



SCHLOSS LEOPOLDSKRON
pure inspiration

BUFFET PROPOSALS



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CANAPÉS COLD

Graved salmon on dill mustard sauce
Waldorf salad with walnuts
Filled chicken breasts with peaches
Medallions of venison with cranberries
Lobster crabs with leaf spinach
Farmer's ham with asparagus
Smoked trout mousse with zucchini
St. Daniele ham with melon
Minced egg with chive
Roast beef with celery stalks
Brie (Cheese) with grapes
Curd cheese with herbs and little tomatoes

A piece € 2,10

CANAPÉS WARM

Scampi in beer pastry with herb mustard sauce
Meat balls on cocktail sauce
Small "Wiener Schnitzel" (veal escalopes)
Bacon with plums
Cocktail sausages
Pastry filled with ham
Cheese tartlets
Röstinchen
Pizza

A piece € 2,10



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LITTLE MORSELS

Cheese pastry € 0,60 a piece

Chicken with grapes € 0,90 a piece

Tramezzini € 0,60 a piece

Tuna / Ham / Egg / Mozzarella and Tomato / Spinach

Vegetables with dip € 20,00 a plate

Cheese skewer € 20,00 a plate

DESSERT

Malakoff slice

Apple cake

Esterhazy slice

Sweet cheese tart

Regency slice

Linz tart

Orange almond slice

Poppy seed cake

Egg liquor slice

Raspberry roulade

Chocolate cake "Sacher"

Price a piece: € 2,-



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GALA - BUFFET

Jour pastry



Seafood salad

Venison fillet pasty with cranberry horseradish sauce

Graved salmon with dill mustard sauce

Terrine of pikeperch and lobster crabs

Breast of duck with Waldorf salad and mango honey sauce

Mousse of farmer's ham with sauce Cumberland



Fillet "Wellington" style on sauce Duxelle, fresh vegetables and parsley potatoes

Fillet of Sole rolls filled with herbs, saffron sauce and brown rice

Home made spinach noodles scalloped with seasonal mushrooms



Assorted salads



French cheese with grapes



Strawberry parfait with biscuits

Sweet cheese dumplings with berries

Chocolate – Nougat slices

A person € 51,-



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COLD-WARM BUFFET

Rustic pastry



Aspic of beef on pumpkin seed oil

Tomatoes and Boccacini with Kenya beans

on basil pesto

Salmon parfait with horseradish

King prawns with avocados



Côte de boeuf

Salmon roulades filled with herbs

Loin of veal with marinated mushrooms

Chicken liver pastry with sallow thorn sauce



Breast of duck on honey mango sauce with gratin of sweet potatoes and leek

Lamb saddle in puff pastry

Pikeperch medallions with champagne balsamico lentils

Spinach strudel with feta cheese



Assorted salads



Cheese and fruit



Variety of tartlets/ Steamed chocolate cake/ Caramel parfait with red currant sauce

A person: € 42,-



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COLD BUFFET

Rustic pastry

Butter



Melon with ham

Ham Gervais roulade

Poached egg with herbs

Smoked eel with Riesling aspic

Chicken cocktail



Roast beef

Pork fillet „Colbert“

Poulard “Styrian style”

Terrine of gold perch

Assorted pastries

Poached salmon

Farmer’s ham



Assorted salads



Austrian cheese



Raspberry roulade

Profiteroles with vanilla ice cream and chocolate sauce

Regency slices

A person: € 40,-



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STAND-UP BUFFET

Jour pastry



Chicken cocktail arranged in an orange

Graved salmon

Shrimps with avocados

Ham Gervais roulade

Aspic of beef

Mousse of smoked char with sour cream



Filet goulash "Stroganoff" with rice

Salmon steak with stir fried vegetables

Spinach strudel with feta cheese



Assorted salads



Cheese and fruit



Chocolate cake "Sacher"

Raspberry roulade

Malakoff slices

A person: € 31,50



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RUSTIC STAND-UP BUFFET

Rustic pastry

Butter



Meat balls in a spicy sauce

Carp aspic with pumpkin seed marinade

Fish aspic with dill mustard sauce

Smoked ham with horseradish



Chicken with parsley potatoes and dill cucumber salad

Pike and salmon trout balls with Riesling sauce and almond rice

Quiche with leek and mushrooms



Liptauer and „Obatzda“ (Bavarian cheese)



Assorted salads



Fruit



Sweet cheese dumplings with plum compote

Chocolate parfait with marinated oranges

Apple cake

A person: € 28,50



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ITALIAN BUFFET

Zucchini and tomatoes with mozzarella and basil

St. Daniele ham with melon

Pickled tongue of ox with Salsa Verde

Vitello tonnato
(Veal with tuna sauce)

Insalata di pesce
Italian fish salad



Scampi alla griglia con riso al limone
(Grilled scampi with garlic butter and lemon rice)

Saltimbocca con polenta
(Veal escalope filled with sage, Polenta)

Pasticcio di melanzane
(Italian aubergine soufflé)



Italian cheese and fruit



Tiramisu

Pesche ripuine
(Peaches and truffel creame)

