



CEDE – CATERING – DELIVERY
10 - 12.09.15.
MTP

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- *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

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email: taspol@taspol.poznan.pl
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

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- 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

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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