



**Gala dinner  
Menu proposal**

**Version I\* - 105.00 PLN/person**

**Soup**

Cream of tomato soup with parmesan cheese

**Main course**

Pork chops with mushrooms  
Silesian dumplings  
Red cabbage salad with apple

**Dessert**

Hot Strudel with a scoop of ice cream and whipped cream\*

**Cold plate**

Cured meats platter (3 types of ham)  
Yellow cheese platter  
Seasonal salad  
Crackers with herbal, egg and salmon paste  
In-house pâté  
A variety of breads  
Butter

**Hot supper**

Sour soup in bread

**Beverages**

Water with ice and lemon 0.5l/person  
Fruit juices 0,5 l/person  
Coffee /tea, milk, sugar, lemon – buffet, unlimited

\* The organizer reserves the right to change the item if the group includes more than 40 people

**Version II - 145.00 PLN/person**

**Soup**

Cream of tomato soup with pea puffs

**Main course**

Pork roulade stuffed with bacon, cucumber

and onion 100%  
Pork loin highlander style (baked with  
smoked cheese) 50%  
Crumbed chicken breast with blue cheese and  
black olives 50%

Silesian dumplings 100%  
Baked potatoes 50%  
Fries 50%

Red cabbage salad 100%  
Carrot salad with pieces of orange 50%  
Chinese cabbage salad 50%

### **Dessert**

Vanilla ice cream with seasonal fruit and whipped cream

### **Cold plate**

Cured meats platter (3 types of ham, brawn and salami)  
Yellow cheese platter  
Seasonal salad  
Salad with chicken and pineapple  
Herring in cream  
Chicken galantine  
Cupcakes with different pastes (salmon, cheese, herbs, natural cottage cheese)  
Pâtés in three flavours  
Mixed pickles and cucumbers in brine  
Home-made lard  
Butter  
Bread

### **Hot supper**

Bogratsch with dumplings

### **Beverages**

Water with ice and lemon 0.5l/person  
Fruit juices 0,5 l/person  
Coffee /tea, milk, sugar, lemon – buffet, unlimited

## **Version III - 170.00 PLN**

### **Appetizer**

Baked pâté served with cranberry sauce and thyme toast

### **Soup**

Cream of broccoli soup served with roasted almonds

### **Main course**

Spicy pork loin with layers of bacon  
and mozzarella 100%

Turkey breast baked with juicy pear and  
blue cheese 50%

Salmon roasted with garlic butter 50%

Baked potatoes 100%

Boiled potatoes with butter 50%

Fries 50%

Vegetables from the frying pan 100%

Carrot salad with pieces of orange 50%

Coleslaw 50%

### **Dessert**

Vanilla ice cream with hot raspberries and whipped cream

### **Cold plate**

A platter of cold cuts and meats (3 types of ham, brawn, salami and kabanos sausages,  
roasted pork loin and pork neck with apricot and plum)

A platter of yellow and blue cheeses with nuts and grapes

Luxury salad with iceberg lettuce, melon, strawberries, Parma ham and nuts

Beetroot and roasted sunflower salad

Herring in cream with ground pepper

Chicken galantine

Vegetable galantine

Pepper rolls with cheese and spinach rolls with salmon and cheese filling

Lard with onion and apple

Mixed pickles and cucumbers in brine

Butter

Bread

### **Hot dinner**

Red borscht with croquettes

### **Beverages**

Water with ice and lemon 0.5l/person

Fruit juices 0.5 l/person

Coffee /tea, milk, lemon, sugar – buffet, unlimited

Prices apply for a group of at least 30 people.