

## Catering offer

## Coffee breaks

## Basic - Chef's choice

- Sweet pastry
- Savoury pastry
- Fresh fruit


## - Superior - Variation A

- Ciabatta with Hungarian salami
- Croissant with ham and cheese
- Yoghurt with fruit
- Homemade cake
- Fruit salad, nuts

D Superior - Variation B

- Tortilla with tuna dip
- Brioche with Prague ham
- Chicken breast with curry dip

D Mix of mini-desserts

- Fresh fruit


## Superior - Variation C

v Baguette with chicken
D Roast beef sandwich

- Skewer with mozzarella and tomatoes

D Mix of mini-desserts

- Fresh fruit


## Superior - Variation D

D Tortilla with chicken

- Grandma's rolls with ermine spread
- Cereal pastry with smoked salmon
- Danish pastries
- Fruit salad, nuts


## USA Break morning

- Cheese nuggets with jalapeño dip
v Doughnuts, Cheesecake
- Mixed yoghurt with fruit and granola
- Selection of seasonal fruits
- Smoothie


## USA Break afternoon

- Buffalo Chicken Wings
- Fried onion rings
- Muffins, Cookies
- Fruit skewers

D Smoothie

Unlimited consumption of coffee, water and tea

- Coffee machines and carafes of water available throughout the duration of your event



## Buffets

min. 25 person

## Czech buffet

## Starters:

D Smoked tongue carpaccio with horseradish dip, rollmops, dripping spread with onion confit

## Salads:

- Potato salad, tomato salad with spring onion, cucumber salad with sour cream


## Cheeses:

D Czech cheeses with puff pastry sticks

## Soup:

- Potato soup with wild forest mushrooms


## Main dishes:

D Chicken schnitzels, czech goulash, roast beef in cream sauce, selection of bun dumplings, mashed potatoes with onion

## Desserts:

D Selection of mini desserts, czech cakes, fruit

## Italian bufet

## Starters:

- Tomato carpaccio with rocket and grated parmesan, grilled vegetables with goat's cheese, marinated shrimps in lemon dressing with coriander, olives in basil pesto, pastry with olive oil


## Salads:

D Caesar salad with chicken, Italian salad with rocket, shallots and sun-dried tomatoes, mesclun salad with egg and tuna

## Soup:

- Minestrone


## Main dishes:

- Beef polpeti in tomato sauce, codfish with herbbutter, chicken breast with fresh sage and Parma ham, baked potatoes with rosemary, jasmine rice with herbs, grilled vegetables with garlic and pesto


## Desserts:

- Three types of mini-desserts, panna cota, fruit

AOC Cheeses


## USA BBO bufet

Starters:
D Salmon tartar, crème fraîche with chives, Beetroot carpaccio with goat cheese, pickled peppers with capers and lime zest

## Salads:

- Coleslaw salad, mix of green salads


## Main dishes:

- Beef steak marinated in fresh rosemary, chicken wings in a spicy marinade, pork ribs marinated in black beer, beefburger with cheddar cheese and onion chutney, whole grilled salmon, grilled vegetables with garlic, corn on the cob with herb butter, wild rice with baby shallots, baked potatoes with garlic dip
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## Desserts:

D Mix of mini-desserts, pancakes, ice cream bar, fruit

## Chef's buffet lunch

$\min .10$ persons

## Starters:

- 1 type of starter


## Salads:

2 types of salads

## Soup:

## - 1 type of soup Main dishes:

2 types of meat dish, 1 type of vegetarian dish, 2 types of side dishes

## Desserts:

D 2 ypes of daily dessert

## Chef's buffet dinner

min. 10 persons

## Starters:

- 2 types of starters


## Salads:

3 types of salads

## Soup:

D 1 type of soup
Main dishes:
2 types of meat dish, 1 type of vegetarian dish, 2 types of side dishes

## Desserts:

- 2 ypes of daily dessert


