





JANEX CUISINE - WE MAKE COOKING SIMPLE!

Dear All,

We would like to introduce our latest product range, encompassing **54 tray dishes, 29 portioned meats, 6 side dishes, and 18 sauces.** With a wide range of various meat and vegetarian dishes, we can meet the needs of modern consumers.

We have developed optimum portion sizes and attractive serving forms to ensure that food preparation is as convenient and swift as possible.

Our dishes only need to be regenerated in the heat treatment process. The basis of the meals we have prepared for you is a meat portion or its vegetarian equivalent, such as a couscous burger. Find out which of our suggestions works best for you.

The title of the catalogue, "Buffet Menu", is us tipping our hat to anyone preparing several dishes simultaneously for large groups of clients. It is our greatest ambition to make this task easier for you and help you make your buffet both original and delicious.

Elżbieta and Sławomir Wiesiak

*Elżbieta and Sławomir
Wiesiak*



BUFFET MENU

Differences lie in meat types, preparation methods, coatings, and marinades. One thing stays the same: our quality. Simply place the tray with the dish in the oven (at maximum 220°C) and then in a heater.

BUFFET MENU

p. 5

- Pork p. 6 • Beef and veal p. 11
- Chicken p. 13 • Turkey p. 18 • Lamb p. 20 • Other meats p. 22
- Ragoût/stews p. 23 • Vegetarian options p. 26

PORTIONED MEAT

p. 29

- Pork p. 30 • Beef and veal p. 33
- Chicken p. 36 • Duck p. 39 • Other meats p. 40

SIDE DISHES

p. 43

- Sautéed beets • Sautéed carrots with peas
- Sautéed cabbage • Sautéed onions • Champignons with spices (stuffing)
- Spinach with feta cheese (stuffing)

SAUCES

p. 47

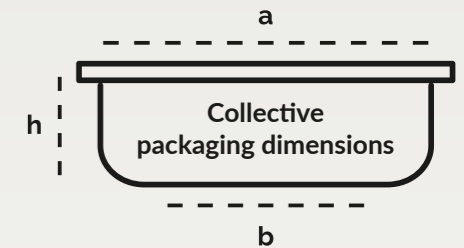
- Carbonara sauce • Bolognese sauce • Tomato sauce with basil • Mushroom sauce • Champignon sauce
- Oyster mushroom sauce • Spinach sauce • Cheese and broccoli sauce • Blue cheese sauce
- Chicken Tikka Masala sauce • Asian sauce with coconut milk • Curry sauce • Gravy
- White pepper sauce • Caper sauce • Dill sauce • Lemon sauce • Roasted bell pepper sauce

Collective packaging dimensions:

a - Top collective packaging dimensions: 26cm x 32cm

b - base dimensions: 22cm x 28cm

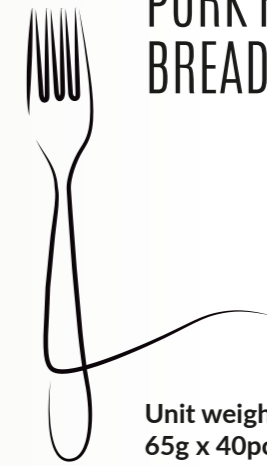
h - height: 8cm



PORK DISHES



PORK FRIKADELLES,
BREADED AND FRIED



Unit weight:
65g x 40pcs

2,600g

No. MB003



PORK BELLY,
BONELESS AND SKINLESS:
SLOW ROASTED
with ginger, honey, chilli,
and soy sauce

Unit weight:
70-80g

2,000g

No. MB001



BONELESS PORK
KNUCKLE, CURED,
ROASTED
(slices)

