

**WEDDING RECEPTION – 2024 OFFER**

<b>WEDDING RECEPTION: 295 PLN / person</b>	<b>WEDDING RECEPTION: 310 PLN / person</b>	<b>WEDDING RECEPTION: 385 PLN / person</b>	<b>WEDDING RECEPTION: 425 PLN / person</b>
<p>Glass of sparkling wine for the toast</p> <p><b>SOUP TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Traditional chicken soup with noodles</li> <li>- Silky onion cream with toast</li> </ul> <p><b>MAIN DISH TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Chicken fillet in mushrooms sauce with cabbage salad and potato puree</li> <li>- Roast pork with hunter sauce with boiled potatoes and polish style cabbage</li> </ul> <p><b>DESSERT TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Home-made apple pie with cinnamon and raisins served with vanilla sauce</li> <li>- Strawberry and cream mousse</li> </ul> <p><b>SMORGASBORD:</b></p> <p>Pork neck stuffed with plums and cumin Platters of homemade cold-meats and sausages Mini tarts with vegetables Mini tarts with pissaladiere Eggs with horseradish mousse Herrings with onion in cream and apple Traditional vegetable salad Red cabbage salad Sauces: tartar, paprika, garlic Bread</p> <p><b>SWEET PLATE:</b></p> <ul style="list-style-type: none"> <li>- Crispy flan with fluffy cream and fruits and nuts</li> <li>- Crispy flan with chocolate mousse and caramelized cherry</li> <li>- Home-made apple pie</li> </ul> <p><b>I WARM DISH TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Stuffed cabbage with tomato sauce</li> <li>- Old-Polish sauerkraut stew</li> </ul>	<p>Glass of sparkling wine for the toast</p> <p><b>SOUP TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Fresh tomato soup with basil pesto</li> <li>- Vegetable cream</li> </ul> <p><b>MAIN DISH TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Porkneck roasted with garlic sauce served with potato puree and beetroot</li> <li>- Turkey fillets with green pepper sauce served with carrot purée with apricot and leafy salad</li> </ul> <p><b>DESSERT TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Chocolate mousse with cherry sauce and whipped cream</li> <li>- Panna cotta with strawberry sauce</li> </ul> <p><b>SMORGASBORD:</b></p> <p>Traditional Old Polish pâté Platters of homemade cold-meats and sausages Chicken liver parfait Mini tarts with spinach and feta cheese Mini tarts with mushrooms Eggs with mayonnaise - chive mousse Herrings with onion in cream and apple Vegetable terrine with cocktail sauce Cauliflower and vegetables salad Potato salad with horseradish and red onion Sauces: tartar, paprika, garlic Bread</p> <p><b>SWEET PLATE:</b></p> <ul style="list-style-type: none"> <li>- Crispy flan with fluffy cream and fruits and nuts</li> <li>- Crispy flan with chocolate mousse and caramelized cherry</li> <li>- Home-made apple pie</li> </ul>	<p>Glass of sparkling wine for the toast</p> <p><b>STARTER TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Chicken liver parfait with leafy salad and balsamic dressing</li> <li>- Chicken roulade in a sauce of sweet peppers</li> </ul> <p><b>SOUP TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Sorrel soup with sheep’s cheese</li> <li>- Broccoli cream with roasted almonds</li> </ul> <p><b>MAIN DISH TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Chicken fillet in leek and apple sauce served with potato croquettes and pickled beetroot, onion and arugula salad</li> <li>- Turkey fillets rolled with smoked bacon with potato casserole and green bean</li> <li>- Pork cheeks stewed in wine served with sour cabbage salad and buckwheat dumplings</li> </ul> <p><b>DESSERT TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Crunchy flakes layered with fluffy cream served with dried fruits and nuts sauce</li> <li>- Fruit salad with mint liqueur</li> <li>- Lemon tart with whipped cream</li> <li>- Raspberry sorbet with cherry sauce and whipped cream</li> </ul> <p><b>SMORGASBORD:</b></p> <p>Pork neck stuffed with plums and cumin Pâté with wild mushrooms Platters of homemade cold-meats and sausages Mini tarts with vegetables Mini tarts with pissaladiere Grilled zucchini rolls with mozzarella Mozarella with tomatoes and basil sauce Grilled vegetables with garlic sauce Eggs with mayonnaise - chive mousse Herrings with onion in cream and apple Chinese cabbage salad with vegetables</p>	<p>Glass of sparkling wine for the toast</p> <p><b>STARTER TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Grilled zucchini roulades with mozzarella cheese in basil sauce and composition of salads</li> <li>- Beef Carpaccio with Grana Padano cheese and arugula</li> <li>- Salmon marinated in white wine and oranges served with leafy salad</li> </ul> <p><b>SOUP TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Cream of parsley with the addition of pear and chives oil</li> <li>- Cream of sweet pea soup with croutons</li> </ul> <p><b>MAIN DISH TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Pork roulade stuffed with spicy turkey meat in mushroom sauce served with potato noodles and red cabbage</li> <li>- Chicken rolls with spinach served with basil risotto and boiled vegetables</li> <li>- Pork sirloin baked with smoked sheep’s cheese and served with potato and horseradish purée, topped with rye sourdough sauce</li> </ul> <p><b>DESSERT TO CHOOSE:</b></p> <ul style="list-style-type: none"> <li>- Mint cheesecake with dark chocolate served with kiwi sauce</li> <li>- Home-made white cheese mousse with almonds and raisins in Amaretto sauce</li> <li>- Malaga ice cream served with raisins and rum sauce</li> <li>- Mango and passionfruit sorbet served with strawberry sauce</li> </ul> <p><b>SMORGASBORD:</b></p> <p>Pork loin in marjoram Pâté with wild mushrooms Platters of homemade cold-meats and sausages Chicken liver parfait</p>

