

HUNGEXPO Budapest Congress and Exhibition Centre



BUFFET LUNCH OFFER

Basic menu I.

Soup

- New potato cream soup with bacon and roasted savoy cabbage 🍲

Warm dishes

- Classic Hortobágyi crepes filled with meat, in creamy paprika sauce 🍲
🌾🥚
- Chicken breast in rosemary butter sauce and basmati rice with vegetables 🍲
- Sea fish fillet roasted under spinach and barrel-potatoes 🐟🍲
- Zucchini casserole lasagna with goat cheese sauce 🌿🍲🌾



Desserts

- Somló sponge cake 🌿🍲🥚🌾🍪
- Home-made apple pie 🌿🍲🌾🥚
- Mini Rákóczi sweet curd cheese cake with apricot jam and meringue 🌿🍲🌾🥚
- Fresh fruit 🌿🌿

















Basic menu II.














Soup

- Red lentil cream soup with spinach, kale cabbage and roasted bell pepper  

Warm dishes

- Chicken breast stripes with sweet chili Malay noodles  
- Burgundy pork ragout with potato dumplings    
- 21st century spaghetti carbonara   
- Vegetable casserole with roasted walnut     

Desserts

- Chestnut purée with whipped cream  
- Chocolate tart of the house     
- American cheese cake    
- Fresh fruit  



CATERING OFFER

Medium menu I.

Cold dishes

- Home made smoked chicken breast with eggplant cream 🍗🍆
- Spare ribs in pepper coat with ayvar 🍖🌶️
- Stuffed pie with chicken liver and raisins and rose pepper 🍷🍗🍇
- Duck rillettes with marinated vegetable 🍷🌿🍷
- „Vittello Tonnato” with aragula 🍷🍷🌿🍷🐟🍷

Salads

- Classic caesar salad 🍗🍷🍷🐟
- Panzanella – Tuscan bread salad with tomato and mozzarella 🌿🍷🍷🍷🍷
- Fresh mixed salad with a dressing of your choice
(honey-mustard, olive-cucumber, balsamic-raspberry) (V) 🌿🍷🍷🍷

Warm dishes

- Beef stew with red wine and cottage cheese pasta 🍷🍷🍷🍷
- Grilled chicken breast in white wine mushroom sauce, served with buttered vegetables with thyme 🍷🌿🍷
- Duck roast with sour cherry jus and noodles with purple cabbage 🍷🍷🍷🍷
- Bacon with potatoes and paprika jus
- Zucchini casserole with feta cheese and kapia pepper cream 🌿🍷🍷

Desserts

- Seasoned fruit pie 🌿🍷🍷🍷🍷🍷
- Royal chocolate tart 🌿🍷🍷🍷🍷🍷
- Tiramisu 🌿🍷🍷🍷🍷
- „Eszterházy” cake 🌿🍷🍷🍷🍷🍷
- Chestnut cake currant sauce 🌿🍷🍷🍷🍷
- Fresh fruit 🌿🌿



CATERING OFFER

Medium menu II.

Cold dishes

- Pullet breast in pepper coat with Porto and bacon jam 🍷🍷
- Spare ribs with garlic and paprika ewe cheese cream 🍷
- Caprese salad with olive and basil 🌿🍷
- Sirloin carpaccio with arugula and parmesan 🌿🍷
- Salmon gravlax with beetroot relish and yuzu mayonnaise with coriander 🐟🍷🥚🥔🌿

Salads

- Greak salad 🍷
- Moroccan green salad 🌿🌿
- Glass noodle salad with Edamame bean and vegetables 🌿🌿
- Fresh green salad with a dressing of your choice (honey-mustard, olive-cucumber, balsamic-raspberry) 🌿🍷🍷🍷

Warm dishes

- Chicken breast in rosemary butter sauce and basmati rice with vegetables 🍷
- Burgundy style beef jaw with potato 🍷🥔🥔
- Sweet and sour bacon and kale cabbage with soy (spicy) 🌿🍷🍷
- Reinvented pike Kárpáti (lactose free) 🐟🐟🍷
- Cannelloni with pesto ricotta and cheese sauce with white wine 🌿🍷🥔🥔🍷🍷

Desserts

- Lime-scented dark chocolate tart 🌿🍷🥔🥔🍷🍷
- Mascapone cream with amarena cherry and Breton crisps 🌿🍷🥔🥔🍷🍷
- Yoghurt cake with blackberry 🌿🍷🥔🥔🍷
- Mini Rákóczi sweet curd cheese cake 🌿🍷🥔🥔🍷
- Classic brownies with home-made strawberry jam 🌿🍷🥔🥔🍷🍷
- Fresh fruit selection 🌿🌿



Premium menu I.

