

Banquet menu for 2022 FAI F5J ECH 27 August 2022.

• **Buffet Dinner:**

Welcome drink:

- Törley champagne / sweet, dry, non-alcoholic /

Salads:

- Potato salad with chives
- Russian meat salad
- Italian pasta salad

Cold appetizers:

- Turkey breast rolls stuffed with dried fruits
- Spicy chicken wings drumsticks
- BBQ chicken strips in sesame fur
- Cocktail meatballs, mozzarella balls on skewers
- Chicken leg fillet wrapped in bacon stuffed with chicken liver
- Four-breasted fried chicken breast
- Studded Pick chop in colored pepper gown
- Cheeses mixed

Main courses:

- Grilled chicken breast with mushrooms marinated in Mediterranean, green spicy olive oil, parsley cream sauce and spaghetti
- Turkey breast steak in seed coat / flaxseed, sesame seeds, pumpkin seeds, sunflower seeds, almonds, / mashed potatoes
- Oven - baked crispy duck legs with dried fruit stewed purple cabbage
- Pork medallions in the "Bakonyi" style, with Hungarian mushroom stew and dumplings
- Óvári pork ribs / grilled pork ribs, onion, mushrooms, ham, cheese /, with steamed rice

Vegetarian:

- Steamed broccoli with bechamel sauce, fried in a tube with cheese and toasted almonds

Dessert:

- Cottage cheese puff pastry with cranberry sauce
- Tiramisu

• **Beverages:**

Beer:

- Gösser
- Heineken

Soft-drinks:

- Carbonated soft drinks: Pepsi Cola, Schweppes Orange, Tonic
- Fibrous soft drinks: orange, peach juice
- Mineral water: carbonated, non-carbonated

Wine:

Villányi Wines

- Lelovits Olaszrizling
- Lelovits Rosé
- Lelovits Portugieser

Coffee:

- Douwe Egberts Omnia coffee with cream