



CATERING

EXPO XXI

For Exhibitors



We know how much work you put into preparing a fair stand and how important this time is for all exhibitors. The perfect culmination of your preparations will be appropriate catering, tailored to your needs.

FINGER FOOD

DECORATIVE MINI SANDWICHES

DESSERTS IN JARS

MONODESSERTS

FRUIT SMOOTHIES & VITAMIN SHOTS

SALADS

PRODUCTS WITH YOUR LOGO

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BANQUET SANDWICHES

PLN 250 net / 25 pcs.

Decorative sandwiches to choose from: baguette, mini kaiser, mini multigrain bun, wholegrain bread
Or closed sandwiches: mini croissant, mini brioche, mini multigrain bun

SET OF SANDWICHES WITH MEAT

- 5 x roast beef, caper fruit
- 5 x Parma ham, orange
- 5 x pork loin soue vide, red onion jam, physalis, marinated radish
- 5 x duck mousse, freeze-dried raspberry, pea shoots
- 5 x pulled pork, pickles

SET OF SANDWICHES WITH FISH

- 5 x smoked salmon, herb cheese, lemon, and dill
- 5 x tuna paste, marinated shallot
- 5 x shrimp, Philadelphia cheese, cherry tomato, and coriander
- 5 x egg, caviar
- 5 x herring, pickled onion, and cranberry

VEGETARIAN SET

- 5 x camembert, strawberry
- 5 x fired goat cheese, caramelized pear
- 5 x mozzarella, tomato, basil pesto, and arugula
- 5 x cream mousse, paprika chips
- 5 x fresh cucumber, feta cheese, and nigella

VEGAN SET

- 5 x sesame hummus, expanded wheat
- 5 x eggplant paste, spinach, and sun-dried tomato
- 5 x grilled zucchini, pineapple, and fig
- 5 x smoked tofu, caramelized beetroot, and sesame
- 5 x concase tomatoes, guacamole





TORTILLAS / MINI BURGERS

PLN 250 net / 25 pcs.

SET WITH MEAT

- 5 x mini beef burger with cheddar cheese and vegetables
- 5 x mini burger with chicken, emmental and pineapple
- 5 x mini burger with pulled pork and pickles
- 5 x mini tortilla with soue vide pork loin, red onion jam, salad mix and marinated mushrooms
- 5 x mini tortilla with turkey in tempura, sheep cheese, mixed lettuce, and cranberry

SET WITH FISH

- 5 x mini burger with salmon, horseradish and pea sprouts
- 5 x mini burger with shrimp in tempura, spicy avocado and sweet chili
- 5 x mini burger with cod cutlet, dill mousse and pickles
- 5 x mini tortilla with crab sticks, coriander and guacamole,
- 5 x mini tortilla with smoked salmon, Philadelphia cheese, sprouts, and capers

VEGETARIAN SET

- 5 x mini burger with breaded camembert and camberland sauce
- 5 x mini burger with fired goat cheese, caramelized pear and cocktail sauce
- 5 x mini burger with oscypek cheese in tempura, red onion jam and pickles
- 5 x mini tortilla with mozzarella and grilled vegetables
- 5 x mini tortilla with cheddar, marinated champignons, and vegetables

VEGAN SET

- 5 x mini burger with falafel and vegetable salsa
- 5 x mini burger with cauliflower cutlet, vegan spicy mayonnaise, and vegetables
- 5 x mini burger with vegan chicken, teryaki, coriander, and grilled zucchini
- 5 x mini tortilla with hummus, avocado, arugula, and sun-dried tomatoes
- 5 x mini tortilla with chickpea paste, spinach, pea sprouts and caramelized beetroot





FINGERFOOD – COCKTAIL SNACKS

PLN 650 net / 50 pcs.

