



**CEDE – CATERING – DELIVERY**  
**10 - 12.09.15.**  
**MTP**

**Kontakt: Anna-Maria Spendowska**  
**[anna.spendowska@taspol.poznan.pl](mailto:anna.spendowska@taspol.poznan.pl)**  
**Mobile: 606 428 289**

- *Menu and price is an example*
- *Please submit orders with a minimum of 2 days in advance*

**SNACKS DELIVERED ON STAND:**

- *illustrated sandwiches on different types of bread 100g (various types - for example):*

- \* *ham and tomato*
- \* *salami and pickle*
- \* *roast pork and horseradish paste*
- \* *stuffed larded with garlic and broccoli pasta*
- \* *camambertem and walnut*
- \* *cottage cheese, chives and walnuts*
- \* *tuna and pepper*
- \* *egg and tomato*

- *canapés 40g (various types - for example):*

- \* *smoked ham and melon*
- \* *kabanos and tomato*
- \* *gorgonzola cheese and prune*
- \* *salmon and lemon*
- \* *egg and caviar color*

*Cost: 4,00 PLN / piece net + 8% tax*

*Minimum one-time delivery: 20 pieces of sandwiches or canapés*

*Please submit orders with a minimum of 24 hours in advance*

**Taspol s.c. - Chilli Catering**

ul. Chocimska 40  
60-688 Poznań  
NIP: 972-04-22-538

tel/fax. (61) 8692 328  
email: [taspol@taspol.poznan.pl](mailto:taspol@taspol.poznan.pl)  
[www.chillicatering.pl](http://www.chillicatering.pl)

Numer konta bankowego: 98 1500 1201 1212 0003 9202 0000

## **COCKTAIL (minimum 50 persons):**

### **Menu:**

*Hot appetizers (4 servings per person for choice of 4):*

- *meat balls in curry* 50 pcs/30g
- *crab balls in yoghurt sauce* 50 pcs/30g
- *cheese and chicken balls* 50 pcs/30g
- *liver in pastry with apple* 50 pcs/30g

*Cold appetizers (6 servings per person selected from 15):*

- *canapés with:* 4 x 20 pcs/30g
  - \* *shrimp and dill*
  - \* *crayfish*
  - \* *kabanos and pickle*
  - \* *gorgonzola cheese and prune*
- *cocktail cups with:* 3 x 20 pcs/30g
  - \* *salmon paste*
  - \* *wild mushrooms pasta*
  - \* *broccoli pasta*
- *roulade with Parma ham with melon and rocket* 20 pcs/30g
- *cream puffs with chicken mousse* 20 pcs/30g
- *salmon tartare on pumpernickel* 20 pcs/30g
- *smoked halibut with grilled zucchini* 20 pcs/30g
- *mini naleśniczki with spinach and salmon* 20 pcs/30g
- *caps with cherry tomatoes stuffed with spinach* 20 pcs/30g
- *wedges of fresh cucumbers stuffed with tzatziki* 20 pcs/30g
- *cheese board with nuts and fruits* 20 pcs/30g

*Salads (1 serving per person a choice of 2):*

- *shrimp cocktail Hawaii* 25 portions/100g
- *Caesar with marinated pork, rocket, dried tomatoes, croutons and parmesan cheese* 25 portions/100g

*Dessert (1 serving per person a choice of 3):*

- *banquet cakes in the bright and dark chocolate* 20 pcs
- *mini fruit cakes with whipped cream* 10 pcs
- *mini St. Martins crossants with white poppy seeds* 20 pcs

*Beverages:*

- *semi-dry red wine California Hill* 30 portions/100ml
- *semi-dry white wine California Hill* 20 portions/100ml
- *fruit juices* no limits
- *mineral water* no limits
- *coffee, tea, creamer, sugar* no limits

**Serving and decoration:**

- *waiters to serve*
- *elegantly dressed catering table (taffeta, tulle)*
- *decorating with live flowers*
- *porcelain and glass tableware*

*The cost for 50 people: 60,00 PLN net / person or 73.80 PLN gross/person*

- *Menu and price is an example*
- *Please submit orders with a minimum of 2 days in advance*

