

**IDEAS
FOR
BUFFETS**

The range and types of dishes for a buffet depend on the number of guests, the season, your budget, the event's theme, etc.

Our buffet prices are therefore calculated on the basis of 100 guests, and our suggested menus are meant to give you an idea of the variety that we are able to offer.

Our team is looking forward to working with you to design your own customized buffet!



Best of Frederik's

Home-cured Irish salmon with gin crème and hearts of butter lettuce

Freshwater prawns marinated with wild herbs, milk-poached garlic
and Szechuan pepper

Warm octopus with pimienta peppers and roasted tomato bread

Beets marinated in goat cheese, coconut flakes and oranges

Carpaccio of seasonal vegetables with lime vinaigrette and chili dip



Atlantic tuna tzatziki with a dressing of soy sauce, shallots and ginger

Our lemon couscous with prawns,
chickpeas and spice blend

Regional "Atterochs" beef shoulder blade braised in Barolo

Creamy saffron polenta with brown butter

Rosemary salsiccia grilled over grapevines

Mini gnocchi with tomato confit, shallots and basil

Mountain herb-crust leg of lamb (Donauland/Wagram region) with lardo

White bean ragoût with lovage



Chocolate decadence torte with raspberries

Vodka panna cotta with lime

Mango-passion fruit cocktail with golden marigold flowers

Strawberry trifle with Grand Marnier and shortbread

Menu from € 48.90 per person
including a selection of freshly baked bread



Austrian Delights

Smoked fish from the Salzkammergut region
Sweet gherkins with cream and dill on iceberg lettuce

Carpaccio of cured beef with pumpkin seed pesto and capers

Tender buttermilk-marinated mini chicken schnitzel
served with fingerling potato salad

Waldviertler sheep's cheese with summer herbs on a bed of vine tomatoes
with apricot kernel oil dressing

Tafelspitz beef consommé with Viennese garnish



Wels catfish from Lake Neusiedl in a light horseradish sauce

Potatoes with butter and parsley

Waldviertler beef tenderloin

Crisp vegetables and horseradish bread sauce

Fresh from the oven
Frederik's pork roast with napkin dumplings

Cabbage cooked with Veltliner wine

Pointed cabbage "noodles" with apple balsam and pink pepper



From the bakery
Strudel trio: apple, curd cheese and plum
Vanilla sauce

Chocolate torte

Curd cheese and lemon crème with strawberries

Menu from € 28.90 per person
including a selection of freshly baked bread



Austria's LAND ART

Mousse and filet of smoked speckled trout
Apple confit with LandArt cream and red onion
or

Crayfish with dill oil, blanched asparagus
served on a bed of salad with edible flowers

Pastrami from regional Atterochs beef, Cumberland sauce with oranges and Szechuan pepper
or

Ham and fatty pork neck, from Egelseer woodland-grazed pork
Crunchy rosemary pesto and farmhouse bread

Aged Bregenzer Alpine cheese with pear, cinnamon and olive oil

Pumpkin salad with farmhouse bacon, shallots, pumpkin seeds and basil shoots

Guinea fowl consommé with filet and vegetable caviar



Styrian pot roast of Danube salmon with juniper

Zucchini-horseradish purée

Regional "Atterochs" beef shoulder blade braised in Zweigelt wine

Glazed beets with brown sugar

Loin of suckling pig in a black beer sauce

Pan-fried potatoes with marjoram and caraway

Pointed cabbage with bay leaf

Waldviertler egg noodles with shallots, mushrooms and aged Alpine cheese



Grandma's red fruit jelly with Bourbon vanilla crème

Potato noodles with roasted hazelnuts and fruit macerated in rum

Esterhazy torte

Peppered strawberry salad with pineapple mint

Menu from €39.90 per person
including a selection of freshly baked bread



French Art

Home-made smoked salmon quiche with lemon crème fraîche and dill

Mesclun with edible flowers, marinated prawns and hazelnut vinaigrette

or

Our salade niçoise with fresh Atlantic tuna

Smoked muscovy duck breast with apricots,
glazed endive and oranges

Salade de champagne
with crispy bacon, rosemary croutons and Roquefort cheese

Cream of leek soup with smoked trout



Red mullet in saffron broth with baby peas and chervil

or

Roasted Anglerfish with lemon thyme, lemon and salted butter

Potatoes “la ratte” with nutmeg

Pyrenees lamb cooked in its own juices

or

Guinea fowl à la Coq au vin

Sweet shallots with wild mountain herbs

Green lentils with apple balsam

Organic Carmague rice with brown butter

Pumpkin ravioli served with tarragon butter and pears



Valhrona chocolate mousse

Pistachio meringue cake with raspberry coulis

Apple torte with caramel crème

Red fruit cocktail with raspberry schnapps and sorbet

Menu from €45.80 per person
including a selection of freshly baked bread



Italian Classics

Scampi in garlic olive oil with chili, tomatoes and pine nuts

or

Roman salad with sardines, olives and a lemon dressing

Italian potato salad with pancetta, olives and dried tomatoes

Panzanella – Tuscan bread salad

or

Our vitello tonnato with crispy capers and ciabatta croutons

Carved directly at the table:

Generously sized smoked mozzarella braided bread

Basil pesto, dried tomatoes, olives, Frantoia olive oil, ...