**II WARM DISH TO CHOOSE:**

- Borsch with croquet
- Polish traditional sour soup

**BEVERAGES:**

Coffee, Tea (unlimited)  
Still mineral water (unlimited)  
Juices 0,5l / person

**I WARM DISH TO CHOOSE:**

- Chicken goulash
- Groats with vegetables

**II WARM DISH TO CHOOSE:**

- Borsch with croquet
- Polish traditional sour soup

**BEVERAGES:**

Coffee, Tea (unlimited)  
Still mineral water (unlimited)  
Juices 0,5l / person

Salad with rice and smoked chicken  
Sauces: tartar, paprika, cocktail  
Bread

**SWEET PLATE:**

- Crispy flan with fluffy cream and fruits and nuts
- Crispy flan with chocolate mousse and caramelized cherry
- Chocolate cake
- Home-made apple pie

**I WARM DISH TO CHOOSE:**

- Boeuf strogonof
- Traditional polish pork goulash

**II WARM DISH TO CHOOSE:**

- Borsch with croquet
- Polish traditional sour soup

**BEVERAGES:**

Coffee, Tea (unlimited)  
Still mineral water (unlimited)  
Juices 0,5l / person

Salmon rosettes served on rocket salad with yoghurt sauce  
Platters of various cheese  
Mini tarts with spinach and feta cheese  
Mini tarts with mushrooms  
Stuffed mushrooms  
Mozarella with tomatoes and basil sauce  
Grilled vegetables with garlic sauce  
Eggs with horseradish mousse  
Salad with rice and smoked chicken  
Mix of salads with fresh vegetables  
Sauces: tartar, paprika, garlic  
Bread

**SWEET PLATE:**

- Crispy flan with fluffy cream and fruits and nuts
- Crispy flan with chocolate mousse and caramelized cherry
- Lemon cake
- Chocolate cake

**I WARM DISH TO CHOOSE:**

- Pork ham stewed with mushrooms served with baked potatoes and red cabbage salad
- Turkey leg with spinach in garlic sauce with rice and vegetables

**II WARM DISH TO CHOOSE:**

- Borsch with croquet
- Polish traditional sour soup

**BEVERAGES:**

Coffee, Tea (unlimited)  
Still mineral water (unlimited)  
Juices 0,5l / person

**FOR SPECIAL ORDER:**

Fresh seasonal fruit fillets served on platters – 24 PLN per person

**SPECIAL ORDERS FOR SMORGASBORD:****COLD DISHES:**

Whole roasted chicken with liver and croutons – 150 PLN / apiece – for 15 persons

Roasted duck with mousse of mixed dried fruit and nuts – 250 PLN / apiece – for 15 persons

Steamed salmon with spinach filling – 1200 PLN / apiece – for 40 persons

**HOT DISHES:**

Roasted pork leg on the bone – 1400 PLN / apiece – for 40 persons

Roasted pork ham on the bone – 1600 PLN / apiece – for 40 persons



In case of any allergy, the Chef can prepare the special dish.

The prices include 8% VAT.

The prices could change only in case of factors on which restaurant does not have influence like for example the change of the tax rate.

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