

*Gerstner  
Catering  
Snacks*

*2009*

*Genießen kann so einfach sein.*



# Gerstner Gourmet Catering Snacks

*Catering is not catering and so we have set the task to ourselves and you and your guests to add in addition to the well known high quality standards Gerstner's exclusive service.*

*In this sense, we are looking forward to personally supervise your event and guarantee our greatest attention.*

*We refer you kindly that the food choices given represent only an extract and proposal and we will send you an entirely individual offer, which we develop according to your needs and desires:*

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## SMALL COCKTAIL BITES

According to the tradition of the classical "Sandwicherei", we offer basically four different kind of sandwiches, that give you the possibility to choose cocktail bites according to your need and event.

### Canapés

Tall, long white- or dark bread strips, with crust, about 3 x 6 cm

### Medaillons

Round cut white bread      about 4 cm

### Gabelbissen (fork bites)

Oval cut bread; select from white, dark or pumpkin seed breads, about 4 x 9 cm

### Sandwiches

Same choices of breads as with fork bites, about 4 x 14 cm



You can combine and choose among the following categories:

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## CATEGORY I

Spring cheese with paprika  
Gervais cheese spread with cherry-tomatoes\*  
Black olive tartar with Feta cheese  
Gorgonzola cream on nut bread  
Egg spread\*  
Farmer ham with pickles\*  
Unripe spelt grains spread\*  
Carrot and ginger spread with pumpkin seeds\*

Spinach with Feta cheese  
Tuna with corn\*  
Spicy cheese spread with spring onions  
Roasted vegetables spread  
Chopped bacon spread with onions\*  
Curry and egg spread  
Black pudding with red onions\*  
Smoked Tofu spread\*

## CATEGORY II

Salami and silver onions\*  
Pepper salami with spicy cheese spread  
Duck liver spread with nuts and orange slices\*  
Mozzarella with tomato and pesto\*  
Veal liver cream with fruits  
Roastbeef with small corn  
Basil Gervais cheese with Mozzarella pearl  
Buffalo Mozzarella with cherry tomato\*  
Roasted loin of pork with mixed pickles\*

Brie on pumpkin seed bread\*  
Turkey ham with pineapple\*  
Shrimps with cocktail sauce  
Ham with pickles\*  
Smoked trout tartar  
Smoked salmon spread\*  
Ham with herbs and fresh horseradish  
Smoked trout spread  
Shrimps with olive\*

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### CATEGORY III

Crab tails with cress\*  
Westfalien ham with melon\*  
Trout caviar with lemon slices  
Salmon tartar\*

Smoked salmon with capers\*  
Venison ham with fruits  
Prosciutto with pickled peppers\*  
Smoked duck breast with orange filets\*

### RUSTIC ON WHOLE WHEAT BREAD

Smoked Ham with small corn\*  
Chopped bacon spread with pickled peppers\*  
Spicy cheese spread with spring onions  
Roasted loin of pork with tomatoes and pickles\*  
Salami with silver onions\*  
Matie tartar with cream and dill

Smoked pork spread with spicy small pickled peppers  
Black pudding with horseradish\*  
Herbed curd cheese with olive\*  
Bacon with pickles\*  
Veal liver cream

### TRAMEZZINI

Prosciutto crudo with arugula and Grana\*  
Mozzarella and tomatoes\*  
Smoked Salmon\*  
Ham and egg\*

Salami and vegetable mayonnaise\*  
Spinach and Feta cheese\*  
Egg spread\*  
Tuna cream with black olives

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## VEGETABLE ON WHOLE WHEAT BREAD

Mixed vegetables according to the season\*  
Brie with fruit\*  
Vegetable spread  
Spinach with roasted onions

Herbed curd cheese\*  
Mozzarella with tomato\*  
Gouda cheese with nuts\*

## FILLED JOUR ROLLS

Smoked salmon\*  
Smoked ham and pickels\*  
Brie with strawberry\*

Roastbeef with sauce  
Prosciutto and melon\*  
Salami with pickled peppers

\*Please note the minimum order of 20 pieces per kind, with the exception of the foods marked with “\*”, which are available in smaller quantities



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## COLD COCKTAIL SNACKS

Cold cocktail snacks are always popular and will be presented in different ways. Gladly, we align our presentation with the occasion or the topic of your event. Please don't hesitate to be advised by our catering staff.

### **Per piece or portion**

Gorgonzola or arugula mousse  
Small cheese skewers on whole wheat bread\*  
Mozzarella skewers with cherry tomato & pesto\*  
Fresh cheese rolls with chives  
Fresh cheese rolls with pepper  
Bacon-ham rolls with fresh cheese  
Tartlets with smoked fish tartar \*  
Crepes with Gorgonzola cheese & smoked ham\*  
Tartlets with shrimp cocktail\*  
Potato pancake with salmon rose  
Blini with salmon rose\*  
Marinated Shrimp wrapped in Prosciutto  
Profiteroles filled with goose liver mousse  
Small potato "Rösti" with crème Fraiche and trout caviar  
Spinach and smoked fish rolls  
Fried char rolls with rice flakes  
Roastbeef rolls  
Fresh cheese rolls with wrapped in zucchini  
Salami rolls with fresh cheese  
Strawberry wrapped in Prosciutto\*