## **BANQUET (minimum 50 persons):**

### **Menu:**

*Hot dishes (2.5 servings per person a choice of 3):*

- Thai soup with shrimp and spicy	25 portions/200ml
- pork tenderloin pepper	50 portions/120g
- marine Duet (salmon, sole) in Dijon sauce	25
portions/120g	
- purre ziemniaczane ze świeżą kolendrą/ <i>mashed potato with fresh coriander</i>	50 portions/150g
- rice with vegetables	25 portions/150g
- vegetarian lasagne with spinach	25 portions/200g

*Cold dishes (3 servings per person selected out of 10):*

- tartar beef balls with quail egg	15 portions/50g
- pork tenderloin with chanterelles	15 portions/50g
- roast beef in pink	15 portions/50g
- pork loin stuffed with sun-dried tomatoes baked in puff pastry	15 portions/50g
- turkey breast stuffed with figs	15 portions/50g
- chicken breast stuffed with spinach and roasted in sesame seeds	15 portions/50g
- hashliks marine shrimp	15 portions/50g
- norwegian salmon marinated in black pepper	15 portions/50g
- french triangles stuffed mushrooms	15 portions/50g
- roll omelets with Italian ricotta cheese, oregano and pepper	15 portions/50g
- cumberland sauce	50 portions/10g
- chilli sauce	50 portions/10g
- banquet breads and flavored butter	no limits

*Salads (1 serving per person a choice of 2):*

- broccoli salad with yogurt dip	25 portions/100g
- fruit salad with a hint of cointreau and almonds	25 portions/100g

*Dessert (1 serving per person a choice of 3):*

- minitiramisu	10 pcs/50g
- minipannacotta	20 pcs/30g
- mini donuts icing	20 pcs/50g

*Beverages:*

- semi-dry red wine California Hill	30 portions/100ml
- semi-dry white wine California Hill	20 portions/100ml
- fruit juices	no limits
- mineral water	no limits
- coffee, tea, creamer, sugar	no limits

**Serving and decoration:**

- cook to serve hot meals
- waiters to serve
- elegantly dressed catering table (taffeta, tulle)
- decorating with live flowers
- porcelain and glass tableware

*The cost for 50 people: 80,00 PLN net / person or 98,40 PLN gross/person*

- Menu and price is an example
- Please submit orders with a minimum of 2 days in advance

## **LUNCH (30 persons):**

### **Menu:**

#### *Starter:*

*- Polish smoked sheep's cheese flakes on mix salad served with raspberry vinaigrette* 30 portions/150g

#### *Hot meals:*

*- pork raguet on vegetables* 15 portions/200g

*- grilled turkey fillet with peach* 15 portions/150g

*- pene*

*pasta with sun-dried tomatoes and béchamel sauce* 15 portions/250g

#### *Extras:*

*- dumplings* 15 portions/150g

*- white rice with wild* 15 portions/150g

*- carrots honey glazed* 15 portions/150g

*- beetroot fried with butter* 15 portions/150g

#### *Side salads*

*- coleslaw* 15 portions/100g

*- celery* 15 portions/100g

#### *Dessert:*

*- Panna Cotta with raspberries* 30 portions/50g

#### *Beverages:*

*- coffee, tea* no limits

*- creamer, sugar, fresh lemon* no limits

*- fruit juices* 25 portions/200ml

*- mineral water* 10 portions/200ml

### **Serving and decoration:**

*- cook to serve hot meals*

*- waiters to serve*

*- elegantly dressed catering table (taffeta, tulle)*

*- decorating with live flowers*

*- porcelain and glass tableware*

### **Cost**

*The cost for 30 people: 40.00 PLN net / person or 43.20 PLN gross/person*

- Menu and price is an example*
- Please submit orders with a minimum of 2 days in advance*

## **Coffee break (minimum 20 persons):**

### **Menu:**

*- coffee, tea* no limits

*- creamer, sugar, fresh lemon* no limits

*- cookies* j.w.

*- fruit juices* 25 portions/200ml

*- mineral water* 10 portions/200ml

### **Serving and decoration:**

*- waiter to serve*

*- elegantly dressed catering table (taffeta, tulle)*

*- decorating with live flowers*

*- porcelain and glass tableware*

### **Cost**

*The cost for 30 people: 15,00 PLN net / person or 18.45 PLN gross/person*