

GRANDHOTEL
PUPP

CATERING MENU 2012

RULES AND CANCELLATION FEES FOR CATERING OF NON-ACCOMMODATED GUESTS AND GROUPS

The boarding offer is valid in the case when all guests choose the same kind of menu. The Grandhotel Pupp accepts exceptions only for vegetarians, allergic people etc. and provide for them a special menu. These kinds of special requirements must be given 24 hours in advance.

Prices:

The mentioned prices are per person and catering type incl. VAT according to the minimum number of pax. * The prices in EUR are only informative. The daily actual rate of the Czech National Bank will be used to recount the prices for closing the account.

Number of persons:

MENU: Menu offers are always valid for a minimum number of 10 persons, if not differently specified. If client requires a group menu for only 5-9 persons then it will be added 20% extra charge to the price.

BUFFET: The buffet offers are available for the groups from 20 persons. If client requires buffet for less persons then he will be charged 20% extra charge.

À LA CARTE: In case of requirement for boarding of small groups up to 5 persons then it is possible only selection á la carte from the Grandrestaurant or Becher's Bar menu.

Restaurants:

For the non-accommodated guests and the groups there is available restaurant La Belle Epoque with the capacity of cca 75 seats. In case of bigger groups or more groups at the same time the Grandhotel Pupp reserves the right to place this group / these groups into the Festive Hall or into Mirror Hall.

If the client requires group reservation at the Mirror Hall and it is not reserved for the accommodated guests and is available, then it is possible to confirm the reservation with 20% extra charge to the menu price.

Gratuitous:

Free non-alcoholic drink and coffee for guide. Free menu (without drinks) for each 21st person from the whole group (including guides, tour-leaders, drivers, etc.).

Cancellation fees:

Final number of attendees must be sent to the hotel latest 2 days prior the arrival. Cancellation of the ordered catering or a decrease in the number of persons in the group or not providing information about changes:

More than 48 hours no charges

47-24 hours 50% of the total price

Upon cancellation of the order or a decrease in the number of persons within a term of less than 24 hours prior to rendering services, or in case services remain unused without prior notification, the full price of the ordered catering shall be invoiced to the client. Provided the client uses services in a larger amount than the ordered amount, the client shall be invoiced for the actual number of persons.

The hotel shall make out to the client an invoice to pay cancellation fees payable within 14 days from the day when it was made out.

GRANDHOTEL PUPP

COFFEE BREAKS

unlimited number of persons

BASIC

Coffee with milk
or tea with lemon (1 piece)
Mineral water (1 piece)

CONFERENCE

Coffee with milk
or tea with lemon (1 piece),
a selection of soft drinks (1 piece),
fresh seasonal fruits (1 piece)
Please choose one of the following:

- a) 2 pcs of plunder pastry with poppy seeds, nuts or cottage cheese and streusel
- b) 2 pcs of kolatch cake with cottage cheese or plum jam
- c) 2 pcs eclairs with poppy seeds, plum jam, nuts or cottage cheese
- d) 2 pcs crispy chocolate rolls
- e) 2 pcs freshly baked apple turnovers
- f) 2 pcs baked nut rolls

BUSINESS

Coffee with milk
or tea with lemon (1 piece),
a selection of soft drinks (1 piece),
fresh seasonal fruits (1 piece)
Please choose one of the following:

- a) 2 pcs of banquette pastry filled with mozzarella or roasted ham
- b) 2 pcs of tramezzino pastry filled with smoked turkey breast and English bacon
- c) 2 pcs of mini sandwiches filled with blue cheese or roastbeef
- d) 2 pcs of crispy apple pie or poppy seed roll
- e) 2 pcs croissant filled with Nutella

FITNESS

Selection of fruit and
vegetable juices (1 piece)
Fresh seasonal fruits (1 piece)
Please choose one of the following:

