

Corporate Entertaining Menus

Canapes

King prawns with Thai spices and guacamole

Mini crepes filled with duck breast and sweet sesame sauce

Tuna tataki with sesame, ginger and soy sauce

Skewers of Argentinean fillet beef with horseradish or honey mustard sauce

Soft-shell crab tempura with wasabi mayonnaise

Blinis with smoked salmon, crème fraîche and dill

*Vietnamese rice-paper rolls with Vietnamese dipping sauce (nuoc cham) and filled
with mixed vegetables*

Chicken breast on skewers with peanut satay sauce

Truffle risotto balls filled with melted mozzarella (arancini) & with sweet chilli mayo

3 classic Arabic dips with warm north African breads

Cherry tomato & baby mozzarella skewers with basil

Sissi's truffled chicken liver pate with mixed crackers

Austrian meatballs with tomato and red pepper coulis

Mini cocktail cumberlands with honey mustard

Vegetable spring rolls with sweet chilli sauce

3-course plated menus

~ Starters ~

Spinach and ricotta stuffed tortellini with rocket pesto

Caesar's salad with grilled chicken fillets or Thai-spiced prawns

*French bean salad with roasted pine nuts, crispy bacon and foie gras, topped with a
Dijon vinaigrette*

Artichoke carpaccio with sautéed wild mushrooms and rocket salad

Wild mushroom or butternut squash quinotto

Cucumber and dill Vichyssoise/ Butternut squash soup/ Andalusian gazpacho soup

Hawaiian poke with rice, marinated salmon or tuna, vegetables

Mixed leaf salad with pomegranate seeds and Dijon vinaigrette

*Lebanese aubergine salad: Roasted aubergine, tomato, pomegranate and pine nut
salad with yoghurt dressing*

~ Main courses ~

*Roasted Argentinean beef fillet mignon with cabernet sauvignon sauce pommes puree
and jardinière vegetables*

Nobu style miso-cruste black cod with wild rice and julienne of carrots and courgettes

Award-winning lamb and apricot tagine with bulgur wheat salad

*Award-winning beef goulash with "Späetlze" and lamb's lettuce dressed with
Austrian pumpkin seed oil*

Slow cooked belly of pork with crackling, apple puree, roasted potatoes

~ Dessert ~

Hazelnut Meringue pavlova with mixed berries and raspberry coulis (silver service only)

Summer pudding with crème Anglaise

White and dark chocolate mousse

Sissi's award winning espresso and praline chocolate cake

Sissi's award winning apple strudel with whipped cream

Caramel floating islands with dulce de leche cream sauce and crunchy caramel (silver service only)

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All menus are accompanied by artisan bread, coffee, mint tea and petits fours

Bowl food

Lebanese aubergine salad

Grilled Mediterranean vegetable salad with basil and lemon dressing

Spinach and ricotta stuffed tortellini with rocket pesto

Italian Trofie with French beans, pesto, roasted pine nuts and Parmigiano

Wild mushroom quinotto

Asian glazed salmon on braised puy lentils

Moroccan lamb tagine with Sissi's couscous salad

Austrian beef gulasch on Spaetlze

Butternut squash quinotto with mascarpone and herbs

Asian chicken and vegetable stir-fried noodles

Shredded Peking duck with mixed baby leaf salad and Asian vinaigrette

Black pasta with sautéed hand-dived scallops