



BUFFET MENU SELECTION

For groups with less than the required number of persons, an additional charge of €8 per person will apply. A choice of dressings and accompanying sauces, and French and Czech bread and butter, are included in each selection.

QUICK BUFFET MENU SELECTION

€42 per person

served for a minimum of 15 persons

Quick Buffet Menu Selection 1

Grilled vegetable tartare with goat cheese
Smoked trout with marinated root vegetable salad
Beef carpaccio, grilled artichokes, French beans, mustard dressing

Grilled pike perch with dill sauce
Beef braised in red wine with steamed vegetables
Potato pancake

Pineapple carpaccio with mint chutney
Chocolate date pudding
Yoghurt lemon cake

Quick Buffet Menu Selection 2

Sliced Bresaola with fennel, red chard leaf salad
Chickpea, coriander, tomato salad with red onion
Celeriac carrot salad with caramelised walnut

Grilled cod fish with sautéed spinach, raisins and pine nuts
Eggplant lamb moussaka
Roasted potatoes with shallots

Raspberry cake with white chocolate
Seasonal fruit crumble cake
Fruit cocktail salad

Quick Buffet Menu Selection 3

Deep-fried calamari salad, avocado, tomato, rocket salad
Salad selection: mixed green leaves, tomato, mixed grilled vegetables
Honey mustard vinaigrette, balsamic vinaigrette, olive oil
Root vegetable salad with marinated turkey breast

Grilled trout with lemon butter sauce
Chicken roulade with chestnut, mushroom ragout
Gratin mashed potatoes

Pear strudel with cinnamon and quark cream
Caramelised pineapple with vanilla mousse
Melon salad with mint



Quick Buffet Menu Selection 4

Asian root salad with physalis, prawn tamarind dressing
Peking duck salad with hoisin sauce
Bulgur salad with coriander, raisins, cashew nuts

Grilled salmon steak with seaweed salad, teriyaki glaze
Chicken tikka masala with pappadam bread, raita
Basmati rice

Sweet sticky rice with coconut milk
Carrot ginger cake
Citrus salad

Quick Buffet Menu Selection 5

Glass noodle salad with bamboo shoots, pineapple
Marinated salmon, fennel salad, mustard dressing
Bean and lentil salad with sour vegetables

Seafood lasagna with zucchini
Stir-fried pork with ginger, celery, spring onion, sweet and sour sauce
Egg vegetable rice pilaf

Tapioca pearls with mango
Pistachio tiramisu
Exotic fruit salad

DELIGHT BUFFET MENU SELECTION

€50 per person

served for a minimum of 30 persons

Delight Buffet Menu Selection 1

Green bean, mushroom and artichoke salad, pumpkin seeds
Mixed leaf salad with honey ricotta, pistachio nuts, pears
Fennel asparagus salad with goat cheese
Tuna sashimi with quail egg, cucumber, orange, red onion salad
Prague ham terrine with pickled vegetables, horseradish

Grilled cod fish with steamed vegetable ragout
Crispy duck leg confit, sautéed red cabbage onion salad, orange and ginger glaze
Indian spices butter chicken
Eggplant-filled ravioli with ricotta, sweet peppers, black olive ragout

Potato fondant
Steamed basmati rice

Selection of mini desserts

Pistachio cake
Mango tapioca pudding
Melon mint salad



Delight Buffet Menu Selection 2

Quinoa vegetable salad with local cheese
Marinated prawns with salsify, grilled leeks
Lettuce salad with Parmesan, pine nuts
Roast beef with grilled baby gem salad, semi-dried tomatoes
Ginger lemongrass-marinated salmon, Asian cress salad

Grilled salmon trout with sautéed creamy leeks
Indian baked lamb leg with chickpea, onion ragout
Stir-fried egg noodles with tofu and prawns
Seafood lasagna with zucchini

Steamed jasmine rice
Grilled parsley potatoes

Deep-fried banana spring roll with salty caramel
Raspberry cake with white chocolate
Seasonal fruit crumble cake
Fruit cocktail salad

Delight Buffet Menu Selection 3

Seaweed salad with udon noodles
Grilled vegetable salad with goat cheese
Smoked trout with marinated root vegetable salad
Deep-fried calamari salad, avocado, tomato, rocket salad
Root vegetable salad with marinated turkey breast

