



Catering offer

When organizing events on the premises of VERDE, it is possible to only use the services of DIA 36. line and Moltto Coffee, which are located in the building, for coffee breaks and catering services. The reservation is confirmed only after payment of the advance invoice.



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Coffee break, snacks and lunch

CONTACT PERSON

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Coffee breaks

BREAKFAST (COLD) COFFEE BREAK

- Butter croissant with custard and berry filling (70 g / 1 person)
- Sandwich with pulled chicken fillet and tarragon cream cheese (70 g / 1 person)
- Bruschetta with confit tomato, basil, and zucchini (60 g / 1 person)
- Cocktail salad with boiled egg, potatoes, and mustard/dill sauce (80 g / 1 person)
- A selection of 3 types of biscuits (60 g / 1 person)
- Tea, coffee, milk, fruit juice, water with mint and lime

Price - 13.00€/pp.

BREAKFAST (HOT) COFFEE BREAK

- Baked salty croissant with ham and cheese (70 g / 1 person)
- Bruschetta with mini omelette and green onions (can be without onions) (80 g / 1 person)
- Slice of wholemeal bread with cottage cheese, greens, fresh cucumber, and radish (70 g / 1 person)
- Danish bun with marzipan and almonds (70 g / 1 person)
- Fruit yogurt with Granola and berries (70 g / 1 person)
- Selection of 3 types of biscuits (40 g / 1 person)
- Tea, coffee, milk, fruit juice, water with mint and lime

Price - 16.00€/pp.

THE CLASSIC COFFEE BREAK

- A selection of 3 types of sweet biscuits (80 g / 1 person)
- 1 type of salty cookies (20 g / 1 person)
- Tea, coffee, hot chocolate, fruit juice, water with mint and lime

Price - 8.50€/pp.

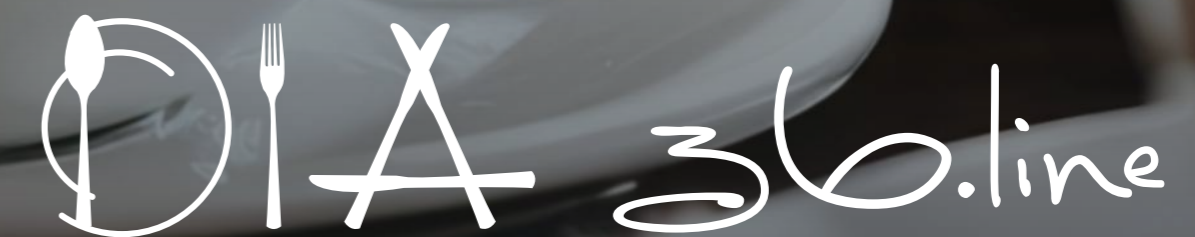
* For each coffee break, it is possible to add freshly squeezed fruit and vegetable juices **200 ml/pp. – €3.00/pp.**

* It is possible to add a fruit and vegetable smoothie **200 ml /pp** to each coffee break – **2.80 €/pp.**

* Prices include VAT

The minimum order quantity of each item is 10 pcs.



The logo for DIA 360.line features the letters 'DIA' in a stylized, white, sans-serif font. The 'D' is a circle with a vertical line through it, the 'I' is a vertical line with a horizontal bar at the top, and the 'A' is a vertical line with a horizontal bar at the top and a diagonal line on the right. To the right of 'DIA' is the text '360.line' in a white, handwritten-style font.

Coffee breaks

LIGHT LUNCH COFFEE BREAK

- Vegetable cream soup (with or without meat) in cappuccino cups (150 ml / 1 person)
- Bruschetta with oven-baked beets and goat cheese (60 g / 1 person)
- Fresh vegetable cruditees with various sauces (yogurt, nut, green)
- Cocktail salad with quinoa and grilled vegetables (80 g / 1 person)
- Tea, coffee, milk, fruit juice, water with mint and lime

Price - 10.00€/pp.

AFTERNOON COFFEE BREAK

- Bruschetta with slow-cooked salmon fillet and Hollandaise sauce (80 g / 1 person)
- Bruschetta with roast beef and tartar sauce with capers and gherkins (80 g / 1 person)
- Mini tortilla wraps with grilled vegetables and Turkish peas (80 g / 1 person)
- A selection of freshly cut fruits (70 g / 1 person)
- Tea, coffee, milk, fruit juice, water with mint and lime

Price - 12.00€/pp.

