

BANQUET MENUES – WITH WINES

I. Menu

Butter cream with herbs Badacsonyi Olaszrizling, 2010 Laposá Winery

Dumpling soup "Nyírségi" style Badacsonyi Olaszrizling, 2010 Laposá Winery

Pork filet "Kedvessy" style Soproni Syrah Rose, 2010 Weninger Winery

Apricot pudding "Kecskeméti" style Tokaji late harvest, Hárslevelű 2008, Andrásy Kúria

Mineral water – mild and sparkling

Black, green and fruit tea

Freshly brewed Coffee - Espresso, macchiato, mélange, cappuccino

I. Menu

Butter with herbs - Badacsonyi Olaszrizling 2010 Laposá Winery

Pheasant essence with vegetables and liver balls - Badacsonyi Olaszrizling 2010 Laposá Winery

Veal sirloin with wild mushrooms with zucchini and jasmine rice – Soproni Syrah Rose 2010 Weninger Winery

Strudel "Kalocsai style"

Mineral Water – mild and sparkling

Black, green and fruit tea

Freshly brewed espresso, cappuccino and long coffee

III. menu

Couvert sampling: Balaton felvidéki Savignon Blanc 2009, Figula Winery

Balsamic vinegar olive oil

Butter cream with herbs

Tuscan mini sausage with sundried tomato cream

Starter: Balaton felvidéki Savignon Blanc 2009, Figula Winery

Zucchini tart with goat cheese

Goose liver brulee with grape salad

Red tuna carpaccio

Cold lamb roast with mint apple chutney

Porcini cream soup with homemade almond gnocchi – Soproni Kékfrankos Rose 2010, Taschner Winery

Whole baked Argentinean sirloin with gratin potatoes, balsamic green bean and vegetables grilled in wok – Szekszárdi Cabernet Frank 2008,

Flambéed crepe with walnut cream and Szatmár plum sauce - Chateau Dereszla 3 Puttonyos Aszú 2005, Tokaj

Mineral water – mild and sparkling

Black, green and fruit tea

Freshly brewed Coffee - Espresso, macchiato, mélange, cappuccino

IV. menu

Couvert sampling - Balatoni Chardonnay 2010, Figula Winery

Balsamic vinegar olive oil
Butter cream with herbs
Tuscan mini sausage with sundried tomato cream

Starter: - Balatoni Chardonnay 2010, Figula Winery
Prawns with fine cauliflower puree
Smoked duck breast with cabbage jam
Homemade veal pâté
Fresh green salad

Grey cattle essence with steamed vegetables and truffle semolina dumplings
Soproni Cabernet – Merlot 2007, Weninger Winery

Lamb spine with rosemary polenta, green bean casserole and mint yoghurt sauce
Soproni Cabernet – Merlot 2007, Weninger Winery

Poppy seed soufflé with almond amarena cherry Tokaji late harvest Hárslevelű 2007 Andrásy Kúria

Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed Coffee - Espresso, macchiato, mélange, cappuccino

BANQUET MENUES – WITH SOFT DRINKS

I. Menu:

Butter cream with herbs

Dumpling soup "Nyírségi" style

Pork filet "Kedvessy" style

Apricot pudding "Kecskeméti" style

Mineral Water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, cappuccino and long coffee

III. Menu:

Butter with herbs

Pheasant essence with vegetables and liver balls

Veal sirloin with wild mushrooms with zucchini and jasmin rice

Apricot pudding "Kecskeméti" style

Mineral Water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, cappuccino and long coffee

III. Menu

Couvert sampling:

Balsamic vinegar olive oil
Butter cream with herbs
Tuscan mini sausage with sundried tomato cream

Zucchini tart with goat cheese
Goose liver brulee with grape salad
Red tuna carpaccio
Cold lamb roast with mint apple chutney

Porcini cream soup with homemade almond gnocchi
Whole baked Argentinean sirloin with gratin potatoes, balsamic green bean and vegetables grilled in wok

Flambéed crepe with walnut cream and "Szatmári" style plum sauce

Mineral Water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, cappuccino and long coffee

IV. menu

Couvert sampling:
Balsamic vinegar olive oil
Butter cream with herbs
Tuscan mini sausage with sundried tomato cream

Prawns with fine cauliflower puree
Smoked duck breast with cabbage jam
Homemade veal pâté
Fresh green salad
Grey cattle essence with steamed vegetables and truffle semolina dumplings

Lamb spine with rosemary polenta, green bean casserole and mint yoghurt sauce

Poppy seed soufflé with almond amarena cherry

Mineral Water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, cappuccino and long coffee

