



INSPIRED BY ITALIAN CUISINE

The
O³EAT

BANQUET & EVENT

Menu
2026

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The

O³EAT

Banquet Menu 269 zł net – 291 zł gross

Treasures of Polish Cuisine

Cold Appetizers & Salad Buffet

- **Grilled sheep cheese wrapped in bacon and eggplant (50/50),**
served with cranberry sauce
- **Smoked duck breast with caramelized pear and roasted nuts, served on lamb's lettuce**
- **Selection of pâtés**
with wine cranberry preserve
- **Platter of roasted meats and smoked specialties**
- **Traditional Polish lard spread served with pickled cucumbers and country bread**
- **Herring with onion and linseed oil**
- **Traditional vegetable salad**
with quail egg and mustard
- **Roasted beetroot salad**
with pear and nuts
- **Selection of freshly baked bread rolls served with butter**

Hot Buffet

- **Pear and parsley cream soup**
with roasted seeds
- **Traditional broth with homemade noodles and vegetables**
- **Slow-roasted pork neck**
in gravy sauce
- **Stuffed chicken thigh roasted**
with thyme and garlic
- **Cod served with dill sauce**
- **Red lentil cabbage rolls**
in mushroom sauce
- **Jacket potatoes**
with butter-dill emulsion
- **Aromatic buckwheat groats with marjoram**
- **Traditional braised beetroot with lard**
- **Steamed cauliflower and carrots with toasted breadcrumbs**
- **Pickled cucumber salad**
with pear and carrot

Dessert Buffet

- **Apple pie with crumble topping**
- **Cheesecake with orange**
- **Poppy seed roulade**
- **Cold cheesecake with fruit**
- **Fresh fruit platter**
(orange, melon, kiwi, watermelon, pineapple)

Secrets of Oriental Cuisine

Cold Appetizers & Salad Buffet

- **Vegetable rice paper spring rolls**
with coriander
- **Chicken satay served with fresh vegetables and peanut sauce**
- **Spring rolls with sweet chili sauce**
- **Mini gyoza dumplings**
served cold with ponzu sauce
- **Beef and rice noodle salad**
in oriental dressing
- **Chickpeas with tahini, coriander and lemon**
- **Soy noodle salad, with vegetables, edamame and sesame dressing**
- **Selection of freshly baked bread rolls served with butter**

Hot Buffet

- **Tom Yum soup with tofu**
- **Miso soup**
with chicken and rice noodles
- **Beef brisket braised in Korean BBQ sauce**
- **Chicken thigh fried in teriyaki sauce**
- **Crispy cod with sweet and sour sauce**
- **Tofu with vegetables braised in curry sauce**
- **Jasmine rice**
- **Stir-fried vegetables in sweet and sour sauce with edamame**
- **Green beans braised in teriyaki sauce with sesame**
- **Korean-style coleslaw**

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Dessert Buffet

- **Creamy milk jelly** *with mango and chili*
- **Coconut chia pudding**
- **Cream mousse** *with mango-passion fruit sauce*
- **Cream dessert** *with pineapple and Thai basil*
- **Fresh fruit platter**
[orange, melon, kiwi, watermelon, pineapple]

Flavors of Sunny Italy

Cold Appetizers & Salad Buffet

- **Prosciutto with melon** *zgrissini and arugula*
- **Beef carpaccio**
with roasted capers and Parmesan
- **Selection of Italian cold cuts**
- **Eggplant rolls**
with cream cheese and herbs
- **Caprese with mozzarella and basil pesto**
- **Niçoise salad**
- **Arugula salad**, *with melon and Parmesan*
- **Selection of freshly baked bread rolls**
served with butter

Hot Buffet

- **Tomato cream soup** *with basil*
- **Homemade-style minestrone soup**
- **Veal meatballs** *in creamy wine sauce*
- **Turkey piccata** *served with pomodoro sauce*
- **Roasted sea bream fillet** *with herbs*
- **Gnocchi in mushroom sauce** *with truffle oil*
- **Spaghetti aglio e olio**
- **Butter risotto**
- **Roasted vegetables** *with herbs*
[zucchini, eggplant, peppers, onion, tomatoes]
- **Mixed salad** *leaves with balsamic dressing*

Dessert Buffet

- **Classic tiramisu**
- **Vanilla panna cotta** *with strawberry sauce*
- **Almond cantucci cookies**
- **Chocolate mousse** *with orange*
- **Cream dessert** *with lime sponge cake*
- **Fresh fruit platter**
[orange, melon, kiwi, watermelon, pineapple]

