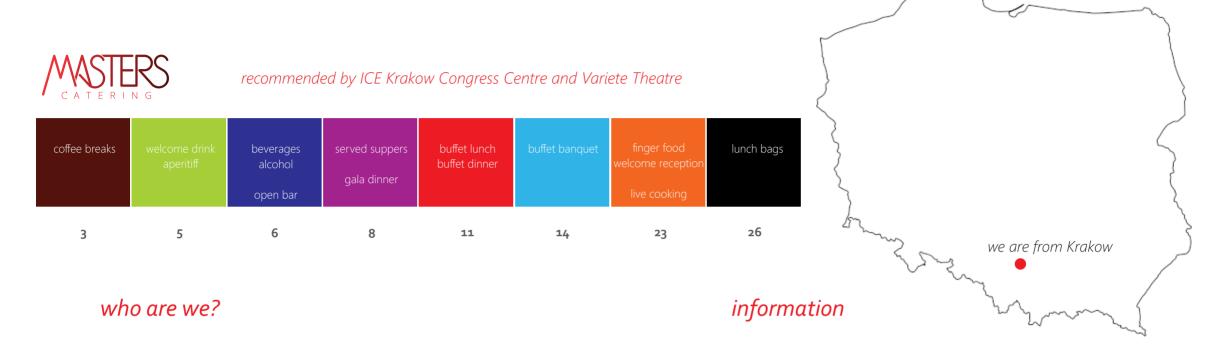






...small details make a big difference...



We are a team of young, ambitious and food passionate professionals. Catering for us is not only a work, but most of all a great passion. We provide services with attention to the smallest details. There is nothing impossible for us, we are still trying to push the boundaries of the culinary arts in terms of taste and presentation of dishes. With a variety of challenges, which we undertake, our knowledge is enriched every day with new experiences, giving us the ability to design unique offers resulting from an individual approach to each client. We are open to innovation and modern design. We follow the trends in gastronomy combining flavor with a feast for the eyes and serving our dishes as the masterpiece

catering event congress

We would like you to contact with us in order to present our individual offer.The offer which we introduce is an example of the menu selected by our chef and this is only a part of our opportunities. All prices are net amounts and apply with a minimum order PLN 5000,00. For inquiries, please contact us by the e-mail: sales@masterscatering.com.pl



M

coffee breaks

from 700 people

00,00 PLN | 00,00 PLN



NOTE! to each coffee breaks, there is a possibility of buying the soft drinks package (Pepsi, Mirinda, 7up, Gatorade, Lipton IceTea) for only **o,ooPLN**

from 700 people

00,00 PLN | 00,00 PLN

basic

00,00 PLN	00,00 PLN
one break	all day

freshly brewed coffee from **scanomat** variety of aromatic teas, mineral water, fruit juice 100% homemade shortbread biscuits, grissini milk, lemons,

white sugar, brown sugar, honey

french crispy

oo,oo PLN | oo,oo PLN one break | all day

freshly brewed coffee variety of aromatic teas, mineral water, fruit juices 100% homemade shortbread biscuits, grissin milk, lemons, white sugar, brown sugar, honey mini french pastries - 3 kind of taste traditional croissant chocolate croissant sliced and whole fruit

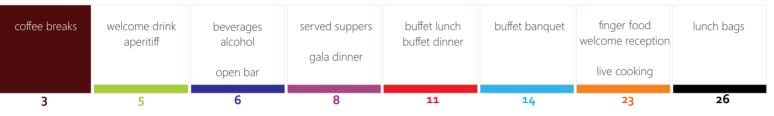
buongiorno chocolate

to 700 people	from 700 people
00,00 PLN	oo,oo PLN

freshly brewed coffee variety of aromatic teas, mineral water, fruit juices 100% milk, lemons, white sugar, brown sugar, honey hot chocolate | cocoa chocolate muffin with chilli chocolate flakes, milk chocolate croissant fruits in chocolate



coffee breaks



NOTE! to each coffee breaks, there is a possibility of buying the soft drinks package (Pepsi, Mirinda, 7up, Gatorade, Lipton IceTea) for only **o,oo PLN**

sandwich break

to 700 people	from 700 people
00,00 PLN	00,00 PLN

freshly brewed coffee, variety of aromatic teas, mineral water, fruit juices 100%, milk, lemons, white sugar, brown sugar, honey bagels with cream cheese Philadelfia, rucola, tomatoes and salmon bagels with ham and vegetables with mayonnaise and egg canapés with cottage cheese paste canapés with a paste of tuna canapés with vegetables, cheese and ham

fitness

to 700 people 00,00 PLN from 700 people 00,00 PLN

freshly brewed coffee variety of aromatic teas, mineral water, fresh fruit and vegetables juices milk, lemons, white sugar, brown sugar, honey, homemade shortbread biscuits, cereal muesli with grains and fruits fresh whole fruit and filleted fruit and natural yoghurt sandwich bread with pumpkin seeds (4 pcs | pax) with tomato, cucumber, mozzarella cheese, white cheese and watercress

modern morning

to 700 people	from 700 people
00,00 PLN	00,00 PLN

freshly brewed coffee variety of aromatic teas, mineral water, fresh fruit and vegetables juices milk, lemons, white sugar, brown sugar, honey, fresh whole fruit and filleted 3 kinds of hummus & maca spinach tart with cheese and tomatoes various types of olives | olive oil and balsamic vinegar 3 kinds of bread, blueberry cake, dark chocolate, blueberry sauce plum tart with rosemary and honey honeydew



welcome drink | aperitiff





0,251

Cucumber Lemonade with coriander cucumber lemon mi	int	(
Lemonade with passion fruit and lemon grass melon pitah	iaya	(
Iced green tea, mango, lime mint kiwi		(
Rooibos iced tea, watermelon, basil, honey watermelon pł	hysalis	(
Orange juice with melon liqueur, grenadine maraschino che	erry melon	(
7 up with liqueur creme de cassis and blueberries pitahaya	strawberry	(

oo PLN	o,oo PLN
oo PLN	0,00 PLN

to 700 os	from 700 os

00,00 PLN	00,00 PLN
00,00 PLN	00,00 PLN

alcohol drinks

Bitter Campari orange juice Cointreau orange cinnamon	00,00 PLN	00,00 PLN
Dry Martini olive tree	oo,oo PLN	00,00 PLN
Cosmopolitan lime	oo,ooPLN	oo,ooPLN
Kir Royal white wine creme de cassis	oo,oo PLN	00,00 PLN
Manhattan whiskey sweet red vermouth Angostura maraschino cherry	/ 00,00 PLN	00,00 PLN
Blue Monday HIT vanilla vodka Cointreau Blue Curacao lime served into tubes in a steaming dry ice	oo,oo PLN	00,00 PLN
White lady Gin Cointreau Triple sec lemon lime	00,00 PLN	00,00 PLN



to 700 os from 700 os







to 2 hour

00,00PLN

open bar I

fruit juices (orange, apple, grapefruit, black currant) sparkling water, still water, mint coffee, tea, honey, lemon, milk

open bar II

all items from open bar I plus house wine

open bar III

all items from open bar I plus house wine and beer

open bar IV

all items from open bar I plus house wine | beer | vodka

open bar V

all items from open bar I plus house wine | beer | vodka whisky Ballantines, gin, Martini, rum

sparkling soft drinks

pepsi, mirinda, 7up, tonic, lipton ice tea

,	007001 =11	

to 5 hour to 8 hour

00.00PLN 00.00PLN

to 2 hour to 5 hour to 8 hour oo,ooPLN oo,ooPLN oo,ooPLN

to 2 hour to 5 hour to 8 hour oo,ooPLN oo,ooPLN oo,ooPLN

to 2 hour to 5 hour to 8 hour oo,ooPLN oo,ooPLN oo,ooPLN

to 2 hour to 5 hour to 8 hour oo,ooPLN oo,ooPLN oo,ooPLN

to 2 hour to 5 hour to 8 hour oo,ooPLN oo,ooPLN oo,ooPLN

lemonade 1,01

Lemonade with honeyoo,ooPLNGrapefruit lemonadeoo,ooPLNCucumber Lemonadeoo,ooPLNLime-coriander lemonadeoo,ooPLNLemonade with mango and lemon grassoo,ooPLN

vodka 0,5

Vodka Wyborowaoo,ooPLNVodka Finlandoo,ooPLNKrupnik Vodka Pureoo,ooPLNVodka Bitter Żołądkowaoo,ooPLNPure Vodka Żołądkowaoo,ooPLNVodka Miodulaoo,ooPLNHighlander Cytrynówka own productionwith the addition of honey,oo,oo



whisky

0,7|

Ballantines Finest oc Jack Daniels oc

00,00 PLN 00,00 PLN

house wine 0,75

Wino białe Wino czerwone Wino musujące 00,00 PLN 00,00 PLN 00,00 PLN







1,0l

natural iced teas

minimum order - 5 liters

Iced herbal tea, chamomile, coriander, lavender	00.00 PLN
Earl Grey iced tea, oranges, raspberries	00,00 PLN
Iced green tea, mango, lime	00,00 PLN
Iced chrysanthemum tea, honey, lemon grass,	00,00 PLN
lemon, mint	
Iced jasmine tea, rhubarb, oranges	00,00 PLN
Rooibos iced tea, watermelon, basil, honey	00,00 PLN
Iced black tea, grapefruit, raspberry, lemon	00,00 PLN
Iced fruit tea with rose, lemon grass, apples,	00,00 PLN
cinnamon, coriander	

