



# HANNAH & ELIA

fine cooking great events

## The buffet



If someone calls hannah&elia or writes an e-mail requesting an offer for a buffet, it could involve "cold cuts", with salami, sausage and cheese plus a salad buffet, or it could be lobster, roast beef, fish salad and chicken liver paté. We have no idea what people have in mind. We have our own views about these things and cook what we can do well, cooking what gives us pleasure, producing our buffet as we like it for the enjoyment of your guests.

**"The buffet in the hotel is fine , but yours was a dream."**

Birgit and Hannes, card from honeymoon sent to hannah&elia.



## The buffet

### SILVER

Finest South Tyrolean cheeses from special cheese producers



Served with appropriate pickled fruits or preserves



Pickled artichokes, dried tomatoes, pickled mushrooms, olives and black olive paste



Celery-cress-tomato salad



Speck from the Passeier Valley, smoked beef from Völs,



Smoked hard sausages and chamois sausages from the Eisack Valley



Smoked fillet of pork from the Vinschgau



Smoked fillet of trout with a caper dressing



Hot potatoes from a copper cauldron



Home-made wholegrain apple bread



## The buffet

### GOLD

Steamed shrimp tails, avocados and tomato cubes in a lemon marinade



Melon and Parma ham



Buffalo mozzarella with cherry tomatoes and a basil dressing



Smoked fillet of trout with a caper dressing



Grilled vegetables, peppers, aubergines and courgettes



Home-marinated salmon on a salad of raw celery



Slightly spicy puff pastry vegetable strudel



Classic *vitello tonnato*



Bresaola rolls with ricotta and pine nuts on a rocket and parmesan salad



Finest cheeses served on a 2-metre long wooden board



Slices of lamb, speck, smoked meats

### **As a hot dish, cooked live in a large copper cauldron**

Risotto of Kerner wine and Granny Smith apples with mint and parsley

### **...and as dessert we offer**

Panna cotta with apples and vanilla from Madagascar served in a glass



## The buffet

### PLATINUM

Grilled vegetables, peppers, aubergines, courgettes



Slices of duck with grilled pepper salad



Melon and Parma ham



Buffalo mozzarella with cherry tomatoes and a basil dressing



Octopus salad with potatoes and rocket



Celery-parmesan-tomato salad



Home-marinated salmon on a salad of raw celery



Slightly spicy puff pastry vegetable strudel



Beef fillet carpaccio with raw artichoke dressing



Classic *vitello tonnato*



Bresaola rolls with ricotta and pine nuts on a rocket-parmesan salad



Finest cheeses served on a 2-metre long wooden board



Slices of lamb, speck, smoked meats

#### As a hot dish we serve:

Potato pasta pockets with fresh and mature goat's cheese, finest olive oil, peppers and thyme



Classic whole-roasted Angus beef fillet with rosemary crust in a fine red wine sauce with parsley puree

#### and as a sweet finale we serve small delicacies from a wooden case

Dessert creation by hannah&elia

