



# Banquet and Conference

## *Buffet Selections*



MANDARIN ORIENTAL, PRAGUE  
Nebovidská 459/1, 11800 Prague 1, Czech Republic  
Telephone +420 233 088 888 Facsimile +420 233 088 668  
[www.mandarinoriental.com/prague](http://www.mandarinoriental.com/prague)



## 1. Buffet Selections

A choice of dressings and accompanying sauce, French and Czech bread and butter is included in each selection.

### 1.1. Quick Buffet Selections

(Buffet prices are based upon a minimum of 15 people. For groups with less than 15 people, there is additional charge of 200 – Czk per person)

#### 1.1.1. Quick Buffet Selection 1

40€ per person

- Smoked Scottish salmon, endive and herb salad
- Beef Carpaccio; chargrilled artichokes, French beans and mustard dressing
- Avocado, tomato, mozzarella, basil and olives
- Salmon baked in puff pastry, spinach, creamy parsley sauce
- Chicken stir fry with wok vegetables
- Side dish : steamed rice
- Fruit salad with lime syrup and double cream
- Selection of mini desserts

#### 1.1.2. Quick Buffet Selection 2

40€ per person

- Parma ham with honeydew melon and rocket salad
- Caesar salad, garlic crouton, boiled egg and parmesan cheese
- Shrimp cocktail with avocado and cherry tomatoes
- Pork medallions wrapped in bacon, mushroom ragoût
- Penne pasta with black olive tapenade and grilled zucchini
- Side dish : Creamy potatoes au gratin
- Cheesecake with blueberry sauce
- Selection of crème brûlée

#### 1.1.3. Quick Buffet Selection 3

40€ per person

- Niçoise salad with seared tuna, olives, tomato, French beans and baby gem lettuce
- Roasted beef with marinated vegetables and Parmesan cheese
- Greek salad with feta cheese and black olives
- Beef sauté Stroganoff
- Grilled vegetable lasagne with tomato-basil sauce
- Side dish : Steamed rice with sautéed mushrooms
- Chilled melon salad with mint
- Panna cotta with strawberries & chocolate terrine with sour cherries



## 1.2. Delight Buffet Selections

(Buffet prices are based upon a minimum of 25 people. For groups with less than 25 people, there is additional charge of 200 Czk per person)

### 1.2.1. Delight Buffet Selection 1

48€ per person

- Sashimi of tuna, salmon and swordfish, Asian cress salad
- Marinated scallops, shallot, garlic and coriander – tomato salad
- Vitello tonnato – thinly sliced veal with tuna caper sauce and artichoke salad
- Lettuce leaves salad with grilled zucchini, sun dried tomatoes and Parmesan cheese
- Avocado, tomato, mozzarella & basil and olive oil
  
- Grilled pike perch with julienned vegetables and Gewürztraminer sauce
- Roasted leg of lamb with rosemary & ratatouille vegetables
- Tandoori baked chicken tikka masala
- Cannelloni filled with ricotta and spinach
- Side dishes: basmati rice with raisins and cashew nuts & potato gratin
  
- Selection of tarts: Chocolate, Strawberry, Pear and Almond, Apple
- Selection of mini desserts
- Cups of pannacotta and seasonal fruit compote
- Melon salad with mint

### 1.2.2. Delight Buffet Selection 2

48€ per person

- Carpaccio of salmon with fennel salad
- Tempura prawns, cress salad and soy – lime dressing
- Parma ham & buffalo mozzarella, roast vegetables & balsamic reduction
- Green and red lentil salad with marinated turkey breasts & yogurt dressing
- Roquefort cheese, endive, potato and walnut salad
  
- Salmon and spinach lasagne
- Herb stuffed chicken with creamy tomato sauce and grilled zucchini
- Stir-fried beef fillet, oyster sauce and broccoli
- Side dish: steamed jasmine rice & roasted new potatoes with parsley and shallot
  
- Crème brûlées
- Lemon tart and blackberry compote
- Caramelized pineapple with coconut mousse
- Exotic fruit salad



### 1.2.3. Delight Buffet Selection 3

48€ per person

- Selection of Nigiri & Maki sushi with ginger and soy sauce
- Nicoise salad with seared tuna, olives, tomato, French beans and baby gem lettuce
- Roasted beef with rucola and mushroom salad
- Cous cous salad with tandoori baked chicken
- Caesar salad with garlic crouton, boiled egg and parmesan cheese
  
