

MENI ZA PROSLAVE



SAVA CENTAR KETERING

Sava Centar Catering donosi standard, preciznost i iskustvo Sava Centra na bilo koju lokaciju. Oslonjen na najveću profesionalnu kuhinju u regionu i tim od preko 50 stručnjaka sa više od 30 godina iskustva, svaki događaj realizuje se uz potpunu kontrolu kvaliteta i doslednost u svakom detalju.

Od gala večera i korporativnih događaja do ekskluzivnih privatnih proslava, svaka realizacija prilagođava se karakteru događaja, kroz pažljivo kreirane menije, preciznu izvedbu i pouzdanu logistiku.

Sa kapacitetom od 5 do preko 5.000 gostiju, Sava Centar Catering postavlja standard luksuznog off-site kateringa u regionu.

50

STRUČNJAKA

30

GODINA
ISKUSTVA

5K⁺

GOSTIJU

Sava Centar Catering brings the standard, precision, and experience of Sava Centar to any location. Built on the region's largest professional kitchen and a team of 50+ experts with over 30 years of experience, every event is delivered with full quality control and consistency in every detail.

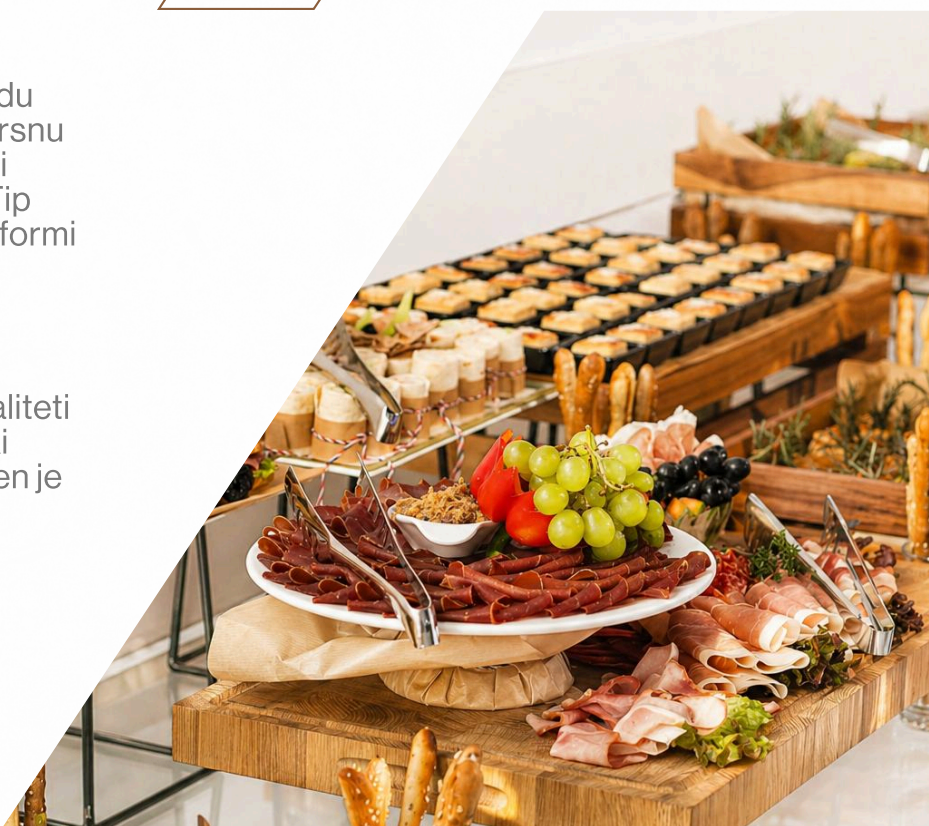
From gala dinners and corporate events to exclusive private celebrations, each experience is tailored to the nature of the occasion, through carefully curated menus, precise execution, and reliable logistics.

With the capacity to serve from 5 to over 5,000 guests, Sava Centar Catering sets the standard for luxury off-site catering in the region.

BUFFET

Naš bife koncept pruža gostima slobodu izbora kroz pažljivo osmišljenu i raznovrsnu ponudu jela, koja se redovno osvežava i prilagođava sezonskim namirnicama. Tip bife posluženja podrazumeva uslugu u formi švedskog stola, sa postavkom hrane u trajanju od jednog sata.

U ponudi se nalaze sveže pripremljeni i pažljivo prezentovani autentični specijaliteti domaće i internacionalne kuhinje. Svaki detalj postavke švedskog stola osmišljen je sa posebnom pažnjom prema estetici, funkcionalnosti i ukupnom doživljaju gostiju.



Our buffet concept gives guests the freedom to choose their meals from a carefully curated and diverse selection of dishes, regularly refreshed and adapted to seasonal ingredients. This buffet service format includes a buffet-style setup with food presentation lasting for one hour.

