

KOZMO

L U X U R Y H O T E L B U D A P E S T



THE LEADING HOTELS
OF THE WORLD®

MORNING COFFEE BREAKS

€20/person (Duration - 30 minutes)

Including drinks – coffee, tea, mineral water, soft drinks and fruit juices

Option I

Banana loaf
Caesar salad and smoked chicken breast wraps
Greek yoghurt with red berry compote
Seasonal sliced fruits

Option II

Flaky butter croissant with assorted jams and honey
Multiseed whole grain baguette with roasted gammon, Dijon mustard and Gruyère cheese
Bircher muesli with honey and roasted nuts
Citrus cocktail salad

Option III

Assorted homemade muffins
Smoked salmon with Crème Fraiche, capers and rocket salad in poppy seed Bagel
Mango & banana smoothie
Granny Smith apples

Option IV

Carrot cake with citrus scented creme cheese frosting
Pastrami beef with horseradish and pickled gherkins in sesame seed Bagel
Chia pudding with blue berry compote
Seasonal sliced fruits

Option V

Apple danish pastry
Hummus, roasted peppers and goat cheese in sour dough bread
Greek yoghurt with apricot compote
Melon & pomegranate salad



AFTERNOON COFFEE BREAKS

€20/person (*Duration - 30 minutes*)

Including drinks – coffee, tea, mineral water, soft drinks and fruit juices

Option I

Dark chocolate brownie
Red berries and white chocolate cookies
Smoked chicken, rocket salad and mayo finger sandwich
Carrot, ginger and orange juice

Option II

Mini doughnuts coated in strawberry
Double chocolate cookies
Homemade herbed scones filled with Hungarian cottage cheese cream
Green juice

Option III

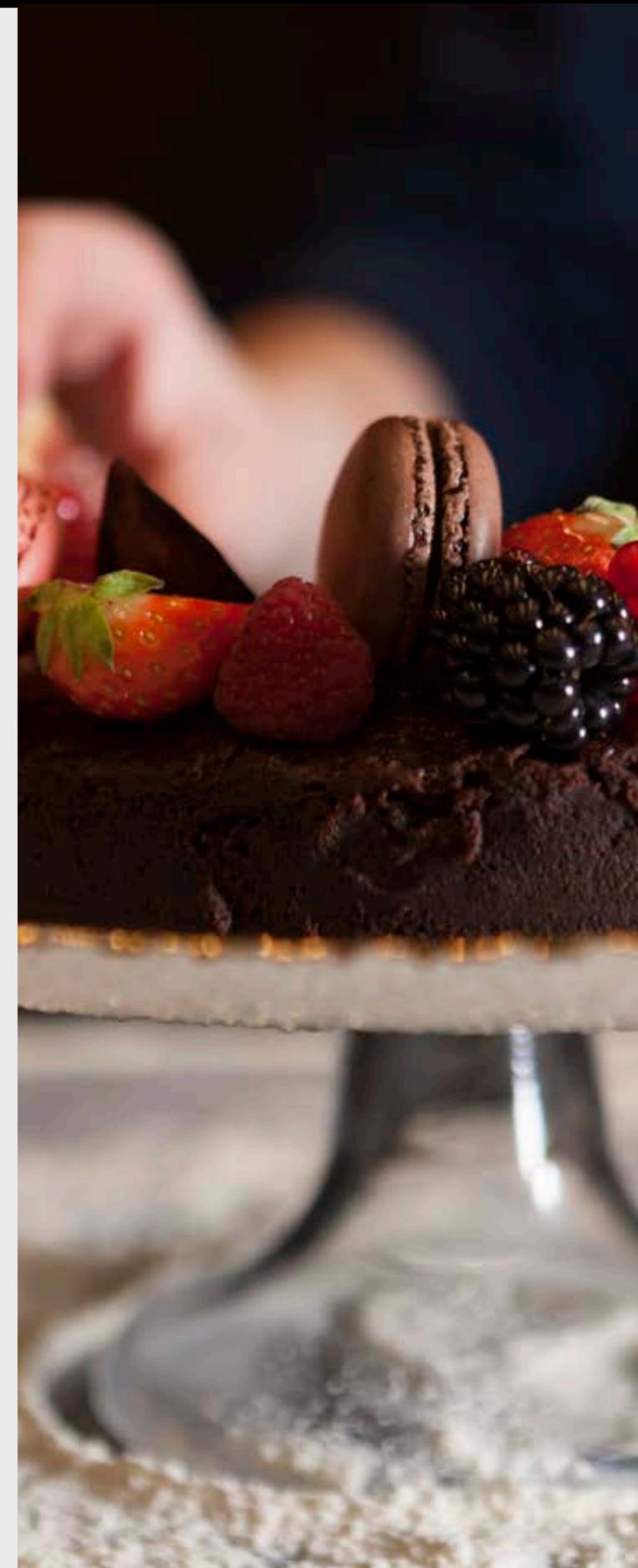
Sea salted caramel mini doughnuts
Whole wheat oatmeal cookies with dry fruits
Herbed cream cheese vol au vent
Red berry smoothie