1,0

fresh vegetable juices

minimum order - 5 liters

oo,oo PLN
00.00 PLN
00.00 PLN
00.00 PLN
00,00 PLN

fresh citrus juices

minimum order - 5 liters

Orange juiceoo,oo PLNGrapefruit juiceoo,oo PLNOrange and grapefruit juiceoo,oo PLN

refreshing smoothies and shakes

minimum order - 5 liters

1,0l

	Ν
Smoothie PASSION FRUIT (passion fruit, apple juice, lemon) oo,oo PL	
Smoothie BLUEBERRY (berries, currant juice) oo,oo PL	Ν
Smoothie MELON-CUCUMBER (melons, cucumbers green, apple juice, mint) oo,oo PL	N
Smoothie BANANA (bananas, banana juice, cactus juice) oo,oo PL	Ν
Shake RASPBERRY (raspberries, yogurt, lemon, coriander) oo,oo PL	Ν
Shake MANGO (mango, yogurt, coconut milk, honey) oo.oo PL	Ν
Shake BANANA (banana, yogurt, lemon) oo,oo PL	.N
Shake PINEAPPLE-STRAWBERRY (pineapple, strawberry, yogurt) oo,oo PL	N







served suppers | gala dinner





set 1 - 00,00 PLN

Beef carpaccio with truffle oil, arugula, parmesan flakes and pinia nuts

Pheasant consomme with a half-french noodles

Mint sorbet with grapefruit sauce

Fried turbot fillet, served on vanilla risotto with pumpkin mousse, saffron-limon sauce and green asparagus

Malibu cake with berries and mascarpone with a sauce of caramelized grapefruit

set 2 - 00,00 PLN

Salmon marinated in citrus with mango, lime and coriander salad, sprinkled with mint olive oil

Roasted tomato and red pepper cream with raspberry sorbet and goat cheese foam

Breaded feta cheese in fresh mint, pepperoni and capers with mint oil

Beef roulade stuffed with foie gras and prune served on beans and shallots with fondat potato and wine-pepper sauce

Chocolate cake, smoked plum with brandy, ginger home made ice cream, orange peel

set 3 - 00,00 PLN

Spinach, green pancakes with mascarpone served with tomato concasse and Parma ham on yogurt sauce with spicy raspberry

Bisque lobster soup with sour cream and lemon foam

Becherovka served in ice glass with lime sauce

Grilled salmon steak dressed with mango and pepper salsa, served with spinach gnocchi and crunchy Thai vegetable mix

Oval passion fruit cake, mango sauce and bitter cocoa









set 4 - 00,00 PLN

Roulade of duck with cranberry sauce served with baked apple in fresh marjoram

Cream of green peas flavored with truffle oil

Beef roulade stuffed with cucumber, bacon and shallots served with beetroot and horseradish and Silesian dumplings with roast plum sauce

Crème brûlée served with caramelized pineapples

set 5 - 00,00 PLN

Salad with smoked trout with orange fillets, rucola and vegetables served with buttered croutons

Cream of white asparagus with pistachios and olive oil

Fried pork tenderloin with vegetables in red wine, served with home made green gnocchi and wild mushroom cream sauce

Pineapple mousse with wafer waffle. caramelized orange and chocolate flakes

set 6 - oo,oo PLN

Pescaccio of salmon with roasted sunflower seeds, parmesan cheese, arugula and capers

Pheasant consomme with spinach batter dumplings

Duck roulade stuffed with apples and smoked plum, served on red cabbage with caramelized apple, and silesian dumplings with cranberry sauce

Raspberry Tart with mascarpone and blackcurrant sorbet

set 7 - 00,00 PLN

Duck liver pate with cranberry sauce, served on fresh herbs and butter baguette

Cream of wild mushroom with tarragon half-french noodles

Fried cod fillet, served on vanilla risotto with pumpkin mousse, saffron-limon sauce and green asparagus

Chocolate tart with rhubarb and vanilla sauce



served suppers | gala dinner for vegetarians



vegetarians sets - 00,00 PLN

starter

Mix of pieces of lettuce, tomato, cucumber, caramelized walnuts, parmesan and balsamic dressing with buttered croutons

Capresse salad with basil pesto and baguette

Caesar salad with anchovies and mollet egg

Salmon ceviche with avocado, tomatoes, red onion and mango seasoned with lime, piri piri and olive

Green Spinach pancakes served with tzatziki sauce, creamy cheese and tomatoes

Nicoise salad with tuna, tomatoes and corn

soup

Asparagus cream

Tomato cream with basil pesto

Indian soup with lentils, tomato puree and coconut milk

Gazpacho with feta cheese and olive oil

Broccoli cream with roasted almonds and goat cheese foam

Potato soup with buttermilk and smoked salmon

main course

Grilled vegetables with breaded feta cheese and tzatziki

Mushroom risotto with herbs and parmesan cheese

Baked camembert cheese with garlic and red wine served with ciabatta and seasonal salad

Stir Fry vegetables with rice noodles, curry sauce and tofu

Rice fritters served with fresh tomato sauce with cheese

Quiche with different types of fillings (leek mushroom, tomatoes and mozzarella, tomatoes and aubergine and with courgette) served with iceberg lettuce

dessert

Blueberry cake, dark chocolate, blueberry sauce

Mascarpone cake with red currant and caramelised walnuts

(Assiete grapefruit) grapefruit delicacies, sorbet of grapefruit and grapefruit jelly