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Melon and Prosciutto skewers  
Olives wrapped with bacon\*  
Olives with Feta cheese  
Marinated Feta skewers\*  
Vegetable sticks with various dips\*  
Tomato Gazpacho with Mozzarella in a glass

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**Served on culinary spoon  
per piece**

Raw vegetable salad with chives\*  
Baby Mozzarella with tomato & pesto\*  
Chicken salad with curry  
Soy beans with shrimp  
Marinated crab\*  
Shrimp salad with celery\*  
Shrimp salad with ginger & cilantro  
Beef carpaccio on arugula and Parmesan\*  
Boiled beef in aspic with vinaigrette  
Smoked salmon with horseradish cream\*  
Fjord salmon tartar with frisée salad\*  
Smoked Trout with horseradish cream  
Matie tartar with onion rings  
Goose liver on apple and Madeira vinaigrette\*  
Smoked duck breast on apple- celery salad\*

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**Served on a culinary plate or Gourmet glas  
per portion**

Mozzarella pearls with crème fraiche & herbs\*

Ricotta with pear & tuna

Chicken salad with oranges & pistacchios

Chicken salad with soy & ginger

Shrimp cocktail with Mary Rose sauce\*

Shrimp salad with avocado

Salmon tartar with limes\*

Tuna wrapped in Nori with Wasabi

Scallops with orange oil in shell

Clear Gazpacho Andalusia

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## WARM COCKTAIL SNACKS

With our warm cocktail snacks surprise your guest at your event. Fresh on the spot, depending on the location, we are preparing many of these small dishes in front of the eyes of your guests. All kinds of presentations are possible, and we always look forward to new challenges at your event, in order that your's unique.

### **Shots-Soups served in a mocca cup**

Red and yellow pepper soup with ginger & lemongrass  
Potato cream soup with fine fried potatoes  
Consommé with Sherry  
Crab bisque  
Lobster bisque with Sesame sticks

### **Fingerfood**

Fried vegetables with sauce tartar\*  
Small baked potato with bacon and fresh cream\*\*  
Small Bratwurst  
Small Pizza squares  
Kroketos (potato pastry with bacon and cheese)  
Small strudels in following flavours: soy, tofu-,  
cabbage, spinach-Feta, pumpkin and potato  
Warm vegetable skewers\*  
Fried olives (2 pieces)  
Spring rolls\*

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Quiche Lorraine, Vegetable Quiche, Spinach Quiche\*  
Ham croissants\*  
Veal meat balls with Sauce Diable\*  
Smoked salmon croissants\*  
Fried chicken filets  
Fried chicken wings  
Chicken Saté skewers with peanutbutter sauce  
Medaillons of pork with Sauce Diable\*\*  
Pork Wiener Schnitzel with Sauce Tartar  
Fried Salmon or Salmon in Tempura with Soy sauce  
Pork filet wrapped in bacon\*\*  
Salmon Yakitori skewers with zucchini  
Veal Wiener Schnitzel with Sauce Tartar  
Beef steak with Sauce Tyrolienne\*\*  
Chicken roulade with herbs  
Curry- coconut chicken skewers  
Lamb steak with Sauce Diable\*\*  
"Alt Wiener" beef roulade\*\*  
Shrimps roasted with cocktail sauce\*\*  
Shrimps fried in tempura marinated with lemon & chilli  
Venison medaillon with cranberries\*\*  
Veal medaillon wrapped in bacon  
served with Sauce Cumberland\*\*  
Scallops wrapped in Prosciutto\*\*

\*\* These dishes need to be prepared freshly and therefore you need a cook on site.

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## GERSTNER'S SWEET WORLD

Our sweet delicacies are well known far beyond the borders of our country. Treat yourself and your guests with a variety of sweet specialities that we prepare manually in our bakery.

### SMALL VIENNESE SWEETS

Fruit tartlets\*  
Profiterols with vanilla cream\*  
Mini delice with cassis or passion fruit\*  
"Punschkräpferl" sponge cake rum-soaked with pink sugar glaze\*  
Chestnut chocolate hearts (seasonal)  
Biscuit roulade\*  
Plum or berry strudel (seasonal)  
Opera squares\*  
Lemon and Orange rolls\*

Chocolate covered bananas\*  
Esterhazy squares  
Covered apple cake\*  
Chocolate covered strawberries\*  
Chocolate covered physalis\*  
Homemade strudels: apple, apricot or curd cheese\*  
Tiramisu squares\* (on request)  
Poppy seed squares

### PETITS DESSERTS

Crème Brulee served in mocca cups  
White and dark chocolate mousse served in glasses  
Mango-yoghurt terrine  
Tiramisu foam in chocolate cups



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## PETIT FOURS & CONFECTED SWEETS "GERSTNER"

Gerstner squares\*  
Truffel squares\*  
Pistachios\*  
Truffel balls\*  
Haselnut chocolate confect\*  
Kongo\*  
Almond squares\*  
Nougat milk and dark chocolate\*  
Rum prune covered in milk chocolate\*

Coffee\*  
Nut\*  
"Pariser Spitz"  
Sacher squares\*  
Almond confect milk and dark chocolate\*  
Nut balls\*  
Nougat\*  
Coffee marzipan\*

## COFFEE PASTRIES

Jour pastries (Nut, apricot, pineapple-sour cherry, curd cheese)  
Traditional viennese Gugelhupf (Bundt Cake)  
Muffins, various kind, according to season

All price are in Euro and with 10 % or 20 % tax

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