

# MARGARETA MENUES

## Set Menu I

*Please select 1-2 dishes for each course from the selection below.*

Served on each table:

Antipasti alla Margareta – Prosciutto San Daniele, Salami, fillets of sardines , marinated with onions, white wine, pine seed and raisins, parmesan, marinated zucchini, onions and peperonata (home made)

additional charge per person: 7 €

1 <sup>nd</sup> course	Prosecco and basil foam soup- with parmesan crisps	Vitello tonnato Pink roasted veal rump with tuna sauce , capers, parmesan cheese, basil pesto
2 <sup>nd</sup> course	Pollo rosmarino Roasted chicken breast on lime risotto with dried cherry tomatoes and basil pesto	Linguine with salmon and lemon Pasta with salmon strips, fresh baby leaf spin- ach, dried cherry tomatoes and lemon pesto
3 <sup>th</sup> course	Torta della nonna – almonds and pine seed cake with vanilla-lemon cream	Caramelized Panna cotta with home-made mango parfait

€ 33/person, minimum booking: 10 people



# MARGARETA MENUES

## Set Menu 2

*Please select 1-2 dishes for each course from the selection below.*

1 <sup>st</sup> course	Caprese Buffalo mozzarella from Campania with to- matoes and fresh basil	Carpaccio di manzo Thin sliced marinated beef with rocket salad and parmesan cheese
2 <sup>nd</sup> course	Home-made Ravioli (10 pieces) filled with porcini mushrooms, served with truffle butter and rocket sal- ad	Spaghetti alla chitarra-Homemade pasta with grilled octopus, fennel, aubergine and cherry tomatoes, in mascarpone cream
3 <sup>rd</sup> course	Petto d'anatra Roasted duck breast (sous vide/slow cooked)) with zucchini-aubergine-ragout, rosemary potatoes and a grape-grappa sauce	Grilled lemon salmon, fresh baby spinach, sheep's cheese and risotto with vegetable strips
4 <sup>th</sup> course	Creamy chocolate pie, served hot with wild berries ragout and vanilla ice cream	Caramelized Taleggio cheese with dried tomatoes and Tuscany bread
€ 39/person, minimum booking: 10		



# BUFFET INTERNATIONAL



## Starters

prosciutto San Daniele with melon,  
falafel with humus  
mediterranean eggplant spread with black olives  
smoked salmon with rocket salad and a dill-yoghurt sauce  
pasta salad with pesto and shrimps in a sour cream sauce  
salad 'Nicoise' with tuna, bell peppers, onions and olives in olive oil and balsamic vinegar  
white and dark bread, bread rolls

## Main course

warm roast beef served with baked potatoes and herb sour cream  
grilled pike perch fillet with mixed bell pepper-zucchini vegetables and buttered rice  
fried spinach dumplings in pesto-tomato sauce  
tandoori chicken breast in a creamy, spicy Makhani sauce, served with jasmine rice

## Salads

tomato salad, potato salad, Tzatziki  
mixed salad with oil and vinegar

## Desserts

tiramisu  
chocolate mousse  
homemade strawberry- and nougat dumplings in a coat of hazelnut crumbs  
exotic fruit salad with mango, pineapple, lychees and oranges  
french and austrian cheese selection

Price p. person: €35

Minimum booking: 25

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# BUFFET ITALIA



## Antipasti

prosciutto San Daniele with melon

Antipasti alla Margareta – Salami, fillets of sardines , marinated with onions, white wine, pine seed and raisins, parmesan, marinated zucchini, onions and peperonata (home made)  
vitello tonnato Pink roasted veal rump with tuna sauce and capers  
insalata di rucola con parmigiano – rocket salad with fresh grated parmesan cheese

## SOUP

crema di pomodoro – cream of tomato soup

## Pasta

**penne all'arrabbiata** (with spicy tomato sauce)Spaghetti  
**organic spaghetti frutti di mare** - shrimps, clams, prawns and cuttlefish  
lasagne al forno

## Main courses

pollo al rosmarino – roasted chicken drumsticks seasoned with rosemary  
cervo in agrodolce – tuscan ragout of venison in red wine-chocolate sauce  
calamari alla griglia e salsa alle herbe – grilled squid served with herb sauce

## Side dishes

rosemary potatoes, fried polenta

## Dessert

tiramisu

**profiteroles** – filled with vanilla  
with chocolate sauce and whipped cream  
cheese selection

with mozzarella, Bel Paese, Taleggio, Dolcelatte, Pecorino and Parmigiano Reggiano

Pane Toscano – Tuscan bread

Price p. person: €34

Minimum booking: 25 people

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# BUFFET VIENNA



## Cold starters

Wachauer Beinschinken (austrian ham)  
carpaccio of viennese roast pork served with horseradish-mustard sauce  
tyrolean bacon  
cheese slices, Liptauer (austrian bread spread), pumpkin seed spread  
selection of with and dark austrian breads

## Main courses

cooked beef shoulder  
served with Rosti (hash browns)  
chive sauce and apple-horseradish  
pasta and ham casserole gratinated with gouda cheese  
fried vegetables with garlic cream and cocktail sauce  
Viennese "Schnitzel" - breaded pork loin escalope  
with parsley potatoes

## Dessert

variation of apple/curd cheese strudel served with whipped cream

Price p. person: € 25

Minimum booking: 16 people

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