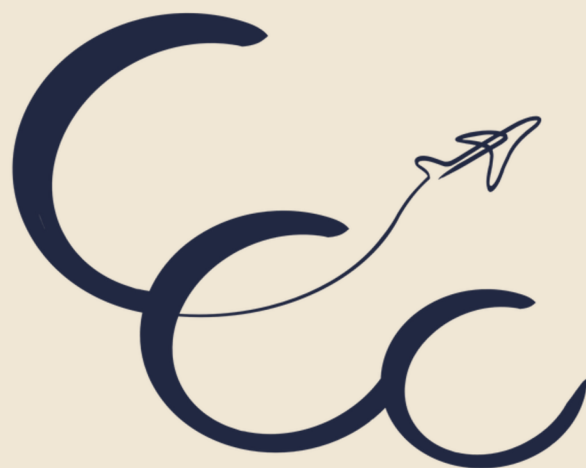




CLOUD CULINARY CATERING

BUDAPEST

2025

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STARTERS & SNACKS

Amouse bouche

Chef's Selection, 1pcs / portion.

Finger canapé

1pcs. / portion - bite sized

Vegetable crudité

Fresh Vegetables, Mint Yogurt Dip & Herbs.

Caprese skewers

Basil, Arugula & Balsamic Dressing.
2 pcs. medium skewer /portion.

Exotic fruit skewers

2 pcs. medium skewer / portion.

Shrimp skewers

Red Curry, Mango & Coriander.
8pcs shrimps / portion.

Bruschetta

Cherry Tomato, Fresh Basil & Toasted baguette.

Buratta

Cherry Tomato, Basil, Arugula & Balsamic dressing.

Assorted premium olive selection

150g / portion.

Premium caviar selection

Upon Request.

Steak tartare

Cornishon, Caper, Dijoni Mustard & Toasted Bread.
100g / portion.

Norwegian smoked salmon

Mini Blini, Creme Fraiche, Dill & Lemon.

Beetroot Carpaccio

Goat Cheese, Raspberry & balsamic vinegar glaze.

Salmon tartare

Japanese Mayo, Celery, Lemongrass & Herbs.
100g / portion.

Parma Ham With Honeydew melon

Feta Cheese, Salad & Balsamic dressing.

Edamame Beans

With Soy dressing, Smoked Maldon Salt.

CANAPÉS & SANDWICHES

Cloud Canapé Selection

Meat, Fish, Vegetarian - 3 pcs / portion

Baguette Sandwich

Parma Ham, Mozzarella, Salad & Basil Pesto

Croissant Sandwich

Comté Cheese, Marinated Tomato,
Rocket & French Butter.

Tramezzini Sandwich

Tuna Cream, Olive, Mayo, Salad & Lemon.

Wrap Sandwiches

1 pcs / portion – 30cm tortilla wrap

Gluten Free Sandwiches

Upon Request - 1pcs. / portion - normal size

Classic Club Sandwich

Roasted Chicken Breast, Mayo, Tomato,
Baby Gem Lettuce, Bacon & Cheddar.

Gourmet Club Sandwich

Smoky Mayo, Beef Ham, Roasted Chicken Breast,
Dried Tomato, Baby gem lettuce & Cheddar.

Bagel Sandwich

Smoked Salmon, Philadelphia Cream Cheese,
Cucumber, Dill & Caper.

Avocado Toast

Cherry Tomato, Pomegranate, Radish & Herbs.

Closed Sandwiches

1 pcs / portion – normal size

Open Sandwiches

1 pcs / portion – normal size

TRAYS

Gourmet Cheese Platter

Nuts, Dried Fruits & Crackers, 800g / 2portion.

Gourmet Ham & Salami Platter

Sun dried tomatoes, Olives & Capers, 800g /2 portion.

Gourmet Ham & Cheese Platter

Premium selection of both. Include Crackers, Nuts, & Marinated Vegetables. 800g /2 portion.

Seafood Platter

Smoked Salmon, Marinated Prawns, Red Tuna Tartare, Include Dips & Garnish. 600g / 2 portion.

