

# Wesele



## PROPOSAL I

*\* First dish served at the table (soup, main course, dessert), other dishes at the buffet*

### **SOUP (one to choose)**

Chicken broth with homemade noodles  
Sour soup flavored with marjoram  
Tomato cream with basil pesto and herb croutons  
Broccoli cream with pine nuts

### **MAIN COURSE (one to choose)**

Pork loin stuffed with forest mushrooms, baked with plum and wine sauce, served on puree potato with mustard and green beans in bacon  
Braised pork neck stuffed with porcini mushrooms in a dark sauce served with silesian dumplings and beets  
Chicken breast rolls with mozzarella and dried tomatoes served with cream sauce with potatoes with dill and caramelized carrots  
Chicken fillet stuffed with mushrooms and cheese, served with potatoes and salads

### **DESSER (one to choose)**

White Chocolate Cheesecake  
Ice cream with whipped cream and fruit  
Apple pie with vanilla sauce

### **COLD BUFFET**

#### **SNACKS (5 to choose)**

Chicken rolls stuffed with dates in fruit jelly  
Chicken stuffed with pistachios served on green peas mousse  
Roasted meats and pies  
Parma ham rolled with gorgonzola, arugula and dried tomatoes  
Pork loin stuffed with delicate egg-chive mousse with fresh marjoram  
Salmon and zucchini rolls with herb cottage cheese on rocket salad  
Herring in marinade served with dried tomatoes and cinnamon  
Spanish-style vegetables sprinkled with Parmesan cheese and a dark balsamic sauce  
Grilled eggplant carpaccio with goat cheese and strawberries  
Roasted pepper rolls with cheese and herb mousse and marinated onions  
Caprese with tomatoes, grilled eggplant and mozzarella topped with pesto sauce



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## **SALADS (3 to choose)**

- Salad with chicken, orange and grape with yogurt sauce
- Salad with caramelized pear, azure cheese and nuts
- Arugula salad with cherry tomatoes, Parmesan cheese and truffles
- Greek salad with feta cheese, black olives and paprika
- Salad with broccoli, egg, corn, roasted sunflower seeds and yogurt sauce
- Traditional Vegetable Salad

## **HOT BUFFET**

### **SOUP (1 to choose)**

- Beetroot soup with patty
- Sour soup flavored with marjoram
- Cheese and mushroom soup with pistachios
- Hungarian Goulash soup

### **HOT DISH (4 to choose)**

- Dumplings with meat; spinach; russian
- Beef Strogonow
- Pork cutlets in forest mushroom sauce
- Roasted pork ribs in BBQ sauce
- Chicken legs stuffed with cherry liver with own sauce
- Turkey escalopes with truffle concase from tomatoes and chives
- Crispy pieces of cod in ponzu sauce
- Zucchini stuffed with couscous and grilled vegetables



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## PROPOSAL II

*\* Hot dishes served to the table, hot and cold buffets, additional dish served*

### **SOUP (2 to choose)**

Duck broth with dumplings  
Sour soup flavored with marjoram  
Tomato cream with basil pesto and herb croutons  
Romanesco cauliflower cream with sweetcorn  
Cream of forest mushrooms

### **HOT DISH (1 to choose)**

Pork loin with marinated boletus and onion in own sauce, puree  
potato with mustard, caramelized beetroot  
Tenderloin sous vide with Hungarian sauce with stewed vegetables, potatoes baked in fresh  
rosemary  
Duck leg stewed in rosemary balsamic sauce, potato gnocchi and red cabbage  
Supreme chicken in tarragon served with baked sweet potatoes and green vegetables

### **DESSERT (1 to choose)**

Crème brûlée  
Apple pie with ice cream and whipped cream  
Meringue with cream and fruit

### **ADDITIONAL SERVED DISH (1 to choose)**

Burbot with mustard and lemon sauce, French dumplings and sauerkraut salad  
Medallions of pork tenderloin in boletus sauce, stewed potatoes with bacon  
and marjoram  
Chicken leg baked in a sweet sesame sauce with peanuts, jasmine rice and vegetables  
steamed with butter emulsion  
Chicken stuffed with nuts and raisins in a butter sauce, potatoes baked with garlic and thyme,  
caramelized carrot



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## COLD BUFFET

### SNACKS (6 to choose)

- Turkey rolls with sun-dried tomatoes and gorgonzola
- Chicken galantine with dried fruit and raspberry and chili glaze
- Smoked goose roulades with nuts and saffron cream
- Caramelized fig wrapped in Parma ham with a dark balsamic sauce
- Tenderloin stuffed with asparagus and blueberry served on a rocket and cherry salad
- Roast beef rolls with horseradish mousse and sesame
- Salmon terrine stuffed with cranberry and horseradish under an orange peel glaze
- Salmon and zucchini rolls with herb cottage cheese on rocket salad
- Cod rolls stuffed with boletus
- Grilled eggplant rolls with goat cheese and dried tomato
- Eggplant and zucchini pouches with mozzarella and raspberry tomato pesto
- Caprese with tomatoes, grilled eggplant and mozzarella topped with pesto sauce