Cold starters and finger food in the buffet and with flying service

- Soft spring roll with yuzu dip 🌱🍷🌾🍳🍷
- Pike perch ceviche with grapefruit and cucumber 🐟
- Artisan mangalitza pork ham and spicy cottage cheese with paprika 🍷
- Smoked duck breast filet with mango chutney and brioche 🌾🍳🍷🍷
- Arancini (risotto with crispy parmesan and lemon) served with tomato jam 🌱🍷🌾🍳🍷🍷
- Beef steak tartare served in a glass 🍳🍷

Tapas Bar

(Mediterranean hams, parmesan and bites)

- Parma ham, Prosciutto cotto, Porchetta, South-Tyrolean ham
- Indian Daal (lentil cream with tomato) with Papadam bread (V) 🌱🌾🍷
- Home-made ayvar with pickled vegetables 🌱🍷
- Fresh bread of the house and olive oil with sea salt 🌱🌾🍷🍷

Salad bar

- Roman salad with Indonesian peanut sauce, bean chits and tofu 🌱🍷🌱
- Potato salad with walnut pesto and cheddar cheese 🌱🍷🍷
- Mixen green salad with a dressing of your choice (honey-mustard, olive-cucumber, balsamic-raspberry) (V) 🌱🍷🍷🍷🍷

Soups reinvented as finger food

(One sip of gourmet soup served in shot glasses, served from trays, no spoons required)

- Red lentil cream soup with spinach, kale cabbage and bell pepper 🌱🍷
- Potato cream soup with sausage crisps 🍷
- White bean soup with pesto and parmesan 🌱🍷🍷🍷



CATERING OFFER

Warm dishes

- Steamed Atlantic cod fillet in green pepper sauce served with vegetables and jasmin rice 🐟🍚
- Veal medallions with sage and grilled vegetables
- Chicken breast "supreme" with mushroom sauce, served with buttered vegetables with thyme 🍗🌿
- Crispy-roasted duck with sour cherry jus, juniper-scented cabbage and sautéed potato 🍷🍟
- Sweet and sour bacon and kale cabbage with soy (spicy) 🍷🍟🌿
- Homemade pappardelle with goat cheese and zucchini 🌿🍷🍟🍅

Desserts

- Green tea panna cotta with strawberry and black sesame seed 🌿🍷🍓
- Chocolate brownies with apricot jam 🌿🍷🍫🍓🍓
- Dark chocolate tart with lime 🌿🍷🍫🍓🍓
- Raspberry cake with yoghurt 🌿🍷🍫🍓🍓
- Mascarpone cream with amarena cherry and Breton crisps 🌿🍷🍫🍓🍓🍓
- Fresh fruit selection 🌿🍷



Premium menu II.

Cold starters and finger food in the buffet and with flying service

- Parma ham purse filled with gorgonzola cream 🍷
- Goose liver mousse with basil-seasoned green apple chutney 🍷 🍷 🍷
- Grey cattle cevapcici with vegetable suce 🍷 🍷 🍷
- Veal paté with zucchini and sage yoghurt 🍷 🍷
- Pullet crunchy with green pepper and chili ginger pear 🍷 🍷 🍷
- Mozzarella with sun-dried tomato 🌱 🍷

Tapas Bar

(Mediterranean hams, parmesan and bites)

- Parma ham, Prosciutto cotto, Porchetta, South-Tyrolean ham
- Indian Daal (Indian lentil cream with tomato and cream) with Papadam bread (V) 🌱 🍷 🍷 🍷
- Home-made ayvar with pickled vegetables (V) 🍷 🍷
- French and Italian cheese, fruit jam and chutney 🍷 🍷
- Fresh bread of the house and olive oil with sea salt 🌱 🍷 🍷 🍷

