

## Nautilus Buffet 24

**This buffet is for a minimum number of 50 people**

Scampi salad with slices of mango and avocado  
Buffalo mozzarella with vine tomatoes and basil pesto  
Selection of mediterranean ham and salami with slices of melon and grissini  
Steer carpaccio with grana padano cheese  
Marinated antipasti vegetables  
Pasta salad with artichokes, courgettes, peppers and olives  
Wild herb salad with cherry tomatoes, Thai asparagus, flowers  
Lemon Balsamic Dressing



Breast of guinea fowl  
with glazed seasonal vegetables, morel mushrooms and herbal potatoes  
Saddle of veal (freshly carved at our buffet station)  
with fresh herbs, Pappardelle from the parmesan loaf, truffle sauce and ratatouille  
Angler fish on a fondue of artichokes and potato olive purée

### **Vegetarian:**

Quinoa mushroom pan Selection of mushrooms in port sauce with spinach  
and melted tomatoes



Garnished cheese platter  
with specialities of the Alpine regions  
Exquisite selection of bread, rolls and butter



### **Dessert buffet (also partly served as fingerfood buffet)**

Blueberry muffin in the glass  
Semolina flame with currant  
Berry gazpacho  
Light and dark mousse au chocolat  
Variations of ice cream served in small glasses