

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)

1 nd course	Minestrone – Vegetables soup	Vitello tonnato Pink roasted veal rump with tuna sauce capers, parmesan cheese, basil pesto
2 nd course	Pollo rosmarino Roasted chicken breast on lime risotto with dried cherry tomatoes and basil pesto	Penne Margareta with a spicy Roman tomato sauce, creamy buffalo mozzarella and basil
3 th course	Mascarpone-tiramisu with plums and cinnamon ice 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 st course	Buffalo mozzarella from Campania with fresh figs, walnut - poppy seed pesto and caramelized grapes	Grilled sea bass fillet with wild garlic crust Rocket salad, radishes, pine nuts, marinated peperonata, lime dressing
2 nd course	Gnocchi ripiene tartufo Potato gnocchi filled with white truffle and cheese in a parmesan cream sauce, with baby leaf spinach and dried cherry tomatoes	Tagliatelle porcini Homemade tagliatelle with sauteed porcini mushrooms, chard, thyme and pickled yellow cherry tomatoes
3 rd course	Cotoletta di vitello Tender veal escalope with crispy prociutto, sage and fried polenta	Filetto di salmone Salmon fillet (certified sustainable) with tomatoes, baby potatoes, Kalamata olives and crispy spicy salami
4 th 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

info@schlossquadr.at

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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