1,000g

No. MB004



PORK SIRLOIN ESCALOPE:
GRILLED
with thyme and pepper

Unit weight:
60g x 30pcs

1,800g

No. MB002



TRADITIONAL PORK
AND CABBAGE ROLLS

Unit weight:
60g x 30pcs

1,800g

No. MB005



**INSIDE-OUT PORK
CABBAGE ROLLS**
with a little rice and savoy
cabbage in the mix



Unit weight:
60g x 20pcs

1,200g

No. MB006



**PORK
POLPETTES**
with spinach



Unit weight:
30g

2,000g

No. MB009



**MARINATED PORK
NECK: ROASTED**
with mustard and ground
pepper (slices)



Unit weight:
70-80g x 30 pcs

1,400g

No. MB007



**PORK MINCED-MEAT
MINI CUTLET**



Unit weight:
60g x 24pcs

1,440g

No. MB010



**PORK CHEEKS,
SLOW-COOKED**
with bay leaf, allspice,
and rosemary



2,000g

No. MB008



**PORK LOIN:
ROASTED**
with marjoram
and garlic (slices)



Unit weight:
60-70g x 20pcs

1,200g

No. MB011



MINI BREADED PORK CHOP: FRIED

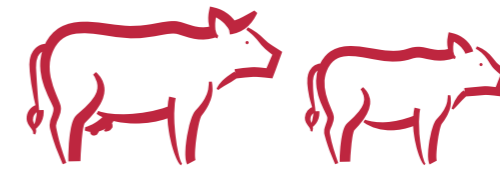


Unit weight:
60-70g x 30 pcs

1,800g

No. MB012

BEEF/VEAL DISHES



BEEF/VEAL



PORK HAM: ROASTED with thyme and garlic (slices)



Unit weight:
80-90g x 20 pcs

1,600g

No. MB013



BEEF KOFTA: ROASTED with cumin and garlic



Unit weight:
60g x 30pcs

1,800g

No. MB015



PORK RIBS II ROASTED SPARE RIBS, BONE-IN



2,000g

No. MB014



SHOULDER OF VEAL: ROLLED, SLOW-COOKED with pepper, garlic and thyme



2,000g

No. MB016



BEEF
CHEEKS

2,000g
No. MB017



MINI BEEF SLIPS:
BRAISED,
with bacon, onions, pickled
cucumber, and mustard

Unit weight:
60g x 30pcs

1,800g
No. MB020



VEAL SHIN
ON THE BONE:
ROASTED SOUS VIDE
(Ossobuco)

Unit weight:
100g x 16pcs

1,600g
No. MB018

CHICKEN
DISHES



CHICKEN



BEEF SHIN:
SLOW-COOKED
(slices)

Unit weight:
80-90g x 20pcs

1,600g
No. MB019



CHICKEN BELLS:
ROASTED,
with poultry stuffing

Unit weight:
60-70g x 15pcs

900g
No. MB021



**CHICKEN FILLET:
GRILLED SAUTÉ**
(cut in half)



Unit weight:
60g x 30pcs

1,800g

No. MB022



**CHICKEN
MEATBALLS**



Unit weight:
60g

2,000g

No. MB025



**CHICKEN FILLET:
DIPPED IN CHEESE
BATTER, FRIED**



Unit weight:
60g x 20pcs

1,200g

No. MB023



**ROAST CHICKEN:
SLICED,**
with golden spice (spice mix)



1,300g

No. MB026



**CHICKEN FILLET:
IN CRISPY BREADING
(panko-like)**



Unit weight:
60-70g x 30pcs

1,200g

No. MB024



**CHICKEN DRUMSTICK:
ROASTED,**
with paprika, oregano, garlic,
and a spot of chilli



Unit weight:
60-70g x 15pcs

900g

No. MB027



CHICKEN POLPETTES



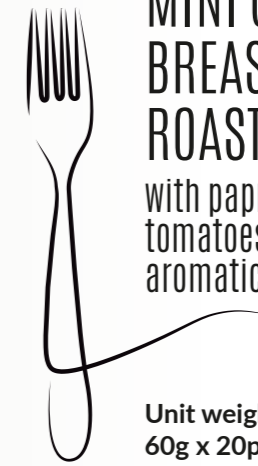
Unit weight:
30g

2,000g

No. MB028



MINI CHICKEN BREAST ROULADES: ROASTED, with paprika, cheese, and sun-dried tomatoes, sprinkled with aromatic spices



Unit weight:
60g x 20pcs

1,200g

No. MB031



MINI CHICKEN FILLETS: BREADED, FRIED



Unit weight:
60-70g x 30pcs

1,800g

No. MB029



BONELESS CHICKEN THIGH STEAK, WITH SKIN: GRILLED, marinated in aromatic achiote spice



