

## CONFERENCE BUFFET MENU STANDARD

395 CZK including VAT | person

COLD STARTER or SOUP | choice of two kinds
SALAD BAR | salads according to what is currently on offer | 100 g / person
MAIN COURSES | three types to choose from including side dishes | 200 g of meat / person
DESSERTS | choice from two kinds





## YOUR CHOICE FROM OUR ASSORTMENT

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#### COLD STARTERS

Cheese mousse with capers in slices of spicy chorizo sausage
Homemade pate in bacon
Ham roll with chicken mayonnaise
Cucumber with Liptov spread
(bryndza sheep cheese, onion, butter, sweet pepper) and egg

Peppers stuffed with meat, vegetables and chili Tomatoes stuffed with spicy cheese salad Ham in aspic with vegetables Cheese roll with herb cream cheese and olives Tramezzini Italian bread with crab salad Fish terrine with prawns

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#### SOUPS

Moravian onion soup Beef broth with vegetable and herb noodles from pancake batter Creamy soup from spring vegetables Creamy potato soup with roasted mushrooms and leek Broccoli cream soup with white bread croutons Creamy pea soup with white bread croutons Goulash soup Clear lentil soup with vegetables Cabbage soup with potatoes and sausage Tomato soup with roasted vegetables and sour cream Creamy garlic soup with strips of fried bacon Clear vegetable soup with chickpeas Homemade chicken noodle and vegetable soup Creamy pumpkin soup with sour cream and croutons Spinach soup with Celestine noodles from an egg omelette Beef broth with meat, noodles and vegetables



## YOUR CHOICE FROM OUR ASSORTMENT

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#### MAIN COURSES

Chicken steak in herbs and bread crumbs, homemade potato salad Creamy sauté from chicken with vegetables and mushrooms, rice Chicken breast roulade with ham and leek, tomato rice with basil Pork shoulder roasted with thyme sauce with sautéed mushrooms, herb spaetzli Roast pork shoulder, braised cabbage, potato dumplings Medallions of pork with green beans and bacon, mashed potatoes with onion Roast pork steak with garlic, steamed spinach, boiled potatoes Beef brisket braised in red wine and root vegetables, potato rösti Slightly spicy beef goulash, bacon dumplings Roast beef with bacon, rice with leeks Mediterranean paella with chicken and seafood Fried sea cod fillet in sesame seeds, potato puree with young peas and lime

Sea cod roasted with rosemary, lemon and dill sauce, mashed potatoes

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#### VEGETARIAN MAIN COURSES

Trout fillet with grilled vegetables and herb baguette

Homemade gnocchi with spinach and gorgonzola

Pasta with roasted cherry tomatoes and parmesan Grilled vegetables (courgette, aubergine, peppers, onions, tomatoes, mushrooms) marinated in basil pesto, roasted potatoes with rosemary

Roasted aubergine stuffed with vegetables, roasted with mozzarella Homemade gnocchi with a creamy ragout of mushrooms and chanterelles Grilled Cypriot halloumi cheese, roasted vegetables, baked potatoes



#### **DESSERTS**

Cheese cake with fruit
Tiramisu slice
Chocolate roulade with whipped cream
and eggnog
Cocoa cake with coffee cream
Homemade honey cake with caramel cream

Homemade apple strudel with vanilla sauce
Fresh fruit salad with yoghurt and honey
Vanilla cream with biscuit and fresh fruit
Panna cotta with raspberry glaze
Creme caramel with stewed pears
Whipped mascarpone with stewed apples

Creamy fruit jelly



CONFERENCE BUFFET MENU STANDARD



# CONFERENCE BUFFET MENU BUSINESS 455 CZK including VAT | person

COLD STARTER or SOUP | choice of two kinds
SALAD BAR | salads according to what is currently on offer | 100 g / person
MAIN COURSES | three types to choose from including side dishes | 200 g of meat / person
DESSERTS | choice from two kinds
FRESHLY CUT SEASONAL FRUITS | 100 g/person





## YOUR CHOICE FROM OUR ASSORTMENT

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#### COLD STARTERS

Cheese mousse with capers in slices of spicy chorizo sausage
Homemade pate in bacon
Ham roll with chicken mayonnaise
Cucumber with Liptov spread
(bryndza sheep cheese, onion, butter, sweet pepper) and egg

Peppers stuffed with meat, vegetables and chili Tomatoes stuffed with spicy cheese salad Ham in aspic with vegetables Cheese roll with herb cream cheese and olives Tramezzini Italian bread with crab salad Fish terrine with prawns



#### SOUPS

Moravian onion soup Beef broth with vegetable and herb noodles from pancake batter Creamy soup from spring vegetables Creamy potato soup with roasted mushrooms and leek Broccoli cream soup with white bread croutons Creamy pea soup with white bread croutons Goulash soup Clear lentil soup with vegetables Cabbage soup with potatoes and sausage Tomato soup with roasted vegetables and sour cream Creamy garlic soup with strips of fried bacon Clear vegetable soup with chickpeas Homemade chicken noodle and vegetable soup Creamy pumpkin soup with sour cream and croutons Spinach soup with Celestine noodles from an egg omelette Beef broth with meat, noodles and vegetables



## YOUR CHOICE FROM OUR ASSORTMENT

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#### MAIN COURSES

Coarse spice marinated slice of turkey, mushroom pilaf with parsley

Chicken breast roulade with ham and leek, tomato rice with basil

Larded turkey breast on rosemary, roast potatoes with cherry tomatoes and black olives Chicken breast filled with dried tomatoes and sage, bulgur and guinoa with vegetables

Pork tenderloin garlic fried schnitzels, homemade potato salad with low-fat mayonnaise

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Mild spicy pork tenderloin sauté with vegetables and mushrooms, homemade potato pancake Filet of pork tenderloin on coloured pepper, French beans with bacon, crushed potatoes with onion

Confit pork belly, spicy lentils with vegetables and chilli peppers

Venison goulash with roasted peppers, homemade potato pancakes

Beef tenderloin Stroganoff, herb spaetzle

Beef entrecote roulade filled with meat puree, steamed rice with vegetables

Beef tenderloin "svíčková", dumplings

Cod roasted with tomatoes and olives, potatoe puree with basil pesto

Sea cod in teriyaki sauce, steamed rice with vegetables

Filet of zander on rosemary, potato puree with olives

Grilled sea bass, steamed leek with cream, boiled potatoes



#### VEGETARIAN MAIN COURSES

Homemade gnocchi with spinach and gorgonzola

Pasta with roasted cherry tomatoes and parmesan

Grilled vegetables (courgette, aubergine, peppers, onions, tomatoes, mushrooms) marinated in basil pesto, roasted potatoes with rosemary

Roasted aubergine stuffed with vegetables, roasted with mozzarella

Homemade anocchi with a creamy ragout of mushrooms and chanterelles

Grilled Cypriot halloumi cheese, roasted vegetables, baked potatoes



#### **DESSERTS**

Cheese cake with fruit
Tiramisu slice
Chocolate roulade with whipped cream and eggnog
Cocoa cake with coffee cream
Homemade honey cake with caramel cream
Creamy fruit jelly

Homemade apple strudel with vanilla sauce Fresh fruit salad with yoghurt and honey Vanilla cream with biscuit and fresh fruit Panna cotta with raspberry glaze Creme caramel with stewed pears Whipped mascarpone with stewed apples



CONFERENCE BUFFET MENU BUSINESS