

HORIZONT**HOTEL**

DISCOVER YOUR HORIZON...

BUFFETS

APPROXIMATE RANGE

OFFER VALID FROM 1 DEC. 2021



DINNER BUFFET

Buffets are prepared for groups of minimally 25 people. The buffet is served for maximally 2.5 hours and is replenished during this period.

The following range of main courses is approximate and a special proposal is made for every event.

Each buffet also includes:

Cold appetisers

Cheese platter

Fresh sliced vegetables and several types of salads + dressings

Seasonal fruit

Side orders with hot meals, at least 3 - 4 types based on individual dishes

Warm vegetables

Desserts - assorted desserts and sweets



GIANT MOUNTAIN BUFFET

Giant mountain sour soup
Roasted chicken leg with vegetables and porcini mushrooms
Krakonoš's flame with strips of pork loin, fried onions, chilli and cream
Giant Mountain beef goulash with mushrooms
Mushrooms and barley with smoked meat
Crumpets with blueberry sauce

CZECH BUFFET

Potato soup

Whole smoked leg of pork, roasted and sliced before the guests – only for 120 people or more

Fillet of fish with garlic and beer

Rosemary roasted chicken legs

Chicken roulade with paprika

Traditional Bohemian pork shoulder

Roast beef with cream sauce

Stuffed beef rolls

POULTRY BUFFET

Chicken soup with meat and noodle

Whole turkey slow roasted at 70 °C and carved before the guests - only for 120 people or more

Spicy chicken wings

Rosemary roasted chicken legs

Chicken strips with ham and vegetables in cream sauce

Fried chicken leg schnitzel

Roasted duck



ITALIAN BUFFET

Minestrone vegetable soup
Italian style fillet of fish
Lasagne bolognese or spaghetti bolognese
Spaghetti with chicken, leek, carrots and cream
Fried chicken leg with parmesan
Fried minced meatballs with cream sauce
Mushrooms sautéed with garlic and sherry

INTERNATIONAL BUFFET

Spicy chicken soup with vegetables and garlic
Butter-fried Nile perch with vegetables
Bulgarian chicken stew
Indian curry with coconut milk
Hungarian pork stew
Beef Stroganoff
Rice noodles with vegetables

PIG BUTCHERING BUFFET

(available only from October to April)

Butcher's pork soup

Slow roasted suckling pig roulade cooked at 70 °C and carved before the guests only for 120 people or more

Pork knuckles roasted and sliced before the guests – only for 50 people or more Blood and white sausages, blood and white sausage spam

Butcher's pork goulash, roasted pork chunks

Meatloaf, fried pork schnitzel



COLD SUPPER

served as a 2nd supper after the dinner buffet

E.g. Pickled spicy camembert cheese
Meatloaf with mustard and horseradish
Home-made pate with onion chutney
Pickled champignons with Balkan cheese
Pickled sausages with onion and vinegar
Cold chicken and pork mini schnitzels
Selection of Czech cheeses and cold cuts
Beetroot carpaccio combined with Haloumi cheese
Assortment of pickled vegetables
Fresh vegetables and dips
Assorted fresh bread and rolls

LIGHT LUNCH BUFFET

The buffet is prepared for groups of minimally 25 people.

The buffet is served for maximally 1.5 hours and is replenished during this period.

A special proposal is made for every event.

Each buffet includes:

1 soup

3 main courses including side orders, one course is always vegetarian

3 salads

Desserts