



HOTEL IMPERIAL
A LUXURY COLLECTION HOTEL

Vienna

Buffets

BUFFET WITH AUSTRIAN SPECIALITIES

Starters

Traditional Boiled Beef in Jelly with Pumpkin Seed Oil Vinaigrette
Vulcano Ham with Honey Melon
Smoked Fillet of Trout with Quail Egg and Trout Caviar
Roulade of Guinea Fowl with Apple Celery Salad
Marinated Veal Tongue with Red Onions and Horseradish
Mousse of Smoked Trout with Parsnip Chips
Selection of Leaf and Vegetable Salad with Assorted Dressings
Austrian Cheese Selection

Soup – Please chose

Beef Consommé with Semolina Dumplings
Viennese Potato Cream Soup with Mushrooms

Main Course

Roast Beef „Girardi“ with Vegetable Noodles

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Veal Ragout in Mushroom Cream with Small Herb Dumplings „Spätzle“

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Pike-Perch from the Lake Neusiedl with Pepper Vegetables and Tarhonya (pasta type)

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„Krautfleckerl“ – Traditional Austrian Pasta with Cabbage

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Seasonal Vegetables

Sweet Delicacies

„Kaiserschmarrn“ – Sugared and Cut Pancakes with Raisins

„Wiener Melange“ (Mocha Mousse Served in a Glass)

Esterhazy Slice, Kardinal Slice

Viennese Cream Dessert

Strudel Selection (Apple, Tyrolean, Berry)

Roulade with Wine Cream

Imperial Torte

Fresh Fruits

€ 58,00 pro Person

The above Selection is valid from 35 guests.

If less than 35 Guests, please calculate a surcharge of € 10,00 per Person.

Minimum Guest Number 25.



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BUSINESSBUFFET I

Starters

Assortment of Leaf Salads and Marinated Vegetables with a Selection of Various Dressings

Greek Salad with Sheep Cheese

Mozzarella with Tomato and fresh Basil

Smoked and Marinated Salmon with Mustard Sauce and Horseradish Cream

Traditional Boiled Beef in Jelly with Pumpkin Seed Oil Vinaigrette

Main Courses

Filet of Salmon with Root Vegetables

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Sautéed Tournedos of Beef in Red Wine Sauce

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Roasted Chicken Breast with Sprout Vegetables

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Vegetable Strudel with Herb Sauce

Sweet Delicacies

Fruit Salad Scented with Maraschino

Lime Cream

Small Applestrudel, Carrot Cake

Fresh Fruits on Puff Pastry

Imperial Torte

€ 45,00 per Person

The above Selection is available from 30 guests on.

If less than 30 Guests, please calculate a surcharge of € 10,00 per Person.

Minimum Guest Number 20



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BUSINESSBUFFET II

Starters

Austrian „Vulkano“ Ham with Honey Melon

Tartar from Salmon and Herring in Herb Crêpe on Marinated Vegetables

Asian Egg Noodle Salad with Guinea Fowl

Marinated Shrimps in Cocktail Sauce

Assortment of Leaf Salads and Marinated Vegetables with a Selection of Various Dressings

Main Courses

Braised Shoulder of Veal

in Mushroom Cream and Herb Dumplings "Spätzle"

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Grilled Char with Sautéed Leek Vegetable

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Filled Pastry in Tomato – Basil Pesto

Desserts

Fresh Fruits

Yoghurt – Strawberry Dumplings

Roulade with Wine Cream

Sponge Cake with Nuts

Imperial Torte

€ 45,00 per Person

The above Selection is available from 30 guests on.

If less than 30 Guests, please calculate a surcharge of € 10,00 per Person.

Minimum Guest Number 20



HOTEL IMPERIAL
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IMPERIAL GALA BUFFET... ... FOR YOUR EXCLUSIVE COMMEMORATIVE EVENT

Starters

Grilled Prawns on Salad „Provenciale“
Delicate Cooked Salmon on Pommery-Celery Mash
Crawfish in Tomato Jelly with Caviar Cream
Seafood Salad with Celery
Prosciutto di San Daniele Ham
Garnished Loin of Venison
Beef Carpaccio with Truffle Cream
Goose Liver Tart with Mango Confit

Main Courses

Glazed Loin of Lamb with Zucchini and Potato Gratin
Tournedos of Beef with Sauce “Perigordine”
Quail with Date - Pignolia Filling
Grilled King Prawns with Tomatoes

Desserts

Fresh Fruits on Puff Pastry
Terrine of Pyramide Cake, Mozart Charlotte
Grand-Marnier Parfait
Bright and Dark Chocolate Mousse
Berry Strudel with Fruit Sauce
Imperial Torte
Chocolate Fountain with Fresh Fruits

Exquisite Cheese Selection with Grapes and Nuts

€ 79,00 per Person

The above Selection is available from 45 guests on.
If less than 45 Guests, please calculate a surcharge of € 10,00 per Person.
Minimum Guest Number 35



HOTEL IMPERIAL
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INTERNATIONAL BUFFET

Starters

Fried Prawns on Glass Noodle Salad with Coriander Dressing
Marinated and Smoked Salmon with Dill Mustard Sauce
Traditional Boiled Beef in Jelly with Pumpkin Seed Oil Vinaigrette
Mozzarella and Tomato in Basil Vinaigrette
Carpaccio of Beef with Fresh Parmesan Cheese
Selection of Leaf Salads with Assorted Dressings

Main Courses

Duck Breast in Orange Pepper Sauce
Tournedos of Beef with Barolo Sauce
Fried Char Filet with Thyme on Tomato-Olive Ragout
Gnocchi au gratin
Potato Fritters
Seasonal Vegetables

Desserts

Fresh Fruits on Puff Pastry
Chocolate Mousse
Imperial Slice
Fresh Fruits
Crème Caramel, Eclair with Mocha Mousse
Petits Fours

€ 60,00 per Person

The above Selection is available from 40 guests on.
If less than 40 Guests, please calculate a surcharge of € 10,00 per Person.
Minimum Guest Number 25



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ITALIAN BUFFET

Anti Pasti – Starters

Beef Carpaccio with Truffle Marinade
San Daniele Ham with Melon
King Prawns in Herb Dressing
Tomato und Mozzarella with Basil in Olive-Balsamic Dressing
Home Marinated and Smoked Salmon
Vitello Tonnato
Tomato Flavoured Noodle Salad with Slices of Chicken Breast
Selection of Salads with an Assortment of Dressings

Zuppa

Minestrone – Italian Vegetable Soup

SECONDO – MAIN COURSES

Osso Buco alla Milanese with Vegetable Risotto
Sautéed Sea Bass with Seasonal Vegetables
Calamari with Herbs and Garlic
Cannelloni with Spinach-Mushroom Filling

Dolce – Desserts

Fritelle di Riso
Tiramisu
Panna Cotta
Ravioli Dolci
Freshly Cut Fruits

€ 54,00 per Person

The above Selection is available from 40 guests on.
If less than 40 Guests, please calculate a surcharge of € 10,00 per Person.
Minimum Guest Number 25