Assorted Berries Tray

300g / 2 portion.

Sliced Exotic Fruit Platter

Garnished With Fresh Mint, Berries & Edible Flowers. 800g / 2 portion.

Vegetable crudité Platter

Fresh Vegetables, Hummus & Mint Yogurt Dip, 500g /2 portion.

Mini Dessert Selection

A Variety Of Bite-Sized Desserts , Perfect For Sharing. 6pcs / 2 portion.

Sushi Selection

Upon Request.

Luxury fruit basket

Assorted Seasonal Fruits & Flower

BAKED PRODUCTS

Assorted Bread Rolls

2pcs / portion.

Mini Butter Croissant

2 pcs / portion.

Sourdough Bread

500g

Butter Croissant

1 pcs/portion - normal size

Baguette

300g

Assorted Mini Viennoiserie

3 pcs/ portion.

Seeded Brown Bread

500g

Pistachio Croissant

1 pcs / portion - normal size

Bread Rolls Gluten Free

2 pcs / portion

Bread basket

Upon Request.

BREAKFAST SAVORY

Shakshuka

Egg, Feta Cheese, Coriander & Pita.

Avocado toast

Cherry Tomato, Radish, Herbs & Pomegranate.

Omlette

Free Range Eggs 3 pcs / portion.

Scrambled Eggs

Free Range Eggs 3 pcs / portion.

Eggs Benedict

Toasted Brioche, Parma Ham, Hollandaise Sauce,
2 pcs. Poached Eggs.

Ham & Eggs

Free Range Eggs 3 pcs / portion.

Bacon & Eggs

Free Range Eggs 3 pcs / portion.

Norwegian Smoked Salmon

Capers, Lemon, Dill & Salad. - 125g / portion.

Hummus

Pomegranate, Sesame Oil & Herbs. 200g / portion.

Breakfast Burrito

Egg, Baby Spinach, Cheddar, Mayo & Bell Peppers.

BREAKFAST SWEET

Chia Pudding

Coconut Milk, Fresh Mango, Sugarfree.

French Toast

Strawberry, Mascarpone Cream & Mint.
2 pcs. / portion.

Granola

Greek Yogurt, Honey & Berries.

Banana Pancake

Nutella, Coconut Chips. 3pcs / portion.

American Pancake

Maple Syrup & Blueberry. 3 pcs. / portion.

Porridge

Cinamon, Orange Peel & Berries.

ACCOMPANIMENTS & EXTRAS

Avocado

Ripe , Whole Avocado 1 pcs.

Roasted Cherry Tomatoes

150g

Crispy Bacon

1 portion / 6 pcs.

Herbed Cream Cheese

100g

Parmesan Shavings

50g

Grilled Mushrooms

100g

French butter

15g

Mini jam

30g

Honey

50g

Fresh juices

Orange, Green, Grapefruit, Pomegranate - 1L

DAIRY PRODUCTS

Upon Request.

NON DAIRY DRINKS

Upon Request.

SALAD

Caesar Salad

Romaine Lettuce, Parmesan, Croutons & Classic Caesar Dressing.

Caesar Salad With Chicken

Romaine Lettuce, Parmesan, Croutons & Classic Caesar Dressing.

Caesar Salad With Shrimp

Romaine Lettuce, Parmesan, Croutons & Classic Caesar Dressing.

Mixed Green Salad

Romaine Lettuce, Arugula & Seasonal Vegetables.

Caprese Salad

Cherry Tomato, Fresh Basil, Arugula & Mozzarella.

Superfood Salad

A protein-packed salad with quinoa, chickpeas, nuts cucumber, and edamame beans.

Thai Beef Salad

Cucumber, Carrot, Peanuts, Coriander & Teriyaki Dressing.

Avocado Salad

Arugula, Cherry Tomato, Cucumber & Herbs.

Greek Salad

A classic Greek salad featuring olives, red onion, feta cheese, and bell peppers.

Cobb Salad

The classic Cobb salad is based on chopped salad leaves, with chicken, bacon, eggs, avocado, blue cheese and chives.

