



**Meniuri speciale  
evenimente sub forma de bufet suedez**

*Buffet style menus*



**Caru' cu bere®**  
SUB LICENȚĂ

**Meniu “Mos Ghita”  
120 ron/ persoana**



*“Mos Ghita” menu  
120 ron/ person*



**Caru' cu bere**  
SUD LICENTA

### ❖ **Produse traditionale - bufet rece:**

Selectie branzeturi romanesti: telemea de vaca, telemea de oaie, cas, branza de burduf

Piept de rata afumat, muschi de vitel in crusta de ierburi, file de porc copt, carnati Plescoi, chiftelute de curcan

Specialitati din peste: Batog de crap, pastrav afumat, hamsie marinata

Salata de boeuf, salata de vinete proaspete, zacusca pregatita in casa, pasta de ardei, hummus, ciuperci umplute cu legume, masline Kalamata

### ❖ **Bufet cald:**

Ciolan de porc rumenit la cuptor, carnati vienezi cu cascaval, carnati de oaie, pulpa de curcan, file de chefal cu sos citron

Cartofi copti in coaja aromati cu rozmarin, varza acra calita

Broccoli, morcov, fasole verde, rosii cherry trase la tigaie

Salad bar

Paine de casa

### ❖ **Desert:**

Miniprajituri asortate: ciocolata, cheesecake, strudel cu mere, tort cu mere



### ❖ Romanian Traditional starters- cold buffet:

Selection of cheese: Romanian “Telemea” cheese, sheeps cheese, curd, “Burduf” mature cheese

Smoked duck breast , herb crusted veal tenderloin, pork fillet, “Plescoi” sausages, turkey meatballs

Fish specialities: carp haddock salad, smoked trout, marinated anchovies

Boeuf salad, fresh eggplant dip, smokey eggplant “Zacuscka” dip, red pepper pâté, hummus, oven baked mushrooms stuffed with vegetables, Kalamata olives

### ❖ Hot buffet:

Very slowly roasted pork knuckle, Kransky sausages filled with cheese, lamb sausages, roasted turkey leg, grey mullet fillet and citron sauce

Whole backed potatoes with rosemary, braised sour cabbage

Stir fried broccoli, carrots, green beans and cherry tomatoes

Salad bar

Homemade bread



### ❖ Dessert:

**Caru' cu bere** An assortment of mini cakes: chocolate, cheesecake, apple strudel, apple cake

SUB-LICENȚĂ



**Meniu “Caru’ cu bere”- specialitati traditionale  
romanesti**

**158 ron/ persoana**

*“Caru’ cu bere” menu - Romanian traditional  
specialities*

*158 ron/ person*



**Caru' cu bere®**  
SUB LICENȚĂ

### ❖ **Produse traditionale - bufet rece:**

Selectie branzeturi romanesti: Telemea de Ibanesti, branza maturata de Praid, branza maturata de la Cund, telemea de oaie Sibiu

Piftie curcan, lebar, jumari, piept de porc afumat, toba, file de porc copt, sorici, carnati Babic, muschi de vitel in crusta de ierburi, legume, masline

Specialitati din peste: pastrav afumat, pasta de pastrav picanta, pasta pastrav

Oua umplute picante, salata de vinete proaspete, fasole facaluita, zacusca pregatita in casa

### ❖ **Bufet cald:**

Pastrama frageda de berbecut, sarmale in foi de varza, carnati afumati, ceafa de porc, file de dorada

Cartofi copti in coaja aromati cu rozmarin, orez cu legume, mamaliguta

Muraturi asortate

Salad bar

Paine de casa

### ❖ **Desert:**

Cozonac, placinta cu branza, placinta cu mere, placinta cu dovleac, mini-papanasi cu branza dulce



❖ **Romanian Traditional starters- cold buffet:**

Selection of cheese: Romanian “Telemea de Ibanesti”, “Praid” matured cheese (aged in salt mine), “Cund” matured cheese, “Sibiu” sheeps cheese

Turkey jelly, liverwurst, pork scratchings, smoked belly pork, pork brawb, pork fillet, pork rind, “Babic” sausages, herb crusted veal tenderloin, fresh vegetables, olives

Fish specialities: smoked trout, spicy trout pâté, trout pâté

Spicy deviled eggs, fresh eggplant dip, Romanian bean casserole, smokey eggplant “Zacusca” dip

❖ **Hot buffet:**

Lamb pastrami, mixed minced meat rolled in cabbage, grilled pork neck, smoked sausages, grilled sea bream fillet

Whole backed potatoes with rosemary, rice with vegetables, polenta

Selection of Romanian pickles

Salad bar

Homemade bread

❖ **Dessert:**

Traditional sponge cake “Cozonac”, cheese pie, apple pie, homemade pumpkin pie, Romanian mini-doughnuts with sweet cheese (“Papanasi”)



**Meniu “Calea Victoriei”  
180 ron/ persoana**



*“Calea Victoriei” menu  
180 ron/ person*



**Caru' cu bere®**  
SUB LICENȚĂ



### ❖ **Bufet rece:**

Selectie branzeturi: Camembert, Cheddar, Emmentaler, cascaval afumat, mini-frigarui caprese, asortate cu fructe confiate, seminte, nuci si struguri

Piept de rata afumat, terina de mistret, prosciutto crudo, galantina de curcan cu spanac, chiftelute de pui cu susan

Specialitati din peste: Gravlax, salata de batog, pastrav afumat, salata de icre de crap, zacusca de peste

Bouchées cu ciuperci; tartine cu avocado, oua de prepelita si rosii cherry; oua umplute picante