Option IV

Forest berry pie
Lemon and basil cookies
Smoked salmon and broccoli quiche
Pineapple, mint and coconut milk smoothie

Option V

Madeleine
Buttered shortbread
Tuscan mini puffs
Beetroot and orange smoothie



LUNCH / DINNER BUFFETS

€ 46 / person (minimum of 25 people)

Option 1

SALAD STATION WITH MIXED FRESH SALADS AND RAW VEGETABLES

Rocket, lolo rosso, frize, lamb salad and baby gem lettuce
Tomato, cucumber, peppers, radish, red onion, carrot, celery green

VINAIGRETTES, OILS, ROASTED NUTS AND PICKLES

Rapeseed oil, olive oil, balsamic vinegar, French vinaigrette, blue cheese dressing, almond, pistachio, pumpkin seeds, sunflower seeds, cashew nuts, sundried tomato, olive mix, pickled cauliflower

BREAD AND BUTTER

Freshly baked sour dough, rye, multiseeded whole breads

SALADS & APPETIZERS

-  Quinoa, Feta cheese, chickpea, pomegranate and celery
-  Beetroot, goat cheese and walnut salad
-  Vegan cob salad with tomato, avocado and olives
- Smoked fish selection with classic condiments
- Cured mangalica ham with honeydew melon
- Duck rilette with fig jam

SOUP

Creamy veal ragout soup with lemon, tarragon and potato dumplings

HOT MAINS

Beef cheek Bourgignon with roasted roots and pickled silverskin onion

Atlantic cod fish, fennel, chili, garlic and cocktail tomatoes

-  Baked potato gnocchi with blue cheese, baby spinach and walnut crumble
-  Stir-fry vegetables with Tofu, ginger and fresh coriander
-  Roasted fingerling potatoes with herbs
-  Steamed Jasmine rice
-  Seasonal buttered vegetables

DESSERTS

Coffee Eclair

Raspberry chocolate slice

Traditional crème brûlée

Apricot choux filled with apricot crèmeux

-  Dark chocolate brownie
- Sliced fresh fruits



LUNCH / DINNER BUFFETS

€ 46 / person (minimum of 25 people)

Option II

SALAD STATION WITH MIXED FRESH SALADS AND RAW VEGETABLES

Rocket, lolo rosso, frize, lamb salad and baby gem lettuce

Tomato, cucumber, peppers, radish, red onion, carrot, celery green

VINAIGRETTES, OILS, ROASTED NUTS AND PICKLES

Rapeseed oil, olive oil, balsamic vinegar, French vinaigrette, blue cheese dressing, almond, pistachio, pumpkin seeds, sunflower seeds, cashew nuts, sundried tomato, olive mix, pickled cauliflower

BREAD AND BUTTER

Freshly baked sour dough, rye, multiseeded whole breads and bread rolls with French butter

SALADS & APPETIZERS

 Tomato and Bocconcini salad with mint, balsamic vinegar and roasted pine nut

 Mediterranean chickpea salad with grilled Halloumi cheese

 Aromatic asian vegetables with Tofu and soy-lime dressing
Assortments of Hungarian cured meat Cured meats with classic condiments

