



Lázár Equestrian Park  
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## **Self-service catering** (available for groups over 40 persons)

Up to 100 persons: 3 kinds of starters, 2 soups, 4 main dishes and 2 desserts

Over 100 persons: 4 kinds of starters, 2 soups, 6 main dishes and 3 desserts

### **Starters:**

- Seasonal mixed vegetables
- Marinated cat-fish on a bed of salad
- Fillet in aspic
- Pepper filled with cottage cheese
- Csaba's pork chop
- Farmyard platter (smoked sausage, ham, goose cracklings, salami, vegetables)
- Mozzarella cheese with tomatoes with an olive oil and balsam vinegar dressing
- Hortobágy meat filled pancake
- Goosle liver pate with purple onion jam
- Salads in mayonnaise

### **Soups:**

- Goulash
- Újházy chicken soup
- Beef soup
- Hungarian fish soup
- Turkey or veal ragout soup with cream
- Broccoli or asparagus or celery cream soup
- Hungarian mushroom soup
- Hungarian „lebbencs” soup
- Palóc goulash
- Bean soup with smoked knuckle of pork
- Cold fruit soup
- Green peas soup with homemade dumplings

### **Main dishes:**

- Beef stew in red wine with dill ewe cottage cheese dumplings
- Stuffed cabbage rolls
- Chicken in paprika with homemade dumplings
- Grilled chicken with baked apples
- Slithers of chicken breast with bacon and garlic with penne pasta in a cheese sauce
- Breast of turkey with fruit, served with boiled rice
- Leg of duck with rosemary, served with steamed cabbage
- Bakony slice of pork with dumplings



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- Marinated tenderloin of pork prepared according to the chef's recipe (steamed prunes with a Kékoportó sauce)
- Garlic grilled pork with potatoes and onion
- Catfish in almond coat
- Pork cutlet in breadcrumbs
- Pork cutlet Cordon Bleu
- Hunter's style beef with celery bread roll dumplings
- Roast beef with steamed vegetables
- Paprika catfish with cottage cheese pasta
- Bacon and mushroom pieces of beef with pasta
- Hortobágy Shepherd's meat (with tarhonya or potatoes)
- Mangalica cutlet filled with sausage meat
- Grilled vegetables of the season
- Vegetable strudel with dill sauce
- Layered vegetable pasta
- Mushroom and paprika with dumplings
- Layered cauliflower or aubergine with a sauce of a variety of cheeses
- Courgette pasta
- Lens with smoked knuckle of porks
- Vegetable marrow with meat rolade
- Tomatoe cabbage

**Dessert:**

- Rich moist sponge cake with chocolate sauce and cream
- A selection of strudels
- Cottage cheese pastries
- Custard pie with hot apricot jam
- Poppy seed/nut bread pudding
- Apple pie
- Doughnuts with cottage cheese and hipjam
- Dumplings with nuts and vanilla sauce
- Fruit of the season

Extra drinks may be ordered from the open bar or a selection may be made in advance.