



Culinaria

GOURMET-TO-GO

CATERING MENU





BREAKFAST

SOHO

Muffins, banana bread, croissants. Served with butter and assorted preserves.

Price per person: 129,-

CHELSEA

Assorted breakfast sandwiches (egg salad, ham, cheese), muffins, banana bread and croissants. Served with butter and assorted preserves.

Price per person: 169,-

GREENWICH

Muffins, banana bread and croissants. Fruit salad or fruit platter. Served with butter and assorted preserves.

Price per person: 199,-

BROADWAY

Muffins, mixed bread basket and croissants. Fruit salad or fruit platter. Cheese platter garnished with dried fruits and nuts. Served with butter and assorted preserves.

Price per person: 249,-

MANHATTAN

Muffins, mixed bread basket and croissants. Fruit salad or fruit platter. Cheese platter garnished with dried fruits and nuts, sliced Prague ham platter. Served with butter and assorted preserves.

Price per person: 299,-

Mini Quiches

- * Mushroom and Swiss cheese
- * Goat cheese and sun-dried tomato
- * Lorraine

Price per person: 69,-

ENGLISH BREAKFAST

Skewers on a bed of roasted potatoes

Price per person: 199,-

MEXICAN BREAKFAST BURRITO

Flour tortillas stuffed with scrambled eggs and minced spiced beef. Served with homemade salsa and coriander cream cheese

Price per person: 199,-

YOGHURT AND GRANOLA CUPS

Homemade granola with creamy yoghurt and fruit coulis

Small 59,-

Large 79,-



Fruit Basket

- * large, 21 - 30 guests **PRICE: 2 499,- CZK**
- * medium, 16 - 20 guests **PRICE: 1 899,- CZK**
- * small, 7 - 15 guests **PRICE: 1 199,- CZK**
- * mini, 4 - 6 guests **PRICE: 599,- CZK**

Sliced seasonal and exotic fruits.

Fruit Salad

500 gr. / 249,- 1 kilo / 469,-

(150 gr. per person recommended)

Cut seasonal and exotic fruits and berries.



LUNCHEON PRIX FIXE

CAMBRIDGE

- * Assorted sandwich and wrap platter
- * Choice of one accompaniment
- * Assorted cookie and brownie platter

Price per person: 209,-

MANCHESTER

- * Assorted sandwich and wrap platter
- * Choice of two side salads
- * Assorted cookie and brownie platter

Price per person: 249,-

LIVERPOOL

- * Soup
- * Assorted sandwich and wrap platter
- * Choice of two side salads
- * Assorted cookie and brownie platter

Price per person: 299,-

ALL ENGLAND MENU

- * English tea sandwiches
Smoked salmon with horse radish cream cheese, chicken salad, Prague ham, cheddar, egg mayonnaise with cress, seedless grapes and strawberries.
- * Choice of one accompaniment
- * Assorted dessert platter

Price per person: 299,-

ADD SOUP TO ANY MENU – 69,-



SANDWICHES

- * **Mediterranean vegetable**
grilled vegetables, eggplant, herbed cream
- * **Tuna salad**
tuna salad, cucumber, lettuce, tomatoes
- * **Curry chicken**
chicken salads spiced with curry
- * **Turkey club**
turkey breast, bacon, egg, lettuce, tomatoes
- * **California chicken**
chicken breast, Swiss cheese, lettuce, tomatoes, avocado, mustard
- * **Classic ham and cheese**
ham, cheddar cheese, tomatoes, mustard
- * **Roastbeef and Swiss cheese**
roast beef, Swiss cheese, tomatoes, lettuce



WRAPS

- * **Chicken Caesar**
chicken, lettuce, parmesan and Caesar dressing
- * **Vegetarian delight**
grilled vegetables, cream cheese, lettuce
- * **Roast beef wrap**
roast beef, cheese, lettuce, tomatoes, mustard
- * **Hummus**
hummus, tomatoes, cucumber and lettuce
- * **Teriyaki salmon**
grilled salmon with sesame, arugula, tomatoes