Smoked Trout with creamy horseradish, pickled red onion and rye bread

Vitello tonnato with sundried tomato and rocket salad

SOUP

Vichyssoise soup with bacon crumble and garlic crouton

HOT MAINS

Slow roasted veal leg Zürich- style

Pan fried John Dory fillet with prawns and creamy dill sauce

 Ricotta cheese and spinach stuffed Cannelloni in spicy tomato sauce

 Sweet potato and chickpea curry with minted yoghurt and poppadoms

 Sautéed potatoes with caramelized onion

 Steamed Basmati rice

 Buttered green vegetables

DESSERTS

Vanilla profiteroles

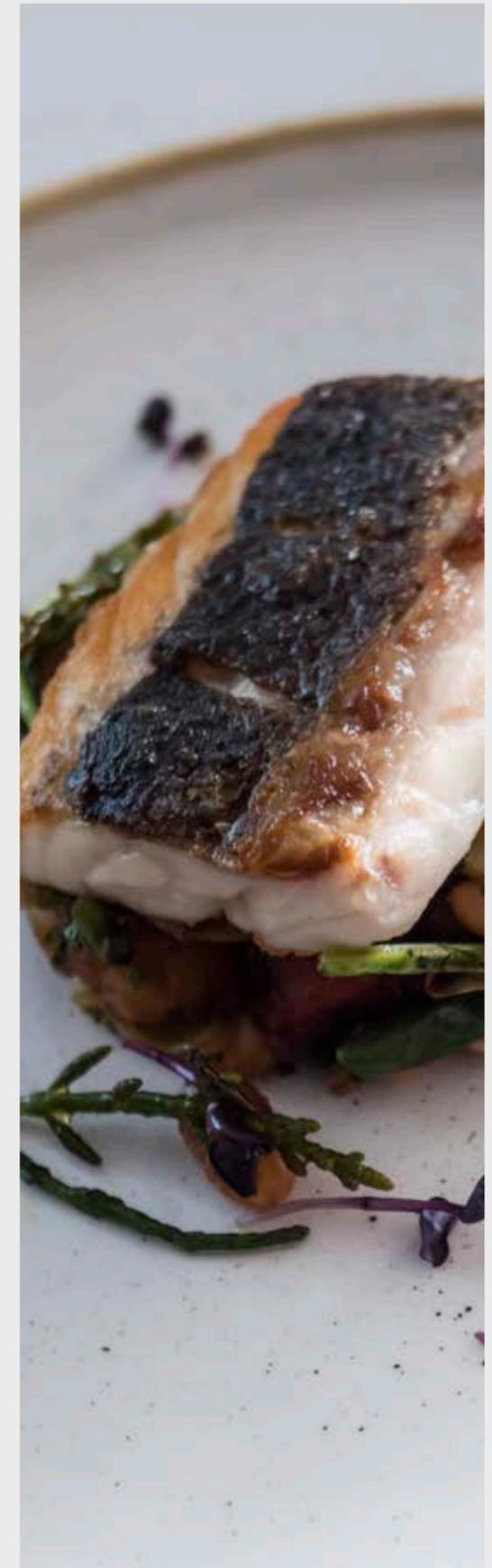
Sable Breton with passion fruit crèmeux

Chocolate crème brûlée

Raspberry mousse with white chocolate crumble

 Panna cotta with berry ragout

Sliced fresh fruits



LUNCH / DINNER BUFFETS

€ 46 / person (minimum of 25 people)

Option III

SALAD STATION WITH MIXED FRESH SALADS AND RAW VEGETABLES

Rocket, lolo rosso, frize, lamb salad and baby gem lettuce
Tomato, cucumber, peppers, radish, red onion, carrot, celery green

VINAIGRETTES, OILS, ROASTED NUTS AND PICKLES

Rapeseed oil, olive oil, balsamic vinegar, French vinaigrette, blue cheese dressing, almond, pistachio, pumpkin seeds, sunflower seeds, cashew nuts, sundried tomato, olive mix, pickled cauliflower

BREAD AND BUTTER

Freshly baked sour dough, rye, multiseeded whole breads and bread rolls with French butter

SALADS & APPETIZERS

-  Greek salad with Kalamata olives and Feta cheese
-  Fried aubergine salad with thick yoghurt
-  Vegan Waldorf salad with roasted walnut

Grilled vegetable antipasti with grissini

Prawn cocktail with avocado, baby gem lettuce and tomato

Ham hock and foie gras terrine with apricot chutney

SOUP

Classic French onion soup with Gruyère cheese toast

HOT MAINS

Stuffed Porchetta with Parma ham, sage and garlic
Roasted Norway salmon fillet with mussels and Bouillabaisse sauce

