

Company dinner

Christmas dinner Eurac – Eurac research Bozen – 150 guests

Beverages

- > *Glühmix*
(warm apple drink)
- > Elderflower juice
- > Apple juice from the Zöhlhof
- > Mineral water

At about 6.00 p.m.:

As the guests gradually arrive they will receive a glass of glühmix (warm apple drink)... and some small, special nibbles...

Smoked beef with goat cream cheese, apples and juniper



Courgettes stuffed with avocado and feta cheese



Prawn and courgette skewers with Madras curry

Then the doors open and guests can enter the warmth. Bar tables, small items of lounge furniture, a few tables with chairs to sit and relax.

Wine is poured and then... our girls keep appearing with smaller and larger dishes, one after the other

Slightly spicy puff pastry – vegetable strudel



Sauerkraut soup à la Bruno Bortondello



Two potato pasta pockets with golden delicious apples and balsamic vinegar butter



Small artichokes filled with sauce bernaise



Sea bass skewers with tarragon and artichoke crust

There is a wine and drinks stand while we cook live in front of our guests

Kerner (white wine) and granny smith risotto with mint and parsley



And as a hot meat dish we will serve

Cheek of veal braised in Cabernet Sauvignon served on celery purée



When everyone thinks that it is all over, the guests will be led – by many small candles – to the desserts and scents of Christmas

Dessert staging by hannah&elia

>>and perhaps a soft voice will be singing a song...

