



JAN III SOBIESKI

HOTEL ★★☆☆ WARSAW



a statement of
quality and
service

catering menu

Standing buffet

Cold appetizers

- Rolls of grilled, marinated zucchini with herbs and eggplant with goat cheese and dried tomatoes
- Red and green pepper with spicy cheese filling
- Terrine of grilled vegetables (eggplant, zucchini, colored peppers) and ricotta cheese with dried tomatoes
- Ciabatta with tapanade, lamb cheese and dried tomatoes
- Tortilla with chicken, vegetables and jalapeño
- Tortilla with Philadelphia cheese, vegetables and smoked Norwegian salmon
- Beefsteak tartare with onion, capers, marinated mushrooms and gherkin
- Vitello Tonato – roasted veal with thyme, garlic and olive oil served with tuna and anchovy sauce
- Cocktail tomatoes with feta stuffing
- Chicory with aromatic eggplant mousse and shrimp marinated in chili
- Cut fruit with fresh mint
- Poultry liver pâté flavored with cognac and black pepper served with fresh strawberries.

Fish and seafood

- Marinated slices of octopus with fresh soy and sunflower beans, honey-soy sauce, sesame seeds and freshly ground colored pepper.
- Cocktail shrimps with melon and mango in cognac sauce with Tabasco
- Slices of Norwegian salmon in lemon pepper served with muskmelon, Parmesan cheese and truffle oil.
- Salmon and tuna tartare with capers and vodka served with slices of toast and lemon
- Fillets of herring with red onion sauce, spices and raisins
- Fillets of herring with honey-mustard sauce served with freshly cut fennel
- Smoked and marinated salmon from Norwegian fjords served with lime/lemon and horseradish cream

Selection of French cheese with tropical fruit and walnuts

- Camembert de Normandie Marie Harel
- Pont l'Eveque Tradition
- Sellers sur Cher AOC
- Bleu des Neiges
- St Nectaire AOC Petit Rond
- Reblochon de Savoie AOC
- Langres AOC Chalancey

Salads

Balls of mozzarella with cherry tomatoes and emulsion of fresh basil and fried pine nuts
Greek feta cheese, marinated olives and oregano
Surimi with seasonal vegetables and cocktail sauce
Rocket salad with walnuts in Polish honey, cocktail tomatoes and Italian Gorgonzola cheese
Smoked chicken with assorted multi-colored salads, almond flakes
and raspberry-balsamic sauce
Mango, watermelon and fresh coriander
Norwegian soused herrings with pear and celery

Selection of bread

Mix of ciabatta, Italian herb buns, whole-grain bread rolls

Condiments

Mexican guacamole
Cheddar salsa
Cranberry sauce

Italian cooking station

Italian pasta (penne, orecchiette, fusilli) with a selection of sauces:
Pesto sauce with cocktail shrimps
Sauce with seafood, herbs and tomato concasse
Sauce of boletus and morel mushrooms with green pepper

Condiments:

Freshly grated Parmigiano-Reggiano cheese

Mexican cooking station

Burritos y Fajitas with chicken and vegetables

Condiments:

Cheddar salsa
Tomato salsa with fresh coriander
Sour cream

Scandinavian cooking station

Norwegian salmon in puff pastry gratinéed with spinach and a selection of sauces:
Mushroom sauce with red pepper
Gorgonzola sauce with dried tomatoes and pine nuts
Pear sauce with Slivovitz and fresh rosemary

Warm dishes

Gratinated cannelloni with spinach, crabs, shrimps and dried tomatoes
served with lobster sauce
Dumplings with duck and cardamom stuffing
served with tomato concasse, rocket salad, freshly grated Parmesan cheese and truffle oil
Thai-style turkey fillets
served with hot curry, coconut milk, lemon leaves and fresh coriander
Marinated yakitori chicken shashliks
served with aromatic nameko mushrooms and vegetables
Kashmiri-style chicken flavored with black pepper, ginger, chili,
cinnamon and garam masala
Aromatic fried vegetables: red and yellow peppers, eggplants
and zucchini with freshly grated feta cheese and oregano
Fried champignons and oyster mushrooms
Fried potatoes with onion, bacon, rosemary, pepperoni
and freshly grated Oscypek cheese

Desserts

Mini-tiramisu
Composition of chocolate mousse with prunes stewed in wine
Mini Black Forest dessert
Chocolate tartlet with Brownie cake
Mint-chocolate mousse
Nut mousse
Chocolate fondant dessert
Vanilla mousse flavored with rosemary and raspberries
Dark chocolate dessert with pear
Caramel-vanilla dessert
Trio of milk, dark and white chocolate mousse
Tartlets with roasted hazelnuts

Pastry station

Vanilla ice-cream with marzipan
and cherries flavored with Amaretto liqueur