Unit weight:
60-70g x 30pcs

1,800g

No. MB032



CHICKEN SIRLOIN CHOPS: BREADED, FRIED



Unit weight:
60-70g

2,000g

No. MB030

TURKEY



TURKEY DISHES



TURKEY THIGH ESCALOPE:
GRILLED

Unit weight:
60g x 30pcs

1,800g

No. MB033



MINCED TURKEY
THIGH FRIKADELLES:
BREADED, FRIED

Unit weight:
60g x 30pcs

1,800g

No. MB034



TURKEY KNUCKLE
- ROASTED

Unit weight:
250g

2,250g

No. MB035



TURKEY THIGH
ROULADE, ROASTED
(slices)

Unit weight:
70-80g x 20pcs

1,400g

No. MB036



MINI TURKEY
BREAST SCHNITZELS,
BREADED
(in beer batter)

Unit weight:
60g x 25pcs

1,500g

No. MB037



BONELESS TURKEY THIGH WITH SKIN, ROASTED FLAT
(sliced into portions)



Unit weight:
70-80g

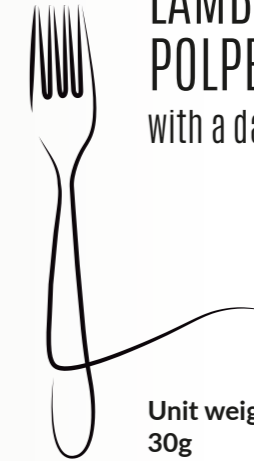
2,000g

No. MB038

LAMB DISHES



LAMB POLPETTES
with a dash of tarragon



Unit weight:
30g

2,000g

No. MB040

LAMB



LAMB POLPETTES



Unit weight:
30g

2,000g

No. MB041



MINI LAMB KOFTA
with ginger, chilli,
and soy sauce



Unit weight:
30g x 36pcs

1,080g

No. MB039



OTHER MEATS

RAGOÛT / STEWS



DUCK:
TRADITIONALLY ROASTED,
with marjoram, garlic,
and pepper (cut)

Unit weight:
60-70g x 20pcs

1,200g

No. MB042



GAME STEW
Wild boar neck marinated
in rosemary, thyme, and garlic,
braised with bay boletes
and peeled tomatoes

2,000g

No. MB044



WILD BOAR NECK:
ROASTED
with pepper, rosemary,
and thyme (slices)

Unit weight:
70g x 20pcs

1,400g

No. MB043



LAMB STEW
with green beans, red onions,
and green bell peppers

2,000g

No. MB045



THAI TURKEY
Turkey thigh meat with coconut milk, yellow curry, and vegetables



2,000g
No. MB046



CHICKEN THIGH STEW
with carrots, peas, and sour cream



2,000g
No. MB049



CHICKEN FILLET STEW
with bay boletes, herbs, and sour cream



2,000g
No. MB047



BEEF BOURGUIGNON
beef short loin braised in red wine, with shallots and peeled tomatoes



2,000g
No. MB050



ORIENTAL CHICKEN THIGH STEW
with bell peppers, onions, carrots, and lemongrass, stewed in coconut milk



2,000g
No. MB048



VEGETARIAN DISHES



VEGETARIAN POLPETTES with spinach and sun-dried tomatoes

Unit weight: 30g

2,000g

No. MB053



BEETROOT AND BARLEY GROATS VEGGIE BURGER

Unit weight: 120g x 14pcs

1,680g

No. MB051



SWEET POTATO AND BULGUR ROULADE

Unit weight: 120g x 20pcs

2,400g

No. MB054



COUSCOUS VEGGIE BURGER with pumpkin and sunflower seeds

Unit weight: 120g x 14pcs

1,680g

No. MB052

PORTIONED MEAT

Our offer of both traditional and contemporary meat dishes will breathe new life into any menu. Our varied proposal is based on both popular everyday items and exquisite delicacies.

JANEX CUISINE
- FROM EXPERIENCE TO CULINARY PERFECTION.
Enjoy!