- a) 200 g of vegetable crudités with a selection of delicious dips
- b) 200 g of Italian mozzarella cheese with tomatoes and basil pesto
- c) 2 pcs wholemeal bun with low fat cottage cheese and herbs
- d) 2 pcs rational pastry with cottage cheese and rucola

SANDWICH & SALAD

Coffee with milk
or tea with lemon (1 piece),
a selection of soft drinks (1 piece)

Salad bar with sliced fresh vegetables and dressings
Italian pasta salad with olives and mozzarella cheese
Traditional Greek salad with red onion, olives and feta cheese
Original Caesar salad with garlic croutons and parmesan chips
Tomato salad with avocado and garlic

Please choose one of the following:

- a) variety of filled sandwiches and baguettes
- b) white and brown bread sandwiches
- c) choice of freshly baked and filled mini croissants

Fresh seasonal fruits

GRANDHOTEL PUPP

WELCOME COCKTAIL

unlimited number of persons

WELCOME COCKTAIL I.

Glass of Bohemia Sekt Brut
Marinated green and black olives,
smoked and salted almonds

WELCOME COCKTAIL II.

Glass of Carlsbad Becherovka liqueur
4 pieces of homemade Belgian chocolate
truffles

WELCOME COCKTAIL III.

Kir Royal cocktail, juice or mineral water
3 pieces of cold canapé per person:

Mini mozzarella cheese with cherry tomatoes
and basil pesto
Marinated shrimp with coriander and
chilli mayonnaise
Parma ham with cantaloupe melon and
fresh figs

WELCOME COCKTAIL IV.

Variation of 7 pieces of cold canapé:

Mini mozzarella cheese with cherry tomatoes
and basil pesto
Home marinated salmon with crispy dough
with almonds
Toast of Italian ciabatta with Parma ham and
sugar melon
Tomato tortilla filled with mozzarella and
basil pesto
Marinated shrimp on brown bread with
fresh dill cream
Parma ham with fresh rucola and rosemary
grissini
Dried beef bresaola with rucola and
creamy cheese

WELCOME COCKTAIL V.

**Selection of 5 pieces of cold and
5 pieces of warm canapé:**

Dried beef bresaola with rucola and
creamy cheese
Home marinated salmon with crispy dough
with almonds
Marinated olives with garlic slices and
Tyrol bacon
Parma ham with fresh rucola and
rosemary grissini
Mini mozzarella cheese with cherry tomatoes
and basil pesto
&
Fried Cheddar cheese with Parma ham
and sesame
Chicken wings with coconut and
"Sweet & Chilli" spicy sauce
Beef sirloin with fresh cranberry
Pork tenderloin satay with peanut sauce
Salmon and tiger prawn skewer with
coriander mayonnaise

WELCOME COCKTAIL VI.

**Selection of 5 pieces of cold, 5 pieces
of warm and 5 pieces of sweet canapé**

Dried beef bresaola with rucola and
creamy cheese
Home marinated salmon with crispy dough
with almonds
Marinated olives with garlic slices and
Tyrol bacon
Parma ham with fresh rucola and
rosemary grissini
Mini mozzarella cheese with cherry tomatoes
and basil pesto
&
Fried cheddar cheese with Parma ham and
sesame seeds
Chicken wings with coconut and
"Sweet & Chilli" spicy sauce
Beef sirloin with fresh cranberry
Pork tenderloin satay with peanut sauce
Salmon and tiger prawn skewer with
coriander mayonnaise
&
Homemade nougat with pecan nut
Chocolate mousse with fresh raspberries
White chocolate mousse with blackberries
Fruit mousse in chocolate cup
Strawberry tartare with mint and chocolate
shavings

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DRINKS • OPEN BAR COFFEE & DESSERT

unlimited number of persons

COFFEE & DESSERT

Pot of coffee (or tea) &
a choice from three desserts

OPEN BAR

**for groups of 20 persons or more •
prices are listed per person for unlimited
consumption • for each extra hour then
10% less than the previous hour**