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Banquet Menu 315 zł net – 340 zł gross

Treasures of Polish Cuisine

Cold Appetizers & Salad Buffet

- **Selection of stuffed eggs**
(smoked meat mousse, mushroom filling, chive mayonnaise and caviar)
- **Pork tenderloin Warsaw-style**
with horseradish mousse and pickled mushrooms
- **Cod braised** *with vegetables in tomato sauce*
- **Platter of Polish cheeses**
- **Grilled sheep cheese wrapped in bacon and eggplant (50/50)** *with cranberry sauce*
- **Platter of roasted meats and smoked specialties**
- **Traditional Polish lard spread** *with pickled cucumbers, marinated mushrooms and country bread*
- **Herring in cream** *with sour apple and mustard*
- **Potato salad** *with crispy bacon*
- **Roasted beetroot** *salad with pear, buckwheat honey and nuts*
- **Selection of freshly baked bread rolls served with butter**

Hot Buffet

- **Pear and parsley cream soup** *with roasted seeds*
- **White vegetable cream soup** *with dill oil and roasted seeds*
- **Pork loin roulades** *with pickled cucumber and bacon in natural gravy*
- **Duck braised** *in roast cherry sauce*
- **Roasted trout** *with garlic and herbs*
- **Red lentil cabbage rolls** *in mushroom sauce*
- **Jacket potatoes** *with butter-dill emulsion*
- **Polish potato dumplings** *with golden onion*
- **Mini beetroot** *glazed with acacia honey*
- **Young carrots** *in butter emulsion with warm spices*
- **Warm red cabbage slaw** *with cranberries*

Dessert Buffet

- **Cream cheesecake** *on chocolate base*
- **Apple pie** *with meringue*
- **Mini donuts** *in assorted flavors*
- **Plums on shortcrust pastry**
- **Homemade yeast cake** *with fruit*
- **Fresh fruit platter**
(orange, melon, kiwi, watermelon, pineapple)

Secrets of Oriental Cuisine

Cold Appetizers & Salad Buffet

- **Vegetable rice paper spring rolls** *with coriander*
- **Chicken satay** *served on fresh vegetables with peanut sauce*
- **Spring rolls** *with sweet chili sauce*
- **Mini gyoza dumplings** *served cold with ponzu sauce*
- **Aromatic shrimp** *with chili and lime*
- **Beef and rice noodle salad** *in oriental dressing*
- **Teriyaki glazed chicken** *with sesame*
- **Chickpeas with tahini**, *coriander and lemon*
- **Tabbouleh** *with mint and lemon*
- **Soy noodle salad** *with vegetables, edamame and sesame dressing*
- **Selection of freshly baked bread rolls served with butter**

Hot Buffet

- **Tom Yum soup** *with tofu*
- **Miso soup** *with chicken and rice noodles*

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Hot Buffet

- **Chicken** *in red curry*
- **Slow-roasted beef** *in Korean BBQ sauce*
- **Crispy pork tenderloin** *in oriental glaze*
- **Thai-style salmon** *with chili, lime and coriander*
- **Jasmine rice**
- **Roasted sweet potatoes** *with miso*
- **Stir-fried vegetables** *in sweet and sour sauce with edamame*
- **Delicate green beans** *braised in teriyaki sauce with sesame*
- **Korean-style coleslaw** *with coriander and sesame*

Dessert Buffet

- **Creamy milk jelly** *with mango and chili*
- **Mango lassi** *with tapioca*
- **Coconut chia pudding**
- **Creamy mousse** *with mango-passion fruit sauce*
- **Cream dessert** *with pineapple and Thai basil*
- **Bananas in coconut batter** *with honey and toasted sesame*
- **Fresh fruit platter**
[orange, melon, kiwi, watermelon, pineapple]

Flavors of Sunny Italy

Cold Appetizers & Salad Buffet

- **Prosciutto with melon**, *grissini and arugula*
- **Beef carpaccio** *with roasted capers and Parmesan*
- **Vitello tonnato**
- **Selection of Italian cold cuts**
- **Selection of aged and blue cheeses**

- **Eggplant rolls** *with cream cheese and herbs*
- **Caprese with mozzarella** *and basil pesto*
- **Caesar salad** *with croutons and Grana Padano cheese*
- **Niçoise salad**
- **Arugula salad** *with melon and Parmesan*
- **Selection of freshly baked bread rolls** *served with butter*

