

KAMPA GROUP CATERING SERVICES 2011



Farma Levin / Sal.Oppenheim



KAMPA GROUP is pleased to present its catering services for year 2011

We provide

- Full-service catering
- Gala dinners, gala lunch
- Receptions and cocktails
- Party planning
- Event management for individuals
- Weddings
- Fund raisers
- Business lunches
- Corporate events
- Breakfasts and snacks
- Buffet luncheon entrées
- Kid's corners

Muzeum hudby / Louis Vuitton



Pražská káňovatka



We offer

- Creative chefs and high cuisine
- Professional service staff
- 15 years of experience
- Major venues
- Top references

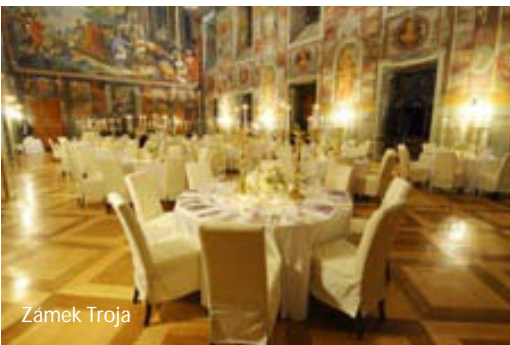
Sacré Coeur



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Zámek Troja



CANAPÉS OFFER

KAMPA GROUP CANAPÉS 3 pcs – 120 CZK
4 pcs – 145 CZK
5 pcs – 175 CZK

DE LUXE CANAPÉS 3 pcs – 150 CZK
4 pcs – 185 CZK
5 pcs – 225 CZK



Cold

Gravlax salmon with crostini and mustard sauce
Ricotta cheese with cherry tomato
Blini with lumpish roe and crème fraiche
Gazpacho shot
Duck rillettes with g chutney
Tomato bruschetta
Chicken-tortilla wrap with curry dressing
Hummus with tomato tartar in philo pastry cone
Roast beef tortilla/roll with horse radish cream

Cold

Salmon 32 with soy-ginger sauce and mango
Tuna tartar with wasabi cream in philo cone
Beef carpaccio with parmesan crisp
Soy marinated salmon cube with avocado purée in tacos
Eggplant tartar with parmesan crisp
Peking duck tortilla wrap
Creamy smoked salmon tartar with chives
Beetroot with goat cheese in philo cone



Warm

Pork Milanese
Spring rolls (beef, duck or vegetarian)
Spiced meat balls
Chicken strips

Warm

Grilled tiger prawns or tempura
Pumpkin soup cappuccino
Chicken /beef/salmon teriyaki
Sa ron arancini (rice balls)
Vegetable tempura mix (carrot, broccoli, spinach, zucchini, mushrooms)
Lamb kebab

Sweet

Pro teroles with caramel and almonds
Lemon tart
Strawberry coated in chocolate
Brownie with nuts

Sweet

Strawberry cappuccino
Pineapple cannelloni with crème chantilly
Chocolate mousse with raspberries
Carrot cake
Chocolate tart with orange preserve
Cheesecake



PREMIUM CANAPÉS 3 pcs – 210 CZK
4 pcs – 265 CZK
5 pcs – 325 CZK

Cold

Foie gras terrine with g chutney
Lojrom caviar with crème fraiche and philo pastry cone
Beef carpaccio with black truffles and parmesan
King crab roll with dill aioli
Smoked scallop with shrimp tartar and cucumber
Tuna with soy onions and chives
Lobster tacos with lemon aioli

Warm

Grilled octopus
Lamb chop
Crab cake
Seared scallop

Sweet

Forest berry-caramel skewer
Chocolate truffle with gold leaf
Raspberry in Champagne jelly
Tartelette with forest berries
Assorted macarons

Conditions in case of cocktail only:
For groups under 50 guests we add service and transport costs.

Prices are without VAT.



MENU OFFER

3-COURSE MENU

Create your own menu and choose 1 starter, 1 main course, and 1 dessert

4-COURSE MENU

Create your own menu and choose 1 or 2 starters, 1 or 2 main courses, and 1 dessert



KAMPA GROUP 3-COURSE MENU - 895 CZK

Valid for minimum 30 guests per order

Starters

Lightly poached salmon roll with crème fraîche and lumpfish roe
 Tomato soup with sour cream
 Beetroot salad with goat cheese dressing and arugula
 „Bramboráka“ soup with mushrooms and root vegetables
 Buffalo mozzarella with Tuscany vegetables and aged balsamic
 Caesar salad; Romaine lettuce, bacon, bread croutons, and parmesan
 Philo pastry baked goat cheese with honey, walnuts, and arugula
 Roast beef with teriyaki sauce, scallions and chili