BEER – WINE – SOFT DRINKS

Beer, red and white wine, a selection
of soft drinks

Offer for 30 minutes

Offer for 60 minutes

**BEER – SPARKLING WINE – WINE –
COCKTAILS – SOFT DRINKS**

Beer, Bohemia Sekt Brut, white and red wine,
cocktails, a selection of soft drinks

Offer for 30 minutes

Offer for 60 minutes

**BEER – SPARKLING WINE – WINE –
SPIRITS – SOFT DRINKS**

Cinzano or Martini, Bohemia Sekt Brut, beer,
white and red wine, Gin, Vodka, Whisky,
Brandy, a selection of soft drinks

Offer for 30 minutes

Offer for 60 minutes

**DRINKS FOR GROUPS OF 20 OR MORE
PERSONS**

Coffee, tea, soft drinks,
beer

Wine – white, red

Bohemia Sekt Brut

Becherovka

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MENU STANDARD

3 course menu

MENU STANDARD I.

Mixture of lettuce leaves with endive, roasted almonds and orange segments

Grilled and sliced chicken breast served on young vegetables fried on butter and mashed potatoes with roasted onion

Blueberry cream cake

MENU STANDARD II.

Fine asparagus cream soup with herb croutons

Beef entrecote cooked in "Pilsner Urquell" beer, completed with onion and mushroom confit and gratinated creamy potatoes

Sylvan cake with a seasonal fruit variation

MENU STANDARD III.

Variation of Czech pâtés served with cranberry sauce and crispy corn salad

Grilled pork steak with fresh leafy spinach and stuffed potato dumplings

Warm apple strudel with nuts

MENU STANDARD IV.

Homemade potato soup with mushrooms

Beef sirloin with creamy sauce served with homemade Carlsbad dumplings and cranberry compote

Spa cheesecake with whipped cream

MENU STANDARD V.

Strong beef broth with homemade noodles, meat and root vegetables

Pork tenderloin with Parma ham and salvia, completed with cream cabbage and homemade potato pancakes

Ice-cream variation with fresh fruits, whipped cream and chocolate sauce

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MENU SUPERIOR

4 course menu

MENU SUPERIOR I.

Fresh vegetable salad served with tuna, Extra Virgin olive oil and Greek olives

Strong chicken broth with a spinach pancake and crispy vegetables

Roasted trout fillet with lemon butter, served with Imperial pods and roasted potatoes with crushed caraway seeds

Crispy apple pie

MENU SUPERIOR II.

Prague ham from bone combined with a cheese and ham cut and celery salad

Fried pikeperch in eggs with fresh herbs, grilled tomato and basil sauce

Beef roll stuffed with Parma ham and mushrooms, served with grilled vegetables and boiled rice

Orange and chocolate cake with a drop of Carlsbad Becherovka liqueur

MENU SUPERIOR III.

Decorated small smoked trout fillets with chive sauce, mesclun salad and lime

Cream soup with green peas, roasted ham and herb croutons

Crispy roasted chicken breast with skin, served with broccoli, vegetable couscous and strong poultry sauce

Fresh fruit salad with almond slices

MENU SUPERIOR IV.

Tomatoes with smoked mozzarella, mango pesto basil and creamy aceto balsamico

Strong chicken broth with meat, root vegetables and cress

Roasted pork tenderloin with dried ham, served with green beans and creamy potatoes

Raspberry pie with whipped cream

MENU SUPERIOR V.

Mixed vegetable salad with Balkan cheese, virgin olive oil and oregano

Salmon steak served with potato gnocchi and creamy leafy spinach

Young turkey roll with Brussels sprouts, baked mushroom stuffing and butter sauce

Sacher cake

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MENU GOURMET

MENU GOURMET I.

