



**MASTERS**  
CATERING

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





**MASTERS**  
CATERING

*recommended by ICE Krakow Congress Centre and Variete Theatre*

coffee breaks	welcome drink aperitif	beverages alcohol open bar	served suppers gala dinner	buffet lunch buffet dinner	buffet banquet	finger food welcome reception live cooking	lunch bags
3	5	6	8	11	14	23	26



### *who are we?*

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

### *information*

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](mailto:sales@masterscatering.com.pl)



## coffee breaks

coffee breaks	welcome drink aperitif	beverages alcohol  open bar	served suppers  gala dinner	buffet lunch buffet dinner	buffet banquet	finger food welcome reception  live cooking	lunch bags
3	5	6	8	11	14	23	26

NOTE! to each coffee breaks, there is a possibility of buying the soft drinks package (Pepsi, Mirinda, 7up, Gatorade, Lipton IceTea) for only 0,00PLN



### basic

to 700 people

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

from 700 people

00,00 PLN | 00,00 PLN

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

to 700 people

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

from 700 people

00,00 PLN | 00,00 PLN

freshly brewed coffee  
variety of aromatic teas, mineral water, fruit juices 100%  
homemade shortbread biscuits, grissini  
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

00,00 PLN

from 700 people

00,00 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

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### 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 Philadelphia, 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

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, 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 | aperitif



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### wine

0,1l

White wines | Red wines | Sparkling wine | strawberry

Prosecco or Cava | carambola | strawberry

to 700 os from 700 os

0,00 PLN 0,00 PLN

0,00 PLN 0,00 PLN

### soft drinks

0,25l

Cucumber Lemonade with coriander | cucumber | lemon | mint

Lemonade with passion fruit and lemon grass | melon | pitahaya

Iced green tea, mango, lime | mint | kiwi

Rooibos iced tea, watermelon, basil, honey | watermelon | physalis

Orange juice with melon liqueur, grenadine | maraschino cherry | melon

7 up with liqueur creme de cassis and blueberries | pitahaya | strawberry

to 700 os from 700 os

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

### alcohol drinks

to 700 os from 700 os

Bitter Campari | orange juice | Cointreau | orange | cinnamon

Dry Martini | olive tree

Cosmopolitan | lime

Kir Royal | white wine | creme de cassis

Manhattan | whiskey | sweet red vermouth | Angostura | maraschino cherry

Blue Monday HIT | vanilla vodka | Cointreau | Blue Curacao | lime  
served into tubes in a steaming dry ice

White lady | Gin | Cointreau | Triple sec | lemon | lime

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

00,00 PLN 00,00 PLN

## beverages | alcohol | open bar

coffee breaks	welcome drink aperitif	<b>beverages alcohol  open bar</b>	served suppers  gala dinner	buffet lunch buffet dinner	buffet banquet	finger food welcome reception  live cooking	lunch bags
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### 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

to 2 hour 00,00PLN    to 5 hour 00,00PLN    to 8 hour 00,00PLN

to 2 hour 00,00PLN    to 5 hour 00,00PLN    to 8 hour 00,00PLN

to 2 hour 00,00PLN    to 5 hour 00,00PLN    to 8 hour 00,00PLN

to 2 hour 00,00PLN    to 5 hour 00,00PLN    to 8 hour 00,00PLN

to 2 hour 00,00PLN    to 5 hour 00,00PLN    to 8 hour 00,00PLN

to 2 hour 00,00PLN    to 5 hour 00,00PLN    to 8 hour 00,00PLN

### lemonade 1,0l

Lemonade with honey	00,00 PLN
Grapefruit lemonade	00,00 PLN
Cucumber Lemonade	00,00 PLN
Lime-coriander lemonade	00,00 PLN
Lemonade with mango and lemon grass	00,00 PLN

### vodka 0,5l

Vodka Wyborowa	00,00 PLN
Vodka Finland	00,00 PLN
Krupnik Vodka Pure	00,00 PLN
Vodka Bitter Żołądkowa	00,00 PLN
Pure Vodka Żołądkowa	00,00 PLN
Vodka Miodula	00,00 PLN
Highlander Cytrynówka own production with the addition of honey,	00,00 PLN

### whisky 0,7l

Ballantines Finest	00,00 PLN
Jack Daniels	00,00 PLN

### house wine 0,75l

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



## beverages | alcohol | open bar

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### natural iced teas

1,0l

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, lemon, mint	00,00 PLN
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, cinnamon, coriander	00,00 PLN

### fresh vegetable juices

1,0l

minimum order - 5 liters

Carrot juice	00,00 PLN
Apple juice	00,00 PLN
Carrot-orange juice	00,00 PLN
Carrot and cucumber juice	00,00 PLN
Carrot-parsley juice with apple juice	00,00 PLN

### fresh citrus juices

1,0l

minimum order - 5 liters

Orange juice	00,00 PLN
Grapefruit juice	00,00 PLN
Orange and grapefruit juice	00,00 PLN