Chocolate cake, smoked plum brandy, ginger ice cream and orange peel

Raspberry cake, white chocolate, vanilla, raspberry sauce

NY cheesecake, vanilla, dark chocolate, pears, saffron, thyme, chilli



lunch buffet | dinner buffet | limited time



Fusion buffet menu

oo,oo PLN Hot dishes

Sweden: Jerusalem artichoke soup with white wine (jordärtskocksoppa) Thailand: Curry soup with coconut milk, chicken and coriander Poland: Stir- fry dumplings with cabbage and mushrooms India: Tandoorii braised in oven in red sauce France: Provencal Beef Stew with red wine Gratin potatoes, buckwheat with butter

Cold dishes

Norway: Carpaccio of fresh salmon marinated in dill and lime Italy: Antipasti plate with ham Greece: Greek salad "Horiatiki" Belgium: Salad with chicory, potatoes and ham Croatia: Szopska salad with feta cheese Poland: Pate traditional with horseradish and cranberries selection of fresh breads, Papadam

Desserts

Austria: Strudel with apples Italy: Oval passion fruit cake with mango sauce, bitter cocoa France: Tart with pears and almonds

Polish buffet menu

00,00 PLN

Potato soup with mushrooms and smoked bacon Old Polish sour soup with sour sausage Beef of king Jan III Sobieski in creamy mushroom sauce Cod sauté in a creamy sauce with mussels Dumplings with snails with stewed mushroom chanterelle Potato dumplings, puree potato, grilled vegetables

Cold dishes

Hot dishes

Platters of sausages and roasted meats decorated with cold appetizers Platter of cheese with grapes and various nuts Galantine of turkey Beef tartar served in mini cups and buttered toast Herring in the cream seasoning with green apple Salad with pickled beets with spinach and goat cheese Green bean salad with egg and smoked mackerel Bread, garlic butter, **cold sauces**: garlic, plum-cognac, tartar sauce

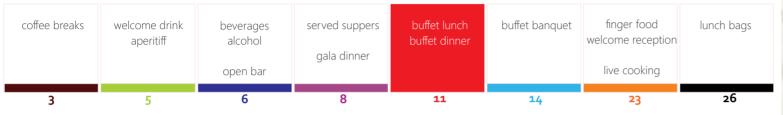
Desserts

Tart with caramel Old Polish cheesecake with peaches and icing Blackcurrant mousse with white chocolate leaves









Italian buffet menu

00,00 PLN

Cream soup from white vegetable, with wine aroma Cream of tomato soup with fresh basil Tagliatelle Bolognese with tomato sauce Saute fillets of sole with sun-dried tomatoes sauce Breast of chicken in butter sauce with wine and shrimps Grilled vegetables, potato puree with carrots

Cold dishes

Hot dishes

Iceberg lettuce with arugula, tomatoes, olives,, mozzarella cheese and roasted fennel Capresse salad with pesto sauce and basil Terrine of salmon and pike perch with spinach and tomatoes Italian cold cuts and cheeses tray Salty muffin | dried tomato, kale Freshly baked bread Olive oil and balsamic vinegar

Desserts

Chocolate mousse with almonds Panna cotta with strawberry mousse Mascarpone cake, caramelised walnuts

French buffet menu

00,00 PLN

Onion soup with cheese croutons Soupe au pistou - French vegetable soup with basil and clams Coq au vin chicken with mushrooms, onion, bacon in a sauce of red wine and brandy Mini steaks from fish flounder served with ratatouille and fresh thyme Boeuf Bourguignon Quiche Lorraine Potato gratin, potatoes mashed with dijon mustard

Cold dishes

Hot dishes

Legendary Nicoise salad Crunchy vegetables cocktail with Anchovies cream with garlic Melon balls marinated in Porto with roasted beetroot, goat cheese and ham Salad with Feta cheese with mild papper Tart with leeks and mushrooms Pork Rillettes Selection of breads, olive oil, vinegar, two types of butter

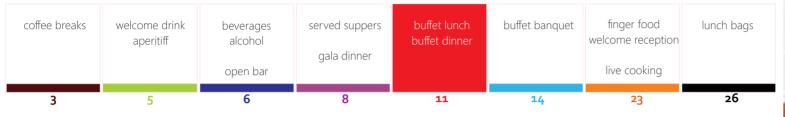
Desserts

Pear tart with puff pastry Crème brûlée Blackcurrant mousse with white chocolate leaves





lunch buffet | dinner buffet | limited time



Balkan buffet menu

00,00 PLN

Hot dishes

Creamy pepper soup with feta Balkan fish soup with clams and white wine Kjufteta served with ajvar Ćevapčići in tomato sauce with fresh coriander Beef stewed in red wine with carrots and peppers Lentils with vegetables, grilled vegetables