SET WITH MEAT

- 10 x wild boar pate with French mustard and pitahaya fruit
- 10 x guinea fowl mousse in white wine glaze with spinach mousse
- 10 x Parma ham roulade with blue cheese and sun-dried tomato
- 10 x quail with vanilla in a mini éclair with expanded grain
- 10 x soue vide tenderloin in roasted sesame, wrapped in bacon

SET WITH FISH

- 10 x shrimp in tempura with mango mousse
- 10 x tuna in colorful sesame with soy jelly and lemongrass
- 10 x basil pancake with trout tartare flavored with yuzu and edible flowers
- 10 x smoked salmon with mascarpone, pickled ginger and cornflower flowers
- 10 x mini blinis with sour cream, trout caviar and wakame

VEGETARIAN SET

- 10 x goat cheese with pomegranate on spinach sponge cake
- 10 x Parmesan rolls with dried tomato mousse
- 10 x cheese truffles in cranberries and nuts
- 10 x jalapenos stuffed with cheddar cheese and mango salsa
- 10 x yellow zucchini rolls filled with fromage blanc flavored with truffles and edible flowers

VEGAN SET

- 10 x beetroot and tofu cake
- 10 x mini yaki tori with oyster mushroom marinated in teryaki with colorful sesame
- 10 x chickpea breadsticks with paprika jelly, fresh basil
- 10 x sesame hummus in salty caramel, mint tulle
- 10 x herbal sunflower seed cheese in beetroot glaze on a wholegrain base





SALADS IN JARS

PLN 170 net / 10 pcs.

MEAT SALADS

Traditional Caesar salad with romaine lettuce, tomato, grilled chicken, croutons, Parmesan cheese and Caesar dressing

Salad with roasted beef, colorful pasta, peppers, cucumber, cherry tomatoes and mustard-based ajoli sauce

Potato salad with crispy bacon, cucumber, broad beans, snap peas, dill and yoghurt sauce with french mustard

FISH SALADS

Salad mix with baked salmon, balsamic strawberries, tangerine, melon and balsamic lemon sauce

Lettuce with lamb's lettuce with radicchio, baked shrimps, marinated radish, cherry tomatoes, avocado, sprouts and citrus sauce

Salad with tuna, basmati rice, colorful peppers, colorful beans, green cucumber, sweet corn and mayonnaise-dill sauce

VEGETARIAN SALADS

Traditional Greek salad with iceberg lettuce, feta cheese, tomato, cucumber, colored peppers, black olives and vinaigrette dressing

Salad mix with arugula, fired goat cheese, strawberries, blueberries, pear, pea sprouts and balsamic dressing

Mix of salads with watermelon, blue cheese, strawberries, and honey-lemon sauce

VEGAN SALADS

Vietnamese salad with smoked tofu, soy noodles, cucumber, pepper, chili and sesame sauce with rice vinegar

Salad with arugula, sun-dried tomatoes, roasted pine nuts and red pesto

Chickpeas with olives, sun-dried tomatoes, arugula, and pesto sauce





BANQUET PLATES - cheeses/cold meats/vegetables

Minimum 1 platter of a kind

1000 g

MEAT PLATES

PLN 230 net / 1000 g

Selected Italian cold cuts: chorizzo, salami, Parma ham, pancheta

Board of traditional Polish cold cuts: smoked ham, dry and dried sausages, smoked sausages, bacon

Board of pates: poultry, pork, venison

FISH PLATES

PLN 330 net / 1000 g

Platter of smoked fish, fish pastes (salmon, vendace, mackerel, halibut)

Fish and seafood platter in tempura (salmon, cod, squid, shrimps)

Herring platter in several versions (traditional in oil, in cream, szuba, pickle)

VEGETARIAN SET

PLN 280 net / 1000 g

Board of selected cheeses

Spanish-style roasted vegetables with parmesan cheese, balsamic cream, and arugula

Beet carpaccio with goat cheese and nuts, arugula and butter sauce

VEGAN SET

PLN 260 net / 1000 g

A trio of vegan tartars: oyster mushroom, sun-dried tomatoes, asparagus and sugar snap peas

Beetroot carpaccio with smoked tofu and sesame-nut sauce

A trio of vegan pastes: hummus, green peas, eggplant paste with additives (vegetable sticks, vegetables in tempura, pita, grissini)





FRESHLY BAKED BUNS

PLN 160 net / 16 pcs.

1 type to choose from

- Mini croissants with chocolate
- Mini croissants with fruit jam
- Mini buns with cheese
- Mini buns with seasonal fruit
- Mini buns with cinnamon

COCKTAIL MIX

PLN 190 net / 25 pcs.

