



BANQUET MAP

RESTAURACE  
COLUMNNA



# COFFEE BREAKS

[www.restauracecolumna.cz](http://www.restauracecolumna.cz)

We have prepared an interesting choice of food and drink for your event, held in the conference rooms of the Pavel Kolář Centre of Motor Medicine.

## COFFEE BREAK I.

Coffee, tea from our selection, mineral water Rajec, juice.

Cena 95 Kč/osoba

## COFFEE BREAK II.

Coffee, tea from our selection, mineral water Rajec, juice, 1 piece of sweet pastry from our selection.

Cena 150 Kč/osoba

## COFFEE BREAK III.

Coffee, tea from our selection, mineral water Rajec, juice, 1 piece of sweet pastry and 1 piece of salty pastry from our selection, fresh sliced fruit.

Cena 245 Kč/osoba

## COFFEE BREAK IV.

Coffee, tea from our selection, mineral water Rajec, juice, 2 pieces of sweet pastry and 2 pieces of salty pastry from our selection, fresh sliced fruit.

Cena 325 Kč/osoba

## COFFEE BREAK V.

Business breakfast served as a breakfast buffet, coffee, tea from our selection, mineral water Rajec, juice.

Cena 405 Kč/osoba

## SWEET PASTRY

Traditional cakes (poppy-seed, cottage cheese), apple strudel, cheesecake with blueberries, chocolate cake with strawberries, crumble cake with seasonal fruit, banana sponge cake.

## SALTY PASTRY

Mini croissants (ham, cheese, vegetable), mini baguette “caprese” with rucola and pesto, rustic baguette with chorizo and lamb’s lettuce, pumpkin baguette with Parma ham, Parmesan cheese and dried tomatoes, cranberry baguette with goat cheese, shredded salad leaves and nuts.



# BUFFET MENU

[www.restauracecolumna.cz](http://www.restauracecolumna.cz)

## BUFFET I.

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### Salads (100 g per person)

“Caesar” salad with chicken and croutons.  
Greek salad with vegetables and feta cheese.  
Dressings, vinegars and oils.

### Appetizers (100 g per person)

Beetroot carpaccio with goat cheese and walnuts.

Roasted turkey breast with spicy mango chutney.

Main courses (150 g per person)

Grilled pork tenderloin with mustard sauce.

Beef Stroganoff made with rump steak.

Vegetable lasagne baked with mozzarella.

### Side dishes (100 g per person)

Creamed potatoes au gratin with Parmesan cheese.

Jasmine rice with thyme.

Bread from our home bakery.

### Desserts

Chocolate mousse with orange.

Cheesecake with blueberries.

Sliced fruit.

Price 590 CZK/person

## BUFFET II.

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### Salads (100 g per person)

Mixed lettuce salad with roasted pepper and goat cheese.

Shredded salad leaves with chicken, apples and fennel.

Salad with tuna, beans and cherry tomatoes.

Dressings and oils.

### Appetizers (120 g per person)

Roast beef with caper remoulade.

Smoked trout on grilled courgettes.

Main courses (150 g per person)

Beef cheeks with root vegetables.

Duck roulade with red cabbage and fried onions.

Chicken medallions in red curry, with vegetables.

### Side dishes (100 g per person)

Roast potatoes with red onion and rosemary.

Jasmine rice with coriander.

Potato cakes.

Bread from our home bakery.

### Desserts

Vanilla panna cotta with raspberries.

Mini fruit tartlet.

Chocolate cream puff.

Price 690 CZK/person



# BUFFET MENU

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## BUFFET III.

### Salads (100 g per person)

Shredded salad leaves with prawns and half-dried tomatoes.

Salad with slices of duck breast, nuts and morello cherries.

Little Gem salad with marinated mushrooms and Parmesan cheese.

### Appetizers (100 g per person)

Vitello tonnato with capers, red onion and lemon.

Roasted tomatoes with Buffalo mozzarella and basil.

Slices of Parma ham with Canary melon and rucola salad.

### Main courses (150 g per person) Carving

Rib Eye steak with herb butter.

Smoked salmon fillets.

Turkey breast pierced with Italian bacon.

### Sauces

Truffle sauce, beurre blanc with tarragon, sage demi-glace.

Prepared right in front of the guests

Italian risotto with Parmesan cheese.

### Side dishes (100 g per person)

Potatoes au gratin with herbs.

French vegetables in butter.

Bread from our home bakery.

Desserts

Nougat tart.

Pistachio mousse.

Mini éclair.

Sliced fruit.

Price 890 CZK/person.



# BUFFET MENU

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## GALA BUFFET

### Sushi corner

Sushi selection (nigiri, maki, california).

### Finger appetizers (3 per person)

Veal tartare with truffle in a mini tartlet.  
Goat cheese mousse with cranberry jelly.  
Crème brûlée Foie gras.

### Italian corner + salads

(selection of salads, cold meats and extras)

Prepared right in front of the guests

### Main courses (150 g per person) Carving

Low-roasted beef sirloin.  
Veal shank with spicy vegetables and strong wine sauce.  
Fillet of wolffish in herb butter.

### Sauces

Demi-glace scented with Foie gras.  
Chive beurre blanc.