Cold dishes

Roast meat with a selection of sauseges Marinated salad with grilled courgette and aubergine Balkan salad (Szopska) of tomatoes with feta cheese Herrings with tzatziki sauce Sarma with sour cream Chaczapuri with mozzarella cheese, served with olive oil Bread, garlic butter

Desserts

Thick yogurt with nuts and raisins, honey and raspberries Chocolate mousse with almonds Blueberry cake, dark chocolate, blueberry sauce

Russian buffet menu

00,00 PLN

Brine fish with vegetables, tomatoes and fried onion and bacon Strogonow from the stomachs of poultry Beef braised in cream fresh with onions, garlic and apple Pie with salmon, mushrooms, carrots and spinach served with sour cream and caviar Potato pancakes with sour cream and smoked mackerel paste Buckwheat with mushroom sauce Mashed potatoes with butter and mustard

Cold dishes

Hot dishes

Birds of prey jellies with horseradish sauce Aubergines rashers with nuts on kefir sauce Tomatoes stuffed with poultry livers Salad with chicken and dried plumps with grenade and beetroot caramel Roasted sirloins in apple sauce Eggs stuffed with mushrooms The choice of bread, lard with apple, two types of butter

Desserts

Plum tart with rosemary and honey honeydew Pie with apples Mini Pavlowa with fruit









banquet buffet I

00,00 PLN

Hot dishes

Chanterelles fried In truffle butter

Veal chops on ratatouille roulades with parmesan cheese

Dumplings with stewed cabbage and mushrooms

Pancake pouch in morel sauce

(with salmon, turbot and shrimp)

Old-polish cabbage stew with red wine, plums and wild mushrooms Salmon in honey-mustard marinade with lemon-cilantro sauce Podhalańska lamb in a spicy sauce with wild mushrooms and roasted vegetables

Cold dishes

Dill marinated salmon florets with black and red caviar Rice paper-curl of surprises in saffron sauce (asparagus, shrimp, halibut, salmon, scallop) Light pork and chicken jelly with grape vinaigrette Young goose stuffed with apples and liver Home-made hunter's hare pâté and wild boar pâté Greek salad Caprese salad Tomato, cucumber and fresh basil salad with cilantro vinaigrette

Bread, two kinds of butter, three cold sauces, pickles



Desserts - choose 5 of your favorite desserts







00,00 PLN

Hot dishes

- Cabbage stew with red wine, dried wild mushrooms and plums Sauerkraut and buckwheat-stuffed cabbage with mushroom or tomato sauce
- Lightly pan-seared dumplings with sauerkraut
- and mushrooms
- Turkey loaf stuffed with leek and champignons served with light cheese-wine sauce
- Pike dumplings served with oyster mushroom sauce
- with marinated spring onions
- Potato rosti
- Potato napoleon with mushrooms
- Fresh vegetables
- Grilled vegetables with olive oil and fresh herbs

Cols dishes

- Greek-style cod
- Herring marinated with chanterelles, red pepper and spring onions
- Trout in light cherry jelly with raisins and almonds
- Sturgeon galantine with pear mousse, white chocolate
- and black caviar
- Shopska salad
- Fresh spinach, marinated beetroot and brie cheese salad Roast beef with green pepper sauce and creamy horseradish Prawns marinated in lemongrass on an avocado mousse served with concasse tomato
- Chicken marinated in balsamic sauce with arugula, baked vegetables and parmesan cuts



Desserts - choose 5 of your favorite desserts









00,00 PLN

Hot dishes

Cream soup of white vegetables with almond flakes Creamed potato soup with boletus mushrooms and smoked bacon Salmon in lemon sauce Polish-style duck with cherry liquor and teryiaki sauce Sicilian-style chicken with olives and pesto sauce Zander saute, served in a creamy sauce with clams, dried tomatoes and Thai basil Dumplings with snails, garlic butter, parsley and spinach with mushrooms sauce Baked potatoes with rosemary Rice / gnocchi Steamed broccoli with parmesan cheese

Cold dishes

Smoked fish of the seas and lakes (salmon, eel, trout, cod) Polish-style duck with cranberry and marinated pear A selection of pâtés and meat loafs with pickles Fillet of pike with lemon mousse glazed with white wine 'Mazovian-style' roulade with horseradish mousse Selection of light chicken rolls Eggs stuffed with porcini mushroom spread

Marinades:

Champignons, bell pepper, cucumbers, spring onions

Salads

Mixed vegetable salad with ham and corn Greek salad with olives and feta cheese Potato salad with bacon and pickles Shopska salad



Desserts - choose 5 of your favorite desserts







English banquet buffet IV

00,00 PLN

Canapes | sandwiches

Ham canapé Salami canapé Loin canapé Gammon canapé British-style loin canapé Smoked salmon canapé Smoked eel canapé Chicken liver pâté canapé Ham, cheese, vegetables and egg sandwich Egg spread and porcini mushrooms bagel Italian mortadella, tomatoes and arugula bagel Sandwich of toasted bread with vegetables, ham and crispy bacon Ciabatta with vegetables served with radichio, grilled chicken and mayonnaise