### SALADS (3 to choose)

- Mix of salads with watermelon and strawberries with blue cheese with pomegranate dressing
- Mix lettuce with colorful beans, concase tomatoes and radish sprouts
- Caesar salad with grilled beef, bacon, croutons, Parmesan cheese and Caesar sauce
- Chickpea and black olive salad with dried tomatoes and basil emulsion
- Salad with pasta, chicken and dried tomato
- Extras: bread, butter, cold sauces

## HOT BUFFET

### SOUP (1 to choose)

- Beetroot soup with patty
- Sour soup flavored with marjoram
- Cheese and mushroom soup with pistachios

### HOT DISH (3 to choose)

- Dumplings with meat ; spinach; russian
- Beef bourguignon with a muffin
- Grilled chicken leg in teriyaki sauce
- Beef roulades with cucumber and bacon
- Trout baked in dill sauce
- Fried cod fillet in French sauce
- Zucchini stuffed with couscous and grilled vegetables



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## DRINKS

### PROPOSAL I

Nespresso coffee  
Dilmah tea  
Additives: sugar, milk, lemon

Sparkling and still water  
100% fruit juices

### ADDITIONAL OPTION

Lemonade buffet  
-watermelon  
-lemon  
-strawberries

### PROPOSAL II

Nespresso coffee  
Dilmah tea  
Additives: sugar, milk, lemon

Sparkling and still water  
100% fruit juices  
Carbonated drinks (Cola, Fanta, Sprite)



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## THEMATIC STATIONS

*\* individual valuation on request*

### **SWEET BUFFET- PROPOSAL I**

*- rustic, natural colors*

Cupcakes with vanilla cream  
Mini cream puffs  
Lemon tartlets with roasted meringue  
Mini meringue  
Crème brulee  
Mus cafe latte  
Cream tubes  
Mini donuts

### **SWEET BUFFET - PROPOSAL III**

*- in any color*

cupcake  
Cake Pops  
Cupcakes With Cream  
Mini mousses  
Mini puff with icing  
Foams, jellies, lollipops and meringues

### **SWEET BUFFET- PROPOSAL II**

*- chocolate*

Chocolate Cupcake  
Mini Bajader  
Chocolate chip cookies  
Double chocolate brownie  
Chocolate mousse Jack Daniel's  
Mus black & white chocolate  
Foams in chocolate  
Chocolate pralines  
Nuts and raisins in chocolate



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## GRILL STATION

### PROPOSAL I

Trout whole in fresh herbs  
Pork neck in honey mustard marinade with fresh tarragon  
Buffalo Wings marinated in mango and sauce  
Farm chicken breast in yogurt and cream sauce  
Shish kebab with ham and bacon with red onion  
Traditional sausage marinated in fresh marjoram  
and thyme  
Young carrot shashlik with yellow zucchini and fresh basil  
Sweet Potatoes with cheddar cheese, raisins and garlic dressing

### PROPOSAL II

Spicy chicken wings  
Pork ribs in curry  
Skewers of chicken, ham, basil and dried tomatoes  
Spice sausage  
Hot black pudding  
Grilled vegetables: zucchini, eggplant, pepper trio

## DUMPLINGS

*\* 3 types to choose from*

Goose dumplings  
Venison dumplings  
Dumplings with meat  
Dumplings with cabbage and mushrooms  
Dumplings with spinach

## VEGAN AND VEGETARIAN

Beetroot carpaccio with farm cheese  
Tofu in tomatoes  
Hummus with flatbread  
Rocket salad with pineapple and chickpeas  
Avocado Salad  
Cocktail snacks to choose from (fingerfood buffet 3 pcs)



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## SUSHI STATION

*\* Sushi prepared in front of guests*

- Hosomaki
- Futomaki
- California poppies
- Uramaki
- Nigiri
- Miso soup

**AND MANY OTHER - Just ASK US**

### **The price includes:**

- Food / drinks
- Plates, cutlery, glass, tablecloths

### **Additional fee applies:**

- Flower decorations
- Cook service
- Waiter service (from 120 people FREE)
- Tables, chairs

### **The organizer provides:**

- Access to running water
- Electricity
- Catering facilities of at least 40 m2

### **Additional information:**

- 10% discount on the menu for the number of guests over 150 people
- Children under 3 years FREE
- Children from 3 to 12 years old 20% discount on the menu
- Transport logistics costs determined individually