### Prepared right in front of the guests

Italian risotto with prawns.

### Side dishes (100 g per person)

Grilled vegetables with dried tomatoes.  
Grenaille potatoes with garlic confit.  
Jasmine rice with baby shallots.  
French vegetables in butter.  
Bread from our home bakery.

### Desserts

French cheeses.  
Mini pancakes, prepared right in front of the guests  
Selection of macarons.  
Vanilla crème brûlée.  
Chocolate cake.

Price 1,090 CZK/person



# BUFFET MENU

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## FINGER BUFFET

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### Salads and appetizers

Shredded salad leaves with dried tomatoes, walnut dressing and fetaki cheese.

Black lentil salad with slices of pork tenderloin and onion dip.

Marinated prawns on wakame seaweed with soy mayonnaise.

Slices of marinated beetroot with goat cheese foam and pine nuts.

Steak tartare with chives in a mini tartlet.

### Main courses

#### Prepared right in front of the guests

Baked salmon with teriyaki sauce and wasabi purée.

Chicken satay with chilli sauce.

Beef flank steak with Port wine sauce.

Mushroom risotto with Parmesan cheese.

### Desserts and cheeses

Cheese skewer with fig chutney.

Chocolate cake with macaroon.

Strawberry mousse with butter biscuit.

Fruit skewer with orange liqueur.

Price 990 CZK/person



# SERVED MENU

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## MENU I.

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Pea soup with ham dumplings and milk foam.  
Veal steak fried in butter with fine potato purée and lemon.  
Strawberry dumplings with butter and cottage cheese.

Price 390 CZK/person

## MENU II.

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Tuna "tataki" with wasabi mayonnaise and seaweed salad.  
Roasted flank steak with grenaille potatoes, Italian bacon, fava beans and Port wine sauce.  
Vanilla crème brûlée with raspberries.

Price 490 CZK/person

## MENU III.

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Slices of English roast beef with roasted garlic mayonnaise and caraway brioche.  
Fillet of wolffish with roasted vegetables, tomatoes and saffron sauce.  
Chocolate cake with cranberry coulis and a selection of macaroons.

Price 490 CZK/person



# BARBECUE IN THE GARDEN

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## BBQ

### Appetizers (100 g per person)

Cold slices of pork tenderloin with a Dijon mustard dip.

Roasted peppers with red onion, feta cheese and rucola salad.

### Salad bar

Caesar salad with chicken, bacon, croutons and Parmesan cheese.

Fresh sliced vegetables (cucumber, pepper, tomato)

Oils and home-made dressings.

### Main courses on the grill (200 g per person)

Beef flank steak in pepper and herbs.

Marinated chicken breast in tandoori spice.

Pork neck steak in Dijon mustard and sage.

Norwegian salmon steak in oil and herbs.

### Side dishes (100 g per person)

Corn cob in butter.

Baked grenaille potatoes with garlic and thyme.

Bread from our home bakery.

### Sauces

BBQ, pepper sauce, home-made remoulade with capers.

### Desserts

Home-made tiramisu.

Coconut panna cotta with strawberries.

Price 890 CZK/person

As part of our catering services we are also able to provide the above refreshment options at your event outside our conference premises.

In this case, work (150 CZK / person / hour) and the cost per km (20 CZK / km) will be charged for each catering.

If none of the refreshment options meet your requirements, we will prepare a menu tailored to your requirements.



# DRINKS PACKAGES

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## DRINKS PACKAGE I.

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Unlimited consumption of soft drinks, coffee and tea throughout your event.

Price 320 CZK/person

## DRINKS PACKAGE II.

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Unlimited consumption of quality Czech wine, Pilsner Urquell, soft drinks, coffee and tea throughout your event.

Price 460 CZK/person

## DRINKS PACKAGE III.

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Unlimited consumption of quality foreign wine, Pilsner Urquell, soft drinks, coffee and tea throughout your event.

Price 560 CZK/person

## SELECTION OF DOMESTIC WINES FOR THE DRINKS PACKAGE.

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### White wine

Müller Thurgau, zemské, Rodinné vinařství Sedlák, Velké Bílovice.

Ryzlink vlašský, kabinet, Rodinné vinařství Horák, Velkopavlovická podoblast.

Ryzlink rýnský, Rodinné vinařství Milan Sůkal, Slovácká podoblast.

### Red wine

Cabernet Moravia, jakostní víno, Vinařství Beneš, Hrušky.

Rulandské modré, výběr z hroznů, Rodinné vinařství Sedlák, Velkopavlovická podoblast.

Frankovka barrique, pozdní sběr, Moravino Valtice, Mikulovská podoblast.

## NABÍDKA ZAHRANIČNÍCH VÍN DO NÁPOJOVÉHO BALÍČKU

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### White wine

Grüner Veltliner Steinfeder, Domäne Wachau „Katzensprung”.

Pinot Grigio del Veneto „L'Elfo“ Sacchetto, Venetto & Friuli.

Porca de Murça Branco, Real Companhia Velha.

### Red wine

Montepulciano d'Abruzzo DOC, Farnese Vini, Abruzzo.

Evel Tinto, Real Companhia Velha.

El Meson Crianza Tinto, Rioja DOCa.