- 5 x Cheesecake with white chocolate
- 5 x Apple pie with crumble
- 5 x Carrot cake with mascarpone
- 5 x yogurt cake with fruit
- 5 x brownies

MINI MUFFINS

PLN 190 net / 25 pcs.

1 type to choose from

- Mini chocolate muffins with white chocolate
- Mini yogurt muffins with dark chocolate
- Mini muffins with dried fruits and nuts

MINI CUPCAKES

PLN 190 net / 25 pcs.

1 type to choose from

- Mini cupcakes with pudding and fruit
- Mini cupcakes with chocolate and salty caramel

DESSERTS IN JARS

PLN 120 net / 10 pcs.

1 type to choose from

- Tiramisu
- Panacotta with raspberry mousse
- Chocolate mousse with cherries
- Coconut Panna Cotta with mango mousse
- Tapioca pudding
- Tropical fruit mousse



BREAKFAST JARS

PLN 120 net / 10 pcs.

1 type to choose from

- Quinoa chocolate pudding
- Granola with Greek yogurt and mango sauce
- Rice pudding with raspberry mousse
- Oatmeal with fruit jam
- Chia pudding with raspberries (vegan)
- Fruit salad (vegan)

MONODESERS - SET 1

PLN 250 net / 20 pcs.

- 5 x Petit choux with vanilla cream and raspberry jam
- 5 x Mono passion fruit with glassage mango
- 5 x Mono dessert with vanilla from Madagascar in white suede
- 5 x Strawberry mousse with chilli

MONODESERS - SET 2

PLN 250 net / 20 pcs.

- 5 x Crèmeux of dark chocolate with rum
- 5 x Red velvet mousse
- 5 x Chocolate mousse with Bayley's liqueur
- 5 x Lime mousse with mint

FILLETED SLICED FRUIT

150 net / 1000 g

Pineapple, melon, grapefruit, orange, grape

COCKTAILS / SMOOTHIES

170 net / 10 pcs.

1 type to choose from

- Spinach, apple, lemon, water
- Beetroot, raspberry, apple, water
- Peach, mango, passion fruit, orange, water
- Banana, natural yogurt, strawberry
- Raspberries, natural yogurt
- Pineapple, coconut milk, natural yogurt
- Mango lassi - mango and natural yogurt





VOUCHERS

In our bistro, we offer vouchers in several variants. If you are thinking about buying, read what benefits await you!

YOU DON'T HAVE TO WAIT

At your request, we can deliver your order to your stand in special lunch boxes at the time you specify. Decide for yourself whether you prefer to eat in the bar or take away at your stand.

SELECT ASSORTMENT OR AMOUNT

You can buy a voucher for a dinner set, only soup or main dish or, for example, a salad. We also offer vouchers for specific amounts. You can give employees a voucher for a specific assortment or give them the opportunity to choose what they want to spend the amount you set on.

BE SURE YOU WILL EAT WHAT YOU LIKE

We want you to be the first to know what will be on our menu during the event. If you are interested in a specific item, you can reserve a specific number of products that will be waiting for you in the bistro!

LOWER PRICE GUARANTEE

You are determined to buy our services, and we want to thank you for that, so when you buy vouchers, you can be sure that you pay less than during the event.

Thank you for using our services!



Products with your logo.

It's a great idea to stand out and be remembered by visitors. Your logo can be on muffins, macaroons, cake pops or other sweets. Maybe a dessert with a logo in the colors of your brand? Here you go!





TERMS / FORMALITIES

Implementation guarantee:

Order no later than 5 working days before the delivery date

Transport costs:

Delivery on disposable trays - 100.00 net

Delivery on porcelain (plus collection of trays) - from 200.00 net

Paid extra:

Plates, porcelain cutlery - 4.00 net / person

Buffet tables - 40.00 net / pcs.

Cocktail tables - 40.00 net / pcs.

Buffet decorations - 200.00 net

Waiter service - 500.00 net

Formalities:

Payment method: cash/card/transfer

Advance payment: 100% prepayment

Acceptance of the order: confirmation of the order

The given price may be increased by inflation, in accordance with the table of monthly price indices of consumer goods and services published by the Central Statistical Office

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