



CATERING MENU

TO START & SHARE

\$2.50 pp

- **RYE TOASTS WITH GARLICKY BLUE CHEESE SPREAD, PICKLED SHALLOTS + CAVIAR**
- **HOUSE-MADE ROOT VEGETABLE FRITTERS WITH CREAMY DILL DIP (VEGAN, GF)**
- **HOUSE-MADE MEATBALLS (CHOICE OF CHICKEN OR BEEF & PORK) WITH A RICH, CREAMY PAPRIKASH SAUCE**
- **CRISPY FRIED CAULIFLOWER BITES WITH A RICH + CREAMY PAPRIKASH SAUCE (VEGAN, GF)**
- **BLUE CHEESE STUFFED BACON WRAPPED DATES WITH BEET JAM**
- **TENDER ASPARAGUS WRAPPED IN SMOKED BACON DRIZZLED WITH A HORSERADISH VINAIGRETTE**
- **CRISPY PORK BELLY BITES WITH HOUSE-MADE MUSTARD + BEET JAM**
- **SCHNITZEL SKEWERS (CHOICE OF CHICKEN OR PORK) WITH SAUERKRAUT AIOLI**
- **CRISPY KIELBASA BITES WITH HOUSE-MADE MUSTARD**
- **DECADENT PUFF PASTRY BITES**
 - CAMELIZED ONION, SHARP CHEDDAR, ROASTED RED PEPPER + SPINACH
 - SMOKED KIELBASA, CAMELIZED ONION, SAUERKRAUT AIOLI
- **CZECH-STYLE SLIDERS WITH HOUSE-MADE POTATO ROLLS**
 - ROAST PORK + HOUSE-FERMENTED SAUERKRAUT
 - CHICKEN PAPRIKASH
 - FRIED CAULIFLOWER PAPRIKASH
- **CZECH OPEN-FACED SANDWICHES**
 - CZECH POTATO SALAD WITH SMOKED HAM, HARD-BOILED EGG + HOLLANDAISE
 - SMOKED SALMON, HERBED CREAM CHEESE, SHAVED RED ONION + CAPERS
 - HERBED CHEESE SPREAD, ROASTED RED PEPPER, CURED SALAMI + DIJON AIOLI
 - CZECH COD SALAD WITH CARROTS, CELERY ROOT + LEMON
- **SAVOURY MOUSSE CANAPÉS**
 - MARJORAM WALNUT-LENTIL MOUSSE + CRISPY SHALLOTS
 - SMOKED SALMON MOUSSE WITH FRIED CAPERS + DILL
 - SMOKED HAM MOUSSE WITH SWEET PICKLES + CHIVES
- **FLATBREADS**
 - FIGS + PROSCIUTTO WITH A BLEND OF BLUE CHEESE, ASIAGO, JACK CHEESE + BALSAMIC GLAZE
 - TOMATO & BASIL WITH ASIAGO + BALSAMIC GLAZE
 - GOAT CHEESE & CAMELIZED ONION WITH BASIL PESTO + PARMESAN
 - GARLICKY PORTOBELLO MUSHROOMS + SPINACH WITH BLUE CHEESE + CAMELIZED ONION
 - BRAISED SHORT RIB + CAMELIZED ONIONS & PEPPERS, RED WINE GLAZE + PARMESAN

SNACKING TRAY BOARDS \$4.50 pp

(SERVED WITH CARAWAY CRISPS)

- **SELECTION OF DRIED ARTISANAL MEATS + CURED SAUSAGES, HOMEMADE PICKLES, SEASONAL VEGETABLES + FRUIT, LENTIL-WALNUT MOUSSE, HOUSE-MADE MUSTARD + BEET JAM**
- **SELECTION OF SOFT + FIRM ARTISANAL CHEESES, HOMEMADE PICKLES, SEASONAL VEGETABLES + FRUIT, LENTIL-WALNUT MOUSSE, HOUSE-MADE MUSTARD + BEET JAM**

DINNER (BUFFET SERVICE) \$30 pp

THREE (3) COURSES: SOUP + SALAD | ENTRÉE WITH SIDES + BREAD | DESSERT

1st course soup or salad, choose one:

- **UKRAINIAN BORSCHT**
- **CZECH GARLIC SOUP**
- **CREAMY MUSHROOM SOUP**
- **BABY SPINACH SALAD WITH ROASTED, PICKLED BEETS, FARMERS CHEESE + CREAMY HORSERADISH VINAIGRETTE**
- **ROASTED RAINBOW CARROT SALAD WITH FRESH DILL, SWEET PICKLES + CREAMY HORSERADISH VINAIGRETTE**
- **BOHEMIAN SHAVED CUCUMBER SALAD WITH FRESH DILL, SOUR CREAM + PAPRIKA**

2nd course entrées, choose two:

- **CREAMY MUSHROOM RISOTTO WITH SAUTÉED MUSHROOMS, CARAMELIZED FENNEL & PARMESAN**
- **CAULIFLOWER PAPRIKASH**
- **CHICKEN PAPRIKASH**
- **BRAISED SHORT RIB**
- **CHICKEN OR PORK SCHNITZEL**
- **GARLIC-STUDED PORK LOIN OR PORK BELLY (CZECH PORCHETTA)**

2nd course sides, choose three:

- **ROASTED ROOT VEGETABLES**
- **GARLICKY SAUTÉED GREENS**
- **BRAISED RED CABBAGE**
- **CREAMY WHIPPED POTATOES**
- **PARMESAN-ROSEMARY POLENTA**
- **ROASTED BRUSSELS SPROUTS**

3rd course: desserts, choose one:

- **CLASSIC CHEESECAKE WITH BERRY COULIS**
- **FLOURLESS CHOCOLATE TORTE WITH DARK CHOCOLATE SAUCE**
- **ASSORTED FRENCH MACARONS**
- **ASSORTED PETITE GOURMET CUPCAKES**

COFFEE + TEA

\$2.50 pp