

*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*