### refreshing smoothies and shakes

1,0l

minimum order - 5 liters

Smoothie MANGO (mango, lemon juice, orange juice)	00,00 PLN
Smoothie PASSION FRUIT (passion fruit, apple juice, lemon)	00,00 PLN
Smoothie BLUEBERRY (berries, currant juice)	00,00 PLN
Smoothie MELON-CUCUMBER (melons, cucumbers green, apple juice, mint)	00,00 PLN
Smoothie BANANA (bananas, banana juice, cactus juice)	00,00 PLN
Shake RASPBERRY (raspberries, yogurt, lemon, coriander)	00,00 PLN
Shake MANGO (mango, yogurt, coconut milk, honey)	00,00 PLN
Shake BANANA (banana, yogurt, lemon)	00,00 PLN
Shake PINEAPPLE-STRAWBERRY (pineapple, strawberry, yogurt)	00,00 PLN



## served suppers | gala dinner

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### 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



## served suppers | gala dinner

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### 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 - 00,00 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

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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*

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**Fusion buffet menu**

00,00 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

**Hot dishes**

- 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**

- 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

*lunch buffet | dinner buffet | limited time*

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**Italian buffet menu**

00,00 PLN

**Hot dishes**

- 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**

- 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

**Hot dishes**

- 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**

- 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*

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**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

**Hot dishes**

- 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**

- 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 Pavlova with fruit



## banquet buffet - refilled

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### 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

Panna cotta with mango mousse  
 Fruit tart with mascarpone and raspberries  
 Chocolate muffin with chilli and salt flakes  
 Blueberry cake with dark chocolate and blueberry sauce  
 Apple tart with caramel  
 Cold NY vanilla cheesecake with dark chocolate, pears, saffron,  
 thyme and chilli  
 Blackcurrant mousse with white chocolate flakes  
 Raspberry mousse with whipped cream and Baileys  
 Plum tart with rosemary and honey honeydew  
 Salty caramel tart with bitter chocolate  
 Passion fruit oval cake with mango and bitter cocoa  
 Raspberry cake with white chocolate, vanilla and raspberry sauce  
 Malibu cake with passion fruit caviar and white chocolate  
 Chocolate brownie with almonds  
 Fruits filleted  
 Mini Pavlowa with fruit or macaroons (4 types)



## banquet buffet - refilled

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### banquet buffet II

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

#### Cold 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

Panna cotta with mango mousse  
 Fruit tart with mascarpone and raspberries  
 Chocolate muffin with chilli and salt flakes  
 Blueberry cake with dark chocolate and blueberry sauce  
 Apple tart with caramel  
 Cold NY vanilla cheesecake with dark chocolate, pears, saffron, thyme and chilli  
 Blackcurrant mousse with white chocolate flakes  
 Raspberry mousse with whipped cream and Baileys  
 Plum tart with rosemary and honey honeydew  
 Salty caramel tart with bitter chocolate  
 Passion fruit oval cake with mango and bitter cocoa  
 Raspberry cake with white chocolate, vanilla and raspberry sauce  
 Malibu cake with passion fruit caviar and white chocolate  
 Chocolate brownie with almonds  
 Fruits filleted  
 Mini Pavlowa with fruit or macaroons (4 types)



## banquet buffet - refilled

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### banquet buffet III

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

Panna cotta with mango mousse  
 Fruit tart with mascarpone and raspberries  
 Chocolate muffin with chilli and salt flakes  
 Blueberry cake with dark chocolate and blueberry sauce  
 Apple tart with caramel  
 Cold NY vanilla cheesecake with dark chocolate, pears, saffron, thyme and chilli  
 Blackcurrant mousse with white chocolate flakes  
 Raspberry mousse with whipped cream and Baileys  
 Plum tart with rosemary and honey honeydew  
 Salty caramel tart with bitter chocolate  
 Passion fruit oval cake with mango and bitter cocoa  
 Raspberry cake with white chocolate, vanilla and raspberry sauce  
 Malibu cake with passion fruit caviar and white chocolate  
 Chocolate brownie with almonds  
 Fruits filleted  
 Mini Pavlowa with fruit or macaroons (4 types)



## banquet buffet - refilled

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### 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

Panna cotta with mango mousse  
Fruit tart with mascarpone and raspberries  
Chocolate muffin with chilli and salt flakes  
Blueberry cake with dark chocolate and blueberry sauce  
Apple tart with caramel  
Cold NY vanilla cheesecake with dark chocolate, pears, saffron, thyme and chilli  
Blackcurrant mousse with white chocolate flakes  
Raspberry mousse with whipped cream and Baileys  
Plum tart with rosemary and honey honeydew  
Salty caramel tart with bitter chocolate  
Passion fruit oval cake with mango and bitter cocoa  
Raspberry cake with white chocolate, vanilla and raspberry sauce  
Malibu cake with passion fruit caviar and white chocolate  
Chocolate brownie with almonds  
Fruits filleted  
Mini Pavlowa with fruit or macaroons (4 types)



## banquet buffet - refilled

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### 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

