



BUFFET MENU

Platinum Mountain Hotel & SPA

MINIMUM OF 25 GUESTS REQUIRED



PLATINUM MOUNTAIN
Hotel & SPA

★★★★★

Please choose one set.

SET 1

Starters

Pork neck
Pork loin
Turkey
Caprese salad
Cheese board
Matias herring on potato
Vegetarian tortilla
Chicken wraps
Greek salad
Vol-au-vent with mushrooms and cheese
Bread with butter
Tartar sauce, horseradish sauce, honey-mustard sauce

Soup

Cauliflower Cream Soup

Main courses

Provençal-style chicken
Pork tenderloin with red wine sauce
Toothfish fillet with lemon butter sauce
Potato and horseradish purée
Vegetable pearl barley risotto (pęczotto)
Pasta with basil pesto (vegetarian)
Buttered braised beets
Blanched vegetables

Dessert

Homemade cakes – 3 varieties

Price

180 PLN net – buffet replenished for up to 2 hours

240 PLN net – buffet replenished for up to 4 hours



SET 2

Starters

Pork neck
Pork loin
Turkey
Caprese salad
Cheese board
Matias herring on potato
Vegetarian tortilla
Chicken wraps
Greek salad
Vol-au-vent with mushrooms and cheese
Bread with butter
Tartar sauce, horseradish sauce, honey-mustard sauce

Soup

Mexican Soup

Main courses

Turkey roulade with white wine sauce
Asian-style pork
Cod on spinach with garlic butter
Baked potato
Parboiled rice with herbs
Spaghetti Napoli (vegetarian)
Roasted vegetables
Green beans with breadcrumbs

Dessert

Homemade cakes – 3 varieties

Price

180 PLN net – buffet replenished for up to 2 hours

240 PLN net – buffet replenished for up to 4 hours



SET 3

Starters

Roast beef
Turkey
Spicy salami
Beef tartare
Salmon tartare
Vol-au-vent with mushrooms and blue cheese
Cheese board
Niçoise salad
Mango and pomegranate salad
Vegetarian tortilla
Bread with butter
Tartar sauce, horseradish sauce, honey-mustard sauce

Soup

Thai chicken soup
Beetroot cream soup with apple

Main courses

Turkey medallions on oriental vegetables
Beef Bourguignon
Zander fillet with chimichurri sauce
Baked potato dumplings (kopytka) with onion
Wild rice
Farfalle alla puttanesca (vegetarian)
Savoy cabbage
Glazed carrots