- Fish and seafood paella
- Veal saltimbocca with Parma ham and grilled vegetables
- Beef braised in red wine with steamed vegetables
- Stir fried noodles with tempura prawns
- Side dish: Spaetzle with bacon & Crushed potatoes with spring onion
  
- Tiramisu & Apple turnover with clotted cream
- Cups of various fruit mousses and chocolate
- Crème caramel with seasonal fruit
- Fresh fruit platter

## 1.3. Theme Buffet Selections

(Buffet prices are based upon a minimum of 30 people. For groups with less than 30 people, there is additional charge of 200 Czk per person)

### 1.3.1. Oriental Buffet

64€ per person

- Tuna tataki with soba noodles & cress salad
- Selection of Nigiri & Maki sushi with ginger and soy sauce
- Tempura prawns, lemon dressing and spicy pineapple salad
- Peking duck salad with pickled vegetables and hoisin sauce
- Chilled Thai beef salad with mint dressing and grapes
- Tossed green vegetables salad with chilli dressing
  
- Salmon teriyaki with shitake mushrooms and bok choi
- Pepper glazed beef with stir fried broccoli & asparagus
- Duck in red Thai curry with litchi
- Nasi goreng, fried rice with shrimps, spring onion and coriander
- Vegetarian fried noodles with sesame crusted tofu
- Jasmine rice
  
- Tapioca pearls with coconut milk and pomegranate
- Coconut panna cotta with lychee compote
- Mango mousse cake
- Milk rice with kumquat
- Exotic fruit salad



### 1.3.2. Indian Buffet

64€ per person

#### **Appetizers**

- Onion Bhaji
- Paneer pakora – home made Indian cheese served with mango salad with coriander
- Chickpea salad
- Marinated swordfish with Indian spices and mung bean salad
- Chicken wings with onion salad and pappadam bread
- Naan bread with tomato sambal and raita

#### **Soup**

- Mulligatawny – vegetarian lentil soup

#### **Mains**

- Tandoori baked chicken tikka masala
- Indian fish curry and dal
- Navaratna khorma – vegetable ragoût
- Byriani rice

#### **Desserts**

- Gulab jamun
- Kheer – rice pudding
- Fruit salad

### 1.3.3. Arab Buffet

64€ per person

#### **Cold Mezze**

- Black & green olives
- Hummus – cooked chickpeas crushed with tahini and lemon juice
- Tabouleh – parsley, tomato, crushed wheat salad
- Arab vegetable salad – tomatoes, cucumber, parsley
- Aubergine salad with parsley and tahini
- Vine leaves stuffed with rice

#### **Hot mezze**

- Falafel
- Kalle Jibne – grilled halloumi cheese with zucchini
- Feta cheese and filo pastry rolls

#### **Grilled fish and halal meat**

- Grilled dorade with biryani rice
- Saffron flavoured halal chicken with roasted potatoes and garlic
- Roasted halal lamb and merguez sausage with grilled vegetables

#### **Sweets**

- Melon salad
- Baklava
- Dates and figs
- Selection of Middle Eastern sweets



### 1.3.4. Traditional Czech Buffet

64€ per person

- Prague ham terrine with horseradish cream and pickled mushrooms
- Smoked trout with apple–potato salad and grain mustard
- Organic farmed goat cheese with herb salad and beetroot
- Cucumber salad with dill
- Chicken galantine with celeriac and carrot salad with toasted walnuts
- Duck terrine with cranberry sauce
- Bohemian potato soup with forest mushrooms
  
- Pan fried trout fillet with chanterelle mushroom ragoût and parsley
- Roast duck with red cabbage and caraway sauce
- Pork schnitzel with lemon
- Roasted organic farmed lamb with lentil, peas and oats ragoût flavoured with marjoram
- Fine bread and parsley dumplings
- Mashed potatoes
- Potato pancakes
  
- Vanilla custard cake with strawberries
- Apple strudel with vanilla ice cream and whipped cream
- Selection of traditional mini desserts
- Bohemian yeast cakes with fruit, poppy seed and quark filling
- Potato–quark ravioli with plum jam filling and walnuts