Salad bar

- Raw vegetables: celery, cucumber, carrot, baby salad hearts 🌱 🌱
- Steamed vegetables: cauliflower and broccoli 🌱
- Dips: goat cheese cream with mint yoghurt, apple balsamic – sage sauce 🌱 🍷 🍷
- Grilled-marinated vegetables with kalamata olives 🌱 🌱
- Fresh mixed salad with a dressing of your choice (honey- mustard, olive-cucumber, balsamic-raspberry) (V) 🌱 🍷 🍷 🍷

Soups reinvented as finger food

(One sip of gourmet soup served in shot glasses, served from trays)

- Carrot cream soup with smoked trout 🐟 🍷
- New potato cream soup with Kolozsvar bacon and roasted savoy cabbage 🍷
- White bean soup with pesto and parmesan 🌱 🍷 🍷 🍷
- Fruit of the season cream soup 🌱 🍷



Warm dishes

- Salmon fillet roasted in mayonnaise, served with lemon sauce and steamed vegetables 🐟🍷🌿🍋🍴
- Chicken Satay (in spicy coconut and peanut sauce) with jasmin rice and grilled vegetables 🍗🌿🍛🌿
- Mini Burger with cheddar cheese, onion cream and steak potatoes 🍔🍷🍴
- Angus Stefania with „goulash sauce“, root vegetables and potato confit 🌿🍷🍴
- Mangalica „paprikás“ stew with egg spatzle and cherry tomato salad 🍷🍛🍴🍅
- Gnocchi with quattro formaggi sauce with dried tomatoes and pine nuts 🍷🍛🍴🍄















Desserts

- Mojito panna cotta with toasted marshmallows 🌿🍷
- Cheese cake with walnut and quince jam 🌿🍷🍛🍴🍄
- Dark chocolate mousse with a crunchy layer 🌿🍷🍴🍄
- Chocolate brownies with strawberry jam 🌿🍷🍛🍴🍄
- Sweet curd cheese cake with forest fruit sauce (served warm) 🌿🍷🍛
- Fresh fruit selection 🌿🌿






Exclusive menu















Cold dishes

- Tuscan tomato salad with grilled cheese  
- Green salad with seeds toasted in clove-seasoned honey, served with vegetables marinated in raspberry vinegar      
- Atlantic cod ceviche marinated in Calamanis vinegar served in treviso radicchio leaf  
- Pecorino cheese roasted on chestnut honey with salad   
- Cold mangalica roast with walnut-enriched kapia bell pepper cream and capers 



















Soups

- Sweet potato cream soup with orange and cinnamon, served with shrimps  
- Chicken bouillon with chick pea 


























Hot dishes

- Rooster stew with tender duck gizzard and spatzle   
- Chicken breast with parsley pesto   
- Tenderloin of pork roasted with coriander seed and anise served with ginger-scented cranberry sauce  
- Filet of pike perch with lemongrass and butter steamed white onions  
- Pumpkin barley risotto, roasted beetroot, green apple, horseradish  
- Wok-roasted beef steak with peanut and Indonesian soy sauce with ginger  

Side dishes, garnishes

- Baked potato  
- Moroccan carrot with cumin  
- Fried rice noodles with vegetables and sesame seed     
- Steamed shiitake with kapia pepper  
- Home-made pappardelle with pecorino cheese     
- Kohlrabi caramelized with rosemary and ginger  

Desserts

- Floating islands mousse with anise and toasted almonds    
- Rákóczi sweet cottage cheese tartelet with, apricot jam and meringue      
- Emperor's strudel – sweet curd cheese cake with noodles, golden raisins and strawberry sauce      
- Chocolate mousse with tonka beans and walnut streusel      
- Coconut cream with dried apricot chutney   

Drink packages

Basic non alcoholic drink package offer I.

- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mineral water - mild and sparkling (1,5 PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

Basic non alcoholic drink package offer II.

- Fruit juices with and without pulp (0,25 l)
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

Medium non alcoholic drink package offer I.

- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mediterranean limonade
- Mineral water - mild and sparkling (1,5 PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

Medium non alcoholic drink package offer II.