Salads

Greek salad Spinach salad with grilled bacon Nicoise salad with tuna Tomato salad with cheese, pesto parsley and bundz cheese Mini tart with eggplant and marinated sirloin Shrimp in piri piri sauce with garlic, coriander with chips with bacon Grissini with prosciutto Nachos with guacamole Tart with green asparagus and gorgonzola Pouches stuffed with cucumber and chilli marinated salmon Tortilla rolls with mascarpone cheese, smoked ham, dried tomatoes and arugula



Desserts - choose 5 of your favorite desserts





European banquet buffet V

00,00 PLN

Hot dishes

France: Bisque soup with lobster and white wine Italy: Neapolitan-style soup with vegetables julienne and parmesan Poland: Tenderloins stuffed with boletus mushrooms with red wine and gravy sauce Germany: Pork knuckle baked in honey-beer coating served on stewed cabbage with mushrooms England: Chicken and mushroom pie Italy: Cod sauté in a creamy sauce with mussels and wine Baked potatoes with fresh herbs Potatoe Gratin Grilled vegetables with fresh herbs Pearl barley with mushrooms and butter

Cold dishes

France: Pissaladière – tart with onions, olives and anchovies Spain: Potato Tortilla Norway: Fresh salmon marinated in dill and lime Italy: Antipasti plate of seasoned ham France: Country-style leek tart Greece: Greek Horiatiki salad Italy: Mozzarella with tomato, basil and pesto Poland: Potato-vegetable salad France: Nicoise salad Belgium: Chicory, potato and ham salad Bulgaria: Shopska salad Poland: Selection of own production roasted meats Sauces: mayonnaise, cocktail, vinaigrette, tartar Bread selection



Desserts - choose 5 of your favorite desserts







The Azure Coast banquet buffet VI

00,00 PLN

Hot dishes

Onion soup with cheese

Mussels soup with carrots, cheese and white wine cammembert Duck fillet with green pepper and raspberry sauce Pike dumplings in saffron sauce with mussels Chicken 'Coq au vin' with mushrooms, onion, bacon with red wine and brandy sauce Risotto in creamed leek mouse Provençal braised beef with red wine and black tiger shrimp Quiche Lorraine Boulangere potatoes Potatoe mashed with dijon mustard

Cold dishes

Salad with chicory, potatoes and Roquefort cheese Asparagus wrapped in Parma ham Nicoise salad Pissaladière tart with onions, olives and anchovies Jellied cooked salmon with vegetables Crab and avocado mousse served in mini goblet Tapenade duet of black and green olives served on toast Mediterranean tart with tuna and tomatoes Crispy, fresh vegetables cocktail with anchovies cream sauce Melon balls marinated in Porto with roasted beetroot, goat cheese and seasoned ham Tuna marinated in sake served lightly grilled with mango mousse, chilli and coriander sauce Oshi sushi with tuna and grilled salmon in teryiaki sauce and thai vegetables



Desserts - choose 5 of your favorite desserts





Polish-European banquet buffet VII

00,00 PLN

Hot dishes

Sour rye soup with eggs and sausage Cream of tomato with basil olive oil

Pork tenderloins served with sun-dried tomato sauce and Parma ham

Veal meat-balls in champignon sauce with parmesan

and pelati tomatoes

Honey-glazed ribs in wine and pepperoni gravy

Braised dumplings with stewed cabbage and mushrooms

Fillets of sole saute with creamy shrimp sauce and sun-dried tomatoes

sun-dried tomatoes

Savoy cabbage with smoked bacon | or stir-fried cabbage with peas and mushrooms

Potato napoleon with wild mushrooms

Spinach gnocchi with sage butter and parmesan

Cold dishes

Salmon and zander terrine served with spinach and tomatoes Plate of Polish and Italian cold cuts Piedmont potato salad Caprese salad with pesto sauce and basil Garden salad with celerv sticks Selection of pâtés (traditional hare pâté and spicy-honey pâté) Polish-style roasted duck with cranberry and marinated pear Fresh vegetables and pickles Eggs stuffed with boletus mushroom spread Herring three ways (Kashubian-style, tartar sauce, olive) Venison mousse with cranberry mead and served in a dish Tuna marinated in sake, lightly grilled served on a mousse with mango, chilli threads and sauce with coriander Jurassic lard with meat and apple Smoked trout father's sheep cheese layered with droplets honey-coriander sauce with red currants



Desserts - choose 5 of your favorite desserts





Fusion banquet buffet VIII

00,00 PLN

Hot dishes

Cheese soup with croutons baked with Roquefort cheese Galangalowa soup with chicken, bamboo, curry paste and coconut milk Fillet of sea bream with tomato, coriander and clams sauce Rabbit in creamy Dijon mustard sauce Wild boar carbonade with Porto-Vecchio sauce Chicken coq au vin with mushrooms, onion, bacon in red wine and brandy sauce Zucchini stuffed with vegetables in a shrimp sauce with lemongrass Rice with curry and egg Baked potatoes Mix of grilled vegetables with fresh herbs Roasted carrots and fennel and rosemary olive oil

