



BUDAPEST CONGRESS CENTER CATERING CATALOGUE



INTRODUCTION

Whatever the scale or theme of your meeting is, we use our global culinary know-how to create authentic, exquisite breakfasts, lunches, coffee breaks or dinners.

We source local ingredients for all our menus where possible, with the emphasis on fresh and natural products for our seasonal creations.

Our menus build a bridge between International and Hungarian cuisine inspired by regional tastes. Our experienced Chef offers a mix of authentically prepared classic and contemporary dishes from around the world.



BUSINESS BREAKFAST

BREAD

- Butter croissants
- Danish pastries
- Selection of bread rolls
- French baguette ■ Butter
- Jams and Acacia honey

HOT AND COLD BEVERAGES

- Coffee ■ Hot chocolate
- Selection of teas
- Selection of juices
- Soy milk, milk, lactose-free milk

FRUIT AND YOGHURTS

- Fresh fruit salad ■ Smoothies
- Fresh whole fruit selection
- Plain and fruit yoghurts

CEREALS

- Cereal selection ■ Selection of dried fruits, nuts and seeds

DAIRY

- Selection of French and Hungarian cheeses

COLD BUFFET

- Selection of ham and salami
- Marinated salmon ■ Herring rolls

HOT BUFFET

- Scrambled eggs ■ Baked beans
- Sautéed mushrooms ■ Sausages
- Grilled tomatoes ■ French fries
- Bacon ■ American pancakes with maple syrup



COFFEE BREAK CONCEPT

Each of our exquisite coffee break comprise 5 daily varying **MICER element** to enrich your delegates' experience of taste.

MORNING COFFEE BREAKS (AM)

- MUNCH:** Prosciutto Quiche Lorraine, Salmon rillettes, Smoked duck, Forest mushroom mince, Dried tomato-olive scone
- INDIVIDUAL:** Yoghurt vanilla blueberries-granola, Kiwi-banana-celery smoothie, Peach-basil smoothie, Raspberry smoothie, Coffee-chocolate mousse with amaretti
- COOKIE:** Almond-orange-ginger cookie, Spiced fruit cake, Sticky ginger cake, Carrot cake cookies, Blueberry porridge square
- ENERGETIC:** Aubergine tartare with baguette, Ginger carrot bread, Apple-berry crumble tart, Cheesecake muffin, Sage, apricot, nut with cranberry sauce
- REGIONAL:** Jam scones, Butter-walnut blondies, Pumpkin Quiche Lorraine, Pumpkin seed scones, Clafoutis





AFTER LUNCH EMPOWERMENT (PM)

- MUNCH:** Roast tofu-mushroom-pesto canapé, Dried tomato Caprese, Salmon gravlax canapé, Mini quesadilla, Prosciutto Tramezzini
- INDIVIDUAL:** Cacao-banana-avocado smoothie, Pineapple-coconut-avocado smoothie, Coffee-date-cardamom with cream cheese, Yoghurt passion fruit cream, Mango-cashew smoothie
- COOKIE:** Sweet potato brownie, Chocolate chips cookie, Raw raspberry and cashew cookie, Apple-raisin-cinnamon cookie, Cookie with plum jam
- ENERGETIC:** Vegetable crudité and yoghurt, Granola bar, Peach cranberry bread, Beetroot brownie, Cashew-ginger energy balls
- REGIONAL:** Jam scones, Ginger scones, Mille feuille with cheese cream, Cabbage scones, Basil Bruschetta





SPECIAL COFFEE BREAKS

FOR THOSE WHO ARE EAGER TO DISCOVER
NEW TASTES...

CANDY LAND

Marshmallow, Chocolate with truffle, Butterscotch, Mini cookies and
candies

WORLD OF COFFEE

Barista selection with specialties for Espresso, Cappuccino, Macchiato
and Latte, Biscotti and cookies, Chocolate and truffle





HEALTHY SENSATION

Assortment of nuts, Selection of dried fruits, Homemade granola, Coconut milk, Greek yoghurt with blueberries and granola, Cottage cheese grenadine and mint

REGIONAL TOUCH

Ewe cheese scones, Strudel trio, Mini brioche stuffed with Mangalica ham, Sour cherry pie





LUNCH BOX

The ultimate grab-and-go solution with 2 sandwiches and 1 cup of salad of your choice, 1 fruit, 1 dessert and 1 drink.

