



HOTEL BRISTOL
A LUXURY COLLECTION HOTEL

Vienna

FINGER FOOD & COCKTAIL

The Cocktail Reception...

... with Arthur Wolf's Highlights

Norwegian Prawns in Thousand-Island Dressing with Egg Rasper
Matjes-Tartare with Red Onions
In Saffron Marinated Fjord-Salmon on Peppered Cucumber Confit
Praline of Duck-Liver with Rose Hip-Yoghurt Sauce
Canapés of Roastbeef with Spicy Onion
Grissini with Coat of San Daniele Ham

Seafood Dim-Sum with Mango Dip
Roasted Fillet of Lamb on a Skewer with Coriander Yoghurt
Pastry filled with Feta Cheese and Spinach
Saltim Bocca of Poularde with Tomato-Rosemary Dip
Conchini Carbonara

Éclair with Egg Liqueur, Apricot Brittle Cake
Banana-Bread in Milk Chocolate Coat
Lime-Cream in Puff Pastry-Roll, Cappuccino Mousse with Raspberries

€ 38,00 per Person, 1 piece each sort per Person

We are please to prepare this Cocktail for a minimum of 30 persons.
With a reduced selection we can also offer this for a lower number of guests.

The Cocktail Reception...

... with Bristol's Selected Treats

Prawn Sushi and Salmon Maki with Wasabi
Skewer of Mozzarella and Cherry Tomato with Basil
Canapés of Butterfish Carpaccio with Fennel
Beef Tartare Canapés with Quail Egg
Galantine of Poularde with Apple Celery Salad
Vitello Tonnato

Conchini with Broccoli Filling
Roasted Plums in Bacon
Butterfly of Prawn in Crispy Coco Mantle with Soya Paprika Sauce
Piccata with Tomato Confit,
Mushroom Puff Pastry

White Chocolate Mousse with Amarena-Morello Cherries
„Cardinal“-Slice with Strawberry Cream, Biscuit Terrine with Irish Cream
Sweet Foam Roll with Peppermint, Berry Tartlets

€ 40,00 per Person, 1 piece each sort per Person

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... FOR YOUR INDIVIDUAL COCKTAIL RECEPTION...

(MENTIONED PRICES ARE QUOTED PER PIEDE)

Cold Snacks

Matjes Herring Tartar with Red Onions	€ 3,00
Pickled Silver Salmon with Dill	€ 3,00
Canapés with Salmon Tartar and Quail Egg	€ 3,30
Canapés of Butterfish Carpaccio with Ginger	€ 3,30
Norwegian Prawns in Thousand-Island Dressing with Egg Rasper	€ 3,50
Canapés of Crawfish Terrine and Caper	€ 3,50
Prawn Sushi	€ 3,50
Salmon Maki	€ 3,50
Canapés with Roastbeef and Pickled Onions	€ 3,00
Canapés of Prague Ham with Raspers of Horseradish	€ 3,00
Canapés of Venison Pie with Cranberry Compote	€ 3,30
Canapés with Serrano Ham and Melon Pearls	€ 3,30
Canapés of Beef Tartar with Gherkin	€ 3,50
Canapés with Artichoke Tartar and Fillet Saddle of Veal	€ 3,50
Pumpernickel Idefonso of Spring Cottage Cheese and Liptauer	€ 3,00
Canapés with Cottage Cheese and Broccoli	€ 3,00
Mozzarella, Cherry Tomato and Basil Skewer	€ 3,30
Canapés of Tomato, Quail Egg and Cress	€ 3,30

Cold Snacks Served on Plates

Viennese Aspic of Beef with Lentil Germ Buds Marinated in Pumpkin Seed Oil	€ 3,30
Carpaccio of Tuna in Lime Vinaigrette	€ 3,50
Vitello Tonnato	€ 3,60

Cold Snacks on the Spoon

Smoked trout with Horseradish Cream	€ 3,50
Praliné of Chicken liver with Rose Hip-Yoghurt Sauce	€ 3,70
Smoked Duckbreast on Waldorf Salad	€ 3,90

Small Warm Hors D'Oeuvres from the Buffet

Hors'd oeuvres chauds will be prepared for a minimum number of guests of 25, price per portion.

Gnocchi in Lemon Grass Cream with Chili	€ 7,00
Pennette in Basil with Norwegian Shrimps and Tomatoes	€ 7,00
Traditional Mushroom Goulash with a Herb Dumpling	€ 7,50
Chicken and Seafood Paella with saffron	€ 7,50
Jugged Venison with Spätzle	€ 8,50
Roasted Shrimps with Sour Cream and Salmon Caviar	€ 8,50



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Small Warm Snacks

Roasted Plums in Bacon	€ 3,00
Sausages in Puff Pastry	€ 3,00
Conchini with Broccoli Filling	€ 3,40
Croissants with Ham	€ 3,40
Quiche Lorraine	€ 3,40
Seafood Dim Sum with Mango Dip	€ 3,50
Styrian Chicken Mignon Covered in Pumpkin Seeds	€ 3,50
Spicy Puff Pastry Stuffed with Mushrooms	€ 3,50
Shrimp Butterflies in a Crusty Coconut Coat with Paprika Soy Sauce	€ 3,70
Golatsche Stuffed with Spinach and Feta	€ 3,70
Roast Fillet of Lamb on a skewer with Coriander Yoghurt	€ 3,70
Piccata of Tomato Rosemary Confit	€ 3,70
Small 'Wiener Schnitzel'	€ 3,70

Desserts

Berry tartlets	€ 2,00
"Linzerslice" with Fine Red Currant Jam	€ 2,00
Éclair with Egg Liquor	€ 2,00
Spelt Apricot Streusel Cake	€ 2,00
Fluffy Biscuit Roulade with Strawberry Cream	€ 2,00
„Cardinal Slice“ with Coffee Cream	€ 2,20
Scalloped Cherry Slice	€ 2,30
Banana Bread in Milk Chocolate	€ 2,30
Terrine of Pyramide Cake with Irish Cream	€ 2,50
Spike Parisienne of White Chocolate with Peppermint	€ 2,50
„Mozart's“ Pistachio Nougat Chocolate Cube	€ 2,50
Small „Rehrücken“ with Almond Chips	€ 2,50
Puff Pastry Roulade of Lime Cream	€ 2,70
White Chocolate Mousse with Cherries	€ 2,70
Cappuccino Mousse with Raspberries	€ 2,70
Viennese Cream Slice	€ 2,70