Cold dishes

Avocado with prawns and grapefruit Smoked salmon with lemon and horseradish mousse Tomme corse' salad with tomatoes and beans Italian-style salad with olives and artichoke Salad with chicken livers braised in honey and pepperoni Green salad with fresh spinach, figs and spicy vinaigrette Marinated cucumber, caper berries and feta cheese salad Goat cheese in puff pastry Game pâté with fig marmalade Wild boar terrine with vegetables and red onion marmalade Duck mousse with Port Tuna marinated in sake, lightly grilled served on mango mousse, chilli threads and coriander sauce Oshi sushi with tuna, salmon, and grilled salmon in teryiaki

Desserts - choose 5 of your favorite desserts







banquet buffet IX

00,00 PLN

Hot dishes

Soupe au pistou - French vegetable soup with basil and clams Pheasant consomme with half-french noodles Sole fillet fried with egg with lavender butter Roulade of duck with Łąckie apples and fresh marjoram Moskole from hot steal served with grilled sheep cheese, bundz cheese and chanterelle sauce Pork tenderloin roulade stuffed with sun-dried tomatoes Dumplings with stewed cabbage and mushrooms Grilled mixed vegetables with fresh herbs Baked carrots with fennel and rosemary olive oil Potato gratin Home style dumplings with butter

Salads

Smoked trout salad with fresh lettuce and vegetables Roman salad with anchovies sauce and croutons Pork loin and grilled vegetable salad Cheese and ham salad Greek salad

Carpaccio of salmon marinated in citrus and piri piri Eggs stuffed traditionally boletus paste Roasted pork loin with prunes Roast veal with caper mousse Liver mousse from zatorska goose with red onion marmalade served on black turnip carpaccio and leaves of oak Fillets of wild boar with juniper flavor with pickles and cowberry sauce Saddle of venison on salad from wild mushroom, forest fruit and berries jam Bread Butter

Desserts - choose 5 of your favorite desserts



finger food | welcome reception | live cooking





set 1

Mille-feuille made with whole grain bread, avocado and smoked Rye bread toast with Roquefort cheese, roast beef and nuts Vol-au-Vent pastry with tuna spread Roe deer mousse with cranberry sauce Asparagus and Gorgonzola tart Crabs with vegetables in phyllo pastry with lemon sauce Salmon spread, red caviar and chives crackers Mini Caprese skewers with pesto and basil served in a glass Avocado spread with a lemony prawn and piri-piri served in a glass with a teaspoon

Vanilla-pineapple pudding with mango marmalade served in a glass Mini lemon tart

set 2

Boletus mushroom spread, egg, mayonnaise and parsley crackers Cucumber pouches stuffed with marinated salmon and chili pepper Fig, ricotta, honey and thyme tartlet Mini salmon tartare and crackers in single-portion containers Philadelphia cream cheese, arugula, tomato and smoked salmon bagels Mini calamari in tomato salsa served in mini containers Crab mousse with grapefruit sections | fillets Chicken Satay skewers with nut and soybean sauce Mini leek and bacon Quiche Goat cheese and spicy raspberry stuffed tomatoes French-style leek, champignons and anchovies Quiche

Layered mango, raspberry and vanilla cream in mini-container Hazelnut cream puffs Mini cheesecake

set 3

Vol-au-Vent pastry with tuna spread Prosciutto-wrapped grissini Grissini with sole and cayenne pepper Cucumber pouches stuffed with marinated salmon and chili pepper Mini Caprese skewers served in a glass with pesto and basil Avocado spread with a lemony prawn, coriander and cayenne pepper Zucchini roll stuffed with egg spread and salmon spread with capers Mini blinis with cream-cheese spread, smoked salmon and sprouts Parma ham-wrapped melon with a cocktail tomato Mascarpone, smoked ham, sun-dried tomato and arugula tortilla wraps Philadelphia cheese, smoked salmon and arugula-filled green spinach pancakes Ham, vegetables, mayonnaise and egg bagels Pear mousse, goat cheese and chili tartlet



finger food | welcome reception | live cooking





Smoked bacon-wrapped prunes Boletus mushroom spread, egg, mayonnaise and parsley crackers Brie and ham canapés Baked New Zealand mussels with honey coating and Teriyaki Shrimp and avocado canapés Beetroot sprouts, egg spread and cherry tomato canapés Cottage cheese spread and smoked salmon canapés Italian-style Prosciutto, avocado and gorgonzola canapés Chanterelle mini tart with a Parma crisp and herbs Philadelphia cream cheese, arugula, tomato and smoked salmon bagels Ham, vegetables, mayonnaise and egg bagels Pear mousse, goat cheese and chili mini tart Banana strudel with grated chocolate Nut mini tart with caramel glaze

set 2

Mini Pissaladiere with onion confit Rye bread toast with Roquefort cheese, roast beef and nuts Eggplant and marinated loin mini tart Prawn in piri piri, garlic and coriander sauce with a bacon crisp Prosciutto-wrapped grissini Nachos with guacamole Vegetable and shrimp spring rolls Salmon spread, red caviar and chives crackers with beetroot sprouts and asparagus Beetroot sprouts, egg spread and cherry tomato canapés Mascarpone and salmon interleaved with spinach omelet layer canapé Banana strudel with grated chocolate Mini fruit tarts with jelly Panna cotta with mango mousse and raspberries

