

WEEKLY MENU

by Masters Catering, at the ICE Krakow Conference Centre

MONDAY 10 JULY	
FISH	VEGETARIAN
 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 	 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	VEGETARIAN
 Panini with tuna, vegetables, butter and Parmesan cheese 	• Panini with mountain smoked cheese, vegetables, butter and
 Mushroom and leek tart 	Parmesan cheese
• Apple pie	Mushroom and leek tart
	• Apple pie

WEDNESDAY 12 JULY		
FISH	VEGETARIAN	
Ciabatta with vegetables and radichio served with smoked	Ciabatta with vegetables, radichio served with mozzarella,	
mackerel and avocado	grilled eggplant and pesto sauce	
 Zucchini and pear tart with blue cheese 	 Zucchini and pear tart with blue cheese 	
 fruit smoothie with yogurt, chia and goji 	 fruit smoothie with yogurt, chia and goji 	

THURSDAY 13 JULY		
FISH	VEGETARIAN	
 Italian ciabatta stuffed grilled sole, vegetables, olives and 	 Italian ciabatta stuffed veggie cold cuts, vegetables, olives, 	
fresh spinach	rocket and fresh spinach	
 Tomato tart with basil and mozzarella cheese 	 Tomato tart with basil and mozzarella cheese 	
Currant mousse with almonds and black chocolate	 Currant mousse with almonds and black chocolate 	

FRIDAY 14 JULY		
FISH	VEGETARIAN	
 Grilled Lavash with vegetables, grilled calamari, fresh 	 Grilled Lavash vegetables, hummus, fresh coriander and olive 	
coriander, lemon and olive oil	oil	
 Spinach tart served with sun-dried tomatoes and cheddar 	 Spinach tart served with sun-dried tomatoes and cheddar 	
cheese	cheese	
Chocolate muffin with cherries	Chocolate muffin with cherries	