Kraków

## WEEKLY MENU

## by Masters Catering, at the ICE Krakow Conference Centre

## MONDAY 10 JULY

## FISH

- Baguette with mascarpone cheese and smoked salmon, vegetables and arugula with drops of mango salsa
- Tart with eggplants and tomatoes with mozzarella cheese
- Mascarpone cream with biscuits and bitter cocoa served in jar


## VEGETARIAN

- Baguette with mascarpone cheese, vegetables and arugula
with drops of mango salsa
- Tart with eggplants and tomatoes with mozzarella cheese
- Mascarpone cream with biscuits and bitter cocoa served in jar


## TUESDAY 11 JULY

## FISH

- Panini with tuna, vegetables, butter and Parmesan cheese
- Mushroom and leek tart
- Apple pie


## VEGETARIAN

- Panini with mountain smoked cheese, vegetables, butter and

Parmesan cheese

- Mushroom and leek tart
- Apple pie


## WEDNESDAY 12 JULY

## FISH

- Ciabatta with vegetables and radichio served with smoked mackerel and avocado
- Zucchini and pear tart with blue cheese
- fruit smoothie with yogurt, chia and goji


## VEGETARIAN

- Ciabatta with vegetables, radichio served with mozzarella, grilled eggplant and pesto sauce
- Zucchini and pear tart with blue cheese
- fruit smoothie with yogurt, chia and goji


## THURSDAY 13 JULY

## FISH

- Italian ciabatta stuffed grilled sole, vegetables, olives and
fresh spinach
- Tomato tart with basil and mozzarella cheese
- Currant mousse with almonds and black chocolate


## VEGETARIAN

- Italian ciabatta stuffed veggie cold cuts, vegetables, olives, rocket and fresh spinach
- Tomato tart with basil and mozzarella cheese
- Currant mousse with almonds and black chocolate


## FRIDAY 14 JULY

## FISH

- Grilled Lavash with vegetables, grilled calamari, fresh coriander, lemon and olive oil
- Spinach tart served with sun-dried tomatoes and cheddar cheese
- Chocolate muffin with cherries


## VEGETARIAN

- Grilled Lavash vegetables, hummus, fresh coriander and olive oil
- Spinach tart served with sun-dried tomatoes and cheddar cheese
- Chocolate muffin with cherries

