Buet

MENU

COMPOSE YOUR OWN BUFFET
Soups | one to choose

• Polish soup with peas, bacon and sausage
• Zucchini cream with roasted almond flakes
• Cream of green vegetables
• French onion soup with thyme and croutons
• Cauliflower cream with butter and croutons
• Asian tom-kha-kai soup with chicken

Meat dishes | one to choose

• Roast pork neck with hunter's sauce
• Burgundy pork stew in red wine
• Baked ham with wine sauce and french mustard
• Chili con carne with black and red beans
• Turkey in caramel-cinnamon sauce with figs
• Roasted duck leg in cranberry sauce

Fish dishes | one to choose

• Limanda stewed in tomato sauce
• Cod in a wine-butter sauce
• Myruna fish in butter-lemon sauce
• Pollock in breadcrumbs with grilled lime
• Trout with butter and parsley
• Fish meatballs in dill sauce

Pasta and vegan dishes | one to choose

• Spinach lasagna with dried tomato sauce
• Beetroot meatballs
• Dumplings with potatoes and cottage cheese
• Tortellini with mushrooms
• Pancakes with apples in chocolate sauce
• Vegetable spring rolls with sweet chili sauce
Additions | three to choose

- Potato dumplings
- Potatoes baked in herbs
- Steamed vegetables
- Barley with leek
- Silesian noodles
- Honey caramelized carrots
- Butter gnocchi
- Young potatoes with dill
- Beetroots caramelized in honey
- Cous cous
- Celery and potato puree
- Red cabbage with apple
- Fries

Salad bar to your own composition

- Tomato
- Cucumber
- Olives
- Mixed lettuce
- Feta cheese
- Pickles
- Salad dressings

Dessert buffet

- Homemade cakes - 3 types
Served

Gdańsk - City Centre
Appetizers

- Mini salad with avocado and azure cheese, with balsamic dressing
- Beetroot carpaccio with feta cheese on rucola, pistachio sprinkles and flavoured olive oil
- Parma ham with melon and salad
- Gravlax salmon with salad mix, pomegranate and lime

Soups

- Pepper and tomato cream with pea puff
- Lemon soup with chicken and root vegetables
- Cream of green vegetables
- French onion soup with thyme and croutons

Main dish

- Chicken supreme on carrot and potato puree in Italian sauce with stewed green beans and butter
- Pork tenderloin sous vide in chanterelle sauce, with potato meringue and green brussel sprouts with black sesame
- White ocean fish fillet with lemon sauce, spinach and gorgonzola, potato and celery puree with grilled cherry tomatoes
- Halibut steak baked on a vegetable trio with pumpkin gnocchi
Desserts

- Almond tart with caramel and nuts
- Mini chocolate cake with fruit and mango mousse
- Tartlet with raspberries / strawberries
- Salted caramel tart
Finger food MENU

Holiday Inn
AN IHG® HOTEL
GDAŃSK - CITY CENTRE
Cold

- Mozzarella / cherry tomato / spinach / pesto
- Mini Greek Salad
- Herring at Gypsy style
- Herring / salsa
- Falafel beetroot / vege
- Vol-au-vent with humus
- Vol-au-vent with meat paste
- Vol-au-vent with fish paste
- Smoked duck breast with arugula / cranberry
- Tartinka with crayfish necks mousse
- Salmon on pumpernickel / mascarpone mousse
- Prawn in panko / mango chili mousse
- Parma ham / melon
- Mini pasta paste with basil pesto
- Salmon cake

Warm

- Bellarosa or truffle potatoes with gorgonzola / roquefort
- Melanzame parmigiana- eggplant with parmesan in tomato sauce
- Pork souvlaki with lemon and bear’s garlic aromas
- Mini chicken shashlik with baby carrot
- Mini tortilla with chicken, asparagus and mozzarella cheese
- Mini salmon shashlik with pineapple
- Mini crème brulée
- Mini panna cotta
- Chocolate mousse
- Mini Tiramisu
- Chia on coconut milk with mango mousse