Corn fed chicken breast with chorizo, lemon and rosemary ragout

-  Vegetable tagine with apricot and raisin
-  Steamed potatoes with fresh parsley and butter
-  Turkish Bulgur Pilaf
-  Roasted root vegetables

DESSERTS

Baked vanilla cheese cake

Tiramisu

Gluten free black forest cake

Eaton Mess with fresh berries

-  Tapioca pudding with raspberry and pistachio
- Sliced fresh fruits



LUNCH / DINNER BUFFETS

€ 46 / person *(minimum of 25 people)*

Option IV

SALAD STATION WITH MIXED FRESH SALADS AND RAW VEGETABLES

Rocket, lolo rosso, frize, lamb salad and baby gem lettuce
Tomato, cucumber, peppers, radish, red onion, carrot, celery green

VINAIGRETTES, OILS, ROASTED NUTS AND PICKLES

Rapeseed oil, olive oil, balsamic vinegar, French vinaigrette, blue cheese dressing, almond, pistachio, pumpkin seeds, sunflower seeds, cashew nuts, sundried tomato, olive mix, pickled cauliflower

BREAD AND BUTTER

Freshly baked sour dough, rye, multiseeded whole breads and bread rolls with French butter



SALADS & APPETIZERS



Couscous salad with goat cheese, roasted bell peppers

Italian pasta salad with mozzarella, basil, cherry tomatoes and olives

Indonesian gado-gado salad

Smoked duck breast, puy lentil salad, balsamic beetroot

Salmon Gravavlax with mustard-dill dressing and pickled cucumber

Beef Carpaccio, parmesan shavings, truffle mayo and crispy bread

SOUP

Curried cauliflower cream soup with red chili, spring onion and thick yoghurt

HOT MAINS

Mangalica pork tenderloin wrapped in bacon with lecsó puree

Pan fried sea bass fillet with beurre blanc and baby spinach

Panko-coated chicken Snitzel



Massaman curry with sweet potato and cauliflower



Mash potato with spring onion and wholegrain mustard



Rice Biryani



Seasonal vegetable jardinière

DESSERTS

"Somlói" sponge cake

Mango Eclair

Sea salted chocolate crémeux

Lemon meringue tart



Vegan fruit crumble

Sliced fresh fruits



LUNCH / DINNER BUFFETS

€ 46 / person (minimum of 25 people)

Option v

SALAD STATION WITH MIXED FRESH SALADS AND RAW VEGETABLES

Rocket, lolo rosso, frize, lamb salad and baby gem lettuce
Tomato, cucumber, peppers, radish, red onion, carrot, celery green

VINAIGRETTES, OILS, ROASTED NUTS AND PICKLES

Rapeseed oil, olive oil, balsamic vinegar, French vinaigrette, blue cheese dressing, almond, pistachio, pumpkin seeds, sunflower seeds, cashew nuts, sundried tomato, olive mix, pickled cauliflower

BREAD AND BUTTER

Freshly baked sour dough, rye, multiseeded whole breads and bread rolls with French butter

SALADS & APPETIZERS

-  Classic Caesar salad with parmesan shavings and garlic croutons
-  Baby spinach salad with pear, blue cheese and walnut granola
-  Viennese potato salad with gherkins, dill and wholegrain mustard dressing
- Salad Niçoise with green beans, cherry tomato, baby potato and olives
- Asian beef salad with rice noodles
- Foie gras terrine with apple chutney and brioche

SOUP

Wild mushroom bisque with truffle oil and grana padano

HOT MAINS

Coq au vin

Seared sole fish with aubergine, bamboo, courgette and green curry sauce

Slow roasted beef sirloin with green peppercorn sauce

-  Pan fried Schupfnudeln
-  Oven roasted sweet and fingerling potato with thyme and garlic
-  Sticky Jasmine rice
-  Steamed broccoli with almond

