

The Menu

WELCOME SNACKS

At arrival, with smiles and Prosecco

Honey glazed lemons with chili and lemon
Canapes with gorgonzola mousse and cranberries reduction
Canapes with butter, Mediterranean herbs and salmon caviar
Crunchy tofu with turmeric, black sesame seeds and pickled ginger

THE BUFFET

The Small Bites

Canapes with avocado, spring onions and sundried tomatoes
Mini wrap with roast veggies, balsamic vinegar glaze and cream cheese with roast sesame
Duo mousse with beetroot and minty peas mash with parmesan
Mini wrap with salmon, wasabi and cream cheese with chives
Mini chicken teriyaki and sesame seeds skewers
International cheese platter with cranberries, walnuts and grapes

The Fresh Corner

Cherry tomatoes, mozzarella bocconcini and fresh basil
Endives salad with green apples, cranberries, iceberg salad, radicchio, sesame seeds,
spring herbs and honey mustard dressing
Moroccan cous cous with veggies, sweet potato, mango and mint

The Baked, the Bread & the Dips

Cheesy seedy cake with feta, baby spinach, seeds, poppy seeds and parmesan
Tart with caramelized veggies, baked tomatoes, anchovies and chevre
Focaccia with rosemary, sundried tomatoes, olive oil and aged balsamic vinegar
German bread specialties from Brot Manufactur
Greek yoghurt dip with honey, olive oil and basil
Babaganoush – oriental aubergines salad with tahini, pomegranate and parsley
Obatzda – Bavarian dip with creamy cheeses and paprika

The Star of the Show

Salmon, perch and vegetables in light thai red curry sauce with coconut milk and lemongrass
Basmati rice slowly infused with green tea
Mango and cucumber salsa with sweet chilli and black sesame seeds

Fruit Bar

Fresh seasonal fruits, forest fruits, pomegranate and figs

The Cake & Cake Bar

THE CAKE

Festively presented, decorated with flowers matching the event's theme, served with mini-desserts to create an eclectic and spectacular arrangement

Cake options (or any other cake from www.f-r-o-g.com):

Chocolate cake with mascarpone cream and fresh forest fruits and orange coulis

Chocolate cake, vanilla cream, passion fruit and pomegranate

Pineapple & candied orange cake with mascarpone and amaretto cream

Vanilla and almonds cake with vanilla cream and strawberries

Lemon, poppy seeds and lavender cake with mascarpone cream and blueberries

Cake alternative: choco-balls pyramid (dark chocolate, coffee, hazelnuts) with different coating to make a colorful and extraordinary cake: rose petals, cornflowers, coconut flakes, pistachios, hazelnuts

THE CAKE BAR

Colorful and decadent, matching the event's theme

Mini desserts

Choco-balls differently coated: : rose petals, coconut flakes, pistachios, hazelnuts

Mini cookies with sesame seeds and orange

Mini cookies with chocolate and pistachio

Mini brownies

Mini carrot cake cupcakes with cream cheese frosting

Mini tarts with mascarpone mousse, white chocolate and raspberries

Tarts, cakes and sweet breads

Banana bread

Lemon drizzle cake

Tarte au chocolat and orange coulis

Vanilla cream tart with forest fruits

Blueberries, mascarpone and amaretto cake

Caramel and bananas cake

Pavlova with coconut cream and forest fruits