



Banquet and Conference

Buffet Selections



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1. Buffet Selections

(Buffet prices are based upon a minimum of 20 people)

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

1.1. General Buffet Selections

1.1.1. Group Selection 1

€ 42 per person

- Smoked Scottish salmon, endive and herb salad, soft water prawns
- Beef Carpaccio; chargrilled artichokes, French beans and mustard dressing
- Avocado, tomato, mozzarella, basil and olives
- Tossed green vegetable salad, chilli dressing
- Roast salmon, bok choy, sweet and sour antiboise sauce
- Supreme of chicken, new season peas, beans
- Side dish : roast potatoes with red onion
- Fruit salad with lime syrup and double cream
- Selection of tarts: Chocolate, Strawberry, Pear and Almond, Apple

1.1.2. Group Selection 2

€ 42 per person

- Thai marinated salmon, soya and chilli dressing, Asian cress salad
- Caesar salad, garlic crouton, boiled egg and parmesan cheese
- Bresaola, wood roast vegetables and baby gem salad
- Poached chicken supreme, tender spinach salad and coronation chicken
- Roast cod, tomato, coriander and basil dressing, poached fennel
- Roast fillet of beef, caramelized endive and red onion with a Madeira sauce
- Side dish : roast new potatoes
- Fruit salad with lime syrup and double cream
- Selection of mini desserts

1.1.3. Group Selection 3

€ 42 per person

- Tuna sashimi salad with Japanese dressing
- Blackened chicken leg and baby gem salad with honey cashews; sweet mustard dressing
- Tomato, buffalo mozzarella, rocket, parmesan and balsamic
- Tossed green leaves
- Grilled fillet of salmon, asparagus, fennel and hollandaise sauce
- Roast best end of lamb, ratatouille vegetables, tomato and basil jus
- Side dish : potato gratin
- Fruit salad with lime syrup and double cream
- Selection of mini desserts

1.1.4. Standard Selection 1

€ 48 per person

- Carpaccio of tuna, salmon and swordfish, Asian cress salad
- Marinated scallops, shallot, garlic and coriander salad
- New potatoes, Frankfurt sausage and grain mustard salad
- Confit of duck, mixed herb and shallot, taleggio and endive salad
- Caesar salad with garlic crouton, boiled egg and parmesan cheese
- Avocado, tomato, mozzarella, basil and olive
- Dover sole, scallops, mussels, prawns and asparagus with Gewürztraminer sauce
- Roast best end of lamb, ratatouille vegetables, tomato and basil jus
- Tandoori chicken, naan bread, onion and coriander salad
- Cannelloni filled with ricotta and zucchini
- Side dishes; steamed jasmine rice and potato gratin
- Selection of tarts: Chocolate, Strawberry, Pear and Almond, Apple
- Selection of mini desserts
- Cups of pannacotta and seasonal fruit compote

1.1.5. Standard Selection 2

€ 48 per person

- Marinated squid, lemon, coriander, chilli and soya, soba noodle salad
- Tempura prawns, lemon dressing and green salad
- Parma ham, roast vegetables, parmesan and balsamico
- Poached chicken supreme, tender spinach salad and coronation chicken
- Tossed green vegetable salad, chilli dressing
- Avocado, tomato, mozzarella, basil and olive
- Grilled fillet of salmon with asparagus, fennel and hollandaise sauce
- Supreme of chicken, new season peas, beans and red onions
- Stir-fried beef fillet, oyster sauce and broccoli flower/ floret?
- Vegetarian lasagne with tomato sauce
- Side dish: steamed jasmine rice and roast new potatoes
- Crème brûllées
- Lemon tart and blackberry compote
- Selection of mini desserts

1.1.6. Standard Selection 3

€ 48 per person

- Thai marinated salmon, soya and chilli dressing, Asian cress salad
- Nicoise salad with seared tuna, olives, tomato, French beans and baby gem lettuce
- Carpaccio of beef, shitake mushroom, soya dressing and rucola salad
- Lemon poached chicken with coronation chicken and mixed lettuce
- Tomato, buffalo mozzarella, rocket, parmesan and aged balsamic
- Caesar salad with garlic crouton, boiled egg and parmesan cheese
- Roast fillet of monkfish, runner beans, tomato and chive butter sauce
- Veal tenderloin, glazed carrots and sage butter sauce
- Stir fried chicken, Chinese vegetables with sweet and sour sauce
- Wild mushroom lasagne with taleggio fondue
- Side dish: steamed jasmine rice and crushed potatoes with spring onion
- Tiramisu
- Cups of various fruit mousses and chocolate
- Selection of mini desserts