Farfalle with Pecorino, radicchio, acacia honey and wild herbs

Cream of tomato soup with Martini Rosso



Branzino marinated in orange-pimiento chili oil

Arugula risotto with candied citrus peel

Salmon and spinach lasagna with sheep's cheese and olives

Whole roasted knuckle of Stinco pork with roasted vegetables

Smashed potatoes

Frederik's tagliolini with San Marzano tomato ragoût, green onions
aged Parmesan and olive confit



Tiramisu with raspberry and brittle

Espresso panna cotta with Amaretti cookies

Pine nut torte with chocolate crème

Home-made black & white profiteroles with jellied berries

Menu from €39.30 per person
including a selection of freshly baked bread



Spanish Spices

Simply delicious octopus and smoked halibut

Frittata with shrimp, mushrooms and thyme

Albacore tuna on celery with lemon mayonnaise

Chorizo and Serrano ham with mixed pickles

Pea soup with potatoes and chorizo “chips”



Mussels in white wine broth with leeks and crème fraîche

or

Silversides with aioli and crispy ciabatta

Grilled Iberico pork neck

Potatoes with peppers and olives

Spanish blood sausage with roasted shallots

Bell pepper rice with almonds and sultanas

Vegetable paella “Bilbao” style fresh from the pan

or

Pan-fried octopus and baby potatoes with chili and cilantro



Crema catalana with dark rum

Nougat-brittle mousse-filled cake with orange salad

Spanish doughnuts with apple and cinnamon

Pineapple carpaccio with peppermint and jaggery

Menu from €38.90 per person
including a selection of freshly baked bread



Asia

Shrimp marinated in lime, mirin, soy sauce and chili, served on sesame soba noodles

or

Sea bass carpaccio with a cilantro-peanut dressing

Sprout and sugar pea shoot salad with sweet chili,
lemongrass and roasted sesame oil

Orange salad with carrots, cumin, fennel and lobster oil

or

Silk tofu with honey and black sesame seeds, baby spinach and seaweed

Tom Yam Gung soup with spring onions,
tofu and giant butterflied prawns



From the wok

Shrimp and chicken strips marinated in Indian spices and yogurt

Baby broccoli with cashews and tamarind

Mango jasmine rice

24-hour marinated sirloin strips, cooked rare,
served on julienned vegetables

Pomegranate-coconut basmati rice

Egg noodles with shitake mushrooms, cilantro, papaya and hoisin sauce



Sweet rice balls with pineapple relish

Caramelized almond-rice crème with cinnamon and cardamom

Green tea ice cream

Ice cream mochi mix

Menu from €41.50 per person
including prawn chips and dips, coriander flat bread, ...



American Way

New York-style shrimp cocktail

or

Cream cheese mousse with lime and gravlax

Thinly sliced pastrami with pepper-mustard sauce and crispy capers

Classic coleslaw

Our Caesar salad “de luxe”

or

Corn salad with cumin, chili and avocado

Corn soup and cilantro



Pan-fried salmon
stuffed with tequila, orange and fennel

Sweet potato purée

BBQ seasonal vegetables

Beef sirloin carved at the buffet
Red wine jus

Chicken wings with Coca-Cola and smoked cocktail sauce

Potato wedges with thyme-butter salt

New York-style macaroni & cheese



Cranberry cream with chocolate shavings

Banana salad with rum and coconut

Brownie with peanuts and a whiskey cream

California donuts and muffins

Menu from €36.90 per person
including a selection of freshly baked bread



Just Vegetarian

Smoked, steamed eggplant with Chinese-style peanut dressing
or
Smashed potatoes with Frantoia olive oil and sun dried tomatoes

Fennel salad with oranges, white balsamic vinegar and chili

Seasonal salad with garden herbs and edible flowers

Farfalle with parsley pesto, feta and hazelnuts

Cress cream cheese and lemon butter



Baby bok choy with shitake, button mushrooms and ginger

Jasmine rice

Cauliflower, celeriac and seasonal vegetables
poached in herb broth with nutmeg-butter breadcrumbs
and chive sauce

Arugula risotto with saffron Pecorino

Bonchi curry – French bean and potato curry with naan

Penne with San Marzo tomatoes, basil
and smoked buffalo mozzarella



Home-made yogurt with strawberry coulis and a caramel waffle

Coconut panna cotta with roasted shredded coconut and passion fruit
or

70% dark chocolate cake with whiskey cream and dates

Fruit cocktail with lemon balm, lime and physalis

Menu from €34.80 per person
including a selection of organic breads