HEALTHY COFFEE BREAK / FITNESS BREAK

- Fresh cut vegetable cruditees with sauces (100 g / 1 person)
- A selection of different nuts and dried fruits (40 g / 1 person)
- Cocktail salad with quinoa, citrus vinaigrette dressing and sun-dried tomatoes (80 g / 1 person)
- Plate of freshly cut fruit (80 g / 1 person)
- Tea, coffee, milk, berry smoothie, green spinach-cucumber and ginger smoothie, water with mint and lime

Price- 10.00€/pp.

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* It is possible to add a fruit and vegetable smoothie **200 ml /pp.** to each coffee break – **2.80 €/pp.**

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DIÀ 36.line

Appetizer offer

CANAPÉ

Price - 1.70€/pc.

- Lightly salted bream fillet with quail egg on wholemeal bread
- Homemade salted bacon carpaccio on crispy sourdough bread
- Mini mozzarella with wilted cherry tomato and basil oil on ciabatta toast

Price - 1.80€/pc.

- Slices of roast beef on whole wheat toast

Price - 2.00€/pc.

- Salmon fillet marinated in Riga black balsam on a griosh bread toast
- Goat cheese and grilled vegetable roulette on whole wheat toast
- Smoked salmon mousse with mustard/dill glaze on rye bread
- Homemade chicken pate with red onion jam on honey bread toast
- Sweet potato mousse with ricotta cheese and Middle Eastern spices on a crust of pita bread

Price - 2.30€/pc.

- Salmon fillet and quail egg tartare with capers on brioche toast
- Grilled vegetable and Turkish pea wrap with Middle Eastern spices

Price - 2.50€/pc.

- Homemade smoked freshwater trout fillet with trout roe decoration on a slice of baguette
- Thinly sliced Parma ham with figs aged in red wine on ciabatta
- Avocado mousse with tiger prawns and jalapeno peppers on Melba toast
- Beef tartar with Pecorino cheese on a crispy baguette
- Pickled chicken fillet with grapes and blue cheese mousse
- Spicy beef with mustard and cream cheese mousse
- Boiled ham and cream cheese wrap with tomatoes

* Prices include VAT

The minimum order quantity of each item is 10 pcs.



DIA 36.line

Appetizer offer

CANAPÉ

Price - 3.00€/pc.

- Goose liver foie gras mousse with caramelized walnut and raspberry on honey toast
- Smoked flounder fillet with herbs and caper mousse

Price - 3.50€/pc.

- Shrimp and avocado wraps with mango remoulade

Possibility to cook all kinds of canapes on gluten-free bread toasts

BASKETS

Price - 2.00€/pc.

- baba ghanoush with grilled eggplant and fresh coriander
- with oven-baked beetroot and crumbled goat cheese

Price - 2.50€/pc.

- with smoked trout mousse and horseradish cream cheese
- with tuna mousse, capers, and quail egg
- with spicy pear and gorgonzola cheese

Price - 3.00€/pc.

- with trout roe and whipped sour cream and onions

BRUSCHETTAS

Price - 2.50€/pc.

- with cured tomatoes and Straciatella
- with gilet vegetable ratatouille and goat cheese

Price - 2.80€/pc.

- with vitello tonnato and caper remoulade

* Prices include VAT

The minimum order quantity of each item is **10 pcs.**



360line

Appetizer offer

BRUSCHETTAS

Price - 3.00€/pc.

- with slow-cooked salmon fillet and mango
- with roast beef and pecorino cheese
- with figs and gorgonzola cheese
- with salmon fillet marinated in grappa and balsamic vinegar
- with Argentine shrimp and Caesar dressing
- with Parma ham and melon
- with self-marinated sardine fillet and olive tapenade

Price - 3.50€/pc.

- with avocado slices and North Sea prawns

COCKTAIL SALAD

Price - 2.00€/pc.

- Mini Caesar salad with chicken fillet
- Quinoa salad with broccoli, grapes, and dates
- Classic meat salad with roast pork

Price - 2.50€/pc.