Main courses

Beef cheek confection with ricotta gnocchi, root vegetables and red wine sauce
 Pork loin with mashed potatoes and creamy tarragon sauce
 Chicken balottine with potato purée and Dijon sauce
 Baked salmon with glazed carrots, baby potatoes, and Hollandaise sauce
 Risotto Milanese with saffron

Desserts

Brownie with nuts, raspberry compote, and vanilla ice cream
 Yoghurt Panna-Cotta with strawberry gazpacho
 Carrot cake with philadelphia cheese
 „Lívance“ with blueberry compote and cinnamon sour cream



All mentioned prices are without VAT and include:
 Food as per order
 Chef and service staff
 Plates, cutlery, glasses, napkins and small material
 Transportation in Prague

DE LUXE 3-COURSE MENU - 1.145 CZK / 4-COURSE MENU - 1.595 CZK

Starters



Pumpkin soup with black trumpets
 Smoked salmon roll with chives cheese and green apple jelly
 Spinach and arugula salad; sun dried tomatoes, olives, parmesan, and warm garlic dressing
 Beef carpaccio with parmesan cream and arugula
 Tuna tartar with beetroot, crème fraiche, and salmon roe
 Shrimp salad Skagen with lemon and dill
 Vitello tonnato; thinly sliced veal with tuna dressing and capers
 Spinach soup with poached egg and smoked salmon
 Tiger prawns with ginger-garlic beurre blanc and arugula
 Tuna carpaccio with capers, arugula, and lemon dressing

Main courses



Duck con t with red cabbage, potato fondant, and g sauce
 Veal cheek with spinach spaetzle and creamy paprika sauce
 Beef strip loin with potato terrine, baked tomato, and green pepper corn sauce
 Grilled pike perch with mashed sweet potatoes and beurre noisette with capers
 Shank of lamb with chives potato purée, root vegetables, and demi glace sauce
 Baked salmon with green asparagus, vanilla-lime potato purée, and sauce vierge
 Pork piccata with potato gnocchi, fava beans, and arugula
 Porcini risotto with parmesan

Desserts

Cheesecake with chocolate and strawberries
 Chocolate-whisky terrine with raspberries and sabayon sauce
 Crème brûlée
 Cappuccino Semifredo with three kinds of pro teroles



PREMIUM 3-COURSE MENU - 1.345 CZK / 4-COURSE MENU - 1.850 CZK

Starters

Torchon of duck foie gras with g chutney and aged balsamic
 King crab salad with cucumber jelly and salmon roe
 Lobster bisque with bacon and spring onions
 Seared scallops with cauli ower, raisins, and dill beurre blanc with capers
 Half of boiled lobster with lemon aioli and pickled vegetables
 Crab cakes with avocado relish and chili aioli
 Octopus carpaccio with grapefruit, arugula, and granet apple dressing

Main courses



Venison with root vegetable pavé, parsnip purée, and cardamon sauce
 Olive oil poached halibut with mustard-potato purée, tru es, crispy bacon, and vegetable foam
 Pepper steak with zucchini spaghetti, cipollini onions, potato cake, and Cognac sauce
 Veal let mignon with onion con t, carrot fondant, sa ron risotto, and morel sauce
 Grilled sea bass with wasabi potato purée, enoki mushrooms, and gari veal jus
 Rack of lamb with herb spaetzle, artichokes, and red wine sauce
 Black tru e risotto with parmesan

Desserts

Chocolate Marquise with pumpkin Bavarois, hazelnut marshmallow, and caramel
 Baked pineapple and cannelloni with Ivory chocolate mousse and passion fruit coulis
 Chocolate-orange tart with vanilla crème fraiche

BUFFET OFFER



KAMPA GROUP BUFFET - 950 CZK

Create your own menu and choose 5 cold, 4 warm, 4 side dishes, and 3 desserts
Valid minimum for 40 guests per order

Cold dishes

Roastbeef with chili and scallions
Caprese; mozzarella with tomatoes and basil
Antipasti platter with Italian delights
Gravlax; marinated salmon with dill-mustard sauce
Tabouleh salad
Marinated mussels with lemon and herbs
Beet root salad with arugula and goat cheese dressing
Three kinds of marinated herrings
Pasta salad with grilled vegetables and pesto
Homemade turkey ham with herbs



Warm dishes

Rabbit Provencal with creamy herb sauce
Vegetable spring rolls
Pork loin with tarragon sauce
Chicken ballotine with mustard sauce
Baked pompano with beurre noisette
Whole roasted turkey with own gravy
Roasted pork ham with mustard and horseradish
Roasted beef strip loin with green pepper corn sauce
Meat balls with tomato salsa
Chicken Tikka Masala
Salmon baked in puff pastry with spinach
Beef bourguignon with pearl onions and bacon
Boiled mussels with herbs and garlic