Grilled scampi served with lettuce leaves and toast with butter
Beef consommé with poached quail eggs and fresh vegetables
Duck breast baked with honey sauce, completed with slices of orange and Pommes Paille
Roasted beef sirloin with rosemary, served with potato roll with herbs and broccoli with almonds
Vanilla ice-cream on strawberry slices with pepper caramel and twenty year old
Balsamico vinegar
Coffee with cream or tea with lemon

MENU GOURMET II.

Pâté of duck with port wine and almonds, served with Cumberland sauce and lettuce bouquet
Grilled Norwegian salmon steak on vegetables, served with saffron sauce
Roast veal marinated in herbs with Dijon mustard, served with potato soufflé and
shiitake mushrooms
Cheese selection composed from the best French kinds of cheese, decorated with fresh fruits
Jour chocolate selection from Mr. Pupp
Coffee with cream or tea with lemon

TRADITIONAL CZECH GOURMET MENU III.

Gnocchi from smoked trout parfait with lettuce, served in crispy dough basket
Regional potato soup with white boletuses, decorated with fresh marjoram
Deer sirloin with creamy sauce served with gingerbread dumpling and fresh cranberries
Schmarrn with wild fruits, maple syrup and decorated with wild fruits
Coffee with cream or tea with lemon

MENU GOURMET IV.

Triangle of sea fish smoked on beech wood, served with a caper dip
Goose liver on Calvados served with apple ragout and toast
Raspberry sorbet with cognac
Turkey breast with scampi on lemon grass, served on fresh vegetable tartare,
with cheese pilaf and caviar sauce
Vanilla panna cotta under a caramel wimple, with raspberry sauce and sugared pistachio nuts
Coffee with cream or tea with lemon

MENU GOURMET V.

Beef sirloin carpaccio with chocolate shavings and pepper sorbet, garnished with fresh
pepper berries
Roasted shell of Saint James with asparagus and potato ragout, strong shrimp mousse and
enoki mushrooms
Watermelon sorbet with Bohemia Sekt demi sec
Roasted lamb cutlets with rillettes of lamb leg, served with grilled young vegetables, fresh
spinach and roasted potato slices with fresh rosemary
Coconut creme brulee with dark chocolate Mövenpick ice-cream and warm currant sauce
Selection of best French kinds of cheese with nut bread and fruit jam
(Camembert de Normandie AOC, Livarot, Comté, Epoisses, Fourme d´Ambert)
Coffee with cream or tea with lemon

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TRADITIONAL CZECH MENU

3 course menu

4 course menu

TRADITIONAL CZECH MENU I.

Potato soup with mushrooms and fresh marjoram

Beef goulash á la "Prague butcher style" with young onion, served with bacon dumplings and roasted sausage

Homemade pancakes with cinnamon sugar and wild fruit sauce

TRADITIONAL CZECH MENU II.

Pâté from young roe-calf and rabbit saddle with fresh cranberries and mesclun salad

Roasted Old Bohemian duck with white and red cabbage, a selection of dumplings and potato pancake

Plum cake with cottage cheese and poppy seeds

TRADITIONAL CZECH MENU III.

Young chicken galantine with sweet chestnuts and pistachios, served with mashed apricots

Old Bohemian "Kulajda" soup with fresh dill and poached egg

Pork steak with leafy spinach, roasted potato dumplings and rosemary sauce

Cottage cheese dumplings stuffed with fruits, served with butter and cottage cheese

REGIONAL MENU

3 course menu

4 course menu

REGIONAL MENU I.

Thin slices of boiled smoked beef tongue with vinaigrette from red onion and apples

Carlsbad veal goulash with butter gnocchi

Mr. Pupp's cake with a drop of Carlsbad Becherovka liqueur

REGIONAL MENU II.

Smoked trout from "Brezova" dam with red onion and dill sauce

Ore Mountain's "Kulajda" soup with fresh dill and creamy mousse

Roasted knee of herb piglet completed with stewed cabbage and Carlsbad dumplings

Homemade cheese dumplings filled with chocolate truffles with Becherovka liqueur, strewn with gingerbread crumbs

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VENISON MENU

for 15 and more persons

VENISON MENU I.