DESSERTS

Floating Islands

Cinnamon crème brûlée

White chocolate and passion fruit cake

Plum and almond pie

-  Paleo and chocolate mousse with forest berries
- Sliced fresh fruits





Carving Station

Add a live station to your buffet menu
Please select from the below options

 Wild mushroom speltotto with baby spinach and
vegan parmesan

supplement €6 per guest

 Italian pasta station with a selection of sauces and
parmesan shavings

supplement €8 per guest

Slow roasted Black Angus beef neck with homemade
BBQ sauce

supplement €10 per guest

Pan fried Duck breast Beijing style with classic
condiments and Hoisin sauce

supplement €11 per guest

Salmon Wellington with sous vide Hollandaise foam

supplement €12 per guest

SANDWICH LUNCH BUFFETS

€36/person (minimum of 20 people)

Menu I

MIXED SALADS

Rocket, lolo rosso, frize, lamb salad and baby gem lettuce

RAW VEGETABLES

Tomato, cucumber, peppers, radish, red onion, carrot, celery green

VINAIGRETTES, OILS, ROASTED NUTS AND PICKLES

Rapeseed oil, olive oil, balsamic vinegar, French vinaigrette, blue cheese dressing, almond, pistachio, pumpkin seeds, sunflower seeds, cashew nuts, sundried tomato, olive mix, pickled cauliflower

BREAD AND BUTTER

Freshly baked sour dough, rye, multiseeded whole breads and bread rolls with French butter

SALADS & APPETIZERS

-  Aromatic asian vegetables with Tofu and soy-lime dressing
-  Tomato and Bocconcini salad with mint, balsamic vinegar and roasted pine nut
- Cured mangalica ham with honeydew melon

SOUP

Wild mushroom bisque with truffle oil and grana padano

SANDWICHES

Cooked ham, Swiss cheese, Dijon mayo and lettuce in sour dough baguette
Smoked chicken & rocket salad Tramezzini
Prawn and avocado bagel

-  Grilled vegetables and hummus tortilla

DESSERTS

Coffee Eclair
Sea salted chocolate crèmeux

-  Panna cotta with berry ragout
- Sliced fresh fruits



SANDWICH LUNCH BUFFETS

€36/person (*minimum of 20 people*)

Menu II

MIXED SALADS

Rocket, lolo rosso, frize, lamb salad and baby gem lettuce

RAW VEGETABLES

Tomato, cucumber, peppers, radish, red onion, carrot, celery green

VINAIGRETTES, OILS, ROASTED NUTS AND PICKLES

Rapeseed oil, olive oil, balsamic vinegar, French vinaigrette, blue cheese dressing, almond, pistachio, pumpkin seeds, sunflower seeds, cashew nuts, sundried tomato, olive mix, pickled cauliflower

BREAD AND BUTTER

Freshly baked sour dough, rye, multiseeded whole breads and bread rolls with French butter

SALADS & APPETIZERS

-  Vegan Waldorf salad with roasted walnut
-  Quinoa, Feta cheese, chickpea, pomegranate and celery
- Smoked Trout with creamy horseradish, pickled red onion and rye bread

SOUP

Vichyssoise soup with bacon crumble and garlic crouton

SANDWICHES

Hungarian spicy salami, cottage cheese and peppers in sour dough baguette
Caesar salad, smoked chicken breast and Grana padano in tortilla wrap
Smoked salmon, herbed cream cheese, pickled onion and rocket in bagel

-  Grilled artichoke, pesto and tomato in rye bread

DESSERTS

Vanilla profiterole
Raspberry mousse with white chocolate crumble

-  Dark chocolate brownie
- Sliced fresh fruits



PLATED MENUS

Minimum of 12 people

STARTERS

Foie gras and ham hock terrine with seasonal chutney, savoury granola and brioche

Salmon Gravlax, Keta caviar, baby beets, horseradish gel and rye crisp

Black Angus Beef Sirloin carpaccio, truffled mayo, kapia pepper and garlic bread

Red tuna Tataki, compressed cucumber, pickled daikon, wasabi mayo and rice crisp

 Vietnamese spring rolls with fresh vegetables, sesame seeds, mango salsa and soy pearls

 Burrata, tomato textures, fresh mint and balsamic caviar

HOT STARTERS

Beef Goulash soup with orzo pasta, fresh celery and moroccan salted lemon

Bouillabaisse with clams, mussels and crispy sour dough

Black cod fillet with white bean ragout, chorizo and sautéed spinach

Pan fried scallops, black pudding and cauliflower textures

 Gluten free gnocchi, cherry tomato ragout, black olive soil and vegan mozzarella

 Wild mushroom risotto, baby spinach, pesto and parmesan foam

MAINS

Sous vide Duck breast, duck leg rilette in crispy Panko with Beluga lentils, sweet potato, bok choi and Madeira sauce

