

FOOD SERVED WITH COCKTAILS

Minimum order:

Selection of small dishes and warm snacks, 60 of each

Selection of more substantial dishes & small desserts, 60 of each

Selection of pastries, 40 pieces

Smaller orders can be arranged on request. These incur a surcharge.

Prices for our finger-food vary according to the chosen snacks, desserts, ..., all prepared by our chef with seasonal ingredients and in harmony with the entire menu.



Canapés variés

Rye and Swiss-style bread

or

Selection of small snacks from around the world

Canapés, mini tramezzini, skewers, Kraftkorn bread sandwiches, focaccia, tortilla rolls, mini bread rolls

Prepared as open and/or closed sandwiches with
jumbo prawns with chili-ginger dip

Home-cured Scottish gravlax with honey-dill mustard

Smoked Attersee char with cucumber and chum salmon caviar

Tuscan cured ham with honeydew melon

Salami cacciatori with Cumberland sauce

Tuna "Provençal" with rosemary and peperoncini

Ildefonso (little cubes) of buffalo mozzarella, baby tomatoes & basil

Succulent Viennese Kesselbeinschinken ham with horseradish Gervais cream cheese

Authentic feta cheese with lemon, wrapped in zucchini

Mortadella di Bologna with olives and pistachios

Bregenzer alpine cheese with roasted pumpkin seeds
basil pesto, artichokes and sundried tomatoes



Selection of small spring| summer delight snacks

Atlantic tuna with lemon pepper and chervil
Smoked halibut with radishes
Freshwater shrimp with chili and hazelnuts
Spring herbs farmers' cheese with daikon cress and lime
Asparagus – egg – chive
Apulian buffalo mozzarella, garden basil and baby tomato confit
Scottish salmon wrapped in zucchini with herbs
Salzburg-region milk-fed veal roast beef with strawberries and basil cress
Green asparagus and peperonata
Smoke-cured ham with horseradish and celery
Provençal-style salami praline with herb-cured olive
Marinated tofu, sesame and honey-soy sauce

Selection of small fall| winter delight snacks

Goose rillettes with dried apricots
Smoked duck breast with orange confit
Seared goose breast served on a rosemary stalk
Goose tartare with pumpkin
Medium-rare duck breast roulades with prunes
Smoked goose breast with dates
Styrian goose fat with banana shallots
Duck with zesty apple marmalade
Sheep's milk cheese with a pumpkin seed crust
Air-dried cured beef with spiced lingonberries
Pecorino with pear, cinnamon and chili
Calf's liver mousse with candied orange
Roquefort praline in seasoned pumpernickel
Pumpkin salad spiced with nutmeg, served on a mini baguette
Truffled potato purée and roast beef
Prawns in a Piedmont hazelnut crust





VEGAN? Yes, VEGAN!

An international trend worth giving a chance.
We have given it a try,
and our guests were more than impressed...

Selection of our small vegan snacks
decorated with seasonable flowers and herbs

Minimum order of 100 items

Soy sauce-marinated tofu skewers and shitake mushrooms

Smoked cheese canapé

Vegetable belle wrapped in zucchini

Marinated Marchfelder asparagus wrapped in carrot

Apple-lentil crème

Tomato-basil spread

Hemp cheese canapé

Bread with fromage frais and cress

Antipasti skewers

Cucumber with bell pepper cream

Makimono sushi with avocado and hazelnut

and much more

All of the products used are 100% vegan.
Menus can vary according to season and market availability.





Selection of more substantial snacks

Tramezzini, filled baguettes, ciabatta sandwiches,
filled mini bread rolls, puff pastries and focaccia,

served as open sandwiches or filled with
home-cured Scottish gravlax with honey-dill mustard

Tuscan cured ham with honeydew melon

Dolce latte crème

Salami cacciatori with Cumberland sauce

Poached turkey breast with English celery

Buffalo mozzarella, baby tomatoes & basil

Succulent Viennese bone-in ham with horseradish Gervais cream cheese

Fromage frais with black pepper & sundried tomatoes

Mortadella di Bologna with olives and pistachios

Aged Brie with muscat grapes and walnuts

Spicy Spanish chorizo and radicchio

Bregenzer alpine cheese with roasted pumpkin seeds

Selection of whole grain snacks

Served as an open sandwich or filled with:

Egg salad with cress

Bone-in ham and horseradish

Farmhouse butter and chive

Smoked goat cheese

Waldviertler ham and Cumberland sauce

Bregenzer alpine cheese with roasted pumpkin seeds

Buffalo mozzarella, baby tomatoes & basil

Fromage frais with black pepper & sundried tomatoes

Turkey breast with arugula, ...





Mini crispy cones

filled with

Salmon mousse and lime
Fromage frais, chervil and celeriac
Parsley potatoes, char from the “Gut Dornau” estate, and celery
Duck liver mousse, fig and almond
Ham crème fraîche and chive
Beet mousse and horseradish,...

Selection of rustic puff pastry delicacies (room-temperature)

filled with:
Bone-in ham,
Olives,
Sheep’s milk cheese,
Prosciutto
Dried tomatoes,...



