



## **BUFFETS**

### **Buffet No 1 - CZK 600 /person**

#### **Cold buffet**

Puff pastry stuffed with ham and cheese  
Vegetable crudités  
Variations on leafy salad vegetables

#### **Hot buffet**

Garlic soup with toasted bread  
Boned pork knuckle roasted in black beer  
Beef goulash with Viennese onions  
Chicken escalopes coated in sesame breadcrumbs

#### **Sides**

Choice of white and brown bread products  
Homemade potato cakes  
Poached vegetables in butter

#### **Desserts**

Fruit salad  
Variations on homemade cakes

The calculation for 1 person includes 100g of cold starters, 200g of hot buffet food and 150g of sides  
Minimum 20 people.



## **Buffet No 2 CZK 700 /person**

### **Cold buffet**

Tomatoes with mozzarella and basil pesto  
Roasted ham with cloves  
Cheeseboard consisting of Czech and French cheeses with fig chutney  
Vegetable crudités  
Variations on leafy salad vegetables

### **Hot buffet**

Strong beef broth with vegetables julienne and fried noodles  
Cod filet  
Chicken drumsticks marinated in honey and chilli  
Roast neck of pork on garlic  
Game goulash

### **Sides**

Choice of white and brown bread products  
Mashed potatoes with onion  
Poached vegetables in butter  
Homemade parsley dumpling  
Potato cakes

### **Desserts**

Fruit salad  
Variations on homemade cakes  
Tiramisu

The calculation for 1 person includes 100g of cold starters, 200g of hot buffet food and 150g of sides  
Minimum 20 people.



## **Buffet party No 1 CZK 900 /person**

### **Cold buffet**

Variations on cheese roulades  
Salade Niçoise  
Tomatoes with mozzarella and basil pesto  
Smoked Scottish salmon with honey-mustard sauce decorated with dill sprigs  
Parma ham with honeydew melon  
Salad buffet of decorated fresh vegetables with choice of dressings complemented by herb croutons, olives, feta cheese and eggs

### **Hot buffet**

Roast flitch in hoi-sin sauce  
Poached salmon with tarragon dip  
Game ragout with mushrooms  
Turkey breasts marinated in red curry

### **Sides**

Homemade olive focaccia  
Bacon dumplings  
Chateau potatoes  
Vegetable ratatouille

### **Desserts**

Variations of mini-desserts  
Decorated fresh fruit

The calculation for 1 person includes 150g of cold starters, 200g of hot buffet food and 150g of sides  
Minimum 40 people.



## **Buffet party No 2 - CZK 1.100 /person.**

Beetroot carpaccio with rocket and pine nuts  
Gravlax on iceberg lettuce  
English roast beef with preserved asparagus  
Cheeseboard consisting of Czech and French cheeses with fig chutney  
Smoked fillet of pork with horseradish dip  
Salad buffet of decorated fresh vegetables with choice of dressings complemented by herb croutons, olives, feta cheese and eggs

### **Hot buffet**

Prawn satay  
Chicken breasts marinated in tandoori spices  
Dark cod baked on citrus fruits  
Medallions of pork with mushroom sauce  
Duck leg confit with baked apples  
Scrag of pork marinated in garlic and fresh herbs

### **Sides**

Homemade olive focaccia  
Rice  
Parsley gnocchi with roast onion  
Delicate parsley dumpling  
Chateau potatoes

### **Desserts**

Tiramisu  
Coffee panna cotta  
Decorated fresh fruit

The calculation for 1 person includes 150g of cold starters, 200g of hot buffet food and 150g of sides.  
Minimum 40 people.



## **Buffet party No 3 - CZK 1.400 /person.**

### **Cold buffet**

Prawn mini-cocktails  
Tomatoes with mozzarella and basil pesto  
Platter of smoked fish from the ponds of South Bohemia  
Selection of Czech and French cheeses with fig chutney  
Chicken galantine with mushroom ragout  
English pink roast beef with aioli sauce  
Salad buffet consisting of decorated fresh vegetables with choice of dressings,  
complemented by herb croutons, olives, feta cheese and eggs

### **Hot buffet**

Braised beef with vegetable souce  
Fillet of beef marinated in Dijon mustard  
Roast flitch in hoi-sin sauce  
Grilled sea bass with fresh herbs  
Fillet of duck breast with dried plums in port wine  
Chicken steak in red curry marinade  
Fillet of pork in Burgundy sauce  
Poached salmon with tarragon dip

### **Sides**

Homemade olive focaccia  
Rice  
Bacon dumpling  
Chateau potatoes  
Glazed carrots  
Vegetable ratatouille

### **Desserts**

Tiramisu  
Coffee panna cotta  
Variations of mini-desserts  
Decorated fresh fruit

The calculation for 1 person includes 150g of cold starters, 200g of hot buffet food and  
150g of sides.  
Minimum 40 people.