



## **MENU PROPOSAL FOR WEDDING RECEPTION**

### **Starters / cold snacks – at the tables or in a buffet (4 portions per person):**

- Selection of roasted meats and cold meats
- Bruschetta with tomato, basilic, garlic and olive oil
- Roast beef with French style sauce
- Chicken roll stuffed with capers and sun-dried tomatoes
- Asparagus wrapped with smoked salmon in Icelandic sauce
- Herring in three flavors: in cream with apple, in mustard and honey sauce, in marinade
- oriental marinade
- Warsaw-style pork loin
- Mixed poached eggs

### **Salads – at the tables or in a buffet (100g per person)**

- Salad with grilled chicken, romaine lettuce, parmesan cheese and croutons
- Salad mix with grilled goose liver, avocado, bacon and raspberry vinaigrette
- Parma ham salad with lamb's lettuce, parmesan and sesame
- Chicory salad with blue cheese

### **First hot dish - soup and second course - served e.g. at 7 p.m.**

- Broth with handmade dumplings
- Tomato cream with croutons
- Grilled chicken fillet with thyme sauce, young potatoes with dill, salad bouquet
- Roasted salmon in leek sauce on white wine, risotto with vegetables, ratatouille
- Eggplant stuffed with mushrooms and sun-dried tomatoes – vege

### **Grill / barbecue - 21:00-23:00**

- Grilled pork neck in herb sauce
- Chicken skewers with vegetables
- Barbecue sausage
- Barbecue black pudding
- White cocktail sausage
- Grilled chicken breast
- Grilled salmon
  
- Vegetables for the barbecue
- Mixed salad with vegetables and vinaigrette sauce
- Pickled cucumbers
- Small-Salted Cucumbers
- Mixed sauces for grilled meats
- Country lard with apple - large jar
- Old Polish Bakery

### **Third hot dish - served e.g. at 1:00 (or after the wedding reception):**

- Tripe
- Mexican soup with colorful peppers and chili

### **Fourth hot dish - served e.g. at 3:00:**

- Red borscht
- Pasty with meat / pasty with cabbage and mushrooms



## Smaki Miasta Catering

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### Sweets buffet:

- Fruits platter
- Apple pie
- Cheesecake with peaches
- Brownie
- Mascarpone tart with fruits
- Tiramisu or Creme brullee
- Panna cotta
- Raspberry mousse
- Chocolate mousse
- Confectionery: mini chocolate cupcakes, mini cupcakes with fruits, mini cupcakes with jam, chocolate truffles, mini apple pie, mini cheesecake, mini puff pastry, mini eclair with whipped cream

### Coffee buffet:

- Freshly brewed coffee/espresso coffee
- Tea in envelopes mixed flavours
- Extras: white and brown sugar, milk, lemon

### Additional options:

- Cold drinks without limit: juices in jugs (orange, apple, black currant), water with lemon and mint, sparkling water 0,25l, coca-cola 0,2l, fanta 0,2l, sprite 0,2l
- Cold drinks without limit: juices in jugs (orange, apple, black currant), water with lemon and mint, coca-cola 1l, fanta 1l, sprite 1l
- Lemonade: lemon, grapefruit, orange, watermelon with basil, strawberry with mint
- Roast pork
- Roast wild boar
- Cottage table: smoked cold meats - swojska sausage, whole smoked country ham, sirloin, ribs, brawn, black pudding, gammon, bacon, Old Polish lard, cucumbers, tomatoes, marinated forest mushrooms
- Wedding Cake
- Chocolate fountains