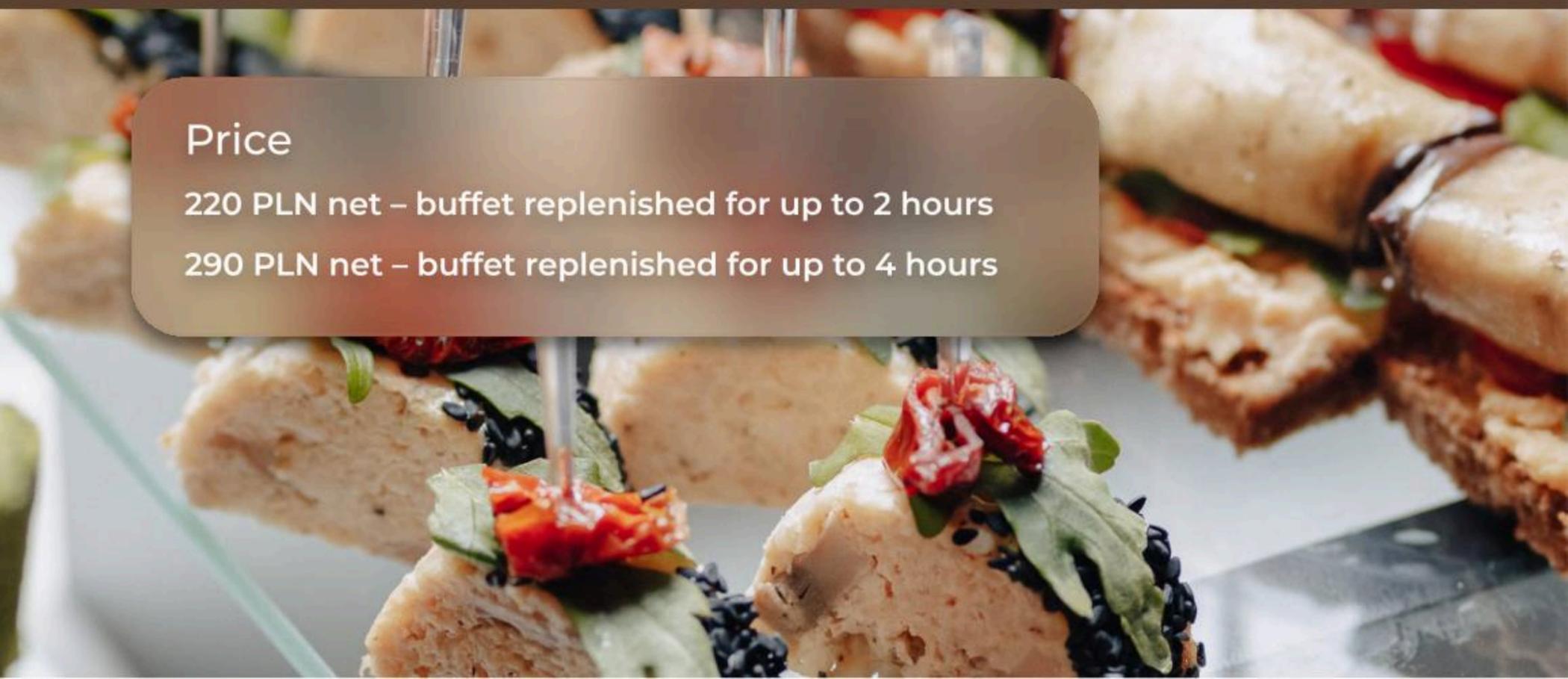
Dessert

Homemade cakes – 3 varieties

Price

220 PLN net – buffet replenished for up to 2 hours

290 PLN net – buffet replenished for up to 4 hours



SET 4

Starters

Roast beef
Turkey
Spicy salami
Beef tartare
Salmon tartare
Vol-au-vent with mushrooms
and blue cheese
Cheese board
Niçoise salad
Mango and pomegranate salad
Vegetarian tortilla
Fresh mixed salads – cucumbers,
cherry tomatoes, bell peppers
White cabbage slaw
Beetroot slaw
Carrot and pineapple slaw
Bread and butter
Tartar sauce, horseradish sauce,
honey-mustard sauce

Soup

Sauerkraut soup
Zucchini cream soup with mint

Main courses

Confit duck leg
Pork tenderloin with demi-glace
sauce
Baked salmon with mango-
jalapeño glaze
Potato gratin
Bulgur with vegetables
Spaghetti aglio e olio
Red cabbage
Cauliflower and broccoli
with almonds

Dessert

Homemade cakes – 3 varieties
Sliced fresh fruit
Tiramisu
Chocolate mousse with mint
syrup
Chia pudding with apricot
preserve
Panna cotta with raspberry coulis

Price

280 PLN net – buffet replenished for up to 2 hours

370 PLN net – buffet replenished for up to 4 hours



BUFFET EXTENSIONS

Live Cooking

Cold Station

Beef tartare – 100 g (with add ons)

Salmon tartare – 100 g / person

Sushi – 250 g / person

Price

50 PLN net / portion

Hot Station

Pasta with shrimp – 220 g / person

Price

50 PLN net / portion

Soup in a Kettle

Red borscht with a croquette
(with meat or with cabbage
and mushrooms)

Hungarian goulash soup (Bogracz)

Beef tripe soup

Price

30 PLN net – buffet replenished
for up to 2 hours

45 PLN net – buffet replenished
for up to 4 hours

