



HANNAH & ELIA

fine cooking great events

Snacks and small delicacies



If you order snacks or small delicacies from hannah&elia, even if these are “just bread rolls”, you will always get more than just bread rolls: each little creation is prepared from the very best ingredients and turned into a little delicacy. We make the bread ourselves, the herbs are carefully plucked, the blossoms grow in our own garden and each little snack is lovingly formed into a small “praline”. You don’t have to do anything. We come to you: when your guests arrive, everything is waiting for them, beautifully presented ...and when we leave the only thing you might notice is a few small delicacies left over on a wooden board.

“From the very first bite to the fantastic dessert buffet, the meal justified every praise! Our expectations were high – and you exceeded them!”

Ulrike and Hubert Berger, Tschermes.



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SILVER

**Small specialty bread rolls,
presented in unusual, specially made “boxes”
The guests help themselves.**

Original *lardo* and black olive paste on toasted *Vinschgerle* bread



Grilled peppers and camembert on small white bread slices



Bread sticks with Parma ham



Bresaola rolls with ricotta, pine nuts and rocket



Mozzarella and tomato skewers with basil



Small bread rolls with home-marinated salmon and creamy horseradish



Feta cheese wrapped in courgettes



Small potatoes in rosemary and speck



Cream cheese with cress and spices on home-made wholegrain bread



Rosemary cream cheese and farmhouse ham on home-made apple bread



Skewers with mountain cheese, artichokes and dried tomatoes



Small potatoes marinated with truffles and beef or veal fillet rolls

**Choose your favourites from the specialty bread rolls listed above.
So, for 50 guests, we will make about 250 small bread rolls of your choice.
Please let us know what you have chosen and we can then tell you the price.**



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GOLD

Sparkling wine glasses stand on a long table covered with a fine white cloth.
The finest sparkling wine is chilling in a large, ice-filled silver bowl.
Candlelight illuminates the special creations of your choice. The guests help themselves from the buffet.
Drinks are served.

Tiny wholegrain bread rolls with cress cream cheese and speck



Slightly spicy puff pastry vegetable strudel



Small courgettes filled with pepper mousse



Gorgonzola mousse on a nut baguette with truffle honey



Greek goat's cheese cubes wrapped in courgettes



Small potatoes with rosemary and speck



Small potatoes with chives, lemon and smoked fillet of pork



Small potatoes with chives and orange in marinated salmon trout



Small warm cabbage strudel



Bresaola rolls with ricotta and pine nuts



Honeydew melon in Parma ham with mint



Aubergine rolls stuffed with Parma ham and mozzarella



Small potatoes marinated with truffles and veal fillet rolls



Smoked beef with goat cream cheese, apples and juniper



Roast beef rolls stuffed with grilled vegetables



Small cold tomato soup with basil to cleanse the palate

**You can choose from these small specialty creations depending on the event.
So, for 50 guests, we will prepare 6 items per person, a total of 300 small creations of your choice.
Please let us know what you have chosen and we can then tell you the price.**



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PLATINUM

The champagne glasses stand, candlelit, on the long table. Your guests arrive.
Champagne is served. A girl appears and hands around the first small special delicacies

- Slightly spicy puff pastry vegetable strudel
- ✦
- Small courgettes filled with pepper mousse
- ✦
- Gorgonzola mousse on a nut baguette with truffle honey
- ✦
- Greek goat's cheese cubes wrapped in courgettes
- ✦
- Bresaola rolls with ricotta and pine nuts
- ✦
- Small potatoes with rosemary and speck
- ✦
- Buckwheat dumplings with chard and grey cheese eaten with a wooden fork
- ✦
- Small potatoes with chives, lemon and smoked fillet of pork
- ✦
- Small potatoes with chives and orange in marinated salmon trout
- ✦
- Prawn and courgette skewers with Madras curry
- ✦
- Small warm cabbage strudel
- ✦
- Honeydew melon in Parma ham with mint
- ✦
- Aubergine rolls stuffed with Parma ham and mozzarella
- ✦
- Smoked beef with goat cream cheese, apples and juniper
- ✦
- Small potatoes marinated with truffles and veal fillet rolls
- ✦
- Roast beef rolls stuffed with grilled vegetables
- ✦
- Tiny wholegrain bread rolls with cress cream cheese and speck
- ✦
- Small cold tomato soup with basil to cleanse the palate
- ✦
- Champagne soup à la Andreas Hellrigl
- ✦
- Small courgette crème

You can choose from these small specialty creations depending on the event.
So, for 50 guests, we will prepare 12 items per person, a total of 600 small creations of your choice.
These little delicacies are served one after another like a small 12-course menu.
Please let us know what you have chosen and we can then tell you the price.

And of course a small dessert if desired 😊
possibly a dessert staging