BUFFET MENUES

I. menu:

Cold dishes:

Chicken breast fillet with green asparagus
"Gödöllő" style stuffed chicken
Turkey roast with Transylvanian eggplant cream and fresh greens
Mozzarella Caprese
Duck liver, cheese, vegetables filled with horseradish and egg cream

Salads:

Caesar salad
Grilled vegetables marinated in olive oil

Fresh mixed salad with a dressing of your choice

Hot dishes:

Fish filet baked with spinach cream and buttered potato

Chicken breast medallion with wild garlic sauce and jasmine rice

Duck risotto with vegetables

Penne with four-cheese sauce

Desserts:

Somlói sponge cake

Homemade strudel selection with vanilla sauce

Fresh fruitbowl

II. menu:

Cold starters:

"Szilvásvár" style smoked trout with green apple – lemongrass yoghurt

Porcini pâté with chicken

Smoked duck and goose breast stripes with cherry tomato chutney

Goose liver crème brûlée with almonds

Cooked smoked mangalica knuckles roll baked in bread

Slowly baked beef jaws with creamy horseradish

Eggplant pâté with goat cheese in grape leaf

Salads:

Caesar salad with chicken breast stripes and crispy fried aqua della fish

Mediterranean green salad

Arugula salad with green apple

Fresh mixed salads with a dressing of your choice

Hot dishes:

Salmon filet steamed on vegetables and white wine, served with limoncello cream

Aglio olio spaghetti with garlic prawns

Turkey breast stripes grilled with zucchini and Bük ewe cheese cream

Chicken breast stripes with sweet chili vegetables and Malay noodles

Veal paprikás with noodles

Vadas style beef roast with bread dumplings

Cannelloni filled with pesto mascarpone cream, served with spicy tomato sauce

Desserts:

Curd cheese mousse with nectarine

White chocolate cake with poppy seed

Panna cotta

Cinnamon William's pear cake

Chocolate crème brûlée flambéed in front of guests

Chestnut purée

Fresh fruit plate

III. menu:

Cold starters and finger food served on tables and by our waiters:

Grilled halloumi cheese with pumpkin cream

Goose liver brulee with peach salad

Butterbean salad with crispy bacon

Prawn in tempura with ginger mango chutney

Pullet roast with vegetables and cucumber cream

Duck liver mousse with sherry and prunes

Classic tartar beefsteak with rye buns and cherry tomatoes

Chicken salad with honey-mustard lentil cream

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish

Dips: green apple yoghurt cream, thousand island,

Salads: Greek, Caesar, tarragon potato, tuna,

Hot dishes:

Norwegian wild salmon filet with grilled vegetables and tagliatelle baked with prawn cream
Chicken risotto baked in the oven
Turkey medallions with goat cheese, potatoes and grilled vegetables
Mangalica paprikás with special noodles with eggs
Black spaghetti with garlic cherry tomato and grilled pepper cream

Desserts:

Honey lime mousse
Basil strawberry cake
Poppy seed parfait with amareno cherry
Mango crème brulee flambéed in front of guests

IV. menu

Cold starters and finger food served on tables and by our waiters:

Grilled halloumi cheese with pumpkin cream
Goose liver brulee with peach salad
Butterbean salad with crispy bacon
Prawn in tempura with ginger mango chutney
Classic tartar beefsteak with rye buns and cherry tomatoes

Mediterranean Tapas Bar:

(Mediterranean hams, salamis, parmesan and vegetables)
Grilled marinated artichoke and oyster mushroom
Parma and San Danielle ham with honeydew and fresh fig
Spicy sundried tomato cream
Eggplant cream with black olives
Porcini cream with rosemary
Classic chickpea, lentil and green pea hummus

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish
Dips: green apple yoghurt cream, thousand island
Salads: Greek, Caesar, tarragon potato, tuna,

Hot dishes:

*Grilled food prepared in the guest area during the reception:
(Using an odor- and smoke free technology in a display kitchen located in the guest area)*
Scampi and seafood with sweet chili Malay noodles
Argentinean sirloin with mustard and grilled vegetables
Chicken breast stripes with porcini toasted on garlic olive oil
Lamb spine with rosemary polenta and steamed butter peas
Duck breast filet with red curry vegetable ragout and potato puffs
Black spaghetti with garlic cherry tomato and grilled pepper cream

Desserts:

Almond brownies with prune ragout
Cheesecake with strawberry sauce
Pistachio white chocolate mousse with rhubarb
Poppy seed parfait with amareno cherry
Mango crème brulee flambéed in front of guests

COCTAIL PARTY / FONGER FOODS

I. Menu:

Mini cocktail sandwiches:

Prague ham sandwich with horseradish curd cheese

Tuna cream sandwich

Goose liver pâté sandwich

Eggplant cream sandwich with feta cheese

Desserts:

Strudel selection

Somlói sponge cake

Curd cheese mousse with nectarine

II. Menu:

Cold starters and tapas:

Mozzarella Caprese pearls

Marinated goat cheese with sundried tomato

Mediterranean ham with honey dew and grissini

Gazpacho with celery

Vegetable and dips:

Vegetables: celery, bell pepper, cucumber, white radish

Dips: green apple yoghurt cream, aijvar, thousand island

Mini desserts:

Yoghurt-rhubarb white chocolate mousse

Chestnut puree

III. Menu:

Cold starters and finger food served on tables and by our waiters:

Grilled halloumi cheese with pumpkin cream

Goose liver brulee with peach salad

Butterbean salad with crispy bacon

Prawn in tempura with ginger mango chutney

Pullet roast with vegetables and cucumber cream

Duck liver mousse with sherry and prunes

Classic tartar beefsteak with rye buns and cherry tomatoes

Chicken salad with honey-mustard lentil cream

Mediterranean Tapas Bar:

(Mediterranean hams, salamis, parmesan and vegetables)

Mediterranean ham with honeydew

Spicy sundried tomato cream

Eggplant cream with black olives

Classic chickpea, lentil and green pea hummus

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish

Dips: green apple yoghurt cream, thousand island,

Salads: Greek, Caesar, tarragon potato, tuna,

Soups reinvented as finger food:

(One sip of gourmet soup served in shot glasses, served from trays, no spoons required)

Lentil cream soup with parsley and smoked goose breast

Kohlrabi soup with cream

Chili pumpkin cream soup

Cold raspberry cream soup

Desserts:

Honey lime mousse

Basil strawberry cake

Ricotta cream with blackberry and toasted almonds
Poppy seed parfait with amareno cherry
Mango crème brulee flambéed in front of guests

IV. Menu

Cold starters and finger food served on tables and by our waiters:

Grilled halloumi cheese with pumpkin cream
Goose liver brulee with peach salad
Butterbean salad with crispy bacon
Prawn in tempura with ginger mango chutney
Pullet roast with vegetables and cucumber cream
Duck liver mousse with sherry and prunes
Classic tartar beefsteak with rye buns and cherry tomatoes
Chicken salad with honey-mustard lentil cream

Mediterranean Tapas Bar:

(Mediterranean hams, salamis, parmesan and vegetables)

Mediterranean ham with honeydew
Spicy sundried tomato cream
Eggplant cream with black olives
Classic chickpea, lentil and green pea hummus

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish
Dips: green apple yoghurt cream, thousand island,
Salads: Greek, Caesar, tarragon potato, tuna,

Soups reinvented as finger food:

(One sip of gourmet soup served in shot glasses, served from trays, no spoons required)

Lentil cream soup with parsley and smoked goose breast
Kohlrabi soup with cream
Pumpkin cream soup with dill
Cold raspberry cream soup

Pasta Bar:

Fusilli in goat cheese sauce and zucchini
Chicken cannelloni with pesto
Spaghetti alle cozze vongole
Chicken breast stripes with sweet chilli Malay noodles
Thai noodles with vegetables

Desserts:

Honey lime mousse
Basil strawberry cake
Ricotta cream with blackberry and toasted almonds
Poppy seed parfait with amareno cherry
Mango crème brulee flambéed in front of guests

V. Menu:

Cold starters and finger food served on tables and by our waiters:

Grilled halloumi cheese with pumpkin cream
Goose liver brulee with peach salad
Butterbean salad with crispy bacon
Prawn in tempura with ginger mango chutney
Pullet roast with vegetables and cucumber cream
Duck liver mousse with sherry and prunes
Classic tartar beefsteak with rye buns and cherry tomatoes
Chicken salad with honey-mustard lentil cream

Mediterranean Tapas Bar:

(Mediterranean hams, salamis, parmesan and vegetables)

Mediterranean ham with honeydew
Spicy sundried tomato cream
Eggplant cream with black olives

Classic chick pea, lentil and green pea hummus

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish

Dips: green apple yoghurt cream, thousand island,

Salads: Greek, Caesar, tarragon potato, tuna,

Soups reinvented as finger food:

(One sip of gourmet soup served in shot glasses, served from trays, no spoons required)

Lentil cream soup with parsley and smoked goose breast

Kohlrabi soup with cream

Pumpkin cream soup with dill

Cold raspberry cream soup

Hot finger food – served in small china or from the table:

Freshly mixed Caesar salad with chicken breast stripes

Mini Hortobágyi style crepes

Tartar beefsteak grilled with vegetables

Desserts:

Honey lime mousse

Basil strawberry cake

Ricotta cream with blackberry and toasted almonds

Macaron selection

Poppy seed parfait with amareno cherry

Mango crème brulee flambéed in front of guests

VI. Menu:

Cold starters and finger food served on tables and by our waiters:

Grilled halloumi cheese with pumpkin cream

Goose liver brulee with peach salad

Butterbean salad with crispy bacon

Prawn in tempura with ginger mango chutney

Pullet roast with vegetables and cucumber cream

Duck liver mousse with sherry and prunes

Classic tartar beefsteak with rye buns and cherry tomatoes

Chicken salad with honey-mustard lentil cream

Mediterranean Tapas Bar:

(Mediterranean hams, salamis, parmesan and vegetables)

Grilled marinated artichoke and oyster mushroom

Parma and San Danielle ham with honeydew and fresh fig

Spicy sun-dried tomato cream

Eggplant cream with black olives

Porcini cream with rosemary

Classic chickpea, lentil and green pea hummus

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish

Dips: green apple yoghurt cream, thousand island

Salads: Greek, Caesar, tarragon potato, tuna

Soups reinvented as finger food:

(One sip of gourmet soup served in shot glasses, served from trays, no spoons required)

Lentil cream soup with parsley and smoked goose breast

Kohlrabi soup with cream

Chili pumpkin cream soup

Cold raspberry cream soup

Hot dishes:

Grilled food prepared in the guest area during the reception:

(Using an odor- and smoke free technology in a display kitchen located in the guest area)

Scampi and seafood with sweet chili Malay noodles

Argentinean sirloin with mustard and grilled vegetables

Chicken breast stripes with porcini toasted on garlic olive oil

Lamb spine with rosemary polenta and steamed butterpeas

Duck breast filet with red curry vegetable ragout and potato puffs

Mangalica paprikás with special noodles with eggs
Black spaghetti with garlic cherry tomato and grilled pepper cream

Desserts:

Honey lime mousse
Almond brownies with prune ragout
Cheesecake with strawberry sauce
Pistachio white chocolate mousse with rhubarb
Macaron selection
Poppy seed parfait with amareno cherry
Mango crème brulee flambéed in front of guests

CONFERENCE MENUES

I. Menu:

Mini cocktail sandwiches:

Tuna sandwich
Eggplant cream sandwich
Grilled chicken breast sandwich with celery salad
Duck liver cream sandwich
Parma ham sandwich with sundried tomatoes and arugula

Desserts:

Somlói sponge cake
Mini cocktail strudels
Fresh fruit bowl

II. Menu:

Hot dishes:

Chicken breast filet filled with cheese and mushroom, served with buttered potatoes
"Bakony-style" turkey paprikás with noodles
Layered potatoes with veggies

Desserts:

Apple, sour cherry and cheese pie
Chocolate cake
Fresh fruit bowl

III. Menu:

Cold dishes:

Chicken breast filled with sundried tomatoes and parmesan
Turkey breast filled with mushroom and herbs
Pork chop baked in green bean polenta
Pork mignon baked in gorgonzola dough
Fresh vegetables, homemade ewe cheese filled with eggplant cream and hummus cream

Salads:

Tuscan noodle salad
Corn salad with apple
Fresh mixed salad with dressing of your choice

Hot dishes:

Grilled chicken breast stripes with sesame seed and jasmine rice
Hortobágyi style crepes

Veggie layered noodles

Desserts:

Somlói sponge cake

Cheesecake with peaches

Cheese and fruit selection

IV. Menu:

Cold dishes:

Chicken breast filled with sundried tomatoes and parmesan

Turkey breast medallion with almond green apple chutney

Rosé roasted duck breast marinated in soy sweet chili sauce

Duck liver paté with sour cherry-red onion jam

Veal tenderloin filled with walnut roquefort cream

Salads:

Caesar salad with chicken breast stripes

Greek salad

Fresh mixed salad

Hot dishes:

Turkey breast medallions marinated and roasted in yoghurt with mashed potatoes

Provance pullet ragout with wild rice

Veal stripes with mushroom sauce and noodles with vegetables

Gnocchi with tomato and four-cheese sauce

Desserts:

Chocolate mousse

Profiterole

Yoghurt strawberry tart

Fresh fruit bowl

V. Menu:

Cold dishes:

Chicken leg fillet roasted with mediterranean vegetables

Wellington turkey breast fillet

Tokaj duck liver paté

Sirloin carpaccio with vegetables

Salads:

Grilled vegetables salad

Sundried tomato and spinach salad

Fresh mixed salad with a dressing of your choice

Hot dishes:

Chicken breast grilled with vegetables

Pullet ragout with zucchini and wild rice

Zucchini casserole with goat cheese sauce

Desserts:

Mini cake selection from classic Hungarian flavors

Eszterházy cake

Dobos cake

Poppy seed cake with plums

Cheese and fruit bowl

COFFEE BREAKS

I. Coffee break:

Fruit juice with and without pulp from Rauch
Coca-Cola selection
Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, macchiato, cappuccino

II. Coffee break:

100 % fruit juice with and without pulp from Rauch
Coca-Cola selection
Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, macchiato, cappuccino

III. Coffee break:

Sweet and savory cookies
Mini scones with cheese, ewe cheese and cabbage
Fruit juice with and without pulp from Rauch
Coca-Cola selection
Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, macchiato, cappuccino

IV. Coffee break:

Sweet and savory cookies
Mini scones with cheese, ewe cheese and cabbage
100 % fruit juice with and without pulp from Rauch
Coca-Cola selection
Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, macchiato, cappuccino

V. Premium coffee break offer with the products of Pataki pastry shop: 1.950.-HUF/person

Sweet and savory cookies from Pataki pastry shop
Mini scones with cheese, ewe cheese and cabbage from Pataki pastry shop
Croissants from Pataki pastry shop
100 % fruit juice with and without pulp from Rauch
Coca-Cola selection
Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, macchiato, cappuccino

DRINK PACKAGE FOR LUNCH – UNLIMITED CONSUMPTION

I. Drink package for lunch – unlimited consumption:

Fruit juice with and without pulp from Rauch
Coca-Cola selection
Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, macchiato, cappuccino,

II. Drink package for lunch – unlimited consumption:

100 % fruit juice with and without pulp from Rauch
Coca-Cola selection
Mineral water – mild and sparkling
Black, green and fruit tea
Freshly brewed espresso, macchiato, cappuccino,

GRILL PARTY

I. Menu:

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish
Dips: green apple yoghurt cream, thousand island,
Salads: Greek, Caesar, tarragon potato, tuna,

B.B.Q. Bar:

Fried sausage
Mustard pork slices
Turkey breast fillet with yoghurt
Grilled cheese
Hamburgers
with cheese, with chicken, with beef, or vegetarian

Garnish:

Grilled vegetables
Grilled potatoes
Jasmin rice risotto with vegetables

Salads:

Fresh mixed salad
Home made pickles
Greek salad

Dessert:

Almond brownies with prune ragout
Rics mousse with strawberry
Chocolate mousse served on ice

II. Menu:

Mediterranean Tapas Bar:

(Mediterranean hams, salamis, parmesan and vegetables)

Italian salamis with sun-dried tomato and parmesan

Mediterranean hams with honeydew

Hot sun-dried tomato cream

Eggplant cream with black olives

Classic chick pea, lentil and green pea hummus

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish

Dips: green apple yoghurt cream, thousand island

Salads: Greek, Caesar, tarragon potato, tuna,

B.B.Q. Bár

Salmon steak with basil

Grilled chicken breast fillet

Chicken leg fillet with rosemary

Spicy ribs

Chevapchica

Beef steak with pepper

Garnish:

Grilled vegetables

Grilled potatoes

Jasmin rice risotto with vegetables

Thai pasta with vegetables

Desserts

Apple and curd cheese strudel with vanillasauce

Orange and chocolate mousse

Mango crème brulee flambéed in front of guests

Mini cheesecake with wild cherry

III. Menu:

Mediterranean Tapas Bar:

(Mediterranean hams, salamis, parmesan and vegetables)

Italian salamis with sun-dried tomato and parmesan

Mediterranean hams with honeydew

Hot sun-dried tomato cream

Eggplant cream with black olives

Classic chick pea, lentil and green pea hummus

Green Bar:

Vegetables: celery, bell pepper, cucumber, white radish

Dips: green apple yoghurt cream, thousand island

Salads: Greek, Caesar, tarragon potato, tuna,

B.B.Q. Bar

Scampi with garlic

Mozarella steak

Sole fish fillet with basil

Duck liver roast with rosemary and prune

Turkey breast cooked in parman ham

BBQ chicken whings

Mustard fillet of pork

Garnish:

Grilled vegetables

Grilled potatoes

Jasmin rice risotto with vegetables

Thai pasta with vegetables

Desserts

Crème brulee flambéed in front of guests

Raspberry charlotte with yoghurt

French applepie

White chocolate cakc with blueberry