- Smoked salmon salad with potatoes and tarragon remoulade
- Roast beef salad with mustard vinaigrette and dill
- Green pea salad with steamed chicken fillet and oyster mushrooms

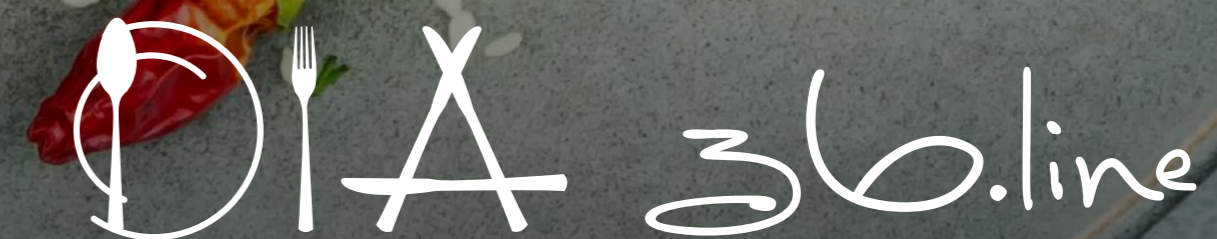
Price - 2.80€/pc.

- Baked pumpkin salad with Middle Eastern spices and spinach
- Classic meat salad with beef tongue

* Prices include VAT

The minimum order quantity of each item is 10 pcs.



DIA 36.line

Appetizer offer

COCKTAIL SALAD

Price - 3.00€/pc.

- Beijing duck salad with mango, wok vegetables and roasted sesame seeds
- Hot smoked salmon salad with boiled egg and greens
- Mini leaf salad with blue cheese and grilled zucchini

Price - 3.50€/pc.

- Shrimp and avocado salad with cocktail sauce and quail egg
- Cured cherry tomato salad with basil, raspberries and Stracciatella

HOT FINGER FOOD

Price - 1.50€/pc.

- Crispy polenta cube with pecorino cheese and almonds
- Baked potato with mushroom and cheese filling
- Skewers with chicken and peanut glaze

Price - 1.80€/pc.

- Filo pastry spana copita with spinach and wild mushrooms
- Filo pastry spana copita with pulled chicken, curry and green apples

Price - 2.00€/pc.

- Skewer with grilled vegetables and tofu cheese

Price - 2.50€/pc.

- Spicy, easy-to-eat chicken wing in a ginger and honey glaze
- Crispy Argentinian tiger prawn on a skewer

Price - 3.00€/pc.

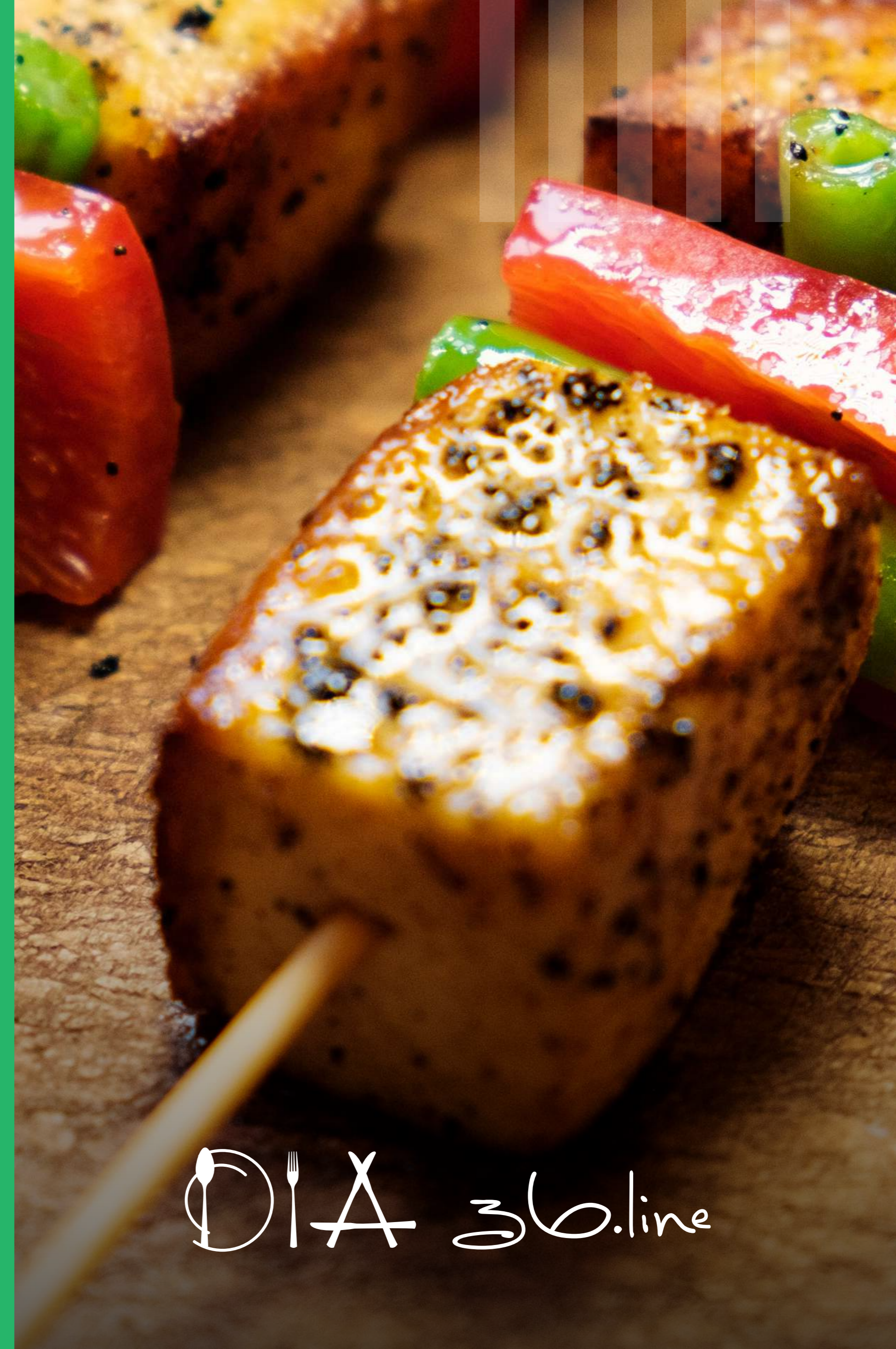
- Warm quiche Lorraine with egg, spinach and cheese

