



MASTERS
CATERING

..small details make a big difference..

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

coffee breaks

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



basic

to 700 people

from 700 people

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

to 700 people

from 700 people

one break | all day

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

from 700 people

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

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

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

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

to 700 os from 700 os

White wines | Red wines | Sparkling wine | strawberry

Prosecco or Cava | carambola | strawberry

soft drinks

0,25l

to 700 os from 700 os

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

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



beverages | alcohol | open bar

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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 to 5 hour to 8 hour

to 2 hour to 5 hour to 8 hour

to 2 hour to 5 hour to 8 hour

to 2 hour to 5 hour to 8 hour

to 2 hour to 5 hour to 8 hour

to 2 hour to 5 hour to 8 hour

lemonade 1,0l

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

vodka 0,5l

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

whisky 0,7l

Ballantines Finest
Jack Daniels

house wine 0,75l

White wine
Red wine
Sparkling wine



beverages | alcohol | open bar

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natural iced teas

1,0l

minimum order - 5 liters

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

fresh vegetable juices

1,0l

minimum order - 5 liters

Carrot juice
Apple juice
Carrot-orange juice
Carrot and cucumber juice
Carrot-parsley juice with apple juice

fresh citrus juices

1,0l

minimum order - 5 liters

Orange juice
Grapefruit juice
Orange and grapefruit juice

refreshing smoothies and shakes

1,0l

minimum order - 5 liters

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



served suppers | gala dinner

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set 1

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

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

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

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

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

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

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

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vegetarians sets

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

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Fusion buffet menu

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: Tandoori braised in oven in red sauce
 France: Provençal 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

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

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Italian buffet menu

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

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

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Balkan buffet menu

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

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

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 macarons (4 types)



banquet buffet – refilled

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banquet buffet II

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 macarons (4 types)



banquet buffet – refilled

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banquet buffet III

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

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

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 macarons (4 types)



banquet buffet – refilled

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

The Azure Coast banquet buffet VI

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

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 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
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 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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Polish-European banquet buffet VII

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

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
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Salty caramel tart with bitter chocolate
Passion fruit oval cake with mango and bitter cocoa
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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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banquet buffet IX

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

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finger food | welcome reception

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set prices are depend on the number of pieces per person: 5 pc | pp 7 pc | pp 9 pc | pp



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

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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

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

Smoked salmon, vegetable and tartar sauce baguette

Egg spread, mayonnaise, chives and cucumber bagel

Apple or banana or pear

Water

set 2

Parma ham, vegetable, butter and parmesan baguette

Cottage cheese, yogurt, chives and cucumber bagel

Apple or banana or pear

Water

set 3

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

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

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)





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MASTERS

CATERING



feel free to contact us,

we will definitely find
the best culinary solutions
for every event

SEND email