Salata de vinete proaspete, zacusca pregatita in casa, hummus

### ❖ **Bufet cald:**

Ciolan de porc rumenit la cuptor, frigarui de berbecut, pulpe de pui la gratar, carnati vienezi cu cascaval

Cartofi copti cu cascaval, legume la gratar, varza acra calita

Salad bar

Paine de casa

### ❖ **Desert:**

Miniprajituri asortate: ciocolata, cheesecake, strudel cu mere, tort cu mere

### ❖ Cold appetizers:

Selection of cheese: Camembert, Cheddar, Emmentaler, smoked Romanian Cascaval” cheese, caprese mini-skewers, assorted with candied fruits, seeds, nuts and grapes

Smoked duck breast, wild boar terrine, prosciutto crudo, turkey ballotine filled with spinach, sesame chicken meatballs

Fish specialities: Gravlax, haddock salad, smoked trout, carp roe salad, fish “Zacusca”

Mushroom bouchées; avocado tartine with quail egg and cherry tomato, spicy deviled eggs

Fresh eggplant dip, smokey eggplant “Zacusca” dip, hummus

### ❖ Hot buffet:

Very slowly roasted pork knuckle, lamb skewers, grilled chicken legs, Kransky sausages filled with cheese

Whole baked potatoes with Romanian “Cascaval” cheese, grilled vegetables, braised sour cabbage

Salad bar

Homemade bread

### ❖ Dessert:

An assortment of mini cakes: chocolate, cheesecake, apple strudel,  
apple cake



**Pachete bauturi nelimitate**

*Unlimited beverage packages*



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SUB LICENȚĂ

## Pachet bauturi non-alcoolice, 35 ron/ persoana

Produse Pepsi: Pepsi, Mirinda, 7Up, Evervess (apa tonica)

Prigat portocale, pere, capsuna- banana, kiwi, piersici

Limonada cu miere, menta si apa plata/ minerala

Citronada cu miere si apa plata/ minerala

Apa plata si minerala

Espresso

Espresso fara cofeina

Cafea Americana

Cappuccino cu spuma de lapte



## Non-alcoholic beverage package, 35 ron/ person

Pepsi soft drinks: Pepsi, Mirinda, 7Up, Evervess (tonic water)

Prigat oranges, pears, strawberries- bananas, kiwi, peaches

Homemade lemonade with honey, mint and still/ sparkling water

Homemade citronade with honey and still/ sparkling water

Still and sparkling water

Espresso

Espresso decaf

American Coffee

Cappuccino with milk foam



## Pachet bauturi alcoolice, 55 lei/ persoana

Tuica de prune Bran

Palinca de prune Bran

Vinul casei alb, rosu si rose

Berea casei draught

Vin spumant Rhein Extra

Gin Gordon's

Gin Tonic

Whisky J&B Rare/ Johnnie Walker Red Label

Campari

Campari Orange

Cinzano Bianco/ Rosso



## Alcoholic beverage package, 55 ron/ person

Bran plum spirit

Bran plum palinka

Red and white house wine

House beer draught

Rhein Extra sparkling wine

Gordon's Gin

Tonic Gin

Whisky J&B/ Johnnie Walker Red Label

Campari

Campari Orange

Cinzano white and red



\* If you'll choose the both beverages packages (alcoholic and non-alcoholic), we offer you a 15% discount, their price will be 76.5 ron/ person.

**La alegerea pachetului complet de bauturi, puteti adauga cate un sortiment din vinurile de mai jos, pentru suma de 20 lei/ persoana, in plus:**

❖ **Vin imbuteliat alb:**

- Sauvignon Blanc, Purcari
- Chardonnay, Corcova
- Feteasca Regala, Liliac
- Caloian Rhein, Riesling, Oprisor
- Tarla 101, Lechinta Transilvania



❖ **Vin imbuteliat rosé:**

- Rose, Purcari
- Caloian, Rose, Oprisor
- Rose, Corcova
- Premium, Budureasca

❖ **Vin imbuteliat rosu:**

- Cabernet Sauvignon, Purcari
- Floare de Luna, Feteasca Neagra, The Iconic Estate
- Feteasca Neagra, Domeniile Samburesti
- Caloian, Feteasca Neagra, Oprisor
- Negru de Dragasani, Negrini

**\* Puteti alege un sortiment de vin alb, unul rosu si unul rosé.**



**You can choose one type of Romanian bottled wine from each category in the list below, for the sum of 20 ron/ person in addition to the alcoholic drinks package:**

❖ **Romanian white bottled wine:**

- Sauvignon Blanc, Purcari Winery
- Chardonnay, Corcova Winery
- Feteasca Regala, Liliac Winery
- Caloian Rhein, Riesling, Oprisor Winery
- Tarla 101, Lechinta Transilvania Winery



❖ **Romanian rosé bottled wine:**

- Rose, Purcari Winery
- Caloian, Rose, Oprisor Winery
- Rose, Corcova Winery
- Premium, Budureasca Winery

❖ **Romanian red bottled wine:**

- Cabernet Sauvignon, Purcari Winery
- Floare de Luna, Feteasca Neagra, The Iconic Estate Winery
- Feteasca Neagra, Domeniile Samburesti Winery
- Caloian, Feteasca Neagra, Oprisor Winery
- Negru de Dragasani, Negrini Winery

**\* You can choose a type of white wine, red and rosé wine.**

**Pentru evenimentul dumneavoastra va punem  
la dispozitie:**

- ❖ **Restaurant: aproximativ 350 locuri**
- ❖ **Crama restaurantului, Muzeul Berii: aproximativ 150 locuri**



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SUB LICENTA

**Te-ai decis?  
Atunci contacteaza:**

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**Va asteptam cu drag!**