Price - 4.00€/pc.

- Sea scallop served in a clam shell with grilled paprika

* Prices include VAT

The minimum order quantity of each item is 10 pcs.



DIA 36.line

Appetizer offer

RICE PAPER ROLLS

Price - 2.00€/pc.

- with quinoa, kale and sun-dried tomatoes

Price - 2.50€/pc.

- with fresh vegetables, Turkish peas, and fresh coriander

Price - 3.00€/pc.

- with gilet aubergines and goat cheese
- with roast beef and mustard cream cheese
- with hot smoked freshwater trout fillet and horseradish

Price - 3.50€/pc.

- with shrimps and fresh vegetables
- with smoked salmon and egg

BUTTER BREADS

Price - 4.50€/pc.

- Open sandwich with herring fillet, oven-baked beet salad and fresh cucumber 100 g
- Open sandwich with vegetable ratatouille and goat cheese - 120 g

Price - 5.00€/pc.

- Open sandwich with oven-baked pumpkin and spinach - 120 g

Price - 5.50€/pc.

- Open sandwich with smoked salmon fillet, scrambled eggs, and chives
- Open sandwich with roast beef, capers, cream cheese and horseradish - 120 g

* Prices include VAT

The minimum order quantity of each item is **10 pcs.**



DIÀ 36.line

Appetizer offer

BUTTER BREADS

Price - 6.50€/pc.

- Open sandwich with slightly salted salmon fillet and melted cheese/poppy sauce - 120 g
- 1/2 pocket of pita bread with pulled chicken, vegetable filling and yogurt mint sauce - 150 g
- 1/2 pocket of pita bread with pulled pork in BBQ glaze and cabbage salad – 150 g

Price - 7.00€/pc.

- Open sandwich with shrimp, avocado, quail egg and cocktail sauce - 120 g
- Open sandwich with turkey fillet, celery salad and tarragon - 120 g
- Open sandwich with vitello tonnato (roast veal and tuna sauce) 120 g
- Open sandwich with prosciutto cotto and mushroom remoulade



DIA 36.line

* Prices include VAT
The minimum order quantity of each item is **10 pcs.**

Lunch offers for corporate clients

SALADS AND SNACKS 100 G

Price - 2.00€/pc.

- Mini pasta salad with salami, sun-dried tomatoes, and chorizo oil
- Fresh vegetable salad with vinaigrette dressing
- Classic meat salad with roast pork
- Lentil salad with vegetables and tahini vinaigrette
- Baked beetroot salad with goat cheese
- Leaf salad with oyster mushrooms, tomatoes, and croutons

Price - 2.50€/pc.