Mascalla cream with oranges

A person: € 31,50



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AUSTRIAN BUFFET

Carp aspic with dill mustard sauce

Boiled fillet of beef on pumpkin seed oil

Smoked ham with horseradish



Veal goulash with sour cream and dumplings

Chicken Viennese style with parsley potatoes

Strudel of river trout



Assorted salads



Liptauer – „Obatzda“ (Bavarian cheese) – Alpenkäse



Curd cheese omelets

Apple strudel

Steamed chocolate cake

A person: € 28,-



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BARBECUE

Onion salad Spanish style

Mexican salad

Chinese bean sprout salad

Mushroom salad

Seafood salad Italian style

Rice salad with fruits

Spicy egg salad

Bean – broccoli salad

Dip of herring

Mixed salad

Potato salad

Black root salad with green and black olives



Côte de boeuf on Sauce Bernaise with fresh vegetables and
baked potatoes

Salmon steak with spinach leaves and herb butter

Vegetable lasagna



Assorted cheese



Fresh melon, pineapple and strawberries

Orange salad with Maraschino

A person: € 31,50



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FRENCH BUFFET

Salad Niçoise

(Bean salad, red onions, potatoes, tuna, quail's eggs)

Terrine de maison & sauce Cumberland

Asperges au sauce vinaigrette

(Asparagus salad with sauce vinaigrette)



Canard à l'orange avec chou rouge et pommes Berny

(Duck with oranges with red cabbage and almond balls)

OR

Noisettes de porc aux pruneaux avec haricots verts et
pommes Lyonnaise

(Pork fillet with prunes with green beans and onion
potatoes)



Bar poché au mousseline de Chablis

(Poached bass with Chablis mousseline)



Artichauts à la purée de céleri

(Artichoke hearts with celery puree)



Assorted salads



French cheese



Cream caramel

Mousse au chocolat

Grand Manier parfait with fresh strawberries

A person: € 33,50



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FINGER FOOD

Parfait of smoked eel with horseradish sauce
St. Daniele ham filled with marinated mushrooms and
asparagus Thai style
King prawns with spinach and sesame soy sauce
Fried beef fillet with celery cucumber salad
Tomato-Bocconcini skewer with balsamic pesto
Mousse of farmer's ham with sauce Cumberland
Tartar of smoked salmon and avocados
"Pinzgau" goat cheese with Kalamata olives and small onions
Turbot in saffron – lime marinade with Kenya beans and melon



Cress cream soup with whole meal croutons
Potato-leek soup with salmon dumplings
Oxtail soup with root vegetables
Chicken consommé with herb dumplings
Fish soup



Filled breast of chicken with paprika sweet sour
Boiled beef on bread sauce with horseradish and root vegetables
Fried saddle of lamb with ratatouille and thyme sauce
Venison stew with mushrooms and dumplings in a napkin
Duck breast with sugar peas, mango honey sauce
Monkfish medallions with champagne balsamic lentils
Fried king prawns with fresh herbs and vegetables of the Wok
Medallions of golden trout with asparagus risotto
Steamed sheat fish filet with leaf spinach, Riesling sauce
Pike dumplings with paprika cream and baked celery
Home made noodles with morel cream
Soufflé of sweet potatoes and leek



Crêpes with sour cherries in rum
Panna cotta with marinade figs
Grand Marnier Parfait with fresh strawberries
Steamed chocolate cake
Profiterols filled with vanilla ice, chocolate sauce
Strawberry dumplings with butter and bread crumbs
Pineapple-Riesling-Cream with meringue

2 starters, 1 soup, 2 main dishes, 2 desserts € 30,- per person

3 starters, 1 soupe, 3 main dishes, 2 desserts € 38,- per person



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BRUNCH

Coffee, Tea, juices, cereals, yogurt, assorted pastries

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Herring dip

Tuna salad

Tartar of smoked salmon & avocados

Graved salmon

Ham Gervais roulade

Aspic in pumpkin seed oil

Ham mousse with sauce Cumberland

Roast beef roulade with French salad

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Nürnberger sausages with onion salad

Bavarian veal sausages with sweet mustard

Chicken with potato – cucumber salad

Scrambled egg with ham and bacon

Farmer's ham with purée of peas

Vegetable or spinach strudel

Veal or beef goulash

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Char filet with zucchini and potatoes

Dumplings of pike & salmon trout in dill cream, lemon herb rice

Skewer of salmon, perch and scampi with paprika sweet and sour

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Assorted salads

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Cheese and fruit

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Sacher or Malakoff slices

Apple, poppy seed or Linz cake

Danish pastry

Raspberry roulade

Egg liqueur or Esterhazy slices

Caramel cream

Profiteroles filled with vanilla strawberry cream

Sweet cheese dumplings with berry ragout

3 Cold dishes, 3 Warm dishes, 1 Fish dish, Salad, Cheese, Fruit, 2 desserts € 30,- a person
5 Cold dishes, 5 Warm dishes, 1 Fish dishes, Salad, Cheese, Fruit, 2 Desserts € 36,- a person