SOUPS AND SALADS

SOUPS

- * Corn chowder
- * Carrot orange ginger
- * Chicken noodle
- * Tomato basil
- * Cream of mushroom
- * Potato
- * Leek
- * Country vegetable

SIDE SALADS

1 kilo – 590,-

- * Pasta, pesto, cherry tomato, baby mozzarella
- * Penne, chicken Caesar
- * Fresh vegetable cous cous with cranberries
- * Traditional American cole slaw
- * Carrot, raisin, mint
- * Chick pea, feta, cherry tomato
- * Classic Greek salad, feta cheese, Kalamata olives, stuffed grape leaves, red onion
- * English cucumber and plum tomatoes
- * Classic potato salad
- * Baby potato, tuna and green bean
- * Orzo, spinach and lemon
- * Red beet, baby spinach and French blue cheese, balsamic dressing



Green Salads

- * Baby spinach, toasted pine nuts, cranberries, goat cheese
- * Classic Caesar salad, romaine, Reggiano cheese, croutons, rucola salad with parmesan and cherry tomatoes
- * Chef Salad – ham, cheese, egg, tomatoes, cucumbers, carrots, lettuce
- * House Salad – roast beef, roasted red peppers, baby potatoes and green beans, mixed lettuce
- * California cobb – bacon, turkey, cheddar, egg, croutons, avocado, corn

Main Dish Salad – 119,-

Side Dish Salad – 69,-

DRESSING CHOICES:

- * Creamy balsamico
- * Yoghurt herb
- * Caesar
- * Raspberry vinaigrette
- * French dijon

Fruit Salad – per guest 10

500 gr. / 249,- 1 kilo / 469,- (150 gr. per person recommended)

Chunks of mixed seasonal fruit and berries.



HORS D'OEUVRES

Stationary

Variations are possible with advance notice. Please inquire.

Artisan Cheese

A selection of handcrafted cheeses, garnished with dried fruits, grapes and English walnuts. Accompanied by assorted breads and crackers.

Price per person: 199,-

Fruit and Cheese

A selection of imported and domestic cheeses, garnished with seasonal fresh and dried fruits and nuts. Mixed bread basket and assorted crackers.

Price per person: 249,-

Crudité

Seasonal medley of radishes, cherry tomatoes, carrots, cucumber, green celery, peppers and a selection of dips.

Price per person: 89,-

Charcuterie

A selection of Prosciutto, salami Milano, Prague ham and homemade roastbeef. Accompanied by cornichons, marinated jumbo olives, mustard and sliced breads.

Price per person: 299,-



Antipasto Misto

Mortadella, Prosciutto, salami Milano, asiago and parmesan, grilled vegetables, semi-sun-dried tomatoes, marinated jumbo olives and capers. Mixed bread basket.

Price per person: 349,-

Middle Eastern Platter

Falafel, hummus, baba ganoush, taboulleh, meatballs with pine nuts, pita bread

Price per person: 249,-

Mexican Tasting Platter

Mini beef and bean burritos, deep-fried jalapeno peppers, mixed peppers and cheddar cheese Quesadillas, salsa pico de gallo, coriander sour cream

Price per person: 299,-

Italian Platter

Fresh figs wrapped in Prosciutto, aranciata filled with mozzarella, mozzarella, tomato skewers, Parmesan chips, marinated capers and olives, semi-sun dried tomatoes

Price per person: 249,-





Indian Spice Market

Skewers of tandoori chicken, mixed vegetable pakoras, raita, cilantro chutney, crispy papadums, samosa

Price per person: 399,-

Pan-Asian

Thai chicken or beef satay with peanut dipping sauce, salmon breaded in coconut, Chinese and Vietnamese spring rolls, crispy wontons with dipping sauces.