Homemade venison pâté with cranberry sauce and crispy corn salad
Strong venison bouillon with liver dumplings and vegetables
Deer steak with crushed juniper with creamy green beans and baked jacket potatoes
Apple pancakes with forest fruits and sour cream

VENISON MENU II.

Hare terrine with blackcurrant sauce
Roasted pheasant breast with rowanberry sauce and chestnuts
Roasted boar meat in a creamy sauce with homemade Carlsbad dumplings and cranberry compote
Potato cake with wild fruits

VENISON MENU III.

Carpaccio from fallow deer saddle with green leaves, Parmesan cheese and crushed pepper
Fine venison cream with roasted meat and herb croutons
Rabbit saddle ragout flavoured with red wine, served with roasted potato pancakes
Marinated saddle of venison in wild spices with homemade potato croquette and roasted vegetables
Hot raspberries with vanilla ice-cream

VEGETARIAN MENU

VEGETARIAN MENU I.

Caprese salad with tomatoes and mozzarella
Grilled Tuscan vegetables with baked garlic and grilled dried tomatoes
Selection of ice-cream with fresh fruits, cream and chocolate

VEGETARIAN MENU II.

Tomato carpaccio with sliced fresh vegetables and vinaigrette from fresh basil and white aceto balsamico
Saffron risotto with black olives, cherry tomatoes and parmesan cheese
Fresh fruit salad with almond slices

VEGETARIAN MENU III.

Terrine from grilled vegetables served on mini mangold
Piquant tomato soup with gnocchi of creme fraiche
Mushroom roll with creamy black root and grilled young potatoes
Cottage cheese and cream cake with blueberries

CHILDREN'S MENU

3 course menu

CHILDREN'S MENU I.

Chicken broth with meat, vegetables and pasta letters

Fresh boiled spaghetti á la Bolognese with cheese

Vanilla pudding with strawberries and whipped cream

CHILDREN'S MENU II.

Fine vegetable cream

Fried chicken schnitzel with potato purée with butter and pickled gherkin

Pancakes with strawberries and vanilla ice-cream

CHILDREN'S MENU III.

Beef bouillon with liver dumplings and vegetables

Pork slices with steamed rice and buttered vegetables

Ice-cream cup with fruits

SUSHI

SUSHI STATION

for 20 or more persons

Japanese variation of nigiri sushi, maki sushi and sashimi, completed with Japanese Wasabi green horseradish, Kikkoman soy sauce, pickled white and rose ginger, slices of fresh and pickled radish

GRILL

GARDEN PARTY ON OUR TERRACE

for 30 or more persons

Grilling of quality meat and fresh vegetables on the lava grill or a large cast iron pan
Selection of piquant sauces and side dishes to the meats prepared by our chef

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CZECH BUFFET

CZECH BUFFET
for groups of 40 and more persons

Carlsbad ham from bone with celery and garlic salad and nuts
Smoked trout from "Březová" dam with red onion and dill sauce
Variation of egg, ham and vegetable aspic jelly
Scraps trilogy completed with homemade rosemary pastry

Salad with slices of smoked beef tongue and vinaigrette from red onion and apples
Salad from fresh and sterilized mushrooms with roasted pork tenderloin

Chicken broth with liver dumplings and vegetables
Traditional potato soup with fresh mushrooms

Roasted pork leg on bone, sliced in front of the guests, completed
with mustard and apple horseradish

Pike fillet roasted on caraway seeds
Roasted chicken roll with mushroom stuffing
Old Bohemian duck roasted until nicely golden
Carlsbad pork goulash
Roast beef larded with bacon and served on cream with wild cranberries

Mashed potatoes with young leek
Bean pods with garlic and bacon
Stewed cabbage prepared from green courgettes
Potato pancakes
Carlsbad dumplings
Fried potato purée

Assortment of the best Czech cheese with grapes and apples

Pancakes with cinnamon sugar, bilberry sauce and sour cream
Freshly baked apple strudel with nuts
South Bohemian cakes filled with poppy seeds, cottage cheese and raisins
Selection of plunder pastry and kolatch cakes
Fresh fruits

Coffee with cream or tea with lemon

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INTERNATIONAL BUFFET WITH CZECH SPECIALITIES

**INTERNATIONAL BUFFET WITH TRADITIONAL CZECH SPECIALITIES
for groups of 60 and more persons**

Decorated plates with smoked, spiced and dried meat
Decorated slices of smoked Scottish salmon
Mozzarella cheese with tomatoes, basil pesto and roasted pine nuts

Salad bar with freshly sliced vegetables, completed with a dressing selection
and various salad components (herb croutons, melted bacon, marinated olives,
Parmesan cheese, sheep's cheese, quails eggs)
Original Caesar salad with chicken breast, garlic croutons and Parmesan
Traditional Greek salad with red onion, olives and Feta cheese

Rich beef "Eintopf" with vegetables
Tomato soup with mascarpone and Parma ham

Slowly roasted Angus beef served with apricot and ginger chutney and pepper sauce
(sliced in front of the guests)

Grilled sea fish variation
Homemade penne rigate with turkey meat and creamy sauce
Beef entrecote Stroganoff

Steamed black and white rice
Gratinated creamy potatoes
Selection of boiled young vegetables with fresh butter

Freshly baked pancakes with forest fruit sauce and hazelnuts
Selection of fruit, chocolate and nut mini desserts from Mr. Pupp's patisserie
Decorated fresh fruits

TRADITIONAL CZECH SPECIALITIES

Prague ham from bone with celery salad and nuts
Homemade pork sausages, blood sausages and pork brawn with vinaigrette
from red onion and apples

Roasted pork saddle with crunchy skin (sliced in front of the guests),
completed with pickled vegetables, apple horseradish and a mustard selection

Beef sirloin with creamy sauce served with homemade Carlsbad dumplings with
pumpkin seeds and cranberry compote

Roasted Czech duck with red cabbage with apples, served with raw potato dumplings
and homemade potato pancakes

Traditional apple strudel with nuts
Selection of plunder and pressed kolatch cakes

**INTERNATIONAL BUFFET
for groups of 40 and more persons**

Vegetable crudités with a selection of delicious dips
Decorated slices of smoked Scottish salmon with dill dip
Selection of venison pâtés from Czech meadows and groves
Mozzarella cheese with tomatoes, basil pesto and roasted pine nuts

Salad bar with freshly sliced vegetables, completed with a dressing selection and various salad components (herb croutons, melted bacon, marinated olives, Parmesan, sheep's cheese, quails eggs)
Original Caesar salad with chicken breast, garlic croutons and Parmesan cheese
Traditional Greek salad with red onion, olives and Feta cheese
Salad with freshly boiled penne rigate, sour cream, dried tomatoes and sugar maize

Rich beef "Eintopf" with vegetables
Tomato soup with mascarpone and Parma ham

Slowly roasted Angus beef served with apricot and ginger chutney and pepper sauce (sliced in front of the guests)
Until nicely golden roasted pork saddle of herb piglet from the Saalow region (sliced in front of the guests)

Fried sea fish
Roasted chicken strips marinated in lemon and herb marinade
Homemade penne rigate with turkey meat and creamy sauce
Veal and thyme lasagne baked with parmesan cheese
Beef entrecote Stroganoff

Steamed black and white rice
Gratinated creamy potatoes
Selection of boiled young vegetables with fresh butter
Roasted jacket potatoes with bacon
Roasted black root with grilled mushrooms

Cheese platter with an assortment of the best kinds of European cheese, decorated with fresh fruit

