



GALA DINNER

Version I - 145.00 PLN

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 - 185.00 PLN

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 - 205.00 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.