



*4 stars you
can trust*

Hot and cold buffets 2019

Refreshments full of colours for your event

Cold buffet Lupus I.

- Variation of white and dark breads, butter
- Mixed salads of fresh vegetables with selection of dressings, vinegars and oils
- Eggplant variation with pomegranate, radish and pita bread
- Home-made poached salmon with Pommery sauce
- Duck galantine with cranberry chutney
- Prague ham with gherkin and horseradish
- Selection of cheeses
- Selections of mini-desserts, cream and cakes
- Fresh cut fruit

Cold buffet Lupus II.

- Variation of white and dark breads, butter
- Mixed salads, salads of fresh vegetables with selection of dressings, vinegars and oils
- Smoked trout with dill-yoghurt sauce
- Turkey roll with apricot and Pancetta
- Grilled chicken breasts with Yakiniku sauce
- Roast beef with vegetables and mayonnaise
- Selections of mini-desserts
- Fresh fruits

Clarion Congress Hotel Prague****

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Cold buffet Lupus III.

- Variation of white and brown rolls and breads, butter
- Mixed salads, salads of fresh vegetables with selection of dressings, vinegars and oils
- Grilled vegetables with mozzarella
- Tuna fish sashimi with pickled radish and Kikkoman sauce
- Goose breast sous vide with thyme and plum sauce
- Dry ham with sugar melon, rucola and grissini sticks
- Selection of cheeses
- Profiteroles with chocolate cream
- Pistachio Panna Cotta
- Chocolate dessert with fruit
- Bohemian cakes

Clarion Carving

- Variation of white and brown rolls and breads, butter
- Olives, nuts, chips
- Selection of Czech cheeses
- Coleslaw salad, Waldorf salad
- Prague ham with gherkin and horseradish
- Tortilla chips with quacamole dip
- Hummus, mutabbal with pita bread
- Griddle cakes with hot forest fruit, sour cream, sugar and cinnamon

Mars Hot Buffet

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Marinated beet-root carpaccio with pine nuts
- Smoked Norwegian salmon with mustard-honey sauce
- Chicken breast with Tandoori spices sous vide and yoghurt-curry sauce
- Chicken broth with meat, noodles and vegetable
- Pea cream and croutons
- Fusilli with Arrabbiata sauce, Parmesan cheese
- Fried cod in beer pastry and Lyon potatoes
- Cock with wine sauce and vegetable rice
- Roast pork with smoked salt and thyme, red lentil
- Beef neck with fresh pepper and stewed vegetables with butter
- Crème Brûlée
- Chocolate "Charlotte"
- Apple strudel
- Red Velvet cake
- Fruit cake

Mercury Hot Buffet (chef's choice)

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Choice of two cold starters
- Soup
- Choice of five main courses with side dishes
- Choice of five desserts

Venus Hot Buffet

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Hummus with radishes and olive oil
- Home-made marinated trout salmon
- Selection of ham with pickled cucumber
- Beef broth with liver rice and vegetables
- Potato soup with mushrooms
- Vegetarian potato moussaka
- Salmon baked in pastry with herb pesto, wild rice
- Traditional roasted duck with cabbage and selection of Czech dumplings
- Roasted beef Flank with butter vegetables and roasted potatoes
- Selection of fresh cut fruits
- Variation of mini desserts of our patisserie

Earth Hot Buffet

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Marinated mini mozzarella with basil pesto and cherry tomatoes
- Pike-perch marinated in rose pepper and lime oil
- Roasted beef with Cardinal sauce
- Minestrone
- Goulash soup
- Cannelloni with zucchini, eggplant, tomato sauce and mozzarella cheese
- Rolled salmon Gorbusha with salsify and carrot, lime sauce and grilled vegetables
- Red Thai chicken curry with jasmine rice
- Roasted goose stuffed with apples and onion with sweet cabbage and potato gnocchi
- Prague ham with potato purée
- Selection of fresh cut fruits
- Variation of mini desserts of our patisserie

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Uranus Hot Buffet

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Variation of eggplant with pomegranate
- Seafood salad
- Marinated turkey breast with chive sauce
- Tomato soup
- Sweet & sour soup "Tom Yum"
- Grilled champignons heads, curry sauce and roasted purple potatoes
- Grilled trout fillet with wine cream sauce and braised vegetables
- Rabbit leg roasted with bacon and marjoram, spinach and potato gnocchi
- Meat sauté Basturma
- Braised beef with cream sauce, selection of Czech dumplings, cranberries sauce
- Selection of Czech cheeses with grapes
- Variation of mini desserts of our patisserie

Saturn Hot Buffet

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Grilled vegetables in olive oil with Provencal spices
- Shrimp cocktail
- Garnished roast beef, "Cardinal" sauce
- Chicken soup with chicken meat, prawns and coconut milk
- Bohemian cream soup with egg, dill and mushrooms
- Oven baked cauliflower and broccoli with "Mornay" sauce
- Salmon and pangasius roulade with "Noilly Prat" sauce, wild rice
- Chicken saltimbocca with mixed vegetables and pasta
- Fried veal steaks, mashed potatoes with petiole of celery
- Thinly sliced pork with green curry, spicy vegetable noodles
- Selection of Czech cheeses with walnuts
- Sliced fresh fruit
- Ice cream with condiments

Neptune Hot Buffet

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Marinated Feta cheese with tomatoes
- Grilled vegetables in olive oil
- Marinated salmon with Pommery mustard sauce
- Salad of duck breast with orange chutney
- Beef broth with meat ravioli
- Cabbage soup with sausage and mushrooms
- Czech potato gnocchi with bacon and spinach
- Grilled butterfish with Italian mushroom risotto
- Grilled chicken breast with rosehip pepper, grilled and boiled vegetables
- Rabbit legs with cream sauce, selection of Czech dumplings
- Fried pork medallions with mashed potatoes
- Selection of fresh cut fruits
- Variation of mini desserts of our patisserie

Italian Hot buffet

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Buffalo mozzarella, avocado, dried tomatoes, cherry tomatoes
- Eggplant and zucchini marinated in herbs and olive oil with aceto-balsamico
- Beetroot carpaccio with pecorino cheese and pine nuts
- Vitello tonnato
- Norwegian salmon carpaccio
- Spaghetti aglio olio pepperoncino with dried tomatoes and pecorino cheese
- Lasagna with Bolognese ragout
- Poached salmon with basil
- Chicken Saltimbocca
- Veal Osso buco
- Risotto alla Milanese
- Gratinated potatoes
- Grilled vegetables with herbs
- Potato gnocchi
- Tiramisu cake; Caprese Cake
- Crostata al limoncello - Cake with lemon cream
- Torta di carote e mandorle - Carrot cake with almonds
- Pineapple carpaccio
- Torta di mele con yogurt - Tuscany apple cake

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