

TIROLEAN BUFFET

for 25 persons and more

STARTERS

Char and pike-perch terrine with caper berries
Goat cheese mousse with marinated tomatoes and lettuce salad
Bread dumpling carpaccio with marinated mushrooms and cress
Salad of artichokes and green asparagus with apple and thistle vinaigrette
Tyrolean bacon specialities with fresh horseradish

SALADS

Selection of seasonal lettuce and vegetable salads
with two kinds of dressing

SOUPS (only 1 soup to select)

Garlic cream soup with croutons
or
Cress cream soup with tomatoes

MAIN DISHES

Saddle of roast pig with bacon sauce
Roasted European catfish with creamy sauerkraut
Pancakes filled with sheep cheese and spinach
Potato strudel and rice

DESSERTS

Quark cream with cherries
Tyrolean cake
Lemon fritters

Price per person €32,-
covert € 2,10 / festive cover € 3,70

INTERNATIONAL BUFFET

for 25 persons and more

STARTERS

Smoked duck breast with cranberry sauce
Marinated salmon roses with “Dijon” mustard sauce
Roasted saddle of venison with glazed pear slices
Marinated shrimps with herb pesto and avocado
Grilled vegetables with pine nuts and “Gorgonzola” cheese

SALADS

Selection of seasonal lettuce with two kinds of dressing
Chicken salad with curry and melon
Potato-cucumber salad

SOUPS *(only 1 soup to select)*

Crayfish cream soup with Cognac
or
Chicken cream soup with pistachio dumpling

MAIN DISHES

Glazed roast veal with mushroom sauce
Roasted salmon slice with mussels and white wine sauce
Vegetable lasagne with leaf spinach
Potato gratin, „Basmati“ rice and vegetables

DESSERTS

Cappuccino mousse with cherries
Fruit tartlets
Crème caramel with whipped cream

Selection of cheese € 3,70 per person

Price per person €32,-
covert € 2,10 / festive cover € 3,70

ITALIAN BUFFET

for 25 persons and more

STARTERS

Tomato salad with marinated mozzarella and basil
Roasted meat of veal with tuna sauce
Melon slice with "Parma" ham
„Bresaola“ with rocket and parmesan
Seafood cocktail with avocado

SALADS

Selection of seasonal lettuce with two kinds of dressing
Artichoke salad with spring onions

SOUPS (only 1 soup to select)

Minestrone (Italian vegetable soup)
or
Mediterranean vegetable cream soup

MAIN DISHES

Saltimbocca of chicken breast
Pike-perch in olive crust with green squash vegetables
Tomato-aubergine lasagne with roasted pine nuts
"Tagliatelle" noodles and rice

DESSERTS

Tiramisu dumpling with marinated strawberries
Panna Cotta with fruit sauce
Fresh fruit salad with berries and vanilla ice-cream

Price per person €32,-
cover € 2,10 / festive cover € 3,70

AUSTRIAN BUFFET

for 25 persons and more

STARTERS

Bacon plate with „Kaminwurzen“ and horse radish
Chicken galantine coated in sesame with apple-grape sauce
Peppered loin with chive sauce
Smoked char fillet with creamy horse radish
Tyrolean mountain trout terrine with mustard-dill sauce
Goat cheese from the region “Pongau“ with cabbage salad

SALADS

Selection of seasonal lettuce with two kinds of dressing

SOUPS (only 1 soup to select)

Strong beef broth with boiled aitch-bone of beef and diced vegetables

or

Potato soup with marjoram and bacon

MAIN DISHES

Aitch-bone of veal with root vegetables
Baked chicken „Viennese style“ with lemon
Grilled pike-perch fillet with artichokes and caper berries
Roasted potatoes, rice, potato salad, leaf spinach

DESSERTS

Curd strudel with vanilla sauce
„Sacher“ slice
Chocolate mousse

Selection of cheese € 3,70 per person

Price per person €32,-
covert € 2,10 / festive cover € 3,70