



**Cattering offer**  
**Buffets in value 25 € (min. 20 person)**

**I.**  
**Appeziters**

Selection of cheeses  
Liptov sheep cheese delicacy  
Brawn

**Salads**

Salad bufet (cole salad with carrot, vegetable salad with cheese, potatoe salad, green lettuce salad)  
Dressing – 3 types

**Soups**

„Horehron cabbage soup with smoked meat

**Main courses**

Grilled sausages  
Venision goulash on red wine  
Grilled chicken on charcoal  
Grilled Bavarian knuckle  
Fried cod  
Baked pork neck softly smoked with fruity wood  
Gnocchi with sheep cheese and bacon  
Unpeeled baked potatoes  
Hot vegetable



Cooked potatoes  
Wien dumplings  
Stewed cabbage on wine

## **Desserts**

Home-made strudel  
Yeast fruit cake with streusel  
Doughnuts with jam  
Pasty stuffed with jam with poppy or butter  
Savory pastries – two types  
Fruit

## **Additional**

Bread, banquet bread, pepperoni, mustard, horseradish, pickles

## **II.**

### **Appetziters**

Selection of cheeses  
Liptov sheep cheese delicacy  
Lard spread

### **Salads**

Salad bufet (cole salad with carrot, vegetable salad with cheese, potatoe salad, green lettuce salad)  
Dressing – 3 types

### **Soups**

Cole soup with sausages and potatoes



## **Main courses**

Chicken steaks with tandoori masala pepper

Hunter's ragu on mushrooms

Baked duck smoked on plum charcoal

Baked pork

Baked cod in corn with chilli

Pasty stuffed with sheep cheese and bacon

Potatoe pacakes

Hot vegetable

Mashed potatoes with bacon and onion

Butter gnocchi

Stewed cabbage on wine

## **Desserts**

Home-made strudel

Yeast fruit cake with streusel

Doughnuts with jam

Noodles with poppy and butter

Savory pastries – two types

Fruit

## **Additional**

Bread, banquet bread, pepperoni, mustard, horseradish, pickles