Tortilla Cones

filled with:
Spicy Oriental roast beef, toasted sesame seeds and fresh cilantro
Arugula, delicate turkey ham and truffle oil
Prosciutto crudo, marinated eggplant, Parmesan and shrimp

Selection of Vietnamese rolls, sushi & maki

sake - maguro - ebi - tai - kani - tamago - tekamaki california

with sweet chili sauce, wasabi
soy sauce and pickled ginger



Selection of warm snacks

arranged and served on platters
with garnishes of exotic fruit and salad leaves

Provençal-style jumbo shrimp
Gratin of green shell mussels with herbed crust
Tiger prawns in a rice flour crust with lime soy sauce*
Spring rolls with shrimp and plum dipping sauce
Coconut butterfly-shrimp*
Fish and chips with tartar sauce*
Salmon croissant with herbed crème fraîche

Japanese gyoza with chicken and glass noodles
Wine-battered chicken strips with a Creole-style sauce*
“Oriental” style chicken skewers with orange oil
Holy Basil wonton with chicken and Thai basil*
Chicken satay with fresh cilantro
Herbed polenta with olives wrapped in bacon
Cabbage puffed pastry strudel with bacon
Blood sausage in a marjoram and pepper crust
Classic quiche Lorraine with prosciutto and Grana
Mini-cabbage rolls in a chive sauce
Classic pork schnitzel*
Pumpkin seed-crust chicken schnitzel
Mini-Cordon Bleu with cured ham*
“Old Vienna” style ham croissants
Mini crackling-stuffed dumplings with a sesame seed crust*
Bacon-wrapped apricots, plums and figs with fresh parsley
Juicy prunes filled with rillettes
Beef meatballs with thyme, served in diablo sauce

Tascherl (an Austrian “empanada”) with spinach and sheep’s milk cheese, served with a
pumpkin dip

Poppers with cream cheese & guacamole*
Vegetable tempura with Hoisin sauce*
Mushroom-stuffed Tascherl with creamy dip
Roasted pumpkin*
Mini-strudel of potato and chanterelle mushrooms
Shitake tempura*

Crème soups “en miniature”
Celeriac, coconut-chili, pumpkin nutmeg, Tom Yam Kung, etc.

*) To ensure the highest quality, we recommend that our warm snacks be prepared fresh at
your event by one of our chefs!



Selection of exclusive warm snacks *

Smoked salmon quiche
Bacon-wrapped freshwater shrimp
King prawns in a rice flour batter served with lime sauce
Medium-rare seared duck breast with vegetables
Goose liver mousse on mini brioche
Mini saltimbocca with tomato pesto
Coconut butterfly shrimp
Medium-rare seared lamb cutlet with apple chutney

by request:

Mini rösti-style potato pancake with chum salmon caviar
Blinis with goose liver and Cumberland sauce
Small filled croissants

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Selection of small desserts

“Classic” Pariser Spitz chocolate-covered cookies
Mini Viennese-style apple strudel
Fruit skewers, dipped strawberries
Tiramisù, Punschkräpferl (rum cake)
Poppy seed and plum jam roulade
Pumpkin seed brittle
Nougat with coconut
Mini-strawberry “Indianer” cream-filled cookies
Slices of Esterházy and Dobos cakes
Apricot butter sheet cake
Spanish almond cake
Marzipan potatoes, sponge cake with cream cheese filling
Austrian Kardinalschnitte with coffee crème
Raspberry-nut bites
Schaumröllchen (Austrian cannoli)



Selection of organic pastries

Cheese-filled square pastries, cinnamon bun
Nut-filled croissant, jam-filled fried triangles
Poppy seed and apple pockets
Austrian-style apricot Danish
Weichsel-style vanilla Danish
Mini gugelhupf cakes, mini donuts

EXCLUSIVE COCKTAIL SELECTION 1000 & 1 NIGHTS

Petites Amuses Bouches “1000 & 1 Nights”

Borekas filled with spinach, lamb or sheep’s milk cheese
Shrimp with ginger-chili-lime dip
Mini sesame and thyme cigars
Baby artichokes with tuna
Skewers of goat cheese balls with raisins, nuts and carrot
Almond-stuffed olives wrapped in smoked marlin
Raw tuna in a Madras-style curry
Sesame balls with mint chutney
Mini crêpes farcies with salmon mousse
Mini coriander flatbreads stuffed with spinach, pine nuts and sheep’s milk cheese

Warm cocktail snacks “1000 & 1 Nights”

garnished with pomegranate seeds, nutmeg tree flowers, star anise, rose petals, ...

Mini lemon-chicken skewers with cardamom and turmeric
Spicy mini lamb cutlets
Filo pastry filled with chickpeas and served with a yogurt dip
Falafel served on hummus
Shrimp with ginger-chili-lime dip
Lamb meatballs on rosemary stalk
Small polenta-eggplant cakes
Red lentil soup
Lamb chop on a black bean purée

Petites Desserts “1000 and 1 Nights”

Semolina yogurt cake
Sweet sesame seed balls with mint chutney
Vol-au-vents with pistachio and honey
Stuffed dates “aux gazelles”
White mocha cream mousse
Almond milk crème with pine nuts
Homemade Turkish honey