PORK



PORK DISHES



PORK BELLY:
SLOW ROASTED,
in honey, ginger, chilli,
and soy sauce

2,000g

No. MP001



**BONELESS PORK
KNUCKLE: CURED,
ROASTED**

Unit weight:
300g

1,800g

No. MP002



PORK NECK:
ROASTED SOUS VIDE
in herbs

Unit weight:
70-80g

2,500g

No. MP003



**PORK SHOULDER
- PULLED PORK**
(fragmented, pulled)

500g

No. MP004



PORK SHOULDER:
SLOW-ROASTED,
in an oregano, thyme,
and tarragon marinade

1,500g

No. MP005



FRIED PORK CHUNKS ON MINI SKEWERS

Unit weight:
50g x 20pcs

1,000g

No. MP006



PORK RIBS, FRIED IN POTATO FLOUR AND ROASTED

Unit weight:
300g x 4pcs

1,200g

No. MP009



PORK LOIN SLIPS

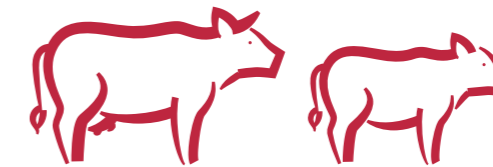
with bacon, pickled cucumber, and onions

Unit weight:
100g x 20pcs

2,000g

No. MP007

BEEF AND VEAL DISHES



BEEF / VEAL



PORK RIBS ON THE BONE: ROASTED

in barbecue sauce

Unit weight:
300g x 4pcs

1,200g

No. MP008



VEAL SHANK ON THE BONE: BRAISED, with pepper and garlic

2,000g

No. MP010



**BEEF SHOULDER:
SLOW-COOKED**
with a hint of cinnamon



Unit weight:
1000g x 2pcs

2,000g

No. MP011



**BEEF RUMP STEAK,
FRIED**



Unit weight:
100g x 5pcs

500g

No. MP014



**VEAL OSSOBUCCO,
ROASTED SOUS VIDE**



Unit weight:
100g x 16pcs

1,600g

No. MP012



**BEEF SIRLOIN
STEAK: ROASTED
SOUS VIDE**
sprinkled with coarsely
ground pepper



Unit weight:
200g x 1pcs

vacum

No. MP015



**BEEF CHEEKS,
WHOLE, ROASTED
SOUS VIDE**



1,500g

No. MP013

CHICKEN



CHICKEN DISHES



BABY CHICKEN, ROASTED

(1/2 chicken)



2,000g

No. MP018



CHICKEN FILLET ON THE BONE, WITH SKIN, ROASTED in herbs

Unit weight: 250g x 10pcs

2,500g

No. MP016



BONELESS CHICKEN marinated in yoghurt (1/2 chicken)

Unit weight: 500g x 4pcs

2,000g

No. MP019



CHICKEN FILLET, ROASTED, in herb marinade

Unit weight: 200g x 10pcs

2,000g

No. MP017



ROASTED CHICKEN DRUMSTICK, BONE-IN

Unit weight: 70-80g x 15pcs

1,050g

No. MP020



CHICKEN BREAST in yoghurt and curry



Unit weight:
200g x 10pcs

2,000g

No. MP021

DUCK DISHES



DUCK



CHICKEN BREAST ROASTED SOUS VIDE with sun-dried tomatoes



Unit weight:
200g x 10pcs

2,000g

No. MP022



ROAST DUCK, marinated in maple syrup, soy sauce, and ginger (deboned)



Unit weight:
300g x 4 pcs

1,200g

No. MP024



CHICKEN ROULADES with paprika and sun-dried tomatoes



Unit weight:
60g x 20pcs

1,200g

No. MP023



DUCK BREAST WITH SKIN, FRIED



Unit weight:
250g x 4pcs

1,000g

No. MP025



**DUCK LEG:
ROASTED**
with marjoram and garlic

Unit weight:
180-220g x 10pcs

2,200g

No. MP026



**RABBIT LEGS:
BRAISED**
in sour cream

2,000g

No. MP028

OTHER MEATS



OTHER
MEATS



**GUINEA FOWL LEG:
TRADITIONALLY ROASTED**
with marjoram and garlic

2,000g

No. MP029



**RABBIT LEGS:
ROASTED**
with thyme, salt,
and pepper

2,000g

No. MP027

SIDE DISHES

Classic side dishes and stuffings have a wide range of uses and will satisfy any gourmet. All items are seasoned to highlight the potential hidden in vegetables and recreate childhood flavours.



JANEX CUISINE
- YOUR SUPPORT IN CATERING.
Enjoy!