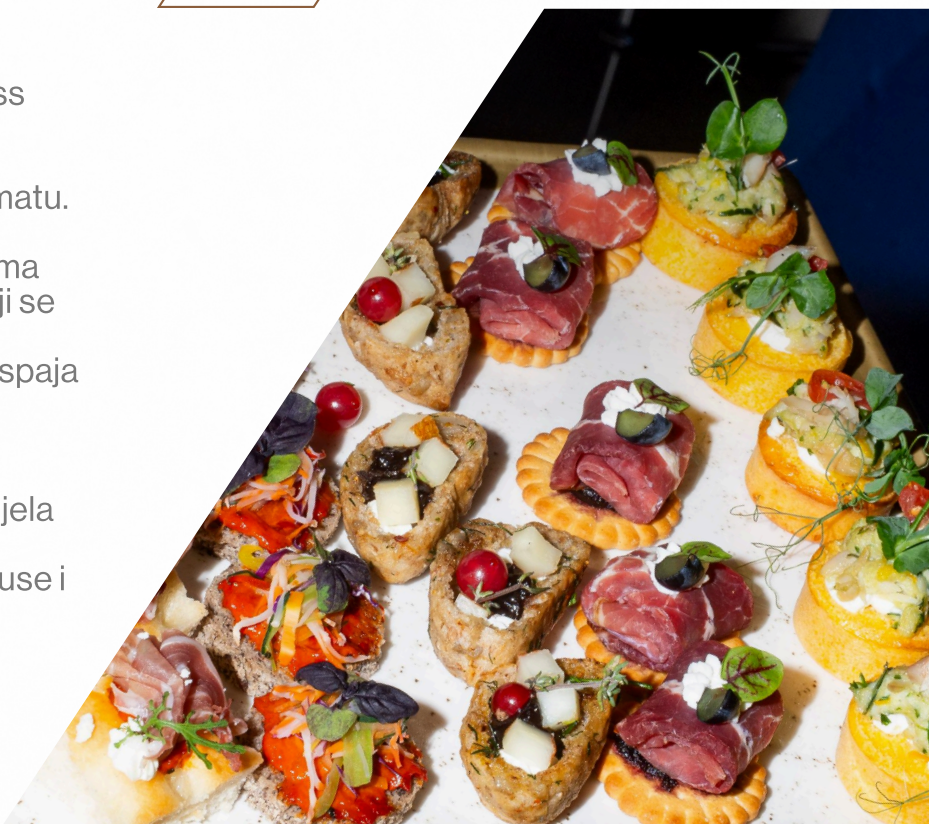
The offer includes authentic specialties of local and international cuisine, freshly prepared and thoughtfully presented. Every detail of the buffet setup is designed with special attention to aesthetics, functionality, and the overall guest experience.

KOKTEL MENI

Koktel stil posluženja, poznat i kao pass around koktel, predstavlja elegantan i praktičan način posluživanja hrane, prilagođen događajima u stajaćem formatu.

Ovaj koncept usluge omogućava gostima da uživaju u raznovrsnim zalogajima koji se diskretno poslužuju među prisutnima, doprinoseći dinamičnoj atmosferi koja spaja formalnost i opuštenost.

Naš koktel meni obuhvata pažljivo odabrane specijalitete, od laganih predjela do slanih i slatkih finger food zalogaja, osmišljenih da odgovore na različite ukuse i preferencije gostiju.



The cocktail-style service, also known as a pass-around cocktail, is an elegant and practical dining concept designed for standing-format events.

This style of service allows guests to enjoy a variety of bites, discreetly served among attendees, contributing to a dynamic atmosphere that combines formality with ease.

Our cocktail menu includes a carefully selected range of specialties, from light appetizers to savoury and sweet finger food bites, designed to suit a variety of tastes and preferences.

SET MENI

Set meni koncept pruža organizatorima mogućnost da jelovnik u potpunosti prilagode specifičnim zahtevima događaja, uz pažljivo osmišljene predloge predjela, glavnih jela, priloga i deserta.

Ovakav način posluživanja donosi iskustvo luksuza, vrhunskog kvaliteta i besprekorne usklađenosti sa različitim ukusima i dijetetskim potrebama gostiju.

Three-course opcija obuhvata predjelo, glavno jelo i desert, dok **four-course** opcija uključuje predjelo, toplo predjelo, glavno jelo i desert.



The set menu concept gives organisers the flexibility to tailor the menu entirely to the specific requirements of the event, with carefully designed selections of starters, main courses, side dishes, and desserts.

This style of service delivers an experience of luxury, exceptional quality, and seamless alignment with guests' diverse tastes and dietary requirements.

The three-course option includes a starter, main course, and dessert, while the four-course option features a starter, warm starter, main course, and dessert.