Hot Buffet

- **Tomato cream soup** *with basil*
- **Homemade-style minestrone soup**
- **Classic beef goulash** *with vegetables braised in wine*
- **Turkey saltimbocca**
- **Sea bass** *in a delicate butter and wine sauce*
- **Gnocchi** *in creamy sauce with sun-dried tomatoes, spinach and olives*
- **Penne all'arrabbiata**
- **Polenta**
- **Roasted vegetables** *with herbs*
- *[zucchini, eggplant, peppers, onion, tomatoes, potatoes]*
- **Mixed salad** *leaves with tomatoes and balsamic dressing*

Dessert Buffet

- **Classic tiramisu**
- **Raspberry panna cotta**
- **Almond cantucci cookies**
- **Croissants** *with pasticcera cream*
- **Lemon cake** *with mascarpone cream*
- **Fresh fruit platter**
[orange, melon, kiwi, watermelon, pineapple]

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Banquet Menu 209 zł net – 226 zł gross

Treasures of Polish Cuisine

Cold Appetizers & Salad Buffet

- **Smoked duck breast** *with caramelized pear and roasted nuts, served on lamb's lettuce*
- **Selection of pâtés** *with wine cranberry preserve*
- **Platter of roasted meats and smoked specialties**
- **Herring** *with onion and linseed oil*
- **Traditional vegetable salad** *with quail egg and mustard*
- **Selection of freshly baked bread rolls** *served with butter*

Hot Buffet

- **Pear and parsley cream soup** *with roasted seeds*
- **Slow-roasted pork neck** *braised in gravy sauce*
- **Cod** *served with dill sauce*
- **Red lentil cabbage rolls** *in mushroom sauce*
- **Jacket potatoes** *with butter-dill emulsion*
- **Traditional braised beetroot with lard**
- **Pickled cucumber salad** *with pear and carrot*

Dessert Buffet

- **Apple pie** *with crumble topping*
- **Cheesecake** *with orange*
- **Poppy seed roulade**

Secrets of Oriental Cuisine

Cold Appetizers & Salad Buffet

- **Vegetable rice paper spring rolls** *with coriander*
- **Chicken satay** *served on fresh vegetables with peanut sauce*
- **Spring rolls** *with sweet chili sauce*
- **Beef and rice noodle salad** *in oriental dressing*
- **Soy noodle salad** *with vegetables, edamame and sesame dressing*
- **Selection of freshly baked bread rolls** *served with butter*

Hot Buffet

- **Tom Yum soup** *with tofu*
- **Chicken thigh fried** *in teriyaki sauce*
- **Crispy cod** *with sweet and sour sauce*
- **Tofu with vegetables** *braised in curry sauce*
- **Jasmine rice**
- **Delicate green beans** *braised in teriyaki sauce with sesame*
- **Korean-style coleslaw**

Dessert Buffet

- **Creamy milk jelly** *with mango and chili*
- **Coconut chia pudding**
- **Fresh fruit platter** *[orange, melon, kiwi, watermelon, pineapple]*

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209 zł net – 226 zł gross

Flavors of Sunny Italy

Cold Appetizers & Salad Buffet

- **Prosciutto with melon**, *grissini and arugula*
- **Eggplant rolls** *with cream cheese and herbs*
- **Caprese with mozzarella** *and basil pesto*
- **Niçoise salad**
- **Arugula salad** *with melon and Parmesan*
- **Selection of freshly baked bread rolls**
served with butter

Hot Buffet

- **Tomato cream soup** *with basil*
- **Turkey piccata** *with pomodoro sauce*
- **Roasted sea bream fillet** *with herbs*
- **Gnocchi in mushroom sauce** *with truffle oil*
- **Butter risotto**
- **Roasted vegetables** *with herbs*
(zucchini, eggplant, peppers, onion, tomato)
- **Mixed salad leaves** *with balsamic dressing*

Dessert Buffet

- **Classic tiramisu**
- **Vanilla panna cotta** *with strawberry sauce*
- **Cream dessert** *with lime sponge cake*

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Banquet Menu 239 zł net - 258 zł gross

Treasures of Polish Cuisine

Cold Appetizers & Salad Buffet

- **Grilled sheep cheese wrapped in bacon and eggplant** (50/50), served with cranberry sauce
- **Smoked duck breast** with caramelized pear and roasted nuts, served on lamb's lettuce
- **Selection of pâtés** with wine cranberry preserve
- **Platter of roasted meats and smoked specialties**
- **Traditional Polish lard spread** served with pickled cucumbers and country bread
- **Herring** with onion and linseed oil
- **Traditional vegetable salad** with quail egg and mustard
- **Roasted beetroot salad** with pear and nuts
- **Selection of freshly baked bread rolls** served with butter

