look forward to hosting you and your guests!