Price per person: 449,-





CANAPÉS

Goose liver on white bread with dried cranberries
Cucumber filled with cream cheese
Stuffed mushrooms
Prosciutto and melon wraps
Tender roast beef filled with cream cheese and herbs
Mini spring rolls with soy dipping auce
Tomato and mozzarella skewer with pesto
Grilled eggplant rolls filled with herbed cream cheese
Mini salmon or beef Wellingtons with dipping sauce
Glazed meatballs with tomato sauce
Parmesan chips
Almond stuffed dates wrapped in crispy bacon
Figs wrapped in fresh Prosciutto
Grilled red pepper rolls with goat cheese
Devilled eggs topped with anchovies and capers
Salmon tartar on black bread rounds
Baby salmon cakes with dill cream garnish
Crostoni with sun-dried tomato and goat cheese
Chicken, beef or pork sate skewers with peanut chilli sauce
Mini vietnamese spring rolls with sweet chili dipping sauce
Saffron risotto croquettes filled with mozzarella
Mini frittatas with aioli
Pesto palmiers
Mini falafel with yoghurt mint sauce
Cocktail sandwiches (prosciutto, cucumber, salmon, egg, tuna or chicken)
Selection of mini desserts and chocolate covered fruits

BUFFET SELECTIONS – Hot

LIGHT MENU

Choice of one main course
Vegetable or bean side dish
Pasta or potato side dish
Mixed dessert platter

Price per person: 399,-

HEARTY MENU

Soup
Choice of one main course
Vegetable or bean side dish
Pasta or potato side dish
Choice of one side salad
Mixed dessert platter

Price per person: 499,-

CHEFS SPECIAL

Special of the day with main course and two side dishes
Dessert platter

Price per person: 249,-

Poultry

1 kilo – 590,-

- chicken with roasted pear and French blue cheese
- chicken curry
- stuffed, roasted turkey breast with chestnuts, sage and leeks
- chicken saltimbocca
- thai chicken with sesame seeds

Salmon

1 kilo – 890,-

- * spinach, pine nuts, sun-dried tomatoes
- * citrus on celery mash
- * with maracuja and orange
- * en Croute with spinach



Beef and Pork

1 kilo beef – 890,-

1 kilo pork – 690,-

- * beef Wellington with duxelles
- * english roast beef
- * pork tenderloin, apples, cranberries
- * beef or pork satay skewers with peanut dipping sauce
- * chilli con Carne
- * beef stew

Grains and Beans

1 kilo – 549,-

- * wild rice, shiitake mushrooms, spanish pine nuts and parsley
- * cous cous, chickpeas, vegetables, chili, cumin
- * lentils with spinach and onions
- * aromatic basmati rice
- * safran risotto cakes

Pasta

1 kilo – 990,-

- * vegetable lasagna
- * spinach ricotta
- * tomato ricotta
- * lasagna Bolognese

Potatoes

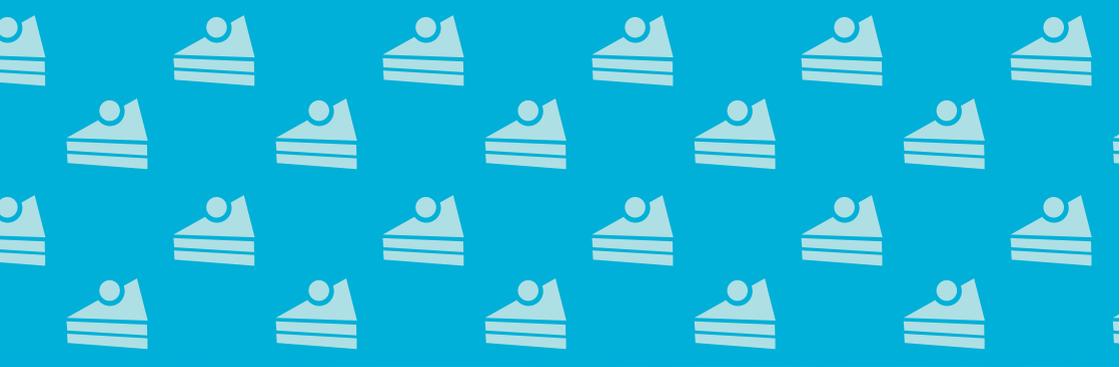
1 kilo – 590,-

- * roasted baby potatoes with rosemary
- * mashed potatoes, scallions, tomatoes
- * buttery mashed potatoes
- * potato gratin
- * stuffed baked potatoes with cheddar cheese and bacon

