



## HOLIDAY CENTER AND WILDLIFE PARK

### EVENTS MENU 01.05-30.09.

#### SNACKS

Pies (wiener's pie, meat-rice pie, cheese roll, smoked ham pie, carrot pie, cabbage pie)	T/L/G	1,80 €
Crispy vegetable spring rolls with sweet chili sauce	V	3,50 €
Hot cheese bites with herb dipping sauce	T/L/G	3,50 €
Homemade pickles	V	1,00 €
Toosikannu summer meat selection (beer cigar, salami, hunter's snack)	L	5,00 €
Summer cheese selection (cheese sticks, blue cheese, smoked cheese, herbal gouda cheese)	T/L	4,00 €
Vegetables with herb dipping sauce (carrots, cucumbers, cauliflower, peppers, cherry tomatoes)	T/L	2,50 €
Fried garlic bread with herb dipping sauce	T/L/G	2,00 €
Deep fried onion rings in beer batter with herb dipping sauce	T/L/G	2,50 €
Spicy game meat balls with sesame seeds and sweet chili sauce	L/G	4,50 €
Breaded calamari rings with herb dipping sauce	L/G	3,50 €
BBQ chicken wings with sweet chili sauce		3,50 €
Fried falafels with sweet chili sauce	V	3,50 €
Fried fish bites in beer dough with herb dipping sauce	L/G	4,00 €

#### SOUPS

Toosikannu meat soup <i>solyanka</i>	L/G	4,50 €
Thai curry-coconut milk noodle soup (Vegan)	V	3,50 €
Thai curry-coconut milk noodle soup with chicken		4,50 €
Creamy salmon soup	L	5,00 €
Vegetable soup with herbs	V	3,00 €



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Vegetable soup with herbs and minced meat		<b>3,50 €</b>
Cauliflower puree soup with smoked cheese and crispy bacon	L	<b>4,00 €</b>

### PASTA and RICE

Asian chicken dish with noodles and vegetables (for up to 200)	G	<b>8,00 €</b>
Asian noodle dish with vegetables (for up to 200)	V/G	<b>6,50 €</b>
Creamy chicken-rice dish with leek and chanterelles	L	<b>8,00 €</b>
Sweet and sour pork with pasta and vegetables	G	<b>7,50 €</b>
Spicy pork-shrimp curry with steamed rice	L	<b>9,00 €</b>
Thyme & lime seasoned pork-rice dish with vegetables	L	<b>8,00 €</b>

### FROM BBQ, OVEN & GRILL

BBQ pork in herby soy and honey marinade with BBQ sauce	G	<b>9,50 €</b>
BBQ pork in garlic, Dijon mustard and honey marinade with BBQ sauce		<b>9,50 €</b>
BBQ - smoked pork in blackcurrant-rosemary marinade with BBQ sauce		<b>9,50 €</b>
Grilled meat in cider and herb marinade, with remoulade sauce (for up to 200)	L	<b>9,00 €</b>
Grilled sausage duo with smoky BBQ sauce	G	<b>7,50 €</b>
BBQ - chicken thigh in honey-mustard-herb marinade with tzatziki sauce	L	<b>8,50 €</b>
Grilled chicken thigh in lime-yoghurt marinade with spicy orange BBQ sauce	L	<b>8,00 €</b>
BBQ chicken fillet in teriyaki coriander marinade with Asian BBQ sauce	G	<b>9,50 €</b>
Grilled salmon in maple syrup glaze with tartar sauce	L	<b>11,00 €</b>
Chickpeas – carrot cutlets	V	<b>6,00 €</b>
Vegan kebab	V	<b>6,00 €</b>
Chickpeas – cabbage cutlets	V	<b>5,50 €</b>
Bean and beet cutlets	V	<b>5,50 €</b>
BBQ - lamb (price depends on the size of the sheep) / kg		<b>17,00 €</b>



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BBQ - piglet (price depends on the size of the piglet) / kg **20,00 €**

### GARNISHES

Oven baked potatoes	V	<b>1,50 €</b>
Herb potatoes	V	<b>1,50 €</b>
Garlic potatoes	T/L	<b>2,00 €</b>
Steamed rice	V	<b>1,00 €</b>
Sweet-spicy wok vegetables	V	<b>2,00 €</b>
Fresh salad	V	<b>1,20 €</b>
Marinated red cabbage salad	V	<b>1,20 €</b>
Creamy coleslaw salad with herbs	T/L	<b>1,50 €</b>
Herby China cabbage and cucumber salad	V	<b>1,20 €</b>

### DESSERTS

Chocolate mousse cake	T/L/G	<b>3,00 €</b>
Kringel(Twist cinnamon bread)	T/L/G	<b>2,50 €</b>
Fresh seasonal smoothie with coconut milk	V	<b>3,00 €</b>
Sweet pastries (Cream pastry, poppy seed bun with chocolate, curd pastry, apple-cinnamon pocket pie)	T/L/G	<b>1,80 €</b>
Rhubarb cake with sour cream coating (for up to 200)	T/L/G	<b>3,50 €</b>
Strawberry-marzipan cake (for up to 200)	T/L/G	<b>3,50 €</b>
Layered cheesecake dessert with raspberry jam and chocolate (for up to 300)	T/L/G	<b>3,50 €</b>
„Curly top“ cake with cherries in a cup (for up to 300)	T/L/G	<b>3,50 €</b>
Layered “Napoleon” cake with cranberry jam	T/L/G	<b>3,00 €</b>
French curd cake with cloudberry jam	T/L/G	<b>3,50 €</b>
Fruit plate	V	<b>2,50 €</b>



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Vegan ice-cream with roasted peanuts and berries (for up to 200)	V	3,50 €
Vegan muffin with berries and almonds (for up to 200)	V	2,50 €
Fruit salad with maple syrup and almonds (for up to 300)	V	3,00 €

### BREAKFAST

Summer event breakfast		6,00 €
Summer event vegan breakfast	V	7,00 €

### DRINKS

Fresh water		0,20 €
Berry drink		0,40 €
Coffee		1,00 €
Tea		0,50 €
Coffee, tea, and fresh water		1,50 €
Coffee, tea, and berry drink		1,50 €
Coffee, tea, fresh water, and berry drink		1,80 €
Coffee with cream, tea with honey		1,20 €

**T – Vegetarian dish, could contain egg and dairy**

**V – Vegan**

**L – Includes lactose**

**G – Includes gluten**

**\*\*\* The minimum quantity to order catering is for 4 people.**

**Prices inclusive 20% VAT. Toosikannu OÜ reserves the right to make changes to the menu by notifying the customer no later than 1 month before the event.**