

A composite image of three panels showing an elegant lunch table setting. The left panel shows a close-up of a folded white napkin and silverware. The middle panel shows a blurred background of a table setting with the text 'ELEGANT LUNCH' overlaid. The right panel shows a close-up of a folded white napkin.

ELEGANT --- LUNCH



Elegant menu, a feast for the palate and for eyes.

Food is served on the tableware/glassware.

The choice of meals should satisfy even the most demanding clients and the aroma of delicious food will stay in the memory for a long time.

PRICE: 190 zł/person

The set includes:

- soup (300 ml/person)
- main course
- potatoe/salad/salad

SOUP

(1 item to choose)

- Poultry and beef broth with noodles, carrots and parsley or with meat dumpling (M)
- Fish broth with noodles, carrot and parsley or with fish dumplings (I)
- Vegetable broth with noodles, carrot and parsley(V)
- Tomato soup on meat broth with rice or with noodles and sour cream (M)
- Tomato soup on vegetable broth with noodles and sour cream (W)
- Tomato soup on vegetable broth with rice and vegan cream (V)
- Borscht with a croquette stuffed with cabbage and meat (M)
- Borscht with a pie stuffed with cabbage and meat (M)
- Borscht with a croquette stuffed with cabbage and mushrooms (W)
- Borscht with a pie stuffed with cabbage and mushrooms (V)
- Cream of tomato and herbs with olive oil and croutons (V)
- Cream of beetroots with arugula and roasted sunflower seeds (V)
- Lithuanian cold soup with young beet greens, beetroots and cucumber, prepared on butter, served with egg (W)

M - meat, I - fish, W - vegetarian, V - vegan



MAIN COURSE

Min. 5 servings of one dish when ordering up to 20 people.

Min. 6 servings of one dish when ordering up to 30 people.

Min. 10 servings of one dish when ordering up to 50 people.

Min. 15 servings of one dish when ordering for over 50 people.

All meats are fried in the best quality fats, roasted or stewed without the use of frying grease.

POULTRY

- roasted chicken leg
- chicken drumstick in a crispy batter
- duck leg with baked apple
- grilled chicken breast fillet
- breaded chicken breast fillet
- breaded De Volaille with butter or cheese
- chicken roll with spinach and cheese
- Hawaiian chicken breast, roasted with cheese and pineapple





PORK

- pork loin roll with asparagus (seasonal)
- pork loin from the oven with horseradish and sour cream sauce
- Roasted pork in herbs
- pork rolls with bacon, pickled cucumbers and onions in gravy
- breaded pork chop
- Swiss pork chop
(breaded pork chop stuffed with ham and cheese)
- breaded pork chop stuffed with cheese and mushrooms
- ribs in barbeque sauce

BEEF

- beef roulades wrapped with bacon, with pickled cucumber, onion and mustard, in mushroom sauce
- beef cutlets in mushroom sauce
- roast beef in horseradish and cream sauce
- beef roulade with mushrooms in rosemary and cream sauce



FISH

- cod fillet in beer batter served with tartar sauce
- cod fillet, breaded, with lemon-parsley paste
- cod fillet baked with leek, with cream and pink pepper

VEGETARIAN

- breaded cheese and vegetable cutlet
- breaded potato cutlet stuffed with cheese and mushrooms
- beet cutlets with buckwheat and smoked paprika
- grilled camembert with cranberry sauce
- lentil cutlets stuffed with mozzarella and spinach

VEGAN

- asparagus with sun-dried tomatoes baked in batter
- oyster mushrooms in crispy batter
- soy cutlet in batter with tartar sauce
- grilled tofu with herb pesto and olives



SIDE DISHES FOR THE MAIN COURSE

(1-4 options to choose)

- boiled potatoes with butter and dill
 - baked potatoes with herbs
 - vegetable rice
 - unroasted buckwheat with butter and parsley
 - potato dumplings/kopytka
 - Silesian potato dumplings
 - couscous with bell pepper
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- roasted beetroot salad with horseradish
 - Colesław
 - carrot and apple salad with sour cream
 - leek and cabbage salad with mayonnaise sauce
 - sweet and sour cabbage and carrot salad
 - red cabbage salad
 - fresh vegetable salad with vinaigrette (lettuce, tomato, cucumber, red onion, olives)
 - salad mix with cherry tomatoes with avocado and salad dressing
 - beetroot carpaccio with olive oil, arugula and roasted nuts


WARM SIDE DISHES

- spring cabbage with dill
- fried sauerkraut with bacon
- cauliflower with breadcrumbs in butter
- fried beetroots
- broccoli in cream cheese sauce

SAUCES (350 ml/20 zł)

- various mushroom
- Champignon mushrooms
- gravy
- cream and horseradish





During longer events guests become hungry so it is worth being prepared and order some additional, delicious options.

ADDITIONAL DISHES

STEW

(minimal : 10 portions of one dish)

BOEUF STROGANOW

beef, mushrooms, pickled onion, bell pepper, onion, tomatoes, sour cream, herbs, garlic, spices

PRICE: **45 zł** / portion 350 ml

BURGUNDY STEW

beef, red wine, mushrooms, mirepoix, bacon, onion, garlic, potatoes, tomatoes

PRICE: **45 zł** / portion 350 ml

HUNGARIAN PORK GOULASH

pork shoulder, sausage, bell pepper, onion, garlic, mushrooms, potatoes, tomatoes

PRICE: **40 zł** / portion 350 ml

VEGAN STEW

oyster mushrooms, chickpeas, aubergine, zucchini, bell pepper, onion, mushrooms, tomatoes, garlic

PRICE: **40 zł** / portion 350 ml



Our experienced crew takes care of your comfort during a cruise with catering.

One-person catering service
(up to 20 people) PRICE: **80 zł/h**

Two-person catering service
(from 20 to 40 people) PRICE: **160 zł/h**

Three-person catering service
(from 41 to 60 people) PRICE: **240 zł/h**

Four-person catering service
(from 61 to 80 people) PRICE: **320 zł/h**

Four-person catering service
(from 81 to 100 people) PRICE: **400 zł/h**

In the case of renting a boat itself with catering without drinks, we charge corkage fee:

- Rusałka and Kaczuszka boats
20 zł/person for own beverages
- the other vessels **15 zł/person**

We can provide refrigerator services, 100 zł per cruise.



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