# BUFFETVORSCHLÄGE 

 GRUPPEN AB 20 PERSONEN大丈大



MADER

## BUFFET SUGGESTIONS 2023 FOR GROUPS FROM 20 PERSONS

Our buffet suggestions offer more choice and various pleasures for your group!

The hotel's kitchen has a first-class national reputation. Seasonal trends and fresh products of the region are an important part of our culinary offer.

OUR CAPACITIES:

| MADERS BAR | 100 persons |
| :---: | :---: |
| WIRTSHAUSSTUBE | 50 persons |
| SCHUBERTSTÜBERL | 40 persons |
| 2. WINE CELLAR | 50 persons |
| VINOTHEK | 14 persons |
| 1. WINE CELLAR | 45 persons |
| INNER-COURTYARD | 40 persons |
| SCHANIGARTEN | 15-25 persons |

... find your favorite spot to celebrate at HOTEL MADER****!
We would be happy to make an offer for your private party or your business event.

## CALL US

+43 7252-53358
OUR COMPETENT EMPLOYEE TEAM
WILL BE HAPPY TO ADVISE YOU.


## STANDARD BUFFET <br> HOTEL MADER

per Person € 45,00
Delivery fee (Steyr) € 300,00

## Starters

Please choose 6 starters.

Jellied boiled beef with onion-pepper-vinaigrette
Goat cheese wrapped in bacon on rucola salad
Matie salad with apple, onion, sour cream and dill
Octopus salad with pepper, fennel, celery and potato-cubes
Prosciutto with melon

## Stuffed ham-rolls

Roastbeef with Waldorf salad
Vitello Tonnato with capers
Tomatoes, mozzarella and basil on the skewer
Beetroot cubes with horseradish, lemon, pine nuts and buffalo mozzarella

Smoked trout with creamed horseradish
Goat cheese-bacon-mousse with cassis fig, served in a glass

## Mini bread rolls \& baguette



## Main dishes

Please choose maximal 4 main dishes.

## Breaded fried chicken and fried pork cutlet

with potato salad, potatoes and rice
Small greaves- and hash dumplings with sauerkraut and gravy
Roasted fillet of trout with red onion, capers and pumpkin
Roasted fillet of sea bass with dried tomatoes, balsamic-onios, olives and spring onion risotto

Sirloin steak with fried onions with roasted potatoes and bacon-beans

Oven-fresh roast pork with bread dumpling and warm cabbage salad
Barbarie duck breast with red wine gravy and spoon bread
Grilled tandoori chicken breast with chickpeas and vegetables
Slices of veal steak on wild rice, served with braised vegetables
Chicken fillet stuffed with spinach
Medium roasted sirloin with gravy, potato-cheese-tarts, glacéed carrots, zucchini and beans

Prime boiled beef with roasted potatotes, horseradish sauce, spinach and vegetables

Veal goulash with spaetzle
Sliced fillet of pork in creamy cognac-pepper sauce, curd-spaetzle and bacon-beans

Vegetable-chickpeas curry with rice
Porcini risotto with pine nuts


## Dessert-Buffet

Please choose 3 desserts.

## Carpaccio of fresh fruits

## Mousse au Chocolat

on wild berries ragout and chocolate leaves

## Ice cream buffet with 3 different flavours

Chocolate brownie with strawberries

## Fresh apple strudel

## Panna Cotta with raspberries

Tiramisu served in a glass
Curd cheese yogurt mango terrine

Subject to changes.



ARKADEN-INNENHOF - 40 Personén



