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Menu Suggestion

COFFE BREAK

o coffee tea - no limit o extra: sugar, lemon, milk, cream

o fruit juice 200ml

o mineral water 200ml

o assorted biscuits

Cost: 18,00 PLN / guest brutto

COFFE BREAK LUX

o mini cakes 2pcs

o fresh fruits

 $\begin{tabular}{ll} \circ & coffee, tea no limit \\ \circ & extra: sugar, lemon, milk, cream \end{tabular}$

o fruit juice 200ml

o mineral water 200ml

Cost 25,00 PLN /guest brutto

COFFE AND SANDWICH BREAK

- o assorted canapés / 4pcs
 - with ham and tomato
- with camembert and walnuts
- with cottage cheese, chives and radish
 - with salmon and lemon
 - with eggs and colored caviar
 - o assorted biscuits
 - o coffee, tea no limit
- o extra: sugar, lemon, milk, cream
 - o fruit juice 200ml
 - o mineral water 200ml

Cost 30,00 PLN /guest brutto

COCTAIL

o Snacks 6 portions per person

cheese and grape appetizers
banquet canapés
mini appetizers a la caprese
vol-au-went with stuffing
salmon with melon
chicken roll with walnuts
chop steak filed mushroom
cheese platter

- coffee, tea no limit
- o extras: sugar, milk, lemon, cream
 - o Fruit juice 200ml
 - o white wine/ red wine 100ml
 - o mineral water 200ml
 - o banquet cakes 2pcs

Cost 65,00 PLN / guest brutto

LUNCH

- o fillet from chicken filled cheese In paprika sauce
 - o potatoes dumplings
 - o steamed vegetables
- o lasagna with kohlrabi, spinach and cherry tomatoes
 - o Greek salad with feta cheese
 - o mix bread
 - o mineral water
 - o fruit juice
 - o mini cakes

Cost 60,00 PLN /guest brutto

BANQUET

Main course 1 per person from choice

- pork steak a la Marengo with gratin with potatoes grilled vegetables
- o cabbage roll a vegetables in mushroom sauce
- grilled salmon in spinach island in cheese-cream sauce with penne mix bread

Snack - cold food / 3 psc per person

- salmon at leaf with a guile egg and red caviarpork steak with poultry mousse in colored pepper
 - o chicken roll with spinach and tomatoes
 - o trout at leat with lemon
 - o turkey filled walnuts and dates
 - o pate at puff pastry with Cumberland sauce
 - o asparagus roll in ham
 - o pork neck with horseradish mousse
 - o turkey in Malaga with cherry
 - o chop steak filled mushroom
 - o chicken below leaf with Malaga

Salads / 1psc per person

- broccoli salad with cucumber
- o salad at cos lettuce, anchois and vinaigrette sauce
 - o garlic sauce
 - o Cumberland sauce
 - o mix bread
 - o mix bread roll, butter

coffee Buffet

- o coffee, tea
- o extras: sugar, lemon, milk, cream
 - o mineral water
 - o fruit juice
 - o mini cakes 2psc
- o dessert meringue-date with whipped cream
 - o mix fruit platter
 - o white wine, red wine 100ml/100ml

Cost 100,00 PLN / guest brutto