

GRANDIUM PRAGUE



BUFFET MENU

CONSUMPTION FOR 2 HOURS

BUFFET OF EXECUTIVE CHEF 32 € / per Person

COLD STARTERS & SALADS

Three kinds of vegetable salads

Two kinds of cold starters

Variation of salads and fresh vegetable with dressing

SOUP OF THE DAY

MAIN COURSES & SIDE DISHES

Four kinds of main courses including side dishes One vegetarian meal

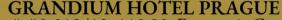
DESSERTS

Five variations of dessert Fresh fruit Coffee / tea

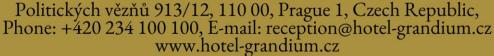














COLD BUFFET 26 € / per Person

Mozzarella with tomato and balsamic pesto /5,7,8,12/
Selection of Czech and French cheeses /7,8,12/
Cucumbers, tomatoes, peppers and variation of salad leaves /9,12/
Roastbeef with mustard sauce /9,10,12/
Tortilla wrap with chicken meat and salad /1,9,12/
Caesar salad with croutons /1,3,4,7,9,10,12/
Variation of mini desserts, Fresh fruit

LIGHT BUFFET 29 € / per Person

COLD STARTERS & SALADS

Tortilla with smoked cheese, ham and cold salad /1,4,7,9,12/ Mozzarella with tomato and pesto /5,7,8,12/ Selection of cheeses /5,7,8/ Cucumbers, salads, peppers and yoghurt dressing /7,12/

MAIN COURSES

Chicken medallions with basil pesto sauce /1,7,12/ Grilled fish on butter with lemon pepper /4,7,12/ Baked potatoes

DESSERTS

Mini dessert variations /1,3,7,8/
Fresh fruit
Coffee / tea





BUFFET GRANDIUM 1 38 € / per Person

STARTERS & SALADS

Coleslaw cabbage salad /7,12/
Red bean salad /12/
Romaine salad with original Caesar dressing /1,4,7,9,10,12/
Roast English Roastbeef with honey mustard /6,10,12/
Mozzarella with cherry tomatoes, pea pesto and olive oil /5,7,8,12/
Fresh sliced vegetables and chopped leaf salads /12/
Yoghurt & Vinaigrette dressing /7,10,12/
Balsamic vinegar & olive oil /12/

SOUP

Potato cream with pesto /3,5,7,8,12/

MAIN COURSES & SIDE DISHES

Pork Kung Pao with onion, leek, peanuts and soy sauce /1,5,6,8/
Chicken medallions in herb sauce with cream /7,12/
Fried Alaskan cod in spicy bread crumbs, remoulade /1,3,4,10,12/ -SPICYBuckwheat with vegetables /9,12/
Steamed Basmati rice
Mashed potatoes with onion and butter /7/
Grilled zucchini in olive oil /12/

DESSERTS

Bowl of fresh fruit Selection of mini desserts /1,3,7,8/ Coffee / tea









BUFFET GRANDIUM 2 38 € / per Person

STARTERS & SALADS

Greek salad with Feta cheese /7,9,12/
Light potato salad Patate Lesse with olive oil and parsley /9,12/
Salad of corn and red pepper, flavored sweet-chilli sauce /9,12/
European selection sausages with olives and dried tomatoes /5,8,12/
Smoked salmon with mustard-honey dip and red onion /4,10,12/
Fresh sliced vegetables and choppy leaf salads with dip of sour cream and wild garlic /7,12/
Olive oil & Balsamic vinegar & Yoghurt dressing /7,12/

SOUP

Beef broth with liver dumplings /1,3,9/

MAIN COURSES & SIDE DISHES

Roasted chicken drumsticks in Thai style in marinade with coriander /1,4,6,10,12/ -SPICY-Slow roast pork in herb crust /1,9/
Fish fillet Mahi Mahi with green curry /4,12/ -SPICY-