Side dishes, pasta, and risotto

Penne Arrabbiata with olives
Mushroom risotto
Mashed potatoes / Jasmine rice / Steamed broccoli / Glazed carrots / Provencal tomatoes /
Roasted zucchini / Button mushrooms / Baked potatoes with chives sour cream



Desserts

Brownie with whipped cream and raspberry compote
Apple crumble cake with sabayon
„Livance“ traditional pancakes with blueberries and cinnamon sour cream
Chocolate mousse with orange coulis
Fresh fruit platter
Lemon tart
Profiteroles with caramel and almonds
Yoghurt Panna-Cotta with strawberry gazpacho



DE LUXE BUFFET - 1.250 CZK

Create your own menu and choose 6 cold, 5 warm, 5 side dishes, and 3 desserts

Cold dishes

Vitello tonnato with capers and tuna dressing
 Beef carpaccio with parmesan and arugula
 Lightly poached salmon roll with lemon crème fraîche and salmon roe
 Shrimp salad Skagen with lemon and dill
 Buffalo mozzarella with Tuscany vegetables
 Whole cooked shrimps with cocktail sauce
 Caesar salad with bacon, croutons, and parmesan
 Waldorf salad with apples, grapes, and walnuts
 Nicoise salad with seared tuna, haricot verts, and olives
 Green asparagus salad Mimosa with bacon, eggs, and dill



Warm dishes

Tiger prawns with ginger-garlic beurre blanc
 Whole baked salmon with chili and dill
 Duck confit with red cabbage
 Roasted beef rib eye with red wine sauce
 Pork Milanese with parmesan
 Braised veal cheeks with morel sauce
 Pike perch with sauce vierge
 Beef strip loin Teriyaki



Side dishes, pasta, and risotto

Penne Arrabbiata with olives
 Mushroom risotto
 Salmon risotto
 Jasmine rice / Potato croquettes / Mashed potatoes / Steamed broccoli / Glazed carrots /
 Provençal tomatoes / Roasted zucchini / Button mushrooms / Buttered spinach /
 Baked potatoes with chives sour cream / Baby potatoes / Herb spaetzle / Bean cassoulet

Desserts

Brownie with whipped cream and raspberry compote
 Apple crumble cake with sabayon
 „Livance“ traditional pancakes with blueberries and cinnamon sour cream
 Chocolate mousse with orange coulis
 Fresh fruit platter
 Lemon tart
 Profiteroles with caramel and almonds
 Yoghurt Panna-Cotta with strawberry gazpacho
 Tiramisu
 Cheesecake
 Crêpe Suzette
 Crème brûlée
 Chocolate whisky terrine with raspberries and sabayon





PREMIUM BUFFET - 1.650 CZK

Create your own menu and choose 6 cold, 5 warm, 5 side dishes, and 3 desserts

Cold dishes

Oysters with shallot vinaigrette, chili sauce, and horseradish

Tuna tartar with avocado relish

Lobster ceviche with lime, coriander, and guacamole

Arugula salad with forest berries and buffalo mozzarella

Pata Negra ham with mango and haricot verts salad

Torchon of duck foie gras with g chutney

King crab salad with crème fraîche and tarragon

Caviar trio station; salmon roe, lojrom caviar, lump sh roe served with shallots, crème fraîche, and hard boiled eggs

Seared tuna with soy dressing, chili, and ginger

Beef tartar from US Black Angus filet mignon with crispy bread



Warm dishes

Veal filet mignon Saltimbocca

Lamb chops with bean cassoulet

Olive oil poached halibut with tomato glazé

Beef filet mignon with red wine sauce

Duck breast with orange demi glace

Roasted venison with cardamon sauce

Grilled octopus with herbs

Seared scallops with dill beurre blanc and capers

Bouillabaisse; Mediterranean fish soup

Sea bass with green lentil ragout and vegetable foam



Side dishes, pasta, and risotto

Penne Arrabbiata with olives

Spinach cannelloni with ricotta cheese

Mushroom risotto

Sa ron risotto

Jasmine rice / Potato croquettes / Ratatouille / Mashed potatoes / Steamed broccoli /

Glazed carrots / Provençal tomatoes / Roasted zucchini / Button mushrooms /

Baked potatoes with chives sour cream / Baby potatoes / Buttered spinach / Herb spaetzle /

