

SEASONAL BUFFET MENUS

(minimum of 50 guests)

BUFFET 1

from \$ 85.00 per person

APPETIZERS & SALADS

Carpaccio of marinated salmon & rocket leaves
Air-dried beef with Parmesan flakes & truffle oil
Tomato & Mozzarella with basil pesto
Pickled herrings with apple sour cream
Assorted smoked fish & salmon with horseradish sauce
Grilled vegetable salad with herbs & garlic oil
Salad bar with dressings & condiments
Freshly baked breads & rolls
International & local cheese board

SOUP

Chicken broth with vegetables & noodles

MAIN COURSES

Chicken supreme topped with ham & cheese
Roasted pike perch with dill sauce
Baked rice with green peas
Ravioli filled with spinach & ricotta cheese
Seasonal vegetables
Buttered parsley potatoes

DESSERTS

Display of cakes & pastries
Assorted sweets & desserts
White & dark chocolate profiteroles
Tiramisu cake
Strawberry cheesecake
Sliced fresh fruit
Coffee & tea

SEASONAL BUFFET MENUS

(minimum of 50 guests)

BUFFET 2

from \$ 85.00 per person

APPETIZERS & SALADS

Smoked salmon with onions & capers
Beef tartar with condiments
Chicken salad with rice noodles
Poached shrimp in a martini glass with aioli cream
Seafood salad with lemon & parsley
Vitello Tonnato with anchovies & capers
Salad bar with dressings & condiments
Freshly baked bread & rolls
International & local cheese board

SOUP

Wild mushroom cream with bread croutons

MAIN COURSES

Piglet loin Tournedos with apple compote
Breaded salmon fillet with horseradish sauce
Braised duck with cherries
Pilaf of rice with saffron & pine nuts
Baked lasagne with meat ragout & Parmigiano cheese
Seasonal vegetables
Potato gratin

DESSERTS

Display of cakes & pastries
Black forest cake
Baked apple with vanilla sugar & sultanas
Fruit cake with rum
Warm pancakes filled with sweetened nuts
Sacher torte
Fruit salad with whipped cream
Coffee & tea

MEDITERRANEAN FLAVOURS BUFFET

(minimum of 50 guests)

from \$ 85.00 per person

APPETIZERS & SALADS

Butcher's platter of salami, prosciutto & mortadella
Potato, onion & roasted pepper "Tortilla"
Marinated octopus with lemon, parsley & oregano
Air-dried beef carpaccio with Parmesan flakes & truffle oil
Grilled vegetable salad
Nicoise salad
Greek salad
Marinated sardines "Eschabeche"
Tomato & Mozzarella with basil
Selection of hard & soft cheeses
Assorted dressings & condiments
Marinated olives, pickled onions & vegetables
Freshly baked bread & rolls

MAIN COURSES

Pan-seared cod fish with lemon, capers & parsley
Lamb chops with garlic & herbs
Veal scaloppine with prosciutto & sage
Sautéed courgettes with spicy tomato
Mashed potatoes with olive oil
Paella Valenciana

DESSERTS

Display of cakes & pastries
Baklava
Rice pudding with sultanas, raisins & nuts
Almond Pithiviers
Sliced fresh fruit
Profiteroles with dark chocolate
Coffee & tea

BUFFET FIT FOR A SHEIKH

(minimum of 50 guests)

from \$ 85.00 per person

APPETISERS & MEZE

Zucchini fritters
Char-grilled eggplant salad
Stuffed peppers with rice
White beans with vegetables & olive oil
Marinated feta cheese with spices
Cucumber with yoghurt & mint
Artichoke & roasted peppers salad
Meatballs with spicy tomato
Lentil salad
Hoummous, tahini & pita bread

MAIN COURSES

Lamb & okra casserole
Char-grilled beef & chicken shish kebab
Sea bass with green olives & coriander
Lentil & spinach borekas
Rice pilav with chickpeas, pine nuts & sultanas
Roasted peppers & eggplant with garlic & tomato

CARVING STATION

Roasted whole lamb stuffed with rice & oriental spices

DESSERTS

Pistachio & semolina cake
Yoghurt cake
Rice pudding with sultanas
Baklava
Dried fruits & nuts compote
Almond pudding
Sliced fresh fruit
Fresh dates
Coffee & tea

EUROPEAN UNION BUFFET

(minimum of 50 guests)

from \$ 85.00 per person

APPETIZERS & SALADS

Butcher's platter of assorted smoked meat, salami, ham & sausages
Selection of smoked river fish & salmon with horseradish cream
Assorted game & poultry terrine
Platter of assorted marinated herrings with apple, onions & sour cream
Polish potato salad
Beetroot salad
Tomato salad with onion
Seasonal fresh market salads with dressings & condiments
Selection of Polish cheeses
Freshly baked breads & rolls

MAIN COURSES

Braised duck with apple & caraway seed sauce
Roasted lemon chicken
Pike perch fillet with dill cream sauce
Buttered dill potatoes
Braised cabbage & carrots
Barley & vegetable medley

CARVING STATION

Baked country ham in bread crust with horseradish cream & pepper sauce

DESSERTS

Display of assorted cakes & tarts
Apple strudel with apple compote, cottage cheese & sultanas
Poppy seed cake
Ponchki
Apple tart
Fresh fruit salad
Coffee & tea

SOUTHERN EUROPEAN BUFFET

from \$ 85.00 per person

(Minimum of 50 guests)

APPETIZERS & SALADS

Rustic selection of smoked hams, sausages, pork neck & salami
Platter of smoked fish with horseradish cream
Selection of smoked & marinated salmon with garnishes & condiments
Polish beef tartar with traditional condiments
Game & pork pates & terrine
Assorted marinated herring
Seasonal fresh market salads with dressing & condiments
Pickled cabbage salad
Apple & celery salad
Tomato & red onion salad
Marinated mushroom salad
Pickled onions & hot paprika
Selection of Polish cheeses
Home-made rustic bread & rolls

SOUP

Potato & mushroom soup

MAIN COURSES

Roasted pork loin filled with dried fruits
Pan-fried trout roulade with spinach & dill
Chicken goulash with wild mushrooms
Roasted duck with cherries & "Kopytka" dumplings
Home-made noodles
Seasonal vegetables
Roasted potatoes
Buttered rice

DESSERTS

Display of assorted cakes & tarts
Polish mini pastries
Poppy seed strudel
Strawberry cheesecake
Pancake with curd cheese & chocolate sauce
Babka
Maruzek
Pierniki
Fresh fruit salad
Coffee & tea

TRATTORIA ITALIA BUFFET

(minimum of 50 guests)

from \$ 90.00 per person

ANTIPASTI & INSALATE

Tray with salami, Felino, Coppa, Mortadella, Prosciutto, Pecorino & Parmesan

Pickled vegetables, marinated olives, artichokes & pepperoni

“Vitello Tonnato” - thinly sliced braised veal with tuna & caper sauce

Tomato & Mozzarella with oregano

Grilled baby octopus salad with peppers & parsley

Grilled vegetable salad with lemon & garlic oil

Beef carpaccio with Parmesan flakes & mushrooms

Red radicchio, endive & rucola with dressing & condiments

Pasta salad with tomato, basil & olive salsa

Freshly baked bread, rolls & grissini

MAIN COURSES

Beef Fillet “Pizzaiola” with spicy tomato & oregano

Chicken “Valdostana” topped with ham & Fontina cheese

Roasted spigola with Pachino tomatoes, olives & capers

Roasted potatoes with onion & pancetta

“Peperonata” of red & yellow peppers

Stewed Cannellini beans “Tuscany” style

STATIONS

Home-made ricotta & spinach tortellini with sage butter

Pennette al salmone

DESSERTS

Display of cakes & pastries

Zuppa Inglese with Almerques liquor

Cornets filled with Sabayon cream & pistachio

Crostata with apricot jam

Tiramisu with espresso coffee & Amaretto mascarpone cream

Torta St Honore

Fresh fruit salad marinated with vino Santo

Coffee & tea with Cantuccini biscuit

AROUND THE WORLD BUFFET

(minimum of 150 guests)

from \$ 95.00 per person

ASIA

Marinated tuna with ginger & wasabi dressing
Assorted beef, chicken & lamb satay with peanut sauce
Spicy chicken & rice noodle salad
Fish & vegetable tempura
Live cooking corner with stir-fried noodles & fried rice
Vegetables, pickles & condiments

NORTHERN EUROPE

Oxtail & vegetable soup
Platter of marinated & smoked fish
Atlantic sea oysters with shallot vinegar & buttered rye bread
Potato & bacon salad
Lentil salad with smoked sausage
Roasted duck with apple & cumin
Braised sauerkraut with sausage & pork neck
Potato pancake with garlic & parsley

THE AMERICAS

Sweet corn & seafood chowder
Tortilla filled with chicken, guacamole, sour cream & cheese served
with tomato salsa & Jalapeño peppers
Waldorf salad
Caesar salad with anchovy, bacon & Parmesan
Baked prime rib of beef in salt crust with bourbon sauce
Roasted whole turkey with sweet potato puree
Seasonal vegetables

AROUND THE WORLD BUFFET (cont)

SOUTHERN EUROPE

Marinated octopus salad with lemon & parsley

Air-dried beef carpaccio with Parmesan flakes

Nicoise salad

Greek salad

Assorted cheese platter

Veal scaloppine with Parma ham & sage

Roasted sea bass with tomato, olives & capers

Ravioli with meat & dried mushroom ragout

Baked rice with saffron, peppers & green peas

DESSERTS

Display of home-made cakes

Mini pastries

Chocolate profiteroles

Cherry Clafoutis

Tiramisu

Banana in coconut milk

Rice & nut pudding

Baklava

Mini crème brulee

Fruit salad with whipped cream

Coffee & tea

CORDON BLEU GALA DINNER BUFFET

(minimum of 100 guests)

from \$ 105.00 per person

FROM OUR LARDER

Butcher's selection of local & imported cold cuts
Home-made poultry & game terrine
Foie gras with Tokay wine jelly & fig marmalade
Poached salmon "Bellevue" with lobster medallions
Pink prawns & oysters on ice with garnishes & condiments
Side of Scottish smoked salmon carved to order with Melba toast
Platter of smoked trout, eel & mackerel with horseradish cream
Beef fillet carpaccio with Parmesan flakes & truffle oil
Nicoise salad
Waldorf salad
Grilled vegetable salad
Array of seasonal salads with dressings & condiments
Braised lettuce, young peas & bacon
Freshly baked breads & rolls
The finest cheeses from France & Italy

SOUP

Sweet corn & seafood chowder with curried bread croutons

MAIN COURSES

Veal Saltimbocca with delicate Marsala wine sauce
Roasted duck supreme with calvados & foie gras sauce
Grilled lamb chops with Mediterranean herbs on sautéed courgettes & tomatoes
Baked seabass in salt crust with lemon segment
Cajun style salmon tournedos with preserved lemon sauce
Pilav rice with diced vegetables
Potato gratin

DESSERTS

Display of home-made cakes & pastries
Croquembouche
Roasted banana & chocolate cake
Almond Pithiviers
Zuppa Inglese with Almerques liquor
Sliced seasonal fruit with vanilla ice cream
Poppy seed strudel with whipped cream
Coffee & tea