

Wedding Menus for 2012



Choosing the wedding menu is probably one of the most difficult decisions a young couple has to make during the ceremony organization phase. To meet your expectations and perhaps help you a bit in this field we selected tantalizing dishes to prepare exquisite menus in three price categories: 190 PLN, 220 PLN and 250 PLN gross. In each of the categories you can find three alternative menu proposals, which - of course - you can modify and combine according to your own individual taste and needs. All prices include flower decorations, table and buffet embellishments as well as full waiter services.



Wedding Menus for 2012



190pln/pers	MENU I	MENU II	MENU III
Welcome	A glass of sparkling wine/person; bread & salt	A glass of sparkling wine/person; bread & salt	A glass of sparkling wine/person; bread & salt
Appetizer	Mixed lettuces with olive oil and balsamic vinegar	A piece of homemade meat pie with cranberry sauce	Chicken flakes served on a crisp salad
Soup	Royal chicken soup with homemade noodles	Broccoli soup with sour cream and roast almonds	Tomato cream soup with basil oil
Main course	Grilled chicken breast in butter sauce	Steamed ham in cumin sauce	Turkey roll stuffed with leek and bacon in herb sauce
Side dish I	Potato puree with dill	Roast potatoes with herbs	Rice with green peas
Side dish II	A bouquet of boiled vegetables	Green beans in butter and breadcrumbs	Honey carrots
Dessert	Hot apple pie with a scoop of vanilla ice-cream	Vanilla ice-cream served together with hot raspberry mousse	Dark chocolate mousse with cherry sauce
Warming dish I	Zurek (sourdough cream soup) with white sausage and eggs	Traditional beetroot soup with a meat pie	Ukrainian beetroot soup
Warming dish II	Bogracz (Hungarian goulash soup)	Beef Stroganoff soup	Hungarian Chicken Paprikas (csirkepaprikás)
Cold plate	Assortment of cheeses with nuts and grapes; roast meats: pork loin with prunes, turkey with apricots; Old Polish cold meats and sausages with sauces; chicken with sweet-and-sour sauce, cocktail tomatoes with mozzarella cheese and balsamic oil, tomato wedges stuffed with tuna and capers, trout jelly, herrings in highlander style, Old Polish 'Mathias' filleted herring; homemade pickles (peppers, autumn squashes, mushrooms), traditional vegetable salad, royal chicken salad, white and wholegrain bread, assortment of fruits, three cakes to choose from: cheesecake, apple pie, poppy seed cake, chocolate honey-cake, jelly pie.		
Beverages	Tea, coffee, juices, mineral water, soft drinks no limitation	Tea, coffee, juices, mineral water, soft drinks no limitation	Tea, coffee, juices, mineral water, soft drinks no limitation

