

# BANQUET OFFER reception menu COP19

Menu should be ordered  
by 72 h before its realization  
Buffet stands  
Waiters service included

Package  
price 45€

## International Menu I

### Cold appetizers

Mini club sandwiches with grilled chicken  
Goat cheese with black sesame  
Salmon tartar with cucumber and fresh dill

### Hot appetizers

Jalapenos stuffed with cheese  
Chicken Satay with yoghurt based curry sauce  
Gyoza dumplings with soy sauce

### Desert

Profiterole with lemon crème  
Poppy seed cake  
Truffle Muffin



## International Menu II

### Cold appetizers

Artichokes with creamy – herbal cheese  
Pinky roasted rostbef with horseradish crème  
Butterfish marinated in Teriyaki with Masago

### Hot appetizers

Shrimps tempura with chilli sauce  
Tart with grilled turkey with dry tomatoes  
Mini forest mushrooms dumplings

### Sweet Conclusions

Éclair with kajmak crème  
Hazelnut cake  
Melon marinated in Cointreau with cardamom



## International Menu III

### Cold appetizers

Mozzarella cheese with fresh basil and tomatoes  
Mini tarts with green asparagus  
Watermelon based salad with grilled chicken,  
sunflower sprouts and balsamic vinegar  
Melon with tuna and wasabi  
Guinea Hen Rillettes with gooseberry jam

### Hot appetizers

Tofu in tempura with sesame sauce  
Beef tenderloin based lollypops glazed with Hoi Sin sauce  
Crabby Vol au vant with celery based orange creme  
Lamb Koft with fresh mint and limes

### Desert

Mini tarts with caramelized plums and ginger  
Baklava  
Coffee based panna cotta with kiwi  
Yoghurt with honey and nuts



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## International Menu IV

### Cold appetizers

Sushi maki with cucumber and teriyaki  
Beef tartar with anchovies fillet  
Marinated Salmon in soy sauce with red radish Daikon  
Goose Confit with red onion based relish  
Arugula with fresh strawberries  
and caramelized green pepper sauce

### Hot appetizers

Lentil with curry based dumplings  
Won ton with duck meat and chutney based  
on peach and cucumber  
Thai style fish cutlet with fresh coriander  
Chicken wings  
Tandoori with yoghurt dip

### Desert

Homemade apple pie  
Tiramisu  
Coffee espresso Mousse with blackcurrant  
Fresh Fruit



## International Menu V

### Cold appetizers

Roasted eggplant salad with fresh oregano  
Vitello tonnato on wholegrain croutons  
Sea food Ceviche with citrus  
Beef Carpaccio with guacamole and chilli  
Lamb's lettuce with goat cheese, dry tomatoes  
and raspberry vinaigrette

### Hot Appetizers

Roasted champignons with chervil and gruyere  
Spring Rolls stuffed with shrimps with an oriental,  
green pepper based sauce  
Pastilla  
Veal Tiftele with apple chutney

### Desert

Yoghurt desert with raspberries  
Orange cream - based Meringue with almond petals  
Strawberry mousse with white chocolate cream  
Apple - rhubarb pie with cinnamon



## International Menu VI

### Cold appetizers

Marinated Italian dill salad with oranges  
Poultry liver Mousse with cranberry jelly  
Tortilla with Fried sardines  
Pate with bullard and pistachio  
Spicy tiger prawn salad with sunflower sprouts  
and fresh coriander

### Hot appetizers

Roasted zucchini with lentil mousse  
Mini pie with sauerkraut and salmon  
Sausages wrapped In French pastry  
Focaccia with grilled paprika and marinated olives

### Desert

Mango - pistachios Mousse  
Pastas variety  
Banana cake with hazelnut cream  
Mini Tarts with caramelized nuts



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## International Menu VII

### Cold appetizers

Dolmadakia with rice  
Guinea hen terrine with dates and cardamom  
St. Jacob scallops with homemade aglio olio  
Mini mozzarella wrapped In Parma ham  
Duck In 5 flavors with mango and a bouquet of salads

### Hot appetizers

Young leek Quiche with smoked salmon  
Filo dough Cake with vegetables and lemon mayo  
Shashlik with Tikka chicken  
Hamburgers with tartar sauce

### Desert

Blackberry Mousse with candied ginger  
Nut based Brownie  
Carrot cake with coconut  
Almond Truffle



## Polish Menu I

### Cold appetizers

Cocktail Tomatoes stuffed with vegetables  
Pork Chop roulade with horseradish mousse  
Herring tartare with vegetables  
Pumpnickel cake with smoked stream trout  
Duck pate with apples

### Hot appetizers

Grilled Highland cheese – oscypek with cranberries on croutons  
Polish style chicken  
Salmon cake with sauerkraut  
Dumplings with goose confit and orange emulsion

### Desert

Cream cake  
Wz-ka  
Coconut cakes  
Hazelnut cake



## Polish Menu II

### Cold appetizers

Roasted Rostbef with herbal mousse  
Beef Tartar with siders on croutons  
Herrings In creame with apple and onion  
Straits based salad with dry apricot  
Crunchy lettuce with Mazurian crawfish In Dill sauce  
Deer terrine with cowberry

### Hot appetizers

Dumplings with real forest mushrooms  
Boar based shashlik glazed In buckwheat honey  
Vol au vant with carp Mousse and ginger bread  
Grilled kofts with veal and marinated onion based salad

### Desert

Poppy seed mousse  
Kajmak – almond cake  
Spelt Millefoglie with cream of hazelnuts  
Ginger Bread with delicacies and dark chocolate