SANDWICHES

- Cheese ■ Ham ■ Salami
- Grilled vegetables

Premium

- Mangalica salami
- French camembert
- Serrano ham
- Smoked salmon

SALADS

- Mediterranean pasta salad
- Green salads with seeds and citrus fruits
- Rice salad with vegetables

Premium

- Quinoa salad ■ Caesar salad
- Tabbouleh salad

SANDWICH LUNCH

Think outside the box. Go quick and easy with 3 sandwiches, 1 cup salad, 3 desserts of your choice.

SANDWICHES

- Roasted turkey breast, brie cheese, roasted salad, blueberry aioli, baguette



- Cajun spicy chicken, spinach, Provolone cheese, crispy onion, honey-mustard, baguette
- Duck breast, asparagus and orange jam
- Roasted beef, caramelized onion, horseradish sauce, mustard seed – **Premium**
- Salmon gravlax, pineapple salsa – **Premium**
- Goat cheese, grape, mesclun greens, extra virgin olive oil (v)

CUP SALADS

- Nicoise Salad, boiled egg and tuna
- Caesar salad with chicken and parmesan
- Marinated shrimp tomato-coriander salsa, lamb's lettuce – **Premium**
- Green salads, goat cheese, radish, brown butter sherry vinaigrette – **Premium (v)**
- Greek salad, feta cheese, cucumber, paprika, tomato and olive oil (v)
- Chickpeas and carrot salad, citrus vinaigrette (v)

DESSERTS

- Panna cotta with seasonal fruits
- Chocolate tartlet, berries
- Azélia chocolate mousse, raspberry and crispy pistachio crumble
- Mini apple strudel with vanilla cream
- Tapioca mango pudding
- Dulcey „blonde chocolate” slice, mango-passion sauce





DAILY BUFFET

SALAD BAR

- Seasonal selection from the market

SALAD TOPPINGS

- Marinated green and black olives
- Tuna
- Marinated mini mozzarella
- Dried tomato
- Green herb croutons
- Seeds (pumpkin seed, sunflower seed)
- Chicken breast with basil
- Serrano ham

VINAIGRETTE

- Lemon dressing
- Balsamic vinegar, olive oil
- Thousand Island dressing
- Coriander-lime dressing

SOUPS

- Chicken ragout soup with yoghurt and citrus
- Cock consommé with enoki mushrooms

+1 coffee or tea

+1 soft drink or mineral water





PASTA

- Rigatone, broccoli, shrimps, black olives with white wine garlic sauce

VEGETARIAN

- Grilled mediterranean vegetables, extra virgin olive oil

MAIN COURSES

- Butterfish filet with roasted sage gnocchi and zucchini
- Chicken breast with goat cheese polenta and garlicky spinach and roasted lemon sauce
- Confit beef with Annabella potato, and roasted carrots

DESSERTS

- Lemon meringue tartlet
- Chocolate almond tart
- Classic Tiramisu
- Seasonal Panna cotta

HUNGARIAN CHEESE ASSORTMENT

- Selection of fruits
- Fruit salad

We have prepared 7 different selections for each day of the week.
For further information please, contact our MICE Sales Department.



SET MENU

STARTERS

- Salmon gravlax, with citrus micro salad, green apple and horseradish
- Smoked trout, lamb's lettuce radish and pomegranate
- Rougie duck breast cranberry and onion relish
- Gooseliver paté vanilla blueberry and buttery mini brioche
- Veal chop, yoghurt cucumber and mint
- Parma Ham, pea and mozzarella salad with raspberry vinaigrette
- Balsamic basque roasted paprika salad with buffa mozzarella (v)
- Goat Cheese with honey, fig and pistachios (v)
- Marinated, grilled tofu, apple-fennel salad and marinated shallots (v)

SOUPS

- Asparagus cream soup with grilled garlic-white wine shrimps
- Rooster essence with roasted vegetables and gnocchi
- Beef consommé with vegetables
- Rosemary veal ragout soup with potato dumplings
- Kohlrabi cream soup with vegetable straw (v)
- Pea, mint and onion soup with parmesan biscuit (v)