Stir fried bok choy / Green asparagus



Desserts

Strawberry cappuccino with meringue

Tiramisu

Cheesecake

Crêpe Suzette

Crème brûlée

Chocolate whisky terrine with raspberries and sabayon

Chocolate Marquise with vanilla bavaois, chocolate truffle, and marshmallow

Sweetly chocolate and bitterly orange tart with crème fraîche

Selection of French cheeses

BEVERAGE OFFER



WELCOME DRINK

Bellini, Mimosa, Kir Royal or a glass of sparkling wine - 95 CZK / glass

Prosecco - 195 CZK / glass

Moët & Chandon Champagne - 295 CZK / glass

BEVERAGE PACKAGE NO. 1 - 345 CZK / guest



3 hours of unlimited consumption
Soft drinks (Pepsi cola, Pepsi cola light, Mirinda Orange, 7UP)
Still and sparkling water
Apple and orange juice
Pilsner Urquell and non-alcoholic beer
1x glass of red, white or rosé wine*

BEVERAGE PACKAGE NO. 2 - 445 CZK / guest



3 hours unlimited consumption
Soft drinks (Pepsi cola, Pepsi cola light, Mirinda Orange, 7UP)
Still and sparkling water
3 kinds of juice
Pilsner Urquell and non-alcoholic beer
1/2 bottle of red, white or rosé wine*

BEVERAGE PACKAGE NO. 3 - 645 CZK / guest



3 hours unlimited consumption
Soft drinks (Pepsi cola, Pepsi cola light, Mirinda Orange, 7UP)
Still and sparkling water
3 kinds of juice
Pilsner Urquell and non-alcoholic beer
1 bottle of red, white or rosé wine*

* Wine is to be chosen by the client
Please ask for our selected wine offer



REFERENCES

SERVED MENU EVENTS

- Prague Crossroads (St. Anna church) – wedding celebration for 120 people
- British Embassy – gala dinner for 60 people- Sir Mick Jagger’s birthday party
- Spanish hall at Prague Castle – gala dinner for 400 people - jazz event sponsored by president Václav Klaus
- Dinner in the sky – lunch in the air for 22 people
- Alšovo nábřeží – 4-course gala dinner for 400 people - Louis Vuitton Bohemian Run
- Kaisersteinsky palace – gala dinner for 120 people
- Dvorak sec contemporary - black and white private gala dinner for 80 people
- Czech Museum of Music – gala dinner for 60 people - Louis Vuitton
- Arcibiskupský palác – gala dinner for 100 people - Nomura Bank
- Malostransky palace – gala dinner for 80 people - Jan Švejnar
- Mont Blanck shop – exclusive gala dinner for 20 people
- Gallery Křehký - 50 people - InStyle magazine
- Troja chateau - 120 people - wedding celebration
- Sal.Oppenheim Polo Cup – 4-course gala lunch for 350 people (2007-2009)



BUFFET EVENTS

- Prague Crossroads (St. Anna church) – 1200 people - 70th birthday of Václav Havel, former president of Czech Republic
- French Embassy – 1000 people - French president Nicolas Sarkozy
- Liberec City Hall – 140 people - Nordic World Ski Championships
- Muzeum Kampa – 300 people
- Divadlo Archa – 200 people - premiere of dramatic piece „Odcházení“ from Václav Havel
- Château Hluboká nad Vltavou – 200 people - Louis Vuitton Bohemian Run
- Boat Nepomuk - 60 people - Incentive trip
- Dior store – 150 people - fashion show
- Norwegian Embassy – 500 people (1999-2010)
- American Residence – 500 people - American Chamber of Commerce
- Swedish Embassy – 400 people - Sweden EU presidency
- French Embassy – 400 people - National Day
- Cartier shop – various reception
- Colonnade Karlovy Vary – 500 people
- Louis Vuitton store - 500 people - collection presentation
- ČKD Karlín – 1500 people - Cow Parade
- Gucci shop – 500 people
- McKinsey - 250 people - 20th Celebration
- Prada store – 650 people - store opening party
- ING golf tournament – 400 people



MAJOR VENUES

Kampa Group exclusively

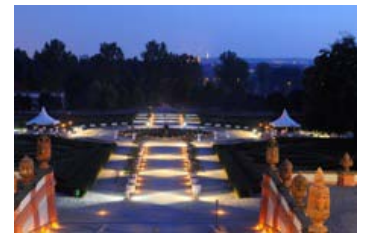


Prague Crossroads
(St. Anna Church)

Châteaux



Bon Repos Château



Troja Château

Locations in Prague



Kaisersteinsky palace



Archbishop palace



Malostransky palace



Rudol num



Muzeum Kampa



Czech Museum of Music



Sacre Coeur



Slovanský d m



Praha - Holešovice Fairground



Trade Fair Palace



Barrandov Studio



dvorak sec contemporary