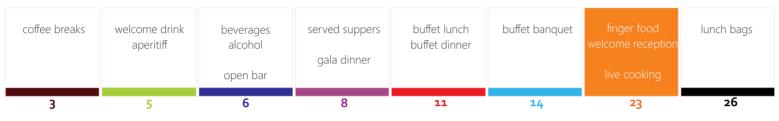


set 3

Smoked bacon-wrapped prunes Bacon and leek mini Quiche Eggplant and marinated loin mini tart Prawn in piri-piri, garlic and coriander sauce with a bacon crisp Traditional Hummus Carrot and pistachio Hummus Mushroom-champignon spread filled puffs Mini Vegetable and shrimp spring rolls Boletus mushroom spread, egg, mayonnaise and parsley crackers Cucumber pouches stuffed with marinated salmon, chili pepper, beetroot sprouts and asparagus Mascarpone, smoked ham, sun-dried tomato and arugula tortilla wraps Mini cheesecake Layered mango, raspberry and vanilla cream in mini-container



finger food | welcome reception | live cooking



enrich your event and order the **LIVE COOKING** station - ask about the price and possibilities, below we are presenting live cooking sets which will let enhance offer into the culinary show

set 1

Set 1 – kresowa cuisine – blinis

Traditional blinis served with spicy sauce with cancer necks and sour cream Traditional blinis served with mushroom sauce and chanterelles Buckwheat blinis served with smoked salmon and sour cream Traditional blinis served with white chocolate flake and black caviar

set 2

Set 2 – french cuisine – snails

Snails stewed in butter with mushrooms, seasoned red hot piri piri and parsley in creamy sauce (served with buttered toast) Snails stewed in spinach butter with white wine, red pepper and fresh tomatoes (served with buttered toast) Snails stewed in butter with tomato, curry, coconut milk, thai basil and lime (served with buttered toast)

set 3

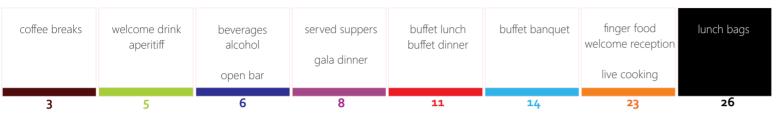
Set 3 – mediterranean cuisine - prawns

Prawns served with piri piri, garlic, coriander in sizzling olive oil with lemon grass (served with buttered toast) Prawns served with curry paste, tomato, coconut milk, thai basil and lime (served with buttered toast) Spicy shrimp in a creamy sauce (region of Sète - France), with white wine, lime, garlic and parsley (served with buttered toast)





lunch bags | GRAB & GO



We suggest buying lunch packages. Lunch sets are packaged for participants conference in separate paper bags. All products are packed separately and long retain their freshness



set 1 00,00 PLN

Smoked salmon, vegetable and tartar sauce baguette

Egg spread, mayonnaise, chives and cucumber bagel

Apple or banana or pear

Water

set 2 00,00 PLN

Parma ham, vegetable, butter and parmesan baguette

Cottage cheese, yogurt, chives and cucumber bagel

Apple or banana or pear

Water

set 3 00,00 PLN

Mascarpone, smoked salmon, vegetable, arugula and mango salsa bagel

Mini Greek salad with honey-mustard vinaigrette

Still water or fruit juice

Natural yogurt

set 4 00,00 PLN

Ham, crispy bacon and vegetables toast bread sandwich

Grilled chicken, mayonnaise, vegetables and radicchio ciabatta

Natural (home made) yogurt with granola and mango mousse

Still water

set 5 00,00 PLN

Seasoned ham, bacon, vegetables, olives and fresh spinach Italian-style ciabatta

Mozzarella, vegetable and basil toast bread sandwich baked with pesto

Fresh fruit salad with coriander and mint

Still water

Natural yogurt

PLEASE NOTE, that for lunch packages, there is a possibility to buy soft drinks 0.33 l (Pepsi, Mirinda, 7 up, Lipton IceTea) for only **00,00** PLN

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please note!

If you are organizing a congress | event over one day - Ask about the individual pricing offer

If you are organizing a congress | event over 500 people - Ask about the individual pricing offer

If you are organizing a congress | event with all day catering (morning, afternoon, evening) - Ask about the individual pricing offer

If you are organizing a congress | event the evening banquet, beverages, alcohol - Ask about the individual pricing offer

sales@masterscatering.com.pl

...small details make a big difference...