SOUPS

Roasted Tomato Soup

A rich roasted tomato soup topped with shaved Parmesan and a drizzle of pesto.

Mushroom Cream Soup

Wild mushrooms, finished with thyme and a hint of truffle.

Asparagus Velouté

With Parmesan, Croutons, & Herbs.

Minestrone Soup

Classic Italian Vegetable Soup.

Pumpkin Cream Soup

With Coconut, Ginger & Orange.

Poultry Broth

With Pasta, Vegetables & Fresh Herbs.

Goulash Soup

Traditional Hungarian soup with aromatic herbs.

Red Lentil Soup

With Cumin, Grilled Red Kapia Pepper & Celery.

Tom Yum with Prawns

Spicy Thai tom yum soup with succulent prawns and fresh coriander.

Tom Kha with Chicken

Thai coconut soup is a spicy and sour hot soup with coconut milk in Thai cuisine.

MAIN DISHES

MEAT

Grilled Chicken Breast

Free-Range Chicken - 200g

Fried Chicken Breast

Free-Range Chicken - 200g

Crispy Fried Chicken Tenders

Free-Range Chicken - 200g

Japanese Curry With Chicken

Coconut milk, roasted vegetables & herbs.

Rosé Duck Breast

200g

Confit Duck Leg

300g

Mangalica Pork Tenderloin

with Dijon Mustard & Caramelized Onion.

Veal Wiener Schnitzel

Classic veal schnitzel, breaded and pan-fried to golden perfection.

Hungarian Beef Stew

Slow-cooked beef stew with traditional Hungarian spices.

Beef Stroganoff

Tender strips of beef in a creamy mushroom sauce with cornichons and a hint of mustard.

Black Angus Beef Fillet Steak

Premium Black Angus beef fillet, grilled to your liking. - 250g.

FISH

Norwegian Salmon Fillet

200g

Branzino Fillet

180g

Red Tuna Steak

180g

Black Cod Fillet

180g

Grilled Prawns

10 pcs. / portion

VEGETARIAN

Shakshuka

With Feta Cheese, Egg & Coriander.

Stuffed Zucchini

With Lentil, Tomato & Mozzarella Cheese.

Japanese Curry With Tofu

Coconut milk, Roasted Vegetables & Herbs.

Eggplant parmigiana

Classic Italian dish.

Breaded cheese

With Tartar Sauce

Pad Thai with vegetables

With Peanut, Lime & Herbs.

SIDE DISHES & SAUCES

Steamed Basmati Rice

250g / portion

Mashed Potatoes

250g / portion

French Frie

250g / portion

Roasted Potato

With Thyme & Rosemary

Crispy Smashed Broccoli

With Parmesan & Parsley.

Steamed Quinoa

250g / portion

Sweet Potato Puree

250g / portion

Grilled Asparagus

250g / portion

Roasted Carrots With Honey

250g / portion

Roasted Green Beans

With Confit Garlic & Bacon.

Tabbouleh

250g / portion

Grilled Cauliflower

250g / portion

Grilled Vegetables

250g / portion

Steamed Vegetables

With French Butter & Herbs.

Steamed Spinach

250g / portion

Potato Croquette

250g / portion

SAUCES

Butter Sauce

0,2L

Green Peppercorn Sauce

0,2L

Teriyaki Sauce

0,2L

Caper Sauce

0,2L

Jus with Black Garlic & Brown Butter

0,2L

Chimichurri

0,2L

Mushroom Sauce

0,2L

Brown Butter Miso Sauce

0,2L

PASTA & RISOTTO

Penne With Arrabiata Sauce

Confit Garlic, Tomato, Chili & Parmesan.

Tagliatelle With Bolognese Sauce

Beef Ragù, Tomato Sauce & Parmesan.

Spaghetti With Tomato Sauce

Cherry Tomatoes, Basil & Parmesan.

Fettuccine Alfredo

With Prawns, Parsley & Parmesan.

Lasagne

With Beef Ragù, Béchamel, Tomato Sauce & Parmesan.