2,000g
No. D001



Unit weight:
70-80g
2,000g
No. D004



2,000g
No. D002



2,000g
No. D005



2,000g
No. D003



2,000g
No. D006



JANEX CUISINE
- INSPIRING FLAVOURS!
Enjoy!

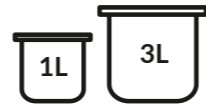
SAUCES

How about an Italian, mushroom, Asian, or vegetable sauce?
Or maybe distinct flavours? They will all prove their worth in your menu.
The mission of our sauces is to enhance the flavour of your dishes,
give them additional qualities, and intensify their aesthetic value.





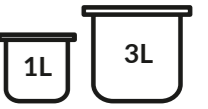
CARBONARA SAUCE
Recommended with pasta dishes



No. S001



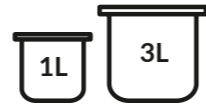
MUSHROOM SAUCE
Recommended with roast meats, potato dumplings, and dumplings Silesian style



No. S004



BOLOGNESE SAUCE
Recommended with pasta dishes



No. S002



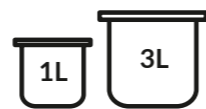
CHAMPIGNON SAUCE
Recommended with roast meats, polpettes, and vegetarian dishes



No. S005



TOMATO SAUCE WITH BASIL
Recommended with poultry, fish, and Italian cuisine dishes



No. S003



OYSTER MUSHROOM SAUCE
Recommended with roast meats and vegetarian dishes

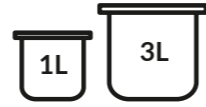


No. S006



SPINACH SAUCE

Recommended with poultry, fish, and pasta dishes



No. S007



CHICKEN TIKKA MASALA SAUCE

Recommended with rice and Indian cuisine dishes

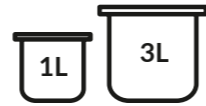


No. S010



CHEESE AND BROCCOLI SAUCE

Recommended with fish and vegetable dishes

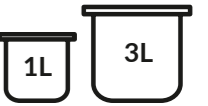


No. S008

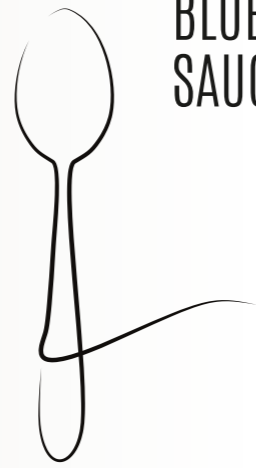


ASIAN SAUCE WITH COCONUT MILK

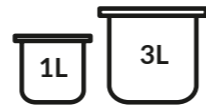
Recommended with rice and poultry dishes



No. S011



BLUE CHEESE SAUCE



No. S009



CURRY SAUCE

Recommended with fish and pasta dishes

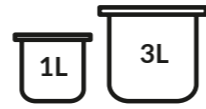


No. S012

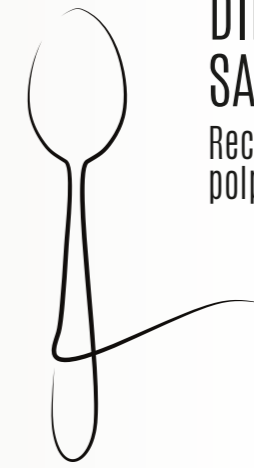


GRAVY

Recommended with roast meats



No. S013



DILL SAUCE

Recommended with polpettes and meatballs

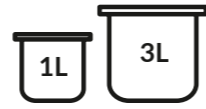


No. S016



WHITE PEPPER SAUCE

Recommended with roast meats and steaks



No. S014



LEMON SAUCE

Recommended with fish dishes and grilled vegetables

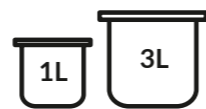


No. S017



CAPER SAUCE

Recommended with fish, including in particular salmon and tuna



No. S015



ROAST PEPPER SAUCE

Recommended with fish and poultry dishes



No. S018



office@janexfoods.com

Tomasz Klimczak +48 576 760 368
Bartłomiej Wiesiak +48 694 426 507

JANEX

Contact Distribution Center

ul. Instalatorów 23
02-237 Warsaw, Poland

Production

MLP Logistics Center
Pruszków II Hala C2, Moszna Parcela 29
05-840 Moszna Parcela 29

www.janexfoods.com