- Fruit juices with and without pulp (0,25 l)
- Coca-Cola selection (0,25 l)
- Mediterranean limonade
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

Premium non alcoholic drink package offer

- Fruit juices with and without pulp (0,25 l)
- Freshly squeezed orange juice
- Mediterranean Lemonade
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

Basic alcoholic drink package offer I.

- Budai Don Olivér 2017/2018 - Nyakas Winery
- Mátrai Rose 2018– Péter Benedek Winery
- Szekszárdi Kékfrankos 2015 – Szeleshát Winery
- Dreher beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mineral water - mild and sparkling (1,5 l PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Basic alcoholic drink package offer II.

- Budai Don Olivér 2017/2018 - Nyakas Winery
- Mátrai Rose 2018– Péter Benedek Winery
- Szekszárdi Kékfrankos 2015 – Szeleshát Winery
- Dreher beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Medium alcoholic drink package offer I.

- Budai Chardonnay 2017 – Nyakas Winery
- Etyeki Sauvignon Blanc 2014 – Rókusfalvy Winery
- Balatonfüred-Csopak Kékfrankos Rose 2017 – Hertzka Winery
- Villányi Cabernet Cuvée 2015 – Németh & Németh Winery
- Léglí Géza Birtokvörös 2016– Léglí Winery
- Dreher draft beer
- Dreher, Dreher bak, Pilsner Urquell and Hofbräu beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (1,75 PET)
- Mineral water - mild and sparkling (1,5 PET)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Medium alcoholic drink package offer II.

- Budai Chardonnay 2017 – Nyakas Winery
- Etyeki Sauvignon Blanc 2014 – Rókusfalvy Winery
- Balatonfüred-Csopak Kékfrankos Rose 2017 – Hertzka Winery
- Villányi Cabernet Cuvée 2015 – Németh & Németh Winery
- Léglí Géza Birtokvörös 2016– Léglí Winery
- Dreher draft beer
- Dreher, Dreher bak, Pilsner Urquell and Hofbräu beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.
The final wine list is going to be released two days after the written order.

Premium alcoholic drink package offer

- Villányi Olaszrizling 2017 – Attila Gere Winery
- Etyeki Pinot Blanc 2015 - Rókusfalvy Winery
- Kései Szüret Tokaji Furmint 2016 - Disznókő Winery
- Szőlőskislaki Rosé 2018 – Léglí Winery
- Balatonfüred-Csopak Kékfrankos Rosé 2017 – Hertzka Winery
- Soproni Merlot 2016 - Pfneiszl Winery
- Villányi Cabernet Sauvignon 2015 - Bock Winery
- Dreher draft beer
- Dreher, Dreher bak, Pilsner Urquell and Hofbräu beer
- Dreher non alcoholic beer
- Fruit juices with and without pulp (1 l)
- Mediterranean Lemonade
- Coca-Cola selection (0,25 l)
- Mineral water - mild and sparkling (0,25 l)
- Black-, green- and fruit tea
- Nespresso coffee selection

In case of wines, due to stock status years and winery may vary.

The final wine list is going to be released two days after the written order.

ALLERGENS



Gluten



Lactose



Egg



Mustard



Hard-shelled nuts
(walnut, almond, nutmeg,
pistachio)



Peanut



Soy



Celery



Fish



Prawn



Sesame



Sulphites



Allergen free



Vegetarian

ADDITIONAL GATRONOMY PROGRAMS AND SERVICES

Mineral Water Tasting

Mineral water contains minerals and other dissolved substances that give it a peculiar taste and oftentimes healing power. It comes up to the surface from deep, unpolluted layers. The mineral content of natural mineral waters is usually 500-2000 mg/l. The same feature of medical waters can reach even 20000 mg/l. Depending on their types, there are mainly calcium, magnesium, sodium, bicarbonate, chloride and sulphate waters, and their variants. Their fluoride content is relatively high as well. The consumed water interacts with the body tissues in multiple cycles, this is how mineral waters exert their beneficial effect. Human body needs a range of substances, and it is not sure that we take them with food, but they can be found in the consumed mineral water. During the evening several kinds of Hungarian and foreign mineral water can be tasted and compared with the help of a sommelier.