Panna cotta with mango mousse  
 Fruit tart with mascarpone and raspberries  
 Chocolate muffin with chilli and salt flakes  
 Blueberry cake with dark chocolate and blueberry sauce  
 Apple tart with caramel  
 Cold NY vanilla cheesecake with dark chocolate, pears, saffron, thyme and chilli  
 Blackcurrant mousse with white chocolate flakes  
 Raspberry mousse with whipped cream and Baileys  
 Plum tart with rosemary and honey honeydew  
 Salty caramel tart with bitter chocolate  
 Passion fruit oval cake with mango and bitter cocoa  
 Raspberry cake with white chocolate, vanilla and raspberry sauce  
 Malibu cake with passion fruit caviar and white chocolate  
 Chocolate brownie with almonds  
 Fruits filleted  
 Mini Pavlowa with fruit or macaroons (4 types)



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### 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 teryaki sauce and thai vegetables

#### Desserts - choose 5 of your favorite desserts

Panna cotta with mango mousse  
 Fruit tart with mascarpone and raspberries  
 Chocolate muffin with chilli and salt flakes  
 Blueberry cake with dark chocolate and blueberry sauce  
 Apple tart with caramel  
 Cold NY vanilla cheesecake with dark chocolate, pears, saffron, thyme and chilli  
 Blackcurrant mousse with white chocolate flakes  
 Raspberry mousse with whipped cream and Baileys  
 Plum tart with rosemary and honey honeydew  
 Salty caramel tart with bitter chocolate  
 Passion fruit oval cake with mango and bitter cocoa  
 Raspberry cake with white chocolate, vanilla and raspberry sauce  
 Malibu cake with passion fruit caviar and white chocolate  
 Chocolate brownie with almonds  
 Fruits filleted  
 Mini Pavlowa with fruit or macaroons (4 types)



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### 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  
 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 celery 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

Panna cotta with mango mousse  
 Fruit tart with mascarpone and raspberries  
 Chocolate muffin with chilli and salt flakes  
 Blueberry cake with dark chocolate and blueberry sauce  
 Apple tart with caramel  
 Cold NY vanilla cheesecake with dark chocolate, pears, saffron, thyme and chilli  
 Blackcurrant mousse with white chocolate flakes  
 Raspberry mousse with whipped cream and Baileys  
 Plum tart with rosemary and honey honeydew  
 Salty caramel tart with bitter chocolate  
 Passion fruit oval cake with mango and bitter cocoa  
 Raspberry cake with white chocolate, vanilla and raspberry sauce  
 Malibu cake with passion fruit caviar and white chocolate  
 Chocolate brownie with almonds  
 Fruits filleted  
 Mini Pavlowa with fruit or macaroons (4 types)



## banquet buffet - refilled

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### 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 teriyaki



#### Desserts - choose 5 of your favorite desserts

Panna cotta with mango mousse  
Fruit tart with mascarpone and raspberries  
Chocolate muffin with chilli and salt flakes  
Blueberry cake with dark chocolate and blueberry sauce  
Apple tart with caramel  
Cold NY vanilla cheesecake with dark chocolate, pears, saffron,  
thyme and chilli  
Blackcurrant mousse with white chocolate flakes  
Raspberry mousse with whipped cream and Baileys  
Plum tart with rosemary and honey honeydew  
Salty caramel tart with bitter chocolate  
Passion fruit oval cake with mango and bitter cocoa  
Raspberry cake with white chocolate, vanilla and raspberry sauce  
Malibu cake with passion fruit caviar and white chocolate  
Chocolate brownie with almonds  
Fruits filleted  
Mini Pavlowa with fruit or macaroons (4 types)

## banquet buffet - refilled

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### 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

Panna cotta with mango mousse  
 Fruit tart with mascarpone and raspberries  
 Chocolate muffin with chilli and salt flakes  
 Blueberry cake with dark chocolate and blueberry sauce  
 Apple tart with caramel  
 Cold NY vanilla cheesecake with dark chocolate, pears, saffron,  
 thyme and chilli  
 Blackcurrant mousse with white chocolate flakes  
 Raspberry mousse with whipped cream and Baileys  
 Plum tart with rosemary and honey honeydew  
 Salty caramel tart with bitter chocolate  
 Passion fruit oval cake with mango and bitter cocoa  
 Raspberry cake with white chocolate, vanilla and raspberry sauce  
 Malibu cake with passion fruit caviar and white chocolate  
 Chocolate brownie with almonds  
 Fruits filleted  
 Mini Pavlowa with fruit or macaroons (4 types)



*finger food | welcome reception | live cooking*

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set prices are depend on the number of pieces per person:

5 pc | pp  
00,00 PLN

7 pc | pp  
00,00 PLN

9 pc | pp  
00,00 PLN



**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*

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set prices are depend on the number of pieces per person:

5 pc | pp  
00,00 PLN

7 pc | pp  
00,00 PLN

9 pc | pp  
00,00 PLN



**set 1**

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*

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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*

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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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MASTERS  
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all prices in offer are net



*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](mailto:sales@masterscatering.com.pl)

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