1.1.7. Premium Selection 1

€ 60 per person

- Smoked salmon, fresh water prawns, endive and herbs salad
- Carpaccio of tuna, salmon and swordfish with Asian cress salad
- Marinated scallops, shallot, garlic and coriander salad
- New potatoes, Frankfurt sausage and grain mustard salad
- Confit of duck, mixed herb with shallot, taleggio and endive salad
- Caesar salad with garlic crouton, boiled egg and parmesan cheese
- Avocado, tomato, mozzarella, basil and olive
- Dover sole, scallops, mussels and prawns and asparagus with Gewürztraminer sauce
- Roast best end of lamb, ratatouille vegetables, tomato and basil jus
- Tandoori chicken, naan bread, onion and coriander salad
- Pork medallion, caramelized apple and calvados sauce
- Cannelloni filled with ricotta and zucchini
- Side dishes; steamed jasmine rice and potato gratin
- Fruit salad with lime syrup and double cream
- Selection of tarts: Chocolate, Strawberry, Pear and Almond, Apple
- Vanilla pannacotta, strawberry compote
- Apple turnover with clotted cream

1.1.8. Premium Selection 2

€ 60 per person

- Thai marinated salmon, soya and chilli dressing, Asian cress salad
- Fried soft shell crab tempura, wasabi dressing and mizzuna salad
- Parma ham, roast vegetables, parmesan and balsamico
- Peking duck, spring onion and cucumber salad with hoi sin sauce
- Chilled Thai beef salad, mint dressing and grapes
- Grilled asparagus, zucchini, tomato and parmesan cheese
- Tossed green vegetable salad with chilli dressing
- Black cod in miso marinade, Asian cress salad
- Roast fillet of beef, caramelized endive and red onion, Madeira sauce
- Chicken in Thai green curry, Thai basil and aubergine
- Tossed penne pasta, tomato sauce, coriander and poached prawns
- Wok fried tofu and stir fried vegetables
- Side dishes: steamed jasmine rice and roast new potatoes
- Mixed berries and crème fraîche
- Vanilla sugar crusted crème brûllées
- Lemon tart and blackberry compote
- Selection of mini desserts

1.1.9. Premium Selection 3

€ 60 per person

- Tuna sashimi salad with Japanese dressing
- Marinated scallops, shallot, garlic and coriander salad
- Tempura prawns with lemon dressing and green salad
- Beef Carpaccio; chargrilled artichokes, French beans and mustard dressing
- Blackened chicken leg and baby gem salad with honey cashews; sweet mustard dressing
- Caesar salad with garlic crouton, boiled egg and parmesan cheese
- Roquefort cheese, endive, potato and shallot salad
- Roast fillet of salmon, bok choy, sweet and sour antiboise sauce
- Prawns in Thai red curry with Thai basil and eggplant
- Roast best end of lamb, ratatouille vegetables, tomato and basil jus
- Blackened beef and Singapore noodles
- Wild mushroom lasagne with taleggio fondue
- Side dishes: steamed jasmine rice and mashed potatoes
- Selection of éclairs
- Tiramisu
- Apple strudel
- Assorted mini desserts

1.1.10. Deluxe Selection 1

€ 68 per person

- Squid marinated in lemon, coriander, chilli and soy with soba noodle salad
- Carpaccio of tuna, salmon and swordfish, Asian cress salad
- Smoked salmon, fresh water prawns, endive and herb salad
- New potatoes, Frankfurt sausage and grain mustard salad
- Avocado, tomato, mozzarella, basil and olive
- Poached chicken supreme, tender spinach salad and coronation chicken
- Bresaola, wood roast vegetables and baby gem salad
- Tossed green vegetable salad, chilli dressing
- Salmon trout on sauté spinach with almond butter sauce
- Grilled prawns and scallops with green pea pureé, lemon and garlic sauce
- Twice cooked pork belly, braised cabbage and cumin sauce
- Wok fried chicken, Asian vegetables, oyster sauce
- Vegetarian lasagne with tomato sauce
- Stir fried vegetables with sesame crusted tofu
- Side dishes: steamed jasmine rice and buttered potatoes
- Cups of pannacotta and seasonal fruit compote
- Bread and butter pudding with crème anglaise
- Apple turnover with clotted cream
- Assorted mini desserts
- Fruit salad with lime syrup and double cream

