



# EASTER CATERING MENU

## COLD STARTERS & APPETIZERS

- Chicken with vegetable mousse
- Homemade pâté with cranberries
- Pork neck roasted with marjoram crust
- Warsaw-style pork loin with horseradish mousse
  - White sausage roast with egg
  - Roast beef with pickled radishes
- Assorted cold cuts: dry sausage, smoked kabanos, poultry meats (*kids*)
- Cheese roll with smoked cottage cheese filling (*vege*)
- Crispy panko rice balls with cream cheese and wakame salad (*vege*)
- Stuffed eggs – assorted flavours (*vege / kids*)
- Traditional vegetable salad (*vege*)
  - Egg, chive & ham salad
  - Cranberry sauce
- Beetroot with horseradish
- Butter and bread

## HOT DISHES

- Sour rye soup with sausage, horseradish and onion-boiled egg
  - White sausage served on young cabbage
- Baked tomatoes with mushrooms and cheese (*vege*)
- Frankfurters / mini sausages (*kids*)

## DESSERTS

- Traditional Easter mazurkas – assorted flavours
- Classic poppy seed cake
  - Easter cheesecake
- Mini lemon bundt cake