

BANQUET OFFER crew catering menu COP19

Menu should be ordered
by **72 h before its realization**
Short, quick lunch devoted to backstage crews
Buffet starts for 40 people and above.

Price
per person **15€**

Menu I

Salad

Rice based salad with grilled sweet – sour flavored chicken 120g
Bread 120g

Soup

Real forest mushroom soup with garlic croutons 200ml

Main Courses

Turkey Scallops alla parmigiana with a tomato sauce 150g
Penne with a delicate cheese sauce 300g
Patatas bravas 150g
Roasted vegetables with root aromas 150g

Desert

Greek yoghurt with honey and hazelnuts 100ml
Compote 200ml



Menu II

Salad

Potato based salad with leek and crispy bacon 150g
Bread 120g

Soup

Tomato crème with fresh basil leaves 200ml

Main Courses

Flounder In tempura with tartar dressing 150g
Lasagne with spinach and forest mushrooms 300g
Steamed Basmati rice 150g
Grilled zucchini marinated in fresh herbs 150g

Desert

Yoghurt cake with fruit 120g
Compote 200ml



Menu III

Salad

Apple, celery and walnut based, salad 150g
Bread 120g

Soup

Minestrone 200ml

Main Courses

Roasted chicken – polish style 150g
Penne aglio e olio 300g
Steamed Basmati rice 150g
Vegetables in an green pepper based oriental sauce 150g

Desert

Cheesecake with raspberry sauce 100g
Compote 200ml



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Menu IV

Salad

Composition of colorful vegetables with a variety of dressings 120g
Bread 120g

Soup

Cauliflower cre me with curry 200ml

Main Courses

Grilled butterfish steak with herbal olive oil 150g
Farfalle In forest mushroom sauce (V) 300g
Steamed Basmati rice 150g
Vegetables with curry 150g

Desert

Homemade apple sauce with vanilla sauce 100g
Compote 200ml



Menu V

Salad

Fresh vegetables with feta cheese and lemon based oil 150g
Bread 120g

Soup

Oriental broth with coconut milk and vegetables 200ml

Main Courses

Rogan Jose Veal 150g
Spinach based dumplings In creamy blue cheese sauce (V) 300g
Basmati rice cooked with spices 150g
Grilled paprika with fresh thyme 150g

Desert

Chocolate Muffin 80g
Compote 200ml



Menu VI

Salad

Fresh cucumber salad with a sweet-sour cr me 150g
Bread 120g

Soup

Young leek creme 200ml

Main Courses

Grilled chicken breast stuffed
with dry tomatoes in Capsicum sauce 150g
Penne with white asparagus In lemon sauce 300g
Roasted potatoes with herbs 150g
Brussels sprouts with bacon 150g

Desert

Apple - rhubarb crumble with lemon sauce 150g
Compote 200ml



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Menu VII

Salad

Soy pasta based salad with vegetables and sesame dressing 150g
Bread 120g

Soup

Beef based broth with dumplings and lovage 200ml

Main Courses

Pork scallops in tarragon sauce 150g
Kopytka (typical polish style noodles)
with goat cheese and dry tomatoes 300g
Steamed Basmati rice 150g
Caramelized pumpkin in honey 150g

Desert

Hazlenut cake 100g
Compote 200ml
Roasted potatoes with herbs 150g
Brussels sprouts with bacon 150g

Desert

Apple – rhubarb crumble with lemon sauce 150g
Compote 200ml