Buckwheat noodles with tofu, Soba sauce and vegetables /1,6,8,9,11/

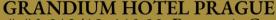
Steamed wild rice

Grilled peppers in olive oil /12/ Roasted Grenaille potatoes with fresh herbs

DESSERTS

Fresh fruit
Selection of mini desserts /1,3,7,8/
Coffee / tea









BUFFET GRANDIUM 3 42 € / per Person

STARTERS & SALADS

Tzatziki salad with fresh cucumber /7,9,12/
Salad from grilled vegetables with cous-cous /1,5,8,9,12/
Carrot salad /12/
Parma ham with melon /12/

Lebanese Humus with sesame paste and Arabic bread /1,8,11,12/ Fresh sliced vegetables and choppy leaf salads with lemon-honey dressing /9,12/

SOUP

Mushroom cream with potatoes with cream and fresh watercress /1,7/

MAIN COURSES & SIDE DISHES

American Chuck Tender on greed pepper /1,9,10/
White Cod with Parmesan sauce /1,4,7/
Indonesian noodles "Bami Goreng" with baby prawns and chicken /1,2,3,5,6,8/
Pasta Fusilli Arrabbiata with spicy sauce /1,3/9,12/ -SPICYBoiled bulgur with butter /7/
Beluga lentils with rice vinegar and caramelized carrots /9,12/
Whipped potato puree with butter /7/

DESSERTS

Fresh fruit
Selection of mini desserts /1,3,7,8/
Coffee / tea





BUFFET GRANDIUM 4 44 € / per Person

STARTERS & SALADS

Salad Nicoise /5,8,11,12/

A plate with a selection of domestic cheeses /7,8/

Marinated chicken breast /1,6,7,8,10,12/

A selection of European sausages /1,12/

Crostini with pea pesto /1,5,7,8,12/

Vegetable cous-cous with nuts /1,5,8,11,12/

Cucumbers, tomatoes, peppers and variations of salad leaves /12/ Olive oil & Balsamic vinegar & Yoghurt dressing /7,12/

SOUP

Tomato soup with pasta /1,3,7,9,12/

MAIN COURSES & SIDE DISHES

Pieces of salmon with lemon pepper /4,8,12/

"Chow Mein" Chinese noodles with carrots, chicken, cabbage and ginger /1,6,14/

Szechuan pork with vegetables /6,12,14/

Rice noodles with coconut milk and vegetables /8,12/

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Baked potatoes

Steamed Jasmine rice

Steamed spring vegetables /7/

DESSERTS

Fresh fruit
Selection of mini desserts /1,3,7,8/
Coffee / tea





BUFFET GRANDIUM LUXURY 60 € / per Person

STARTERS & SALADS

Roastbeef with mustard sauce /1,6,10,12/
A plate with a selection of domestic cheeses /5,7,8,9,12/
Marinated chicken breast /1,6,7,10,12/
Smoked salmon with mustard-honey dip and red onion /4,12/
A selection of European sausages /1,12/
Vegetable cous-cous with nuts /1,8,9,12/
Tortilla wrap with chicken meat and salad /1,12/
Cucumbers, tomatoes, peppers and variations of salad leaves /12/
Olive oil & Balsamic vinegar & Yoghurt dressing /7,12/

SOUP

Tomato soup with pasta /1,3,7,8,12/

MAIN COURSES & SIDE DISHES

Pieces of salmon with lemon pepper /4,8,12/ American Chuck Tender on greed pepper /1,9,10,12/

"Chow Mein" Chinese noodles with carrots, chicken, cabbage and ginger /1,4,8,9,14/ Indonesian noodles "Bami Goreng" with baby prawns and chicken /1,2,3,5,6,7,8/

Rice noodles with coconut milk and vegetables

Pasta Fusilli Arrabbiata with spicy sauce /1,3,7,9/ -SPICY-

Gratin potatoes /4,7/ Steamed Jasmine rice Grilled vegetables /9,12/

DESSERTS

Fresh fruit
Selection of mini desserts /1,3,7,8/
Chocolate fountain with fruits /1,3,5,7/
Coffee / tea

