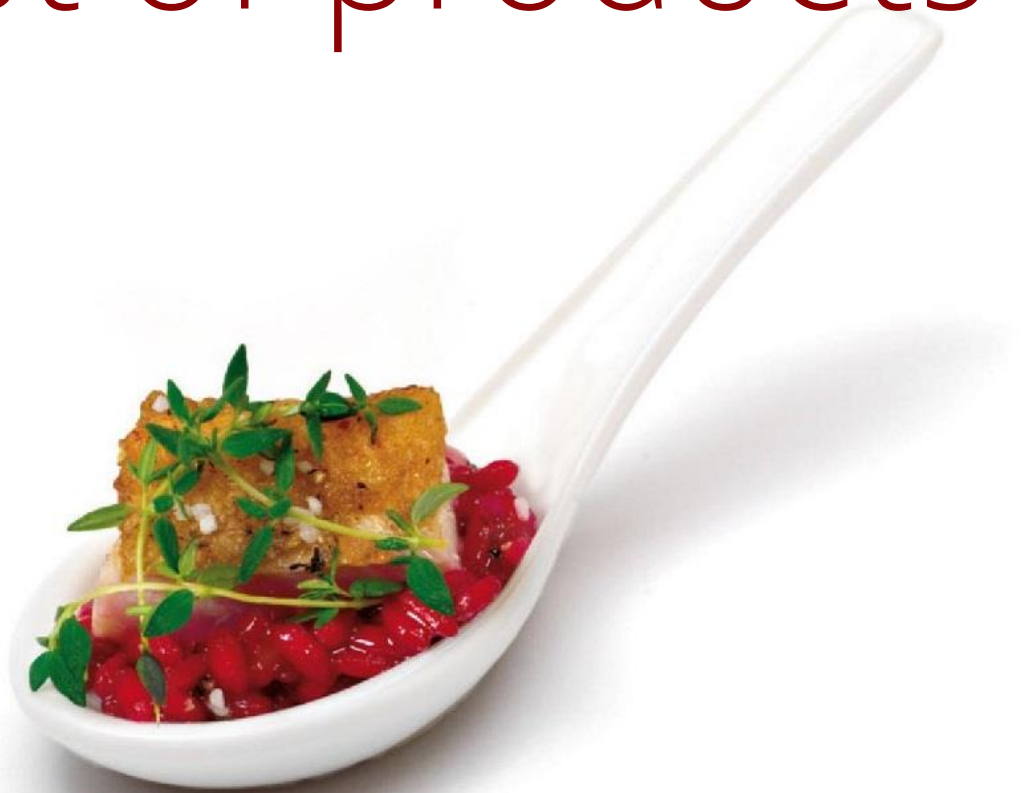




List of products



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Wraps

Minimum order quantity is 20 Piece from each type.

- Wraps with bresaola, rocket salad and parmesan cheese
- Wraps with chicken stripe, fresh cheese and green asparagus (seasonal)
- Wraps with egg spread, salmon and salad
- Wraps with ham, eggs and und black salsify (seasonal)
- Wraps with hummus and salad
- Wraps with Mediterranean turkey breast and antipasti
- Wraps with melon - shrimp salad (seasonal)
- Wraps with radicchio and curry chicken salad
- Wraps with salad, wasabi - avocado mayonnaise and smoked tuna fish
- Wraps with smoked tuna and green asparagus (seasonal)
- Wraps with tomato, and mozzarella
- Wraps with tomato, cucumber, parsley, sheep milk cheese and olives
- Wraps with tuna fish and salad

Mini Bagels

Minimum order quantity is 20 Piece from each type.

- Mini bagel with eggs, ham and curry
- Mini bagel with bacon, tomatoes, lettuce and mayonnaise
- Mini bagel with mozzarella, tomatoes and pesto
- Mini bagel with roast beef, green asparagus and remoulade sauce (seasonal)
- Mini bagel with salmon, cream cheese and rocket salad
- Mini bagel with smoked turkey, egg and tomatoes
- Mini bagel with tuna fish, eggs and cucumber

Tramezzini

Minimum order quantity is 20 Piece from each type.

- Tramezzini with antipasti
- Tramezzini with beef pastrami and sauce remoulade
- Tramezzini with bresaola, rocket salad and parmesan cheese
- Tramezzini with dried tomatoes and prosciutto
- Tramezzini with egg spread and ham
- Tramezzini with egg spread and salami
- Tramezzini with egg spread, rocket salad and parmesan cheese
- Tramezzini with Emental cheese and Liptauer cheese
- Tramezzini with Hummus and olives
- Tramezzini with mozzarella, tomato and pesto
- Tramezzini with Salame Milano and rocket salad
- Tramezzini with salmon and mustard dill sauce
- Tramezzini with shrimps and avocado
- Tramezzini with spicy peppers and eggs
- Tramezzini with tuna spread and salad
- Tramezzini with vitello tonnato of smoked turkey breast

Filled Mini Bagels

Minimum Order Quantity is 20 Piece from each type.

Bio Kornspitz (Austrian grain roll) with cottage cheese, cress and radish

Bio multi-seed roll with egg spread and rocket salad

Bio poppy seed Vienna roll with horseradish -cream cheese and ham

Bio pretzel breadstick with beef pastrami, paprika and butter

Bio pretzel breadstick with gouda cheese, butter and grapes

Bio white crusty roll with butter, mountain cheese and apple

Bio white crusty roll with carrot - celery spread

Bread roll with salmon and eggs

Brioche with horseradish -Gervais (cream cheese) and ham

Cheese sticks with Liptauer cheese

Chicken schnitzel rolls with salad

Gluten- free Croissant

Kaiser roll with Bavarian Meat Loaf and Bavarian Meat Loaf with cheese

Kornspitz with Bergbaron cheese, butter and salad

Kornspitz with Carinthian smoked bacon and cucumber

Kornspitz with Cottage Cheese, cress and cocktail tomatoes

Kornspitz with Wild boar ham and horseradish

Mini Ciabatta with mozzarella, tomato and pesto

Multi seed roll with salami and egg

Olive loaf with Emmental cheese

Poppyseed roll with roast beef, mustard and salad

Pretzel breadstick with Beef pastrami and remoulade

Pