

RECEPTION I.

530 CZK including VAT per person

THIS OFFER IS ONLY INDICATIVE, WE WILL ADJUST THE MENU ACCORDING TO THE NUMBER OF PEOPLE AND THE CLIENT'S REQUIREMENTS.

EXAMPLE MENU FOR 50 PEOPLE





	Couvert - bread, condiments	50x		
COLD B	UFFET			
50 g 50 g 50 g 50 g	ASSORTMENT OF HOMEMADE ROASTED MEAT AND SAUSAGES Sliced homemade sausages Roasted pork chop in colourful pepper Roast pork neck marinated in garlic and rosemary Homemade Slovácké steaks from minced meat with pickled vegetables	20x 20x 20x 20x		
70 g 70 g	ASSORTMENT OF HOMEMADE CHEESES ON A WOODEN BOARD WITH HOMEMADE FRUIT DIPS Assortment of local cheeses garnished with walnuts and grapes Assortment of blue cheeses (Brie, Camembert, Vltavín, etc.)	20x 10x		
SALAD B	SAR SAR			
150 g 100 g 150 g	Coleslaw Baby mozzarella with cherry tomatoes and basil leaves Greek salad with marinated feta cheese and olives	10x 15x 10x		
WARM B	SUFFET			
50 g 50 g 100 g 100 g 100 g 100 g 50 g	Fried chicken steak in breadcrumbs and herbs Fried pork chops with garlic Chicken breast roll with minced meat, dried ham and sage Larded pork chops roasted with herbs and with mushroom sauce Slightly spicy beef goulash with fried sausage and paprika pod Thinly sliced warm Prague ham For less than 50 people – Ham from pork shoulder Assortment of mustards (Dijon, coarse-grained, full-fat) Assortment of pickled vegetables Apple horseradish	40x 40x 20x 20x 20x 50x 20x 50x		
50 g SIDF DISI	Lutěnice – spicy salsa from pickled vegetables HFS	ZUX		
200 g 200 g 160 g 200 g	Potato wedges roasted with rosemary Homemade potato pancakes Three-colour rice with vegetables Potato salad with light mayonnaise	10x 10x 10x 10x		
FRUITS				
100 g	Assortment of fresh local and exotic fruits	40x		
SWEET-SHOP				
1 piece	Assortment of mini desserts from the MAXIMUS RESORT hotel	100x		



RECEPTION II.

630 CZK including VAT per person

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EXAMPLE MENU FOR 50 PEOPLE





	Couvert - bread, condiments	50x
COLD BU	JFFET	
50 g 50 g 50 g 50 g 50 g	Homemade venison pate wrapped in slices of bacon garnished with fruits Marinated shrimp with Tyrolean sauce served on lettuce Smoked duck breast served on lettuce leaves with cranberry compote Roll made from egg omelet and cream cheese with herbs, served on lettuce Vitello tonnato – slices of roasted meat served on rocket, with a sauce from mayonnaise and tuna	10x 10x 10x 10x 10x
50 g 50 g 50 g 50 g	ASSORTMENT OF HOMEMADE ROASTED MEAT AND SAUSAGES Sliced homemade sausages Roasted pork chop in colourful pepper Roast pork neck marinated in garlic and rosemary Homemade Slovácké steaks from minced meat with pickled vegetables	20x 20x 20x 20x
70 g 70 g	ASSORTMENT OF HOMEMADE CHEESES ON A WOODEN BOARD WITH HOMEMADE FRUIT DIPS Assortment of local cheeses garnished with walnuts and grapes Assortment of blue cheeses (Brie, Camembert, Vltavín, etc.)	20x 10x
SALAD BA	AR	
150 g 150 g 100 g 150 g	Cucumber salad with melon Lettuce with yogurt dressing and fried aubergine Baby mozzarella with cherry tomatoes and basil leaves Greek salad with marinated feta cheese and olives	10x 10x 15x 10x
WARM BI	JFFET	
50 g 50 g 100 g 100 g 100 g	Slightly spicy Viennese fried chicken pieces Fried pork chops with garlic Turkey breast stuffed with Debrecen ham roasted with rosemary sprigs Pork tenderloin roasted in Tyrol Speck Thinly sliced beef shoulder braised in dark beer with vegetables and bacon Pieces of salmon roasted with lemon pepper, served with aubergine stew with saffron	40x 40x 25x 25x 25x 25x
SIDE DISH	HES	
200 g 200 g 200 g 200 g 200 g	Shallot croquettes Mashed potatoes with bacon and celery Bulgur and quinoa with vegetables Potato salad with light mayonnaise Crilled fresh vegetables in olive oil flavoured with balsamic vinegar	10x 10x 10x 10x 10x
FRUITS		
100 g	Assortment of fresh local and exotic fruits	40x
SWEET-SI	HOP	
1 piece 1 piece 1 piece	Assortment of mini desserts from the MAXIMUS RESORT hotel Chocolate mousse with cherries Homemade panna cotta with forest fruits sauce	60x 20x 20x