Desserts
Gala dinner

Menu
<table>
<thead>
<tr>
<th>Served menu</th>
<th>Hot dishes on the buffet</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Beef broth with rice noodles and coriander</td>
<td>• Pork tenderloin in bacon with pepper sauce</td>
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<tr>
<td>• Halibut fillet with spinach, beetroot, and grilled lime</td>
<td>• Baked cod fillet with mushroom sauce</td>
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<tr>
<td>• Brulee cheesecake, Italian meringue, fruit mousse</td>
<td>• Baked sweet potatoes marinated in herbs</td>
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<td></td>
<td>• Grilled vegetables marinated in balsamic vinegar</td>
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</tbody>
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<th>Cold dishes on the buffet</th>
<th>Dessert buffet</th>
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<td>• Salad buffet for your own composition</td>
<td>• Mini flavored cupcakes</td>
</tr>
<tr>
<td>• Caprese salad</td>
<td>• Creme brulee</td>
</tr>
<tr>
<td>• Roast meats with sauces</td>
<td>• Chocolate mousse</td>
</tr>
</tbody>
</table>
Menu II

Served menu

- Salmon marinated in lemon with pepper and on field lettuce with pomegranate
- Cream of zucchini with smoked meat and goat cheese
- Lamb saddle on potato rosti and cranberry sauce
- Pear sorbet with strawberry-mint sauce

Hot dishes on the buffet

- Mushroom soup
- Confit duck leg, forest fruit sauce
- Sole fish fillet on leeks with lemon sauce
- Cheese au gratine casserole
- Couscous groats with sugar peas
- Two-color green beans

Cold dishes on the buffet

- Salad buffet for your own composition
- Caprese salad
- Rollmops
- Herring with apple
- Roast meats with sauces

Dessert buffet

- Panna cotta with mango mousse
- Tiramisu mousse
- WZ cookie
- Fruit tart
Menu III

Served menu

• Mushroom ragu in a puff pastry basket
• Pumpkin cream with coconut and lemon foam
• Salmon on mini leeks with Bearnaise sauce, served with young potatoes and dill
• Chocolate toffee cake

Hot dishes on the buffet

• Oriental broth
• Corn fillet with sun-dried tomatoes and cheese sauce
• Plaice fillet with crayfish necks sauce
• Duck fillet with balsamic-orange sauce
• Baked sweet potatoes marinated in herbs
• Buckwheat groats with chanterelles
• Fried zucchini with basil

Cold dishes on the buffet

• Salad buffet for your own composition
• Caprese salad
• Roast meats with sauces
• Rollmops
• Herring with apple

Dessert buffet

• Mini flavored cupcakes
• Apples with crumble and meringue
• Yoghurt mousse with cherries
• Chocolate cake
Open non-alcoholic bar
- Coffee
- Tea selection
- Fruit juices
- Still and sparkling water
- Coca cola, fanta, sprite, tonic

Open Bar Beer & Wine
- Draft beer
- House white and red wine

Open Bar Standard
- Wodka
- Gin
- Whiskey
- Rum
- House white and red wine
- Beer
- Soft drinks

Open Bar Premium
- Vodka - Chopin rye
- Gin - Bombay Sapphire gin
- Whiskey - Tullamore Dew
- Rum - Sailor Jerry
- Tequila - Sierra Silver
- Gancia Prosecco
- Aperol
- Red and white wine - Spier Discover (Western Cape, RSA)
- Draft beer
- Soft drinks

Selection of beer
Wybór piw z Browaru Amber – Apa, Johannes, Zlote Lwy, Pszenicznia, Grand Porter

House wine
Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon
Welcome drink

- Bellini | Prosecco, peach puree
- Mimoza | Sparkling wine, orange juice
- Kir Royal | Sparkling wine, Crème de Cassis
- Cosmopolitan | Vodka, Cointreau, cranberry juice, lime
- Sparkling wine |
- Goldwasser liqueur |
- Glass of white or red wine |