Truffle Risotto

With Herbs, Roasted Mushrooms & Parmesan.

Gnocchi With Cheese Sauce

Thyme, Cream & Crispy Bacon.

Asparagus Risotto

With Butter, White Wine & Parmesan.

Fusilli With Pesto

Parmesan, Basil Pesto & Herbs.

Gluten Free Pasta

Upon Request.

VEGAN MENU

STARTERS

Beetroot Carpaccio

With Vegan Mayo, Nuts, Roasted Celery & Balsamic Dressing.

Aubergine tartare

With Celery, Dried Tomato, Lentil & Toasted Baguette.

Bruschetta

Cherry Tomato, Fresh Basil & Toasted Baguette.

Cloud Canapé Selection

Vegan Meat, Vegan Cheese & Vegetable Selection. 4pcs. / portion

Asparagus Velouté

With Croutons, Vegan Cheese & Herbs.

Roasted Tomato Soup

With Fresh Basil, Vegan Cheese, Arugula & Premium Olive Oil.

SNACKS

Edamame Beans

With Soy dressing, Maldon Salt & Smoked Paprika.

Vegetable Cruditée

With Fresh Vegetables, Coconut Yogurt Dip & Herbs.

Assorted premium olive selection

150g / portion.

Exotic fruit skewers

2 pcs. medium skewer / portion.

MAIN DISHES

Cauliflower Steak

With Hummus, Chimichurri & Pomegranate.

Baked Sweet Potato

With Coconut Yogurt dip, Cashew & Herbs.

Japanese Curry With Vegetables

Basmati Rice, Coriander & Lime.

Red Lentil Stew With Aubergine

Baby Spinach, Cumin, Smoked Paprika & Herbs.

Superfood Salad With Tofu

A protein-packed salad with quinoa, chickpeas, nuts, vegetables, & edamame beans.

Chickpea Pasta With Zucchini

Vegan Cream, Vegan Cheese & Herbs.

DESSERTS

Avocado Chocolate Mousse

With Berries.

Coconut Tapioca Pudding

With Mango & Vanilla.

Exotic Fruit Salad

300g / portion.

Vegan Cakes

Upon Request

DESSERT

Panna Cotta

With Mango & Vanilla.

Cheesecake

With Berries & Coulis.

Apple Pie

With Vanilla Sauce.

Chocolate Cake

With Berries & Mint.

Chocolate Mousse

With Pistachio & Raspberry.

Tiramisu

Classic Italian.

Crêpe

3 pcs. / portion.

Petit Four Selection

Macaron, Mignon, Madlen.

CREW

Breakfast Box N1.

Breakfast Burrito, Sliced Fruits, Yogurt,
Apple Juice, Granola Bar

Breakfast Box N2.

Scrambled Eggs, Ham&Cheese, Fruit Salad,
Bread Rolls, French Butter

Breakfast Box N3.

Smoked Salmon, Egg Salad, Bread Rolls, French Butter,
Yogurt, Sliced fruit

Cold Crew Box N1.

Ham & Cheese Tray, Vegetable Cruditée With
Hummus, Mini Pastry Selection, Jam, French butter

Cold Crew Box N2.

Superfood Salad With Chicken, Sliced Fruit, Bread
Rolls, French Butter, Dessert

Cold Crew Box N3.

Baguette Sandwich, Side Salad, Sliced Fruit,
Dessert, Snack

Hot Crew Box N1.

Grilled Chicken Breast With Rice & Vegetables, Fruit Salad,
Dessert, Snack

Hot Crew Box N2.

Penne Bolognese With Parmesan On The Side, Fruit Salad,
Dessert, Snack

Hot Crew Box N3.

Grilled Salmon Filet With Roasted Potato And Baby
Spinach, Fruit Salad, Dessert, Snack

BEVERAGES & ADDITIONAL SERVICES

Mineral Waters

Newspapers & Magazines

Fresh Juices

Flowers

Non Alcoholic Beverages

Personalized Shopping

Alcoholic Beverages

Custom Printed Menus

TERMS & CONDITION
