

Nautilus Buffet

This buffet is for a minimum number of 50 people

Scampi salad with slices of mango and avocado

Buffalo mozzarella with vine tomatoes and basil pesto

Selection of mediterranean ham and salami with slices of melon and grissini

Steer carpaccio with grana padano cheese

Marinated antipasti vegetables -vegan-

Pasta salad with artichokes, courgettes, peppers, olives and herb-pesto -vegan-

Wild herb salad with cherry tomatoes, Thai asparagus, flowers -vegan-

Lemon Balsamic Dressing -vegan-



Breast of guinea fowl

with glazed seasonal vegetables, morel mushrooms and herbal potatoes

Saddle of veal (freshly carved at our buffet station)

with fresh herbs, Pappardelle from the parmesan loaf,
truffle sauce and ratatouille

Angler fish on a fondue of artichokes and potato olive purée

Vegan:

Quinoa mushroom pan

Selection of mushrooms in port sauce with spinach and melted tomatoes



Garnished cheese platter

with specialities of the Alpine regions

Exquisite selection of bread, rolls and butter



Dessert buffet (also partly served as flying buffet)

Blueberry muffin in the glas

Berry gazpacho

White and dark mousse au chocolat

Variations of ice cream served in small glasses

Berry-orange tartlet -vegan-