Open Cheese Kitchen and Wine Tasting

At one of the site's points we place a cheese counter rich in decoration elements and cheese. We slice the cheese on the cutting board, and beside we offer fruit, seeds, and pastries. The guests can taste the representatives of the seven main cheese families: fresh cheese, white-mold soft cheese, washed-rind (reddish) soft cheese, mountain ripened cheese, goat cheese, blue cheese, raw-milk cheese. Next to the cheese counter we offer wines of the remarkable wine-regions of Hungary with the help of a qualified sommelier. The wine tasting and the open cheese kitchen complementing each other provide an unforgettably complex gastronomical experience.



Macaron Tasting

As we are diving into the mystery of making the French macaron, we realize that this is not that simple! It is originated from the town of Nancy, and first was mentioned in the 18th century as a confectionary made according to a secret recipe.



What is sure is that egg whites, almond powder, icing sugar, and crystal sugar are needed to make it. The new macaron created by Pierre Desfontaines is a round confectionary put together of two halves filled with soft chocolate cream. While the classical type is extremely crispy and dry, the new version is also lightly crispy outside

but very soft, and tender inside. But this has been further developed, and we bring it with special flower tastes to the guests. Of course, the taste is coupled with the right color. It is worth for everybody to taste this novelty – it is an unforgettable experience!

chocolate-coconut, walnut, peach, poppy seed, strawberry, raspberry, coconut, vanilla, pistachio, coffee, peanut, pistachio-chocolate, truffel cream

Champagne Fountain

The champagne fountain is an elegant and fashionable way to make our parties more exciting since it is inimitable both as a spectacle and as a specialty. It can be filled with punch, wine or refreshers. We recommend it equally for luxurious, splendid, relaxed, and family-style events either as an element increasing the quality of the welcome drink or as a separate accessory.



Contract Terms and Conditions

The prices contains the fee of the service and the equipment required for the catering, but do not includes the VAT. The prices of the offer are valid for one event in case of the menu and number of guests agreed above.

The prices of the offer includes only the basic furniture that is needed for the catering services (buffet counter and drink bar), the furniture suitable for seating the guests are not included.

Overall, the full suply of buffet or finger food menus includes enough food for the number of guests ordered and includes items in a specified proportion based on our professional experience, but some parts may run out.

Our offers also include the unique wines and limited items of small wineries, so the wines in the drink packages may run out during the year. In this case, we offer our customers a similar or better quality alternative to this item. The final wine supply can be confirmed within 72 hours after placing an order with a specific number of guests.

Ordering the services based on a prior agreement and offer can only be done in a written form / email/, subject to the following deadlines:

- in case of events between 1 and 100 persons, the 5th day before the event
- in case of events between 100 and 300 persons, the 7th day before the event
- in case of events above 300 persons, the 10th day before the event
- in case of events above 1 000 persons, the 15th day before the event

The Service Provider shall not be liable for any defective performance resulting from the fulfillment of orders placed after the order deadline.

The number of persons stipulated in the order may be changed by

- 10 p.c. within 5 days, if the number of guests is below 300 persons, there is no opportunity, within 4 days before the function
- 10 p.c. within 10 days, 5 p.c. within 5 days, if the number of guests is above 300 persons, there is no opportunity, within 4 days before the function

Cancellation is free of penalty to 30 days before the event

- within 29-10 days the penalty is 50% of the ordered service price
- within 9-6 days the penalty is 75% of the ordered service price without beverages
- within 5-3 days the penalty is 90% of the ordered service price without beverages
- Cancellation within 2 days or in case of failure of notification the penalty is 100% of the ordered service.

The Client, on their own behalf or on behalf of their guests or subcontractors at the relevant venue, agrees to take liability for the proper use of the Service Provider's furniture and equipment. Should any damage be done to the equipment, the Client agrees to take over financial responsibility.

The provisions of this offer constitute a basis for negotiation, are aimed at concluding a contract, but do not constitute a commitment of the Service Provider and do not create a contractual obligation on the part of the Service Provider.

If the Client intends to order and accepts the offer, it shall be done by written confirmation of the offer which means that the Client takes notice of the contract terms and conditions.