€42 / 3 courses per guest; €48 / 4 courses per guest

 Mushroom Wellington, truffled mash potato, baby carrots, hazelnut and vegetable jus

€42 / 3 courses per guest; €48 / 4 courses per guest

Roasted Mangalica pork tenderloin wrapped in Serrano with potato Dauphinoise, green beans and wild mushroom ragout

€ 44 / 3 courses per guest; €50 / 4 courses per guest

Harissa roasted Lamb rump with courgette and red pepper cous cous, apricot chutney, smoked almond Greek yoghurt tahini

€50 / 3 courses per guest; €56 / 4 courses per guest

Pan fried Salmon fillet with sautéed Black Tiger prawn, Bimi broccoli, black rice arancini and Ponzu foam

€60 / 3 courses per guest; €66 / 4 courses per guest

Grilled Sea bass fillet with black mussels, herbed crushed potatoes, wilted baby spinach and beurre rouge

€62 / 3 courses per guest; €68 / 4 courses per guest

Roasted Beef tenderloin, oxtail & bone marrow croquette with fondant potato, braised shallot, kale, béarnaise foam and veal jus

€64 / 3 courses per guest; €70 / 4 courses per guest

Create your own 3 / 4 courses menu by choosing any items from the above list. Menu price depends on the selected main course. Please note your choice need to be the same for your whole group except there is any guest with dietary restriction or food intolerance.



vegan



vegetarian

DESSERTS

Classic crème brûlée, forest berries and buttered shortbread

Sea salted chocolate Mille Feuille with spiced pear

Baked New York cheese cake with strawberry and Yuzu sorbet

Raspberry and chocolate textures



Coconut Panna Cotta with mango

Fresh fruit salad with passion fruit espuma

Add extra course between main course and dessert to refresh your palate

Seasonal Sorbet with Prosecco

€3 per guest

Add extra course after the dessert

Artisan Hungarian and French cheese selection, crackers, apple chutney and classic condiments

€10 per guest



COCKTAIL CANAPÉS €3,5 / piece



Cold Canapés

VEGETARIAN / VEGAN

-  Tomato and bocconcini mozzarella with fresh pesto
-  Spinach, ricotta and sun dried tomato quiche
-  Hummus, roasted pepper and aubergine tortilas
-  Baba ganoush, Tandoori Naan bread

FISH & SEAFOOD

- Smoked trout and horseradish paté on rye bread
- Marinated tuna with mango salsa
- Smoked salmon with honey-mustard-dill mayonnaise on blini
- Prawn cocktail with bloody mary dressing

MEAT

- Duck rilette, mustard seeds, gherkins
- Foie gras terrine, red onion jam, brioche
- Beef Carpaccio with truffled mayonnaise and quail egg
- Serrano ham, sundried tomato, almond pesto and Manchego cheese

SWEETS

- Profiterole with vanilla crème chantilly
- Raspberry chocolate slice
- Classic crème brûlée
- Marzipan and chocolate slice
- Fresh fruit tartlets

-  Dark chocolate brownie

Hot Canapés

VEGETARIAN / VEGAN

-  Goat cheese and caramelized onion tarts
-  Vegetable spring roll with sweet chili sauce
-  Crispy aranchini with spiced tomato suce
-  Falafel wit Tahini dip

FISH & SEAFOOD

- Crispy salmon fishcake with lime & chili and Sriracha mayo
- Atlantic cod fish in beer batter, sauce tartare
- Shrimp toasts with Chipolite sauce
- Black Tiger Prawn tempura, mango dip

MEAT

- Confit Duck leg in crispy panko with red cabbage salad
- Lamb koftas, minted Greek yoghurt, Pita
- Beef Teryaki with Asian slaw salad
- Chicken Tikka skewers, cucumber Raita

Nibbles

€10 per guest

- Mixed nuts
- Marinated olives
- Vegetable crudités with dips
- Homemade savoury scones with cheddar cheese and herbs
- Corn chips with guacamole and tomato salsa



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