1.1.11. Deluxe Selection 2

€ 68 per person

- Tuna tataki, boiled egg, beetroot reduction and Asian cress
- Home made marinated salmon with dill and mustard dressing
- Thai seafood salad with glass noodles
- Grilled chicken salad, cucumber, crispy lettuce with spicy soya and peanut dressing
- Beef Carpaccio; chargrilled artichokes, French beans and mustard dressing
- Roquefort cheese, endive, potato and shallot salad
- Grilled asparagus, zucchini, tomato and parmesan cheese
- Caesar salad with garlic crouton, boiled egg and parmesan cheese
- Roast fillet of monkfish, runner beans, tomato and chive butter sauce
- Tempura prawns with lemon dressing and Japanese salad
- Tandoori chicken and naan bread with onion and coriander salad
- Veal tenderloin with glazed carrot and sage butter sauce
- Penne pasta with tomato and mozzarella
- Wok fried tofu and stir-fried vegetables
- Side dishes: basmati rice and mashed potatoes
- Mixed berries and crème fraîche
- Vanilla sugar crusted crème brûllées
- Selection of tarts: Chocolate, Strawberry, Pear and Almond, Apple
- Assorted mini desserts
- Mango, pineapple and papaya salad

1.1.12. Deluxe Selection 3

€ 68 per person

- Home made marinated salmon, dill and mustard dressing
- Thai seafood salad with glass noodles
- Nicoise salad with seared tuna, olives, tomato, French beans and baby gem lettuce
- Parma ham, roast vegetables, parmesan and balsamic
- Beef salad with cucumber, cherry tomato, crispy lettuce and soya lime dressing
- Tomato, buffalo mozzarella, rocket, parmesan and aged balsamic
- Tossed green vegetable salad in chilli dressing
- Roquefort cheese, endive, potato and shallot salad
- Dover sole, scallops, mussels and prawns with? asparagus and Gewürztraminer sauce
- Wok fried prawns and root vegetables in sweet and sour sauce
- Chicken in Thai green curry with Thai basil and aubergine
- Pork medallion, caramelized apple and Calvados sauce
- Wild mushroom lasagne with taleggio fondue
- Braised provencale vegetables, tomato and olives
- Side dishes: steamed jasmine rice and crushed potatoes with spring onions
- Cups of pannacotta and seasonal fruit compote
- Chocolate, pistachio, vanilla crème brûllées
- Tiramisu
- Apple strudel
- Assorted mini desserts

1.2. Theme Buffets

(Buffet prices are based upon a minimum of 20 people)

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

1.2.1. Oriental Buffet

€ 75 per person

- Thai seafood and glass noodle salad with coriander, chilli and lime dressing
- Marinated salmon with ginger and lemon grass, soya sauce
- Tuna sashimi salad with Japanese dressing
- Chilled Thai beef salad with mint dressing and grapes
- Tempura prawns, lemon dressing and green salad
- Grilled chicken salad, cucumber, crispy lettuce, spicy soya and peanut dressing
- Tossed green vegetables salad with chilli dressing
- Wok fried sole, asparagus and black bean sauce
- Stir fried prawns and Chinese vegetables with sweet and sour sauce
- Stir fried beef fillet, oyster sauce and broccoli flower/florets?
- Crispy roast Peking duck, cucumber and spring onion with hoi sin sauce
- Stir fried vegetables with sesame crusted tofu
- Nasi goreng, fried rice with shrimps, spring onion and coriander
- Phad Thai noodles with chicken, tamarind sauce and ground peanuts
- Pancake filled with sweet red bean paste
- Coconut pannacotta with lychee compote
- Mango mousse cake
- Tartlet with assorted exotic fruit
- Selection of mini desserts

1.2.2. Traditional Czech Buffet

€ 65 per person

- Prague ham with horseradish cream and pickled gherkin
- Rolled pancakes filled with pike perch and spinach
- Assortment of Bohemian cold cuts and cheese
- Bohemian potato salad
- Egg salad with cress
- Marinated Hermelin cheese
- 'Utopenci' marinated sausage in brine
- Sopsky salad
- Beef goulash, bacon, mushrooms and onion
- Roast duck with red cabbage and cumin sauce
- Pan fried trout fillet, almond butter sauce
- Beef fillet 'svickova'
- Assorted Czech dumpling
- Mashed potatoes
- Selection of Czech desserts, 'kolace', 'puncovy dort' and Czech mini desserts
- Pancake with assorted filling
- Apple strudel with vanilla ice cream and whipped cream

1.3. Additional Buffet Items

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

1.3.1. 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

1.3.2. Selection of Soups € 8 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 gruyere cheese crouton
- Beef consommé, home made noodles and oxtail
- Roast pumpkin soup

1.4. 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)

1.4.1. Oyster station € 8 per person

- Fine de Claire oysters, served with red wine vinaigrette

1.4.2. Carving station

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

1.4.3. 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

1.4.4. Risotto station € 10 per person

Choice of one:

- Mushroom risotto
- Seafood risotto
- Milanese risotto

1.4.5. Bouillabaisse station € 10 per person

- Selection of fish and shellfish in saffron broth