

BUFFET
VORSCHLÄGE



flavor OF THE day SNUZZ DES tages

Sheraton Grand Salzburg
AUSTRIA



food
FOR

thought

BUFFETS

MSACL 2019

Please choose your individual buffet!

STARTERS

Smoked salmon mousse with caviar and garden cress
 Grilled beef with root vegetables, onion cream and seed oil
 Marinated seafood with garden cucumber and onion
 Beef balls on tomatoes - chili salsa
 Ricotta mousse with beetroot and black bread crumble
 Horseradish mousse with pink fried veal and capers
 Hummus with feta cheese and cilantro
 Tartare of smoked trout with cucumber and dill

SOUPS

Consommé of salt celery with fries and parsley
 Cream soup from young spinach with black bread croutons
 Essence of the tomato with basil and croutons
 Clear beef soup with semolina dumpling and chives

MAIN COURSES

poularde breast in yellow paprika sauce and fine noodles
 Veal tart with rosemary sauce, glazed carrots and potato gratin
 Beef goulash with butter spaetzle
 Cooked beef with roasted potatoes and creamy spinach
 Steamed beef in onion sauce with roasted bacon beans and baked potatoes
 Styrian root meat with vegetables, horseradish and caraway potatoes
 Wiener schnitzel of turkey with parsley potatoes, cranberries and lemon
 Tyrolean "Gröstl" with sour cream - garlic dip and chives

Roasted St. Petersfish filet on vegetables - Ebly
 Fillet of Norwegian fjord salmon on creamy leek vegetable lime rice
 Salmon trout in lemon grass sauce with Basmati rice
 Grilled trout fillet on paprika vegetables and herb rice

Stuffed peppers with cous cous, small vegetables and ricotta with tomato ragout
 Casserole stuffed with zucchini, baked with mountain cheese and tomato and basil ragout
 "Pongauer Kasnocken" with roasted onions
 Spinach ricotta - dumplings in light cream sauce
 Pumpkin potato gnocchi gratinated with mountain cheese
 Polenta strudel with cheese sauce and stewed tomatoes

DESSERTS

"Kaiserschmarrn" with plum roaster and sugar
 Apricot dumplings with apricot roaster
 Buttermilk balls with granulated sugar (Ambers choice ☺)
 Creme Brûlée from Tonka bean
 Cream caramel with fruits
 Mousse of bourbon vanilla
 Semolina mousse with sour cherries
 Coconut panna cotta with pineapple ragout
 Variation of cakes

PRICES:

Small: 9 components:	2 starters 1 soup 3 main courses 1 meat 1 fish 1 vegetarian 3 dessert	32.00 EUR
Medium: 12 Components:	3 starter 1 soup 4 main courses 4 dessert	42.00 EUR
Large: 15 Components:	4 Starters 2 soups 4 main courses 5 dessert	51.00 EUR