

AUTUMN BUFFET “THANKSGIVING“

Cold appetizers

Smoked duck breast and venison ham with mushrooms
Game paté and terrine with rosehips
Bacon with goat cheese and figs
Marinated salmon with dill mustard sauce
Aspic of beef with shallot seed oil marinade

Hot dishes

Venison stew with red cabbage and bread dumplings
Fried chicken with potato salad in pumpkin seed oil
Muscat pumpkin risotto served in the shell
Filet medallions with pumpkin crust and Savoy cabbage
Sautéed fish filets with leaf spinach and tomatoes

Desserts

Chestnut mousse with ice wine jelly
Wine sherbet
Austrian “Kaiserschmarrn” with grapes
Tyrolean shortcrust apple strudel with cinnamon foam
Small yeast cakes stuffed with stewed prunes
Autumnal fruit basket

€ 43,00 per person

Lunch cover € 2,60 per person

Dinner cover € 3,40 per person

minimum 40 people

INTERNATIONAL BUFFET

Cold appetizers

Marinated salmon with dill mustard sauce
Smoked fish with horseradish cream
Beef aspic with vegetables
Glazed poulard with curry fruit cream
Raw ham with asparagus and figs
Roast beef with remoulade sauce
Salad buffet with various dressings

Hot dishes

Please select three to four from the following dishes:
Roast beef with pepper sauce, broccoli and potato gratin
Boneless deep fried chicken with potato radicchio salad
Beef tenderloin cubes in herb sauce with Basmati Rice
Prime boiled beef with chive sauce, creamy spinach and roast potatoes
Saddle of veal with red wine sauce and vegetables
Pikeperch filet with capers on tomato risotto

Desserts

Crème brûlée, chocolate mousse, fruit salad, Sacher slice,
curd dumplings with stewed plums, fruity sherbets

Cheese board with bread selection and butter

€ 45,00 per person

Lunch cover € 2,60 per person

Dinner cover € 3,40 per person

minimum 40 people

“HEURIGENBUFFET”

Cold appetizers

Spicy curd spread, potato cheese spread,
lard and greaves spread, meat paste, boiled beef salad, bread selection and butter

Sausage salad with seed oil, potato salad,
tomato salad and cabbage salad with bacon

Veal head aspic, bacon, roast cold cuts, liver meat paste,
blood sausage and cheese selection

Hot dishes

Smoked pork
Pan fried duck with sauerkraut
Crispy roast pork knuckle with bread dumplings
Deep fried breaded chicken with roast potatoes
Roast pork with apple red cabbage
Stuffed veal breast with Brussel sprouts

Desserts

Farmer's doughnuts
Sponge roulade
Warm yeast cake with apricots and vanilla sauce
French toast with stewed plum filling
Wine and cinnamon mousse with plums

€ 45,00 per person

Lunch cover € 2,60 per person

Dinner cover € 3,40 per person

minimum 40 people

ITALIAN BUFFET

Cold appetizers

Salad selection

(Assorted leaf salad, tomato salad, fennel, roasted aubergine, zucchini salad with pesto, mushrooms marinated with olive oil and pulpo salad, olive oil dressing and balsamic dressing)

Vitello tonnato, tomatoes with mozzarella

Prosciutto with melon, raw ham with figs, salami, Cacciatore, marinated olives and artichokes, grilled fish filets with pesto, shrimps in an Italian herb marinade, marinated garlic prawns

Hot dishes

Please select three to four from the following dishes:

Lasagne al forno with tomato sauce

Osso bucco „alla milanese“ with gnocchi

Veal piccata with butter spaghetti

Pan fried chicken with aubergine slices and polenta

Beef medallions with olive tomato crust and herb risotto

Saltim Bocca with leaf spinach

Maccaroni with fish and tomatoes

Desserts

Tiramisu, fruit salad with Maraschino, chocolate amaretto mousse, orange jelly, Zuppa Inglese

Italian cheese selection

€ 47,00 per person

Lunch cover € 2,60 per person

Dinner cover € 3,40 per person

minimum 40 people

NORTH AND SOUTH TYROLEAN BUFFET

Cold appetizers

Smoked meat selection
Smoked pork chop with prunes, smoked duck breast,
marinated pickled beef, local char and salmon trout, smoked trout,
pâté with cranberry sauce, boiled beef in aspic with pumpkin seed oil,
bread with lard and greave spread and radishes

Salads

Bean salad, cabbage salad with bacon, cucumber salad,
cauliflower and leek salad, potato salad, lettuce salad,
bacon dressing

Hot dishes

Please select three to four from the following dishes:
“Schlutzkrופן“ (ravioli stuffed with spinach and cheese)
and spinach dumplings with Parmesan and brown butter
Fried flaky pastry with sauerkraut,
“Tiroler Herrengröstl“ (sautéed potatoes with veal & bacon)
Cheese bread dumplings with brown onion butter and chive
Cheese dumplings
Roast beef with sautéed vegetables and potatoes
Veal escalope au gratin “Alt Innschprugg“ with fried semolina pastry
Roast pork with bread dumplings and sauerkraut
Beef goulash with polenta

Desserts

Tyrolean “Kaiserschmarrn“ with grapes, Tyrolean apple strudel,
stewed blueberries, warm nut cake with sour cherries
fried pastry with cranberries

€ 47,00 per person
Lunch cover € 2,60 per person
Dinner cover € 3,40 per person

minimum 40 people

ORIENTAL BUFFET

Cold appetizers

Shrimps with bamboo and ginger
Goat cheese with olives and herbs
Bulgur vegetables with shrimps
Lamb ham with aubergine and zucchini
Stuffed grape leaves
Chicken salad with curry
Avocado salad with tomatoes
Cucumber with yoghurt
Sweet potato salad

Soup

Couscous soup with leek

Hot dishes

Marinated chicken wings with onions
Lamb skewer with garlic
Bream filet with cumin and fennel
Tuna with coriander and tomatoes
Lamb ragout «Madras»
Pine nut rice with currants
Stuffed aubergine

Desserts

Turkish honey
Pastry cone and Baklava
Date pastry with honey figs
Pomegranate mousse

€ 45,00 per person

Lunch cover € 2,60 per person

Dinner cover € 3,40 per person

minimum 40 people

ASIA BUFFET

Cold appetizers

Marinated lamb
Baked shrimps "sweet and sour"
Chicken salad with curry
Tuna medallions with soy sauce
Shrimp pineapple salad
Saddle of pork
Cucumber tomato salad
Lettuce hearts

Soup

Chicken soup with curry

Hot dishes

Marinated fish filets with sprouts
King prawns in sesame
Marinated tuna
Chicken wings in soy sauce
Beef medallions in coconut ginger sauce
Bami Goreng with fish and roast noodles
Nasi Goreng with chicken and roast rice
Coconut rice

Desserts

Mango mousse
Exotic fruit salad
Passion fruit sherbet
Coconut chocolate mousse

€ 45,00 per person

Lunch cover € 2,60 per person

Dinner cover € 3,40 per person

minimum 40 people