



**Sheraton
Grand**

KRAKOW



New Year's Eve in a grand style

at The Atrium

Enjoy a glamorous atmosphere in the very heart of the city. Let us enchant you and your friends with an exquisite menu, refined setting, live entertainment and a five-star service. Raise a glass, make a wish and welcome the New Year in a grand style, your style.



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New Year's Eve Grand Buffet Dinner 2017 at The Atrium

SERVED FROM 8:00 PM TILL 02:00 AM

COLD STARTERS TRILOGY ON THE TABLE

Sander fish fillet with fresh dill / lemon jelly
Camembert cheese / apple chips / beetroot mousse
Smoked duck fillet / pear & charlock chutney
Homemade bread / butter with Nigella

STARTERS' BUFFET

SELECTION OF MEAT COLD STARTERS

Sous vide rose veal in fresh rosemary / hazelnut & green apple salsa
Marinated duck breast in orange / celery & mandarin chutney
Slow baked beef in black pepper / green asparagus / rucola / Parmesan flakes / truffle mayonnaise
Thin slices of wild boar loin marinated in juniper / red currant salsa
Platter of Spanish & Italian cold cuts with marinated vegetables & Pan Tumaca
Guinea fowl poultry liver galantine / cauliflower in saffron flavor / cherry confiture
Barley groats & lamb salad / fresh mint & dill dressing
Garganelli pasta & grilled beef salad / teriyaki sauce
Boiled zucchini salad / wild rice / pork filet mignon / sun dried tomato sauce
Marinated chicken salad / fresh mango / bamboo / tarragon & lime sauce



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SELECTION OF FISH & SEAFOOD COLD STARTERS

Salmon fish stuffed with San Peter fish & lobster mousse / pomelo & fresh pomegranate salad

Red mullet fish & crayfish terrine / carrot flakes / wasabi mayonnaise

Marinated tiger prawns / saffron Aioli sauce

Boiled cod fish & smoked halibut fish mousse / marinated sugar peas in lemon olive oil / mandarin sauce

Sea bass, sweet cabbage & mung mushroom galantine / beans Pinto / lettuce / ginger sauce

Tuna fish marinated in apple vinegar & Żubrówka (Bison Grass) vodka / fresh cucumber & coriander chutney

Sea bream, spinach & Gorgonzola cheese roulade / red beetroot & fresh horseradish salsa

Green zucchini carpaccio / smoked fish / marinated celery / cherry tomato / bell pepper salsa

Baby octopus salad / buckwheat noodles / bell pepper / Daikon Radish / lime dressing

Radicchio & chicory salad / fried squid / parsley & basil pesto

SELECTION OF HEALTHY & VEGETARIAN COLD STARTERS

Platter with choice of international cheese with dried fruit salsa & condiments

Chick peas & carrot pate / white asparagus & fresh tarragon chutney

Tofu cheese & fresh spinach salad / roasted beetroot & milk thistle oil dressing

Onion tart with black olives / tomato & basil salsa

Grilled vegetables / Haloumi cheese / roasted almonds

Mung beans, broad bean & cherry tomato salad / lemon olive oil dressing

Soy & pumpkin cake / Mustard fruits and coconut sauce

Buffalo Mozzarella / fresh tomatoes / green parsley, linseed oil & Macadamia nut pesto

Savoy cabbage, kale and marinated artichoke salad / grape vinegar & maple syrup dressing

Fresh squeezed apple & orange juice

Fresh squeezed celery & spinach juice with lime & brown sugar

Fresh squeezed beetroot & pomegranate juice



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SELECTION OF GREEN LEAVES WITH DRESSINGS & CONDIMENTS

SELECTION OF CONDIMENTS

Marinated vegetables, mushrooms, sun dried tomatoes, capers, olives
Grissini sticks, Parmesan cubes, cherry tomatoes & lemon wedges

HOT BUFFET SELECTION

SELECTION OF HOT MEAT DISHES & SIDES

Sous vide beef tenderloin / oyster mushroom with shallots / Porto sauce
Braised veal stuffed sun dried tomato & zucchini / creamy cheese sauce
Corn-fed chicken breast / kale / poultry gizzards / chanterelle sauce
Confit of duck legs / red cabbage with cherry / juniper sauce
Slow baked pork filet mignon coated in Parma ham / Mung beans salad / roasted onion & sage sauce
Homemade „Pierogi” with meat / fatback / onion
Roasted vegetables / cherry tomato / truffle olive oil
Roasted French potato / fresh rosemary & garlic

ROASTED MEAT CORNER

Roasted turkey marinated in soy & ginger sauce / stuffed salted nuts & chilli
/ spicy dried plums sauce
Basmati rice / vegetables / oyster sauce / Pak Choi
Thai style vegetables / roasted sesame

SOUP CORNER

Vegetable Minestrone soup / Parmesan cake



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SELECTION OF ORIENTAL DISHES

Marinated beef fajitas / vegetable & anise vodka
Rice noodles with salmon / soy & ginger sauce
Chicken / green curry / coconut milk / fresh coriander
Chickpea & onion falafel / tandoori yoghurt

SELECTION OF FISH & SEAFOOD DISHES

Grilled salmon fish fillet / fried Romaine lettuce / tarragon sauce
Boiled rice stuffed squids / tomato sauce
Sous vide cod fish fillet / millet groats / roasted celery sauce
Fried mackerel fish fillet / horseradish sauce / yolk
Boiled broccoli / Macadamia nut butter / lemon thyme

FRESH GRILLED FISH CORNER

Grilled tiger prawns
Grilled tooth fish fillet
Grilled haddock fish fillet
Grilled tuna fish fillet

With a choice of your favorite sauces:

Sweet chilli, saffron & Provencal



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DESSERT BUFFET SELECTION

SWEET PASTRY CORNER

Caramel chocolate fountain / fruit skewers / selection of cookies
Meringue / mascarpone cheese / exotic fruits
Chocolate cake / cherry sauce
Carrot cake / plum mousse / rhubarb sauce
Orange mousse / pear in ginger flavor
Tart with vanilla pudding & fruits / apricot jelly
Pistachio eclair / red currant salsa
Tapioca & mango cold cheese cake / strawberry jelly
Spinach cake / lemon creamy sauce / pomegranate
Praline mousse/ crumbs / roasted coffee sauce
Smoothie / raspberry / ginger
Lemonade / mint / mandarin

ICE CREAM & CREPE CORNER

Selection of ice cream with different sauces and condiments
Assortment of fresh fruit
Pan seared crepes

BEVERAGE PACKAGE

Soft Drinks: Kinga Pienińska still & sparkling water
Orange, Apple, Grapefruit, Blackcurrant, Tomato juice
Coca-Cola, Cola Zero, Fanta, Sprite, Tonic
House Red & White Wine, House Sparkling Wine
Fresh brewed coffee & tea



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KIDS CORNER

Selection of mini sandwiches

Vegetable crudités

Cheese & grape skewers

Chips, nuts & Nachos

Pop Corn

Homemade pizza

Chicken fingers in coconut crust

Mini beef burger

French fries

Ketchup, mustard sauce and mayonnaise

Fresh fruit jelly

Teddy bears

Nuts in chocolate

Muffins

Vanilla profiteroles

Fruit juice

650 PLN per person (VAT incl.)