Grilled sea bass with yellow curry
Pork loin with balsamic glaze, artichoke, semi-dried tomato ragout
Stir-fried beef with egg noodles, ginger glaze
Egg vegetable biryani rice

Onion rice with coriander
Roasted parsley potatoes

Chocolate cake, cherries
Lemongrass panna cotta with kumquat
Profiteroles with vanilla cream and caramel
Coconut sticky rice with mango



Delight Buffet Menu Selection 4

Beetroot, endive salad with goat cheese, caramelised nuts
Crispy salad of salmon, green beans, cashew nuts
Beef bresaola with fennel and baby gem salad
Roasted farmed whole chicken with grilled vegetables, lemon rosemary glaze
Scallop tataki with orange lemongrass sauce, glass noodle salad

Fish and seafood paella
Veal saltimbocca with Parma ham and grilled vegetables
Beef rendang – beef in coconut cream, onions, garlic, bay leaves, cinnamon, galangal
Eggplant Parmigiana, mozzarella, basil tomato sauce

Grilled Parmesan polenta
Jasmine rice

Apple cinnamon cake
Mango white chocolate cake
Lemon meringue tartlets
Fruit cocktail salad

Delight Buffet Menu Selection 5

Seafood salad with dill lemon dressing
Beef tataki with somen noodle salad, soba dressing
Chickpea, coriander, tomato salad with tandoori chicken
Celeriac carrot salad with caramelised walnut
Korean kimchi salad

Grilled pike perch with bok choy, yuzu sauce
Chicken roulade with chestnut, mushroom ragout
Korean pork bulgogi with sautéed vegetables
Vegetable lasagna

Stir-fried rice with vegetables
Parmesan potato gratin

Pistachio tiramisu
Carrot cake
Pear cinnamon strudel
Exotic fruit salad with mint



THEMED BUFFET MENU SELECTION

served for a minimum of 30 persons

€67 per person

Traditional Czech Buffet Menu

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 roasted walnuts
Duck terrine with cranberry sauce
Bohemian potato soup with forest mushrooms

Pan-fried trout fillet with chanterelle mushroom ragout and parsley
Roast duck with red cabbage and cumin sauce
Pork schnitzel with lemon
Roast organic farmed lamb with lentil, pea and oat ragout 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

Oriental Buffet Menu

Tuna tataki with soba noodles and cress salad
Selection of nigiri and 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 vegetable salad with chilli dressing

Salmon teriyaki with shiitake mushrooms and bok choy
Pepper-glazed beef with stir-fried broccoli and asparagus
Duck in red Thai curry with litchis
Nasi goreng, fried rice with shrimps, spring onions 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



Indian Buffet Menu

Onion bhaji
Paneer pakora (homemade 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

Mullighatani (vegetarian lentil soup)

Tandoori baked chicken tikka masala
Indian fish curry and dall
Navratan korma (vegetable ragout)
Biryani rice

Gulab jamun
Kheer (rice pudding)
Fruit salad

Arabian Buffet Menu

Cold Mezze

Black and green olives
Hummus – cooked chickpeas crushed with tahini and lemon jus
Tabouleh – parsley, tomato, crushed wheat salad
Arabian 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



ADDITIONAL BUFFET ITEMS

served for a minimum of 20 persons

Sushi and sashimi Six pieces per person **€20 per person**

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

Selection of Soups **€6 per person**

Beef goulash soup
Czech potato soup with mushrooms
Tom kha gai, Thai chicken soup with coconut milk, straw mushrooms, coriander
French onion soup with Gruyere cheese crouton
Beef consommé, homemade noodles and oxtail
Roast pumpkin soup

INTERACTIVE STATION

Interactive stations are only available as an addition to your selected buffet menu. Please note that an additional fee of €15 per hour will be charged per chef attendance in addition to the price stated.

Oyster station **€10 per person**

Fine de Claire oysters, served with lemon and red wine vinaigrette

Bouillabaisse station **€10 per person**

Selection of fish and shellfish in saffron broth

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

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-glazed baked Prague ham **€8 per person**

Risotto station

Mushroom risotto **€10 per person**
Seafood risotto **€10 per person**
Milanese risotto **€10 per person**