



**Sheraton
Grand**

KRAKOW



Refined New Year's Eve

at Wisła Ballroom

There are moments of the year that require a unique setting. Elevate your New Year's Eve celebration enjoying our splendid buffet menu in the refined setting of Wisła Ballroom. Dance the night away with the music chosen by our DJ which will make this night unforgettable.



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New Year's Eve 2017 Buffet Dinner at Wisła Ballroom

SERVED FROM 08:00 PM TILL 02:00 AM

BUFFET WITH STARTERS

SELECTION OF MEAT COLD STARTERS

Marinated duck breast in orange / celery & mandarin chutney

Slow baked beef in black pepper / green asparagus / rucola / Parmesan flakes / truffle mayonnaise

Platter of Spanish & Italian cold cuts with marinated vegetables & Pan Tumaca

Guinea fowl poultry liver galantine / cauliflower in saffron flavor / cherry confiture

Lamb & barley groats salad / fresh mint & dill dressing

Grilled beef & Garganelli pasta salad / teriyaki sauce

SELECTION OF FISH & SEAFOOD COLD STARTERS

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

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

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

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

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



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SELECTION OF HEALTHY & VEGETARIAN COLD STARTERS

Platter of cheese with dried fruit salsa & condiments

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

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

Mozzarella cheese / fresh tomato/ green parsley, linseed oil & Macadamia nut pesto

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

SELECTION OF GREEN LEAVES WITH DRESSINGS & CONDIMENTS

SELECTION OF CONDIMENTS

Marinated vegetables, mushrooms, sun dried tomatoes, capers, olives

Grissini sticks, lemon wedges

HOT BUFFET SELECTION

SELECTION OF HOT MEAT DISHES & SIDES

Braised veal stuffed with sun dried tomato & zucchini / creamy cheese sauce

Corn-fed chicken breast / kale / poultry gizzards / chanterelle sauce

Slow baked pork filet mignon coated in Parma ham / Mung beans salad / roasted onion & sage sauce

Roasted vegetables / cherry tomato / truffle olive oil

Roasted French potato / fresh rosemary & garlic

SOUP CORNER

Vegetable Minestrone soup / Parmesan cake



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SELECTION OF ORIENTAL DISHES

Chicken / green curry / coconut milk / fresh coriander
Basmati rice / vegetables / oyster sauce / Pak Choi
Rice noodles with salmon / soy & ginger sauce

SELECTION OF FISH

Grilled salmon fish fillet / fried Roman lettuce / tarragon sauce
Sous vide cod fish fillet / millet groats / roasted celery sauce

DESSERT BUFFET SELECTION

Meringue / mascarpone cheese / exotic fruits
Carrot cake / plum mousse / rhubarb sauce
Orange mousse / pear in ginger flavor
Pistachio eclair / red currant salsa
Tapioca & mango cold cheese cake / strawberry jelly
Slices of fresh fruits

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

395 PLN per person (VAT incl.)