- Potato salad in rolls with mustard vinaigrette, scallions, and capers
- Crab stick salad with wild rice and fresh cucumbers
- Waldorf salad with turkey fillet, grapes, celery, and pecans
- Fresh cucumber salad with homemade cottage cheese and cumin powder
- Salad of various tomatoes with red onion rings and herb oil
- Celery and cauliflower salad with roasted hazelnuts and hemp oil
- Spicy chicken salad with peanut sauce and vegetables
- Yellow beet salad with herring, egg, and apples
- Couscous salad with sundried tomatoes, grilled zucchini, and mint
- Kale salad with quinoa, dates, Parmesan, and figs
- Broccoli salad with walnuts and grilled peppers
- Buckwheat noodle salad with chicken teriyaki and wok vegetables
- Spinach salad with scrambled egg and hollandaise sauce

* Prices include VAT



DIA 36.line

Lunch offers for corporate clients

SALADS AND SNACKS 100 G

Price €3.00/pc.

- Caesar salad with chicken fillet, parmesan, and toast
- Caesar salad with crispy bacon and croutons
- Hot smoked salmon salad with vegetables, leeks, and lime/mint vinaigrette
- Roast beef salad with root vegetables and gherkins
- Classic meat salad with beef tongue
- Grilled vegetable salad with goat cheese and fresh coriander
- Avocado salad with shrimp and mango
- Tuna salad with anchovies, boiled egg, green beans, olives, and lemon vinaigrette
- Green bean salad with chicken fillet, thyme, and walnuts

Price - 4.00€/pc.

- Tomato salad with mozzarella, basil, and raspberries
- Mango and avocado salad with Beijing duck and sesame seeds
- Octopus salad with chorizo oil, smoked paprika and potato wedges

Price - 5.00€/pc.

- Caesar salad with tiger prawns and croutons



DIÀ 36.line

Lunch offers for corporate clients

CREAM SOUP 250 ML

Price 2.50 € /pc.

- carrot, celery root, potato, onion
- celery root, onion, fennel, green apple
- pumpkin, carrot, onion, ginger, cinnamon
- potato, mushrooms, onion, celery root
- tomato, onion, carrots, garlic, basil
- paprika, zucchini, tomatoes, celery stalks, basil
- sweet potato, cumin, melted cheese, chili
- spinach, onions, garlic, olive oil, potatoes

Price 3.00 € /pc.

- sweet corn, onion, fresh coriander, mint
- green peas, onion, garlic, cumin, green chili pepper, lime leaves
- cauliflower, celery root, onion, hazelnuts

MEAT BROTH SOUP 250 ML

Price €3.00/pc.

- chicken meat, noodles, carrots, green peas, celery root, dill
- chicken, rice, carrots, onions, garlic, celery root, mushrooms
- beef meatballs, carrots, onions, celery root, potatoes, green beans, broccoli
- smoked pork, white beans, potatoes, celery root, onions, garlic
- fresh cabbage, beef, onions, carrots, potatoes, green peas, rosemary

* Prices include VAT



DIA 36.line

Lunch offers for corporate clients

MEAT BROTH SOUP 250 ML

Price 3.50 € /pc.

- sorrel, beef, turnips, onions, carrots, celery root
- solyanka
- beef, beets, onions, carrots, celery root, potatoes, garlic, greens
- beef, pickled cucumbers, grubs, celery root, fennel, carrots, onions
- turkey meatballs, onions, potatoes, celery root, carrots, green beans, cauliflower

Price €4.00/pc.

- lamb meatballs, turkey peas, cumin, cinnamon, chili pepper, tomatoes, carrots, onions, garlic
- venison, celery root, kale, onion, garlic, tomatoes, carrots, potatoes, red wine, rosemary, cinnamon
- pork, sweet corn, tomatoes, chili pepper, paprika, fresh, coriander, taco seasoning
- lemongrass, chili, chicken, coconut milk, lime leaves, mint, fresh coriander

Price €5.00/pc.

- lamb, tomatoes, lemon, chili pepper, coriander, fresh coriander, parsley, onions, carrots, Moroccan spices
- lamb, coconut milk, tomatoes, paprika, lemongrass, chili, ginger

FISH BROTH SOUP 250 ML

Price 3.50 € /pc.