Vegetables

1 kilo – 590,-

- * haricot vert, shallots and crispy bacon
- * grilled seasonal vegetables
- * glazed carrots
- * gratinated cauliflower
- * peperonata
- * roasted cherry tomatoes with balsamic glaze
- * broccolli with crispy almond slices



DESSERTS

Cakes

- * Strawberry cheese cake 69,- / 759,-
- * Chocolate cheese cake 79,- / 869,-
- * Peanut butter cheese cake 79,- / 869,-
- * Death by chocolate 79,- / 869,-

Pies

- * Cranberry apple 69,- / 759,-
- * Pumpkin 69,- / 759,-
- * Key lime 69,- / 759,-
- * Pecan 69,- / 759,-

Cookies and Brownies

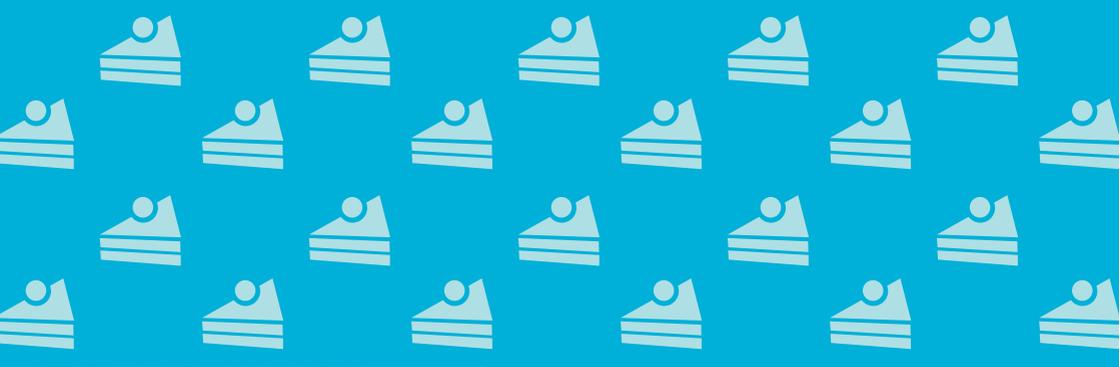
- 39,- / 15,-
- * Oatmeal raisin
- * Chocolate chip
- * Peanut butter
- * White chocolate cranberry
- * Assorted brownies and bars
- * Mixed platter

Petit Fours

- * Raspberry mascarpone 89,-
- * Dark chocolate 69,-
- * Lemon curd 69,-
- * Carmel honey nut 69,-
- * Carrot spice 69,- / 759,-

Biscotti

- 29,-
- Chocolate-dipped almond or hazelnut.



TERMS AND CONDITIONS

Ordering guidelines:

To ensure availability and secure delivery times we encourage you to place orders by 15:00 for the following day. Of course we will always try to accommodate last minute orders.

Orders can be placed by phone 224-231-017, fax 224-231-019 or email office@culinaria.cz. We would prefer phone or fax to avoid any problems or delays which can happen with emails.

We will get back to you for confirmation as soon as we get your order. Thank you for your cooperation.

Cancellation fees:

Standard orders cancelled with at least 24 hours notice will not be subject to a cancellation fee.

We will do our best to cooperate with last minute cancellations, however due to the nature of the product, orders cancelled with less than 24 hours notice may incur a full charge. All cancellation fees are subject to approval by the general manager.

Deposits and payments:

No deposit is required on standard catering orders.

Special event orders must be secured by a written order and a credit card number.

Corporate Accounts:

Culinaria welcomes corporate accounts.

To start a corporate account, please contact our office 224-231-017.

Invoices will be issued at the end of each month and are to be paid within 14 days maximum.

Delivery terms:

We always try to deliver as quickly as possible.

Delivery prices are according to zone.

Please ask for the delivery price within your zone.

ASK ABOUT OUR FRESH SEASONAL DISHES.

Our next offer:

- * Drinks and juice menu
- * Serviced or non-serviced
- * Transport



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