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220pln/pers	MENU IV	MENU V	MENU VI
Welcome	A glass of sparkling wine with a sweet raspberry/person, mini sandwiches (2/person), bread and salt	A glass of sparkling wine with a sweet raspberry/person, mini sandwiches (2/person), bread and salt	A glass of sparkling wine with a sweet raspberry/person, mini sandwiches (2/person), bread and salt
Appetizer	Smoked salmon served on mixed lettuces with dressing	Turkey rolls stuffed with spinach and sun-dried tomatoes, served with dressing	White fish marinated with red onions and dill
Soup	Beef broth with kołduny (traditional Lithuanian dumplings stuffed with meat)	Pork sirloin in green-pepper sauce	Mushroom soup with a scent of thyme, served together with kluseczki (small dumplings)
Main course	Pork loin roll stuffed with sun-dried tomatoes and black olives - served in cream sauce	Pork sirloin in green-pepper sauce	Grilled salmon steak with caper sauce
Side dish I	Gnocchi	Homemade wedges	White and wild rice mix
Side dish II	Pork loin roll stuffed with sun-dried tomatoes and black olives - served in cream sauce	Yellow beans in butter	Boiled broccoli and cauliflower with butter
Dessert	Tiramisu	Cheesecake with almonds in hot chocolate	White chocolate Malibu dessert
Warming dish I	Chicken in mustard-and-pepper sauce served with zapiekanka ziemniaczana Royal (traditional dish of sliced baked potatoes with onion, cheese etc.)	Roast turkey with wine sauce, served with Royal vegetables	Pork loin roast with dried tropical fruits and fig sauce, served with baked potatoes
Warming dish II	Hunter goulash with kluseczki (small dumplings)	Honey glazed pork ribs with hałuski dworskie (small sliced potato dumplings)	Pierogies with bacon and spinach
Warming dish III	Cream of parsley and celery soup	White beans cream soup with bread toasts	Dill soup with small square noodles
Cold plate	Assortment of traditional and blue cheeses; roast bacon roll; turkey stuffed with sun-dried tomatoes and leek; roast pork loin with herbs; traditional meats and sausages with sauces; sun-dried plums wrapped in crispy bacon; cocktail tomatoes with mozzarella; salmon jelly; smoked mackerel; homemade pickles (peppers, autumn squashes, mushrooms); spicy beef salad; smoked chicken Hawaii salad; Greek salad; white and wholegrain bread, assortment of fruits, three cakes to choose from: cheesecake, apple pie, poppy seed cake, chocolate honey-cake, jelly pie.		
Beverages	Tea, coffee, juices, mineral water, soft drinks no limitation	Tea, coffee, juices, mineral water, soft drinks no limitation	Tea, coffee, juices, mineral water, soft drinks no limitation

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250pln/pers	MENU VII	MENU VIII	MENU IX
Welcome	A glass of sparkling wine with a sweet raspberry/pers, tartines (2/pers), bread & salt	A glass of sparkling wine with a sweet raspberry/pers, tartines (2/pers), bread & salt	A glass of sparkling wine with a sweet raspberry/pers, tartines (2/pers), bread & salt
Appetizer	Royal prawns with garlic	Salmon tartar or steak tartar	Liver mousse with red wine sauce
Soup	Forest mushroom soup in a bread bowl	Pheasant broth, served with truffle dumplings	Crab soup with cream
Main course	Pike-perch fillet, served on spinach and forest mushrooms	Tenderloin Wellington in French puff pastry dough	Pork sirloins in white wine sauce with Dijon mustard
Side dish I	Potato lasagna with parmesan	Potatoes 'duchessa'	Baked potatoes with bacon
Side dish II	Carrot puree with coriander	Marinated zucchini slices	Baked vegetables with butter and herbs
Dessert	Yogurt dessert with raspberries	Fresh fruits Romanoff	Orange parfait with citrus marmalade
Warming dish I	Poultry sirloins baked with peppers, served with baked potatoes and herbs	Pork roast in lovage broth	Brandy marinated turkey with oranges and tarragon, served with white rice
Warming dish II	Gjuwecz with meat (traditional Slavic dish, similar to Hungarian goulash)	Escalopes served with crisp bacon salad and tangerines	Casserole with lemon chicken, potatoes and black beans
Warming dish III	Cheese and onion soup	Cream of chickpea soup with parmesan	Vegetable soup with basil pesto
Cold plate	Assortment of fine cheeses; assortment of fine cold cuts and smoked meats with sauces; pepper crusted roast beef; pork ham with sage; honey-glazed steamed pork loin stuffed with apricots; hot smoked salmon; prawn cocktail; cocktail tomatoes with mozzarella; garlic marinated artichokes; marinated cucumbers and mushrooms; chicken salad served with melon; Niece tuna salad; Andalusian salad with peppers and red onion; white and sourdough bread; fresh fruit baskets; three cakes to choose from: Vienna cheesecake, nut cake, yogurt cake with fruits, crumb apple pie, poppy seed crumble cake.		
Beverages	Tea, coffee, juices, mineral water, soft drinks no limitation	Tea, coffee, juices, mineral water, soft drinks no limitation	Tea, coffee, juices, mineral water, soft drinks no limitation