## Brunch

64€ per person

- Appetizers and salads
- Parma ham with honeydew melon and rucola
- Shrimp cocktail with avocado
- Smoked and marinated salmon with honey mustard dressing
- Roasted beef with grilled vegetables and parmesan cheese
- Insalata tricolore – sliced tomatoes, avocado and mozzarella
- Pasta salad with roasted bell pepper, olives and sun dried tomatoes
- Caesar salad with grilled vegetables, garlic croutons and parmesan cheese
  
- Soup
- Chicken broth with vegetables and homemade noodles
  
- Cooking station
- Omelette station
  
- Hot dishes
- Herb stuffed chicken with vegetable ragoût
- Stir fried beef with bok choy and mushrooms
- Roasted salmon with asparagus, fennel and creamy tomato sauce
- Steamed jasmine rice
- Spinach and ricotta filled caneloni
- Creamy potatoes
  
- Desserts
- Pancakes with whipped cream, berries and maple syrup
- Milk rice with mango and pineapple
- Sacher torte with sour cherries
- Crème brûlée
- Fresh fruit salad



## **Delight Brunch** **Seafood & Roasted meat**

84€ per person

- Appetizers and salads
- Parma ham with honeydew melon and rucola
- Selection of sushi and sashimi with marinated ginger and wasabi
- Tuna tartare with quail egg
- Vitello tonnato with marinated vegetables
- Insalata tricolore – sliced tomatoes, avocado and mozzarella
- Niçoise salad with grilled tuna
- Caesar salad with grilled tiger prawns, garlic croutons and parmesan cheese
  
- Soup
- Lobster bisque with wild rice
  
- Oyster station
- Fine de Claire oysters served with lemon and red wine vinaigrette
  
- Cooking station
- Omelette station
- Phad Thai noodles with tiger prawns
  
- Carving station
- Roasted duck with mushroom stuffing
- Roasted leg of lamb with rosemary sauce
- Grilled baby chicken
  
- Hot dishes
- Seafood yellow curry
- Veal blanket with steamed vegetables
- Beef tournedos with green peppercorn sauce
- Steamed jasmine rice
- Vegetable ratatouille
- Creamy potatoes
  
- Desserts
- Crêpes suzette station with assorted condiments and berries
- Milk rice with mango and pineapple
- Assorted luxury mini desserts
- Selection of crème brûlée & crème caramel
- Panna cotta with strawberries
- Fresh fruit salad



## 1.4. Additional Buffet Items

(Additional items for your buffet selection, for a minimum of 20 people)

### 1.4.1. Sushi and sashimi, 6 pieces per person € 20 per person

- Selection of nigiri and maki sushi, sashimi of salmon, tuna and hamachi fillet, pickled ginger, wasabi and soya sauce

### 1.4.2. Selection of Soups € 6 per person

Choice of one:

- Beef goulash soup
- Czech potato soup with mushroom
- Tom kha gai, Thai chicken soup with coconut milk, straw mushroom, coriander
- French onion soup with gruyère cheese crouton
- Beef consommé, home made noodles and oxtail
- Roast pumpkin soup

## 1.5. Interactive station

(These stations are only available as an addition to your selected buffet menu)

Please note that an additional fee of € 15 will be charged per hour per chef attendance)

### 1.5.1. Oyster station € 10 per person

- Fine de Claire oysters, served with lemon & red wine vinaigrette

### 1.5.2. Carving station

- Beef Wellington with béarnaise sauce € 10 per person
- Roast leg of lamb with rosemary jus € 10 per person
- Roast duck with caraway sauce € 8 per person
- Honey and mustard glaze baked Prague ham € 8 per person

### 1.5.3. Asian station € 10 per person

- Stir fried beef with black pepper sauce
- Stir fried prawns with sweet and sour sauce
- Thai green chicken curry
- Phad Thai noodles with prawns or chicken
- Bakmi goreng, fried egg noodles with chicken

### 1.5.4. Risotto station € 10 per person

Choice of one:

- Mushroom risotto
- Seafood risotto
- Milanese risotto

### 1.5.5. Bouillabaisse station € 10 per person

- Selection of fish and shellfish in saffron broth