Served Hot Dishes

One soup and one main course
to be selected before the event

- **Pear and parsley cream soup** with roasted seeds
- **Traditional broth** with homemade noodles and vegetables
- **Slow-roasted pork neck** braised in mushroom sauce, served with potato purée and roasted beetroot slaw with plum
- **Cod with dill sauce**, potato purée and fried broccoli
- **Red lentil cabbage rolls** in mushroom sauce, served with potato purée and mini pickled cucumbers in buckwheat honey with chili

Dessert Buffet

- **Apple pie with crumble topping**
- **Cheesecake with orange**
- **Poppy seed roulade**

- **Plum tart on shortcrust pastry**
- **Cold cheesecake with fruit**
- **Fresh fruit platter**
(orange, melon, kiwi, watermelon, pineapple)

Secrets of Oriental Cuisine

Cold Appetizers & Salad Buffet

- **Beef and rice noodle salad** in oriental dressing
- **Chickpea salad** with tahini and lemon
- **Soy noodle salad** with vegetables, edamame and sesame dressing
- **Spring rolls** with sweet chili sauce
- **Mini gyoza dumplings** served cold with ponzu sauce
- **Vegetable rice paper spring rolls** with coriander
- **Chicken satay** served with fresh vegetables and peanut sauce
- **Selection of freshly baked bread rolls** served with butter

Served Hot Dishes

One soup and one main course
to be selected before the event

- **Tom Yum soup** with tofu
- **Miso soup** with chicken and rice noodles
- **Beef brisket** braised in Korean BBQ sauce, served with sweet potato purée with coconut milk and colorful green beans with sesame
- **Chicken thigh** fried in teriyaki sauce, served with jasmine rice and colorful green beans with sesame
- **Crispy cod** with sweet and sour sauce, jasmine rice and stir-fried vegetables
- **Tofu with vegetables** braised in curry sauce, served with jasmine rice

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Secrets of Oriental Cuisine

Bufet słodkości

- **Mango chili panna cotta**
- **Umami tiramisu**
- **Coconut chia pudding**
- **Creamy mousse**
with mango-passion fruit sauce
- **Fresh fruit platter**
(orange, melon, kiwi, watermelon, pineapple)

Flavors of Sunny Italy

Cold Appetizers & Salad Buffetk

- **Caprese** *with mozzarella and basil pesto*
- **Niçoise salad**
- **Arugula salad** *with melon and Parmesan*
- **Prosciutto with melon, grissini and arugula**
- **Beef carpaccio** *with roasted capers and Parmesan*
- **Selection of Italian cold cuts**
- **Eggplant rolls with cream cheese and herb**

Served Hot Dishes

*One soup and one main course
to be selected before the event*

- **Tomato cream soup** *with basil*
- **Homemade-style minestrone soup**
- **Veal meatballs** *in tomato sauce with Parmesan, served with gnocchi and arugula with cherry tomatoes*
- **Turkey piccata** *served on risotto with mixed salad leaves*
- **Roasted sea bream fillet** *with herbs, served with roasted sweet potato and mixed salad leaves with balsamic dressing*
- **Gnocchi in mushroom**
sauce with spinach and truffle oil

Dessert Buffet

- **Classic tiramisu**
- **Vanilla panna cotta** *with strawberry sauce*
- **Almond cantucci cookies**
- **Chocolate mousse** *with orange*
- **Cream dessert** *with lime sponge cake*
- **Freshly baked croissants**
- **Fresh fruit platter**
(orange, melon, kiwi, watermelon, pineapple)

Additional Information

Additional hot buffet dish: +45 PLN net per person

Served at a specified hour

Buffet duration: 1 hour

It is not possible to split two dishes 50/50 among guests

Additional Dish Options

- **Roasted pork knuckle** *in beer served with fried cabbage and campfire potatoes*
- **Mix of fried dumplings** *with toppings (meat, cabbage & mushrooms, cottage cheese & potatoes)*
- **Chicken Pad Thai**
- **Tofu Pad Thai**
- **Beef Stroganoff** *with freshly baked wheat rolls*
- **Spaghetti Bolognese** *with Grana Padano cheese*
- **Gnocchi in mushroom-truffle sauce** *with fresh spinach and golden pine nuts*
- **Ravioli with ricotta** *and spinach in thyme butter emulsion*

Option to upgrade from buffet appetizers to plated table appetizers: +28 zł net per person