Crepes Suzette with whipped cream and fresh strawberries
Selection of fruit, chocolate and nut mini desserts from Mr. Pupp's patisserie
Caramel cream with fresh vanilla and whipped cream
Decorated fresh fruits
Variation of Mövenpick ice-cream

Coffee with cream or tea with lemon

INTERNATIONAL BUFFET WITH FLAVORS OF ITALY
for groups of 40 and more persons

Grilled peppers marinated with herbs and garlic in virgin olive oil
Baby mozzarella cheese with cherry tomatoes, basil and grilled ciabatta slices
Parma ham with honeydew melon and fresh figs
Selection of smoked and dried meat, completed with piquant pickled vegetables
Beef carpaccio with rucola and Parmesan cheese

Salad bar with freshly sliced vegetables, completed with a dressing selection and various salad components (garlic croutons, melted pancetta, marinated olives, Parmesan, sheep's cheese, quails eggs, sun dried tomatoes)
Salad with green bean pods and roasted jacket potatoes
Artichoke salad with grilled mushrooms and onion stalk
Salad with freshly boiled pasta, rucola, pine nuts and nut oil

Minestrone vegetable soup
Mushroom cream soup with white bread croutons

Veal neck roasted with black pepper and rosemary
(sliced in front of the guests)
Slowly roasted turkey breast with lemon pepper
(sliced in front of the guests)

Grilled codfish with dried tomato oil
Lamb chop with pancetta and garden vegetables
Chicken breast saltimbocca with Prosciutto Crudo and fresh sage
Tagliatelle with slices of pork tenderloin, spinach leaves and cream and cheese sauce
Lasagne with grilled fresh vegetables and Grana Padano cheese

Grilled vegetables with herbs á la provencale
Boiled rice with flavor of fresh mushrooms
Roasted jacket potatoes
Potato gnocchi

Selection of best European kinds of cheese combined with Italian cheese, nuts and fresh fruits

Homemade Italian tiramisu
Panna cotta with strawberry sauce
Selection of homemade mini desserts from Mr. Pupp's patisserie
Variation of Mövenpick ice-cream
Decorated fresh fruits

**BUSINESS LUNCH BUFFET I.
for groups with 20-50 persons**

Salad with fresh vegetables, sheep's cheese and Greek olives
Salad with rice and grilled vegetables
Mozzarella cheese with piquant dried tomatoes and toast

Chicken broth with cheese pancake
Asparagus cream soup with croutons

Selection of roasted peppers, courgette and tomatoes with olive oil and herbs à la provencale
Grilled salmon steak with salsa verde and potato purée
Homemade pasta with turkey slices and creamy herb sauce
Pink roasted marinated pork tenderloin served with herb butter and paprika rice

Fresh fruit salad on ice
Fresh seasonal fruit

**BUSINESS LUNCH BUFFET II.
for groups of 50 and more persons**

Mini mozzarella with cherry tomatoes, basil pesto and pine nuts
Vegetable crudité with choice of delicious dips
Selection of smoked fish with dill mayonnaise, red onion and lime
Fried chicken wings with piquant marinade and coriander

Traditional Greek salad with red onion, black olives and Balkan cheese
Ice lettuce with yogurt dressing and roasted aubergine
Pasta salad with basil pesto, peeled tomatoes, rucola and parmesan
Mixture of chopped lettuce with blue cheese and roasted cashew nuts

Grilled Atlantic salmon with bernaise sauce
Fried small chicken breast and pork neck schnitzels
Lasagne with beef, tomatoes and parmesan
Lamb goulash with baked red pepper

Potato gnocchi with pancetta and spinach leaves
Grilled young potatoes with fresh chives and caraway
Green beans with bacon, garlic and cream
Mashed potatoes with butter and roasted onion

Choice of home baked mini desserts from Mr. Pupp's patisserie
Decorated freshly sliced fruit