MAIN DISHES

- Roasted salmon filet, steamed fresh vegetables and Albert sauce
- Pike perch, parsnip purée, potatoes, spinach and vanilla jus
- Chicken supreme, couscous, green onion, blueberry and red wine sauce
- Roasted turkey, goat cheese, spinach and garlic polenta, baked citrus sauce
- Filet mignon of pork, couscous with ratatouille
- Marinated beef sirloin, mashed potato and French ragout
- Veal chop, fennel, porcini, golden raisins and sage polenta glace
- Moroccan chick-pea, pumpkin-kale stew and haloumi cheese (v)
- Smoked aubergine tagine with lemon and apricot (v)

DESSERTS

- Berries fruit tarte with passion fruit cream
- Sour cherry pistachio cake
- Madagascar chocolate brownie with vanilla cream and cherry
- Chocolate nougat cake with passion fruit
- Strawberry cake, crispy chia, basil
- „Szatmári” plum cake

Create your own 3 or 4 course lunch or dinner from our selection.





COCKTAIL PARTY OFFER

Welcome cocktail: 4-6 pieces per person

Aperitif: 9-15 pieces per person

Cocktail dinner: 18-22 pieces per person

COLD FINGERS

- Smoked salmon fig Napoleon, salmon caviar
- Tuna Maki Roll
- Cajun spicy breast of turkey, coriander-apple salsa
- Duck rillettes, dried fruits and milk loaf with butter
- Tortilla with chicken, guacamole relish
- Ham and vegetable skewer with Manchego cheese
- Smoky roasted vegetables, goat cheese, spinach
- Salads in shot glass: Caesar salad/Fennel salad with shrimp/Greek salad



HOT FINGERS

- Shrimp, cauliflower couscous, smoked ketchup
- Butter fish filet, lemon capri and celery Remoulade
- Foie Gras, forest mushroom and Italian truffle arancini
- Sesame honey duck breast, sweet potato, Dijon mustard
- Buffalo chicken wings, creamy ranch dip
- Filet mignon of pork, coconut risotto and tamarind sauce
- Maui onions and Gruyere cheese tartlet
- Crispy mini vegetable spring rolls, sweet chili dip

DESSERTS

- Manjari chocolate crème brûlée ■ Passion fruit cheese cake
- Chocolate almond cake ■ Lemon meringue tartlet
- Boston cream pie ■ Tropical fruit salad
- Irish nougat cake ■ Panna cotta duo





BUFFET GALA DINNER

APPETIZER & SALAD

- Confit duck breast, Vietnamese rice wrapped with vegetables and sour plum sauce
- Shredded chicken salad with toasted sesame oil
- Smoked salmon with capers, chili-coriander dressing
- Manouri goat cheese, shallot, cranberry jam and green apple julienne

SALAD BAR

- Salads of the season ■ Green and black marinated olives ■ Tuna ■ Vitello Tonnato ■ Mozzarella caprese ■ Parmesan ■ Sun-dried tomatoes ■ Green herb croutons ■ Oilseeds vinaigrette ■ Lemon dressing ■ Balsamic vinegar, olive oil
- Thousand Island dressing ■ Coriander-lime dressing

SOUP

- Consommé of rooster with vegetable straw
- Nyírség ragout soup with potato dumplings





MAIN DISHES

- Fried crispy fish filet with honey pomegranate sauce and warm potato salad
- Marsala chicken with olives and raisins with jasmine rice
- Fried beef with paprika and onion and potato purée
- Basil crustas pork stew with sun-dried tomatoes with pesto sauce and beans
- Baked Soft Tofu, Market Vegetables
- Casareccia pasta, Italian meatballs, tomato Marinara, peeled Parmegiano reggiano

DESSERTS

- Classic crème brûlée ■ Fresh berries with Espresso mousse
- Dark chocolate brownie, vanilla cream, cherry ■ Tiramisu, Biscotti, Cappuccino cream ■ Berries tarte, passion fruit cream

We have prepared 3 different selections for you. For further information please, contact our MICE Sales Department.



BCC STREET FOOD CORNER

SALADS

- Lentil and root vegetables, balsamic vinaigrette
- Chickpeas and carrot salad, citrus vinaigrette
- Oil and vinegar potato salad, chopped eggs, pickles
- Greek salad, feta, cucumber, pepper, tomato and olive

GARNISH

- Sweet potato, rosemary salt
- Corn chili, spicy butter
- Green herbs chips, sea salt

MAIN COURSES

- Fried chicken coated in breadcrumb, smoked BBQ sauce
- Pork ribs, shiitake mushroom and ginger rice
- Roasted bratwurst, cabbage pickle, spicy mustard, poppy bun
- Taco fish, chopped cabbage, spicy aioli
- Thai sticky rice, barbequed shrimp
- Fish & Chips - tempura, cod, malted potatoes, tartar sauce
- Mini burger trio

DESSERTS

- Caramel tartlet - walnut and chocolate chantilly
- Cheesecake cranberry, milk chocolate truffle
- Banana tartlet - banana pudding and vanilla cream
- Baltimore pudding - peanut butter, hazelnut, chocolate

TASTE OF LITTLE ITALY CORNER

SALADS

- Rocket salad, honey, Parmigiano Reggiano, balsamic vinaigrette
- Insalata Caprese, buffalo mozzarella, grape, tomato, basil
- Roasted beetroot, celery, pink grapefruit, gorgonzola cheese, baby spinach
- Fennel salad with green beans and citrus fruits

MAIN COURSES

- Orecchiette, broccoli, shrimp, black olives, white wine garlic sauce
- Fried Ziti - beef Bolognese, mozzarella, Parmigiano Reggiano
- Grilled mediterranean vegetables, extra virgin olive oil, basil
- Creamy polenta, white truffle oil, parsley
- Chicken Milanese - chicken breast, capers, tomato sauce, parmesan cheese
- Saltimbocca with saffron rice
- Cannelloni prepared in a cocotte

DESSERTS

- Mini Cannolis
- Seasonal panna cotta
- Tiramisu - mascarpone mousse, coffee syrup
- Zuppa Inglese





SERVED GALA DINNER

STARTERS

- Smoked trout, lamb's lettuce salad with radish and pomegranate
- Salmon gravlax, with citrus micro salad, green apple and horseradish
- St. Jacob shell roasted turnip and baby spinach
- Rougie duck breast with cranberry and onion relish
- Goose liver terrine with vanilla cranberry and buttered mini brioche
- Marinated Angus sirloin with crispy Thai salad
- Parma ham, pea and mozzarella salad with mint vinaigrette
- Goat cheese with balsamic roasted paprika salad

SOUPS

- Asparagus cream soup with grilled garlic-white wine shrimps
- Rooster essence with fried vegetables and potato dumplings
- Beef consommé with quail eggs and fried vegetable straw
- Rosemary calf soup with potato dumplings
- Chestnut velouté with crispy shallots



MAIN COURSES

- Roasted salmon filet, steamed fresh vegetables and Albert sauce
- Pike perch, parsnip purée, potatoes, spinach and vanilla jus
- Duck breast, prunes steamed in red wine, ginger mangold, cinnamon mushroom
- Filet mignon of Mangalica with sweet potato, broccoli and roasted chestnuts
- Veal loin with sweet pepper, porcini mushrooms, golden almonds and sage pancakes
- Lamb chop „French racks”, egg barley, pomegranate
- Filet of venison spine with creamy cabbage, julienne vegetables and chocolate jus
- Portobello mushroom, steamed potato purée, pea sprout, datterino tomato (v)

DESSERTS

- Manjari chocolate cake with puffed rice and salted peanuts
- „Szatmár” Plum cake ■ Lemon meringue tartlet
- Sour cherry pistachio cake ■ Chocolate nougat cake with maracuja





DRINK PACKAGES

WELCOME DRINK

One glass/Unlimited (1 hour)

- Sparkling wine or champagne
- Mineral water, orange juice or lemonade

NON ALCOHOLIC DRINK

One glass/Unlimited (2-4-6 hours)

- Selection of fruit juices and mineral water
- Selection of freshly ground coffee and tea
- Coca Cola soft drink selection

PREMIUM DRINK SELECTION

One glass/Unlimited package (2-4-6 hours)

- Selection of red and white house wine
- Soproni Beer
- Selection of fruit juices and mineral water
- Selection of freshly ground coffee and tea
- Coca Cola soft drink selection



DRINK PACKAGES

DELUXE DRINK SELECTION

One glass/Unlimited package (2-4-6 hours)

- Selection of red, white and rosé premium wines
- Heineken Beer
- Selection of fruit juices and mineral water
- Selection of freshly ground coffee and tea
- Coca cola soft drink selection





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