- pike meatballs, onions, carrots, celery root, potatoes, leeks, dill

Price €4.00/pc.

- salmon fillet, potatoes, spinach, leeks, celery root, onions, green peas
- white fish fillet, saffron, onions, tomatoes, celery stalks, carrots, paprika, tomatoes, fennel

Price €5.00/pc.

- tiger prawns, coconut milk, onions, paprika, leeks, basil, fresh coriander, chili pepper, fish sauce, coconut milk, couscous

* Prices include VAT



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Lunch offers for corporate clients

VEGETABLE BROTH SOUP 250 ML

Price €3.00/pc.

- quinoa, celery root, tomatoes, leeks, fennel, potato, mint
- sweet potato, cabbage, mushrooms, onions, celery root, garlic, rice
- beets, onions, celery root, garlic, potatoes, carrots

Price €4.00/pc.

- buckwheat noodles, teriyaki sauce, paprika, boiled egg, onions, carrots, fennel

HOT DISHES FOR 3-COURSE LUNCHES

Price €8.00

- Grilled chicken breast in yogurt marinade with tarragon sauce 200 g
- Boneless chicken drumsticks in green curry sauce 200 g
- Pike meatballs with cream sauce and herbs 180 g
- Penne pasta Carbonara 360 g
- Penne pasta Primavera with vegetables 380 g

Price €8.50

- Slow-cooked pork neck chop with champignon sauce 220 g

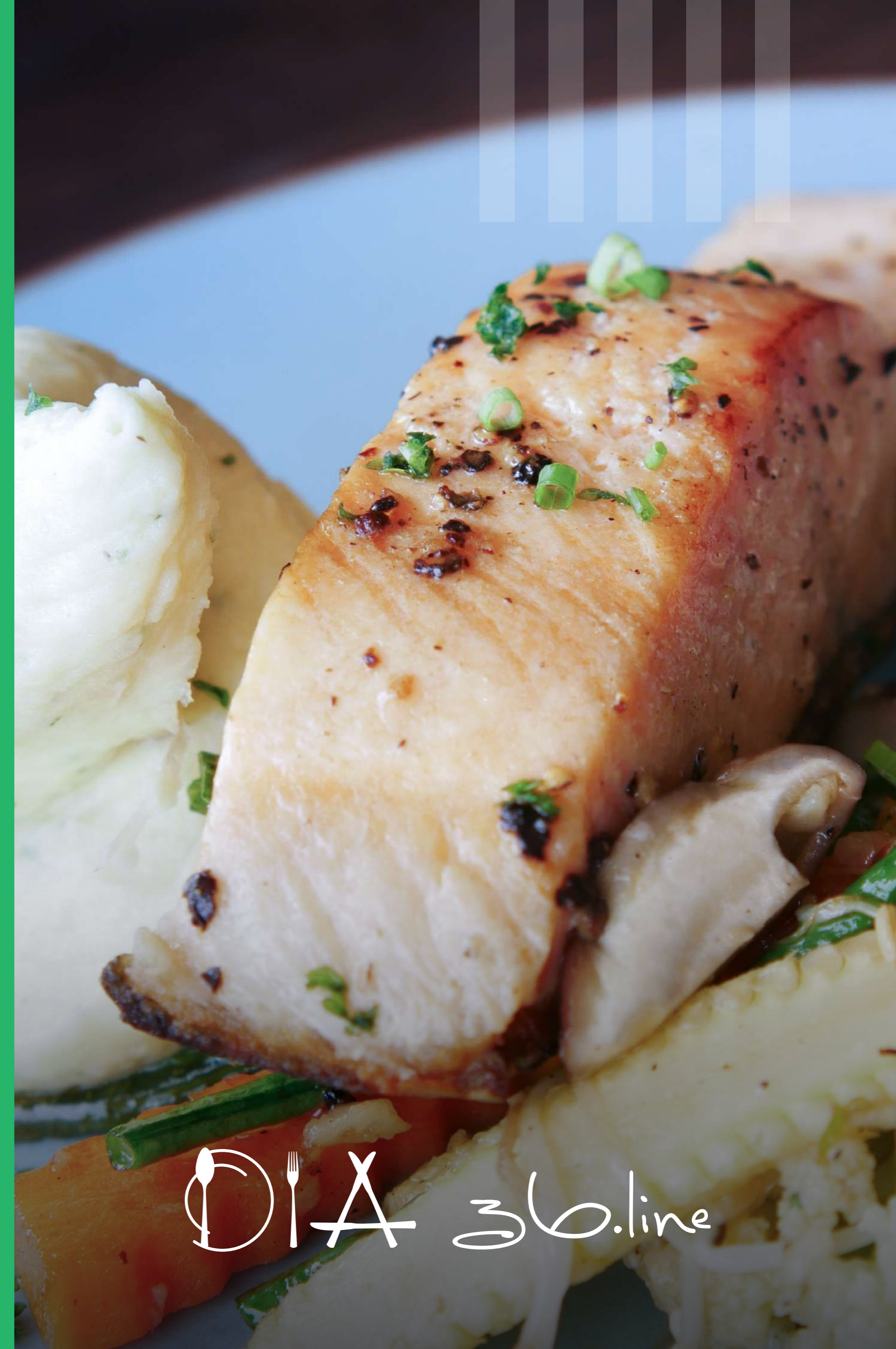
Price €9.00

- Salmon fillet steak with capers, butter sauce 200 g
- Pike fillet, cooked in egg batter 180 g
- Penne pasta Bolognese 380 g
- Penne pasta with Salmon and spinach 380 g

Price €9.50

- Slow cooked beef neck chop with green pepper sauce 220 g

* Prices include VAT



Lunch offers for corporate clients

HOT DISHES FOR 3-COURSE LUNCHES

Price 10.00 € /pc.

- Small pork leg in honey glaze 230 g
- Oven-cooked Atlantic cod fillet with herb crust and Hollandaise sauce 180 g

Price 12.00 € /pc.

- Grilled duck fillet in ginger and honey glaze 180 g
- Ground veal steak with caramelized onion sauce 200 g
- Black venison fillet with white wine sauce 180 g
- Zander fillet in dill butter sauce 180 g
- Arctic char fillet in caramelized butter sauce 180 g

Price €16.00/pc.

- Veal sirloin steak with red wine, rosemary sauce 220 g
- Grilled lamb rump steak with Moroccan spices and mint sauce 200 g

Price €25.00/pc.

- Argentinian Rib Eye steak with cafe de paris butter 250 g



DIA 36.line

Lunch offers for corporate clients

SIDE DISHES

Price 1.50 €

- Steamed rice with peas 120 g

Price €2.00

- Small potatoes with mint 130 g

Price €2.50

- Baked potato with green butter 160 g

Price €3.00

- Potato stew 130 g
- Root vegetable stew without potatoes 130 g
- Vegetable stew with quinoa 150 g
- Vegetable ragout with Turkish peas and Middle Eastern spices 150 g

Price €3.50/pc.

- Lentil and vegetable stew 150 g
- Steamed (not frozen) vegetables 150 g
- Pumpkin and cabbage stew with peas 150 g
- Grilled vegetables 150 g

Price €5.00/pc.

- Sweet potato in a dressing with hummus and fresh coriander 200 g

* Prices include VAT



DIA 36.line

Mini dessert offer

ECLAIRS, BASKETS, AND WIND CAKES

Small éclair 7cm with:

- coffee cream and raspberries
- pistachios and white chocolate
- pears and rosemary
- dark chocolate and oranges
- boiled lemon cream

Wind cake 5 cm with:

- ricotta and quince
- milk chocolate and cream cheese
- cottage cheese and vanilla
- apple jam and whipped cream
- passion fruit and Mascarpone

Baskets:

- white chocolate and raspberry
- custard and lemons
- dark chocolate and oranges
- wild berries and crushed stone
- cherries and cream cheese

Price €1.00/pc

Panna cottas and crumbs 125 g

- strawberries, sweet cream and vanilla 2.50 € /pc.
- rhubarb, custard and crumbs 2.50 € /pc.
- blackcurrant, Riga black balsam and mascarpone 3.50 € /pc.
- mango, nuts, dried fruits 4.00 € /pc.
- apples, caramel, crumbs, whipped cream 3.00 € /pc.

Mini croissants 60 g with:

- marzipan and almonds 1.70 € /pc.
- custard and wild berries 1.50 € /pc.
- peach jam and whipped cream 1.50 € /pc.
- blackcurrant and mascarpone 1.70 € /pc.

Shortbread flatbreads 60 g with:

- apples and rhubarb
- for wild berries, custard, and crumbs
- lemon cream and Italian meringue
- caramel and barbecue
- cranberries, custard, and crumbs

Price €1.00/pc.



DIA 36.line

Mini dessert offer

ECLAIRS, BASKETS, AND WIND CAKES

Savoury eclairs and profiteroles:

- chicken fillet, curry, apples **1.20 € /pc.**
- shrimp, avocado and Taco **1.40 € /pc.**
- pecorino cheese, mushrooms **1.50 € /pc.**
- tuna, boiled egg, and anchovies **1.50 € /pc.**
- tomatoes, cream cheese, olives **1.20 € /pc.**

Mini Pavlovas 6 cm with:

- Mascarpone and lemons
- bitter chocolate and cherries
- whipped cream, vanilla, and strawberries
- white chocolate and quinces
- coffee cream and raspberries

Price **€1.00/pc.**

Biscuits 50 g with:

- chocolate biscuit with cherries and whipped cream **1.00 € /pc.**
- coconut and almond biscuit with cardamom and cream cheese **1.00 € /pc.**
- classic sponge cake with custard and cranberries **1.00 € /pc.**
- cinnamon biscuit with pumpkin and sour cream **1.00 € /pc.**
- gluten-free brownie with pecans and sweet potato **1.50 € /pc.**

Puff pastry and filo dough savoury pies 70 g with:

- spinach, feta cheese, Turkish peas, and cumin
- chicken gyros, gorgonzola cheese and apricots
- beef, red beans, and corn
- rice, egg, tarragon, and salmon fillet
- pumpkin, onion, and sweet potato
- boiled ham, egg, and cheddar cheese

Price **1.50 €/pc.**



DIA 36.line



Coffee breaks and snacks

CONTACT PERSON

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kaspars.bogdanovics@inbox.lv



Savoury Finger foods

Melon in prosciutto bag **1.50€/pc.**

Hummus with fresh cucumber **1.50€/pc.**

Puff pastry basket with tuna cream and tiger shrimp **2.00€/pc.**

Puff pastry basket with apricot marmalade and goat cheese **1.50€/pc.**

Puff pastry basket with DorBlue cheese **1.50€/pc.**

Toasted baguette toast with green pea puree and fried salmon **2.00€/pc.**

Wholemeal bread toast with chicken liver pate, lingonberry jam and pickled onion **2.00€/pc.**

Sweet and sour bread toast with mustard cream, roast beef and pickled champignons **2.00€/pc.**

Wholemeal toast with beet mousse, goat cheese and roasted seeds **1.50€/pc.**

Canape bun with lightly salted salmon **1.50€/pc.**

Toasted Baguette toast with duck breast and onion jam **2.00€/pc.**

Wholemeal toast with Fuet sausage **1.50€/pc.**

Sand basket with hummus and olive **1.50€/pc.**

Salty "Take-away" food

Wrap with lightly salted salmon and vegetables **3.50€/pc.**

Wrap with mozzarella cheese and vegetables **3.50€/pc.**

Wrap with falafel and vegetables **4.00€/pc.**

Goat cheese salad with bulgur **4.00€/pc.**

Bowl with tiger prawns, glass noodles, lettuce, and fried vegetables **6.00€/pc.**

Bowl with teriyaki chicken breast, glass noodles for steamed vegetables **6.00€/pc.**




Moltto
COFFEE

Dessert offer

All offered desserts are gluten-free, dairy-free and egg-free

Macarons in different colours **2.00€/pc.**

Mini chocolate-cherry brownie **1.00€/pc.**

Shortcrust nuts with custard **1.00€/pc.**

Bird's milk **1.00€/pc.**

Cake pop **1.00€/pc.**

Mini peanut energy bar **1.00€/pc.**

Non-honey cake with custard **2.50€/pc.**

Sweet curd snack **2.00€/pc.**

Matcha-vanilla/fruit + white chocolate/chocolate/vanilla

Wagon wheels **€2.50 / pc.**

Freshly squeezed juices

Your chosen MIX **2.00€/0.2L**

Smoothies

A selection of TOP 4 smoothies **2.50€/0.2L**

Coffee and tea

Coffee on site at Moltto cafe or delivered **2.00€/cup**

Teas - Kusmi (wide selection) on site at Moltto cafe or delivered **2.00€/cup**

Water, lemonade and other drinks are also available




Moltto
COFFEE



VERDE

GREENEST OFFICES IN RIGA



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