



HANNAH & ELIA

fine cooking great events

## Fingerfood and stand-up reception



Just imagine that you are inviting your guests into the woods and, apart from trees, there is not much else to see. Except that a girl keeps appearing with a new little delicacy and another girl comes round to serve you with wine. Your stand-up reception can be held anywhere: in the woods, in a vineyard, in a factory, in a barn...: buckwheat dumplings with South Tyrolean "grey cheese" eaten from a wooden fork, chard flan with chanterelle mushrooms and saffron, risotto with Kerner wine, Granny Smith apples and mint, all cooked live in front of your guests on wood fires in a giant copper pot. Until finally a long, long candlelit procession leads somewhere... perhaps to a little dessert?

**"For many people it was the best celebration they'd ever been to! "**

Alexander Kraller, Brixen.



## Fingerfood and stand-up receptions

### SILVER

**A long table with a white cloth is ready with lots of sparkling wine glasses.**

**Your guests slowly arrive.**

**Then a girl appears and serves the first little delicacies on a 1-metre long wooden board**

Honeydew melon in Parma ham with mint



Small potatoes with chives, orange and marinated salmon trout



Greek goat's cheese cubes wrapped in courgettes



Slightly spicy puff pastry vegetable strudel

**Perhaps the guests will now be led elsewhere. A few bar tables have been arranged and if need be there are also small alcoves for sitting down.**

**In the meantime the cooks are already cooking risotto...**

**super-fast and (optionally) in front of your guests!**

Octopus carpaccio in a delicate lemon & olive oil marinade



Aubergine rolls stuffed with Parma ham and mozzarella on a tomato dip



Risotto of Barolo wine, radicchio and gorgonzola

**When everyone thinks that it is all over, the girl re-appears with small, sweet delicacies:**

Buckwheat roulade with cranberries, apples and mint



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



Terrine of bitter chocolate with Calvados



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### GOLD

**A long table with a white cloth is ready with lots of glasses.**

**Your guests slowly arrive.**

**Then a girl appears and serves the first little delicacies on a 1-metre long wooden board**

Small warm potatoes with rosemary and speck



Smoked beef with goat cream cheese, apples and juniper



Small courgettes filled with pepper mousse



Prawn and courgette skewers with Madras curry

**The small dishes are prepared and cooked on the spot then served immediately. We usually begin with small, cold fingerfood as described above, followed by small warm salads and small hot dishes until the delicious sweet finale...**

Warm white asparagus salad with lemon Hollandaise sauce



Red pepper flan with slightly spicy chilli pepper sauce



Champagne soup à la Andreas Hellrigl



Potato pasta pockets with Golden Delicious apples and balsamic vinegar butter



Ragout of beef fillet in a strong sauce with celery puree

### **And as a delicious sweet finale...**

White chocolate mousse with coffee and golden berries in a glass



Warm chocolate cake à la Isabelle



Home-made cranberry ice in a glass



Home-made truffles with Calvados



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### PLATINUM

**The champagne glasses stand in candlelight on the long, white-covered table. Your guests arrive. Champagne is served, along with the first of several special little delicacies.**

Tiny wholegrain bread rolls with cress cream cheese and speck



Gorgonzola mousse on a nut baguette with truffle honey



Small potatoes with chives, lemon and smoked fillet of pork



Small courgettes filled with pepper mousse



Prawn and courgette skewers with Madras curry

**Then we serve the first of the small hot dishes, until a small meat dish is served**

Warm prawn and courgette mousse



Potato pasta pockets with Golden Delicious apples and balsamic vinegar butter



Chard flan with chanterelle mushrooms in a delicate saffron sauce



Rye tortelloni with potatoes and black truffles from Umbria



Slightly spicy monkfish medallions wrapped in speck and served on roasted cabbage



Ragout of venison fillet with small buckwheat dumplings and a red wine & juniper sauce

**And, as a delicious sweet finale, a few small treats by candlelight...**

White chocolate mousse with coffee and golden berries served in a cup



Small warm chocolate cake with nuts



Terrine of goat's yoghurt with fresh berries



Home-made truffles with Calvados



**OR, if hannah&elia are staging the dessert, and if the event is taking place in the evening, you could lead your guests as a surprise along a candle path to a wonderful place under the trees, lit by lots of candles...**