SPANISH BUFFET

630 CZK including VAT per person

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EXAMPLE MENU FOR 50 PEOPLE





Couvert - bread, condiments	50x			
COLD BUFFET				
Marinated shrimp with Tyrolean sauce served on lettuce Cheese mousse with capers wrapped in slices of spicy chorizo sausage Slices of roasted South American beef with spicy salsa Guacamole with nachos	15x 15x 15x 15x			
SPANISH SPECIALITIES SERVED ON A WOODEN BOARD D. O. Manchego curado sheep cheese (mature) D. O. Pastor Zamorano El Viejo Reserva sheep cheese (extra-mature) lberico - cheese made from mixed milk (medium) Fuet salami Salchichón salami Chorizo salami Spanish jamón serrano ham	20x 20x 20x 20x 20x 20x 20x 20x			
SALAD BAR				
Chickpea salad with tuna and olives Salad with pomegranate, avocado, oranges and shrimp Marinated green and black Spanish olives	15x 15x 20x			
SUFFET				
Paella with chicken, chorizo and prawns Chicken breast supreme roasted in spicy Louisiana marinade Chilli con carne with corn and red beans Braised lamb with vegetables and spring onions Quesadillas with jamón serrano ham and vegetables	20x 20x 20x 20x 15x			
HES				
Shallot croquettes Baked potatoes with tomatoes and olives Bulgur and quinoa with vegetables Grilled corn on the cob Grilled vegetables in olive oil flavoured with balsamic vinegar	10x 10x 10x 10x 10x			
Assortment of local domestic and exotic fruits	40x			
SWEET-SHOP				
Assortment of mini desserts from the MAXIMUS RESORT hotel Catalan custard garnished with honey and fruits Orange cream with pistachios and strawberries	60x 20x 20x			
	Marinated shrimp with Tyrolean sauce served on lettuce Cheese mousse with capers wrapped in slices of spicy chorizo sausage Slices of roasted South American beef with spicy salsa Cuacamole with nachos SPANISH SPECIALITIES SERVED ON A WOODEN BOARD D. O. Manchego curado sheep cheese (mature) D. O. Pastor Zamorano El Viejo Reserva sheep cheese (extra-mature) Iberico - cheese made from mixed milk (medium) Fuet salami Salchichón salami Chorizo salami Spanish jamón serrano ham WAR Chickpea salad with tuna and olives Salad with pomegranate, avocado, oranges and shrimp Marinated green and black Spanish olives UFFET Paella with chicken, chorizo and prawns Chicken breast supreme roasted in spicy Louisiana marinade Chilli con came with corn and red beans Braised lamb with vegetables and spring onions Quesadillas with jamón serrano ham and vegetables HES Shallot croquettes Boited potatoes with tomatoes and olives Bulgur and quinoa with vegetables Grilled con an the cob Grilled vegetables in olive oil flavoured with balsamic vinegar Assortment of local domestic and exotic fruits HOP Assortment of mini desserts from the MAXIMUS RESORT hotel Cataloan custard garnished with honey and fruits			



RECEPTION WITH BARBECUE

730 CZK including VAT per person

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EXAMPLE MENU FOR 50 PEOPLE





	Couvert - bread, condiments	50x		
SALAD B	AR			
150 g 150 g 150 g 100 g 100 g 100 g	Greek salad with marinated feta cheese and olives Seafood salad with cherry tomatoes and herb-infused oil Tzatziki Greek green olives filled with cheese Greek spicy peppers filled with cheese Mushrooms stuffed with cheese Marinated large Greek olives	10x 10x 10x 5x 5x 5x		
	UFFET RILLED ON CHARCOAL nds of cold sauces are served with grilled meat automatically)			
100 g 100 g 100 g 100 g	Chicken breast supreme marinated in coarse spices Pork neck marinated in garlic pesto Pork tenderloin marinated in pepper Rib-eye beef steak with coarse salt and pepper	30x 30x 30x 30x		
100 g 100 g 100 g	MEAT IS GRILLED IN LARGE PIECES AND, FOR ENSURING THE BEST TASTE, SLICED BEFORE THE GUESTS Salmon fillets grilled with rosemary and sea salt Greek barbecue sausage with onion and leek Grilled halloumi cheese – Cypriot cheese made from cow's milk	25x 25x 25x		
SIDE DISH	HES			
200 g 200 g 200 g 200 g 100 g 50 g 50 g 50 g	Potato wedges roasted with rosemary Roasted French beans with bacon Grilled corn on the cob Grilled vegetables in olive oil flavoured with balsamic vinegar Assortment of pickled vegetables Gherkins Apple horseradish Lutěnice (salsa from pickled vegetables) Assortment of mustards	20x 15x 15x 15x 15x 15x 20x 20x 20x		
FRUITS				
100 g 100 g	Assortment of fresh local and exotic fruits Fruit salad from fresh fruits with coconut milk and fresh mint leaves	40x 20x		
SWEET-SHOP				
	Assortment of mini desserts from the MAXIMUS RESORT hotel Grilled pineapple with mint crème fraîche	70x 30x		



RECEPTION REFRESHMENTS

830 CZK including VAT per person

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EXAMPLE MENU FOR 50 PEOPLE





	Couvert - bread, condiments	50x		
COLD BUFFET				
50 g 50 g 50 g 50 g 50 g	Steak tartare from veal with garlic bread GRAVAD LAX (slices of marinated salmon with fresh herbs) with mustard sauce with dill Dried pork sirloin with grilled pineapple Smoked duck breast with pear chutney and lettuce leaves Terrine of smoked pork knuckles with dried apricots and duck foie gras	30x 20x 20x 20x 20x		
70 g 70 g 70 g	ASSORTMENT OF CHEESES SERVED ON WOODEN BOARD WITH HOMEMADE FRUIT DIPS French hard cheese from the current selection – three kinds French blue cheese from the current selection – three kinds Natural goat cheeses – Sedlák Goat Farm from the Moravian Karst	20x 20x 15x		
SALAD BAR				
100 g 100 g 150 g 150 g	Vegetable crudités with assorted dips Baby mozzarella with cherry tomatoes and basil leaves Salad from red lentils, roasted peppers and sun-dried tomatoes Fried mushrooms with onion and sun-dried tomatoes	15x 15x 10x 10x		
WARM BUFFET				
100 g 100 g 100 g 100 g 100 g	Duck breast roasted with honey and ginger, red cabbage with apples, homemade potato dumplings Braised deer leg with rosehip sauce and homemade chestnut dumplings Roasted lamb leg with rosemary and garlic, braised spinach, chateau potatoes Grilled tiger prawns on a skewer, wrapped in pancetta, tangy sauce, vegetable couscous Grilled halloumi cheese with marinated figs - Cypriot cheese made from cow's milk, baked potatoes with rosemary Grilled vegetables with basil pesto	20x 20x 20x 20x 20x 20x		
FRUITS				
100 g 100 g	Assortment of local and exotic fruits Fruit salad made from fresh fruit with coconut milk and fresh mint leaves	30x 20x		
SWEET-SHOP				
1 piece 1 piece	Fountain of Belgian chocolate with chopped fresh fruit (300 g) and marshmallow Assortment of mini desserts from the MAXIMUS RESORT hotel Crème brulée with fresh berries Whipped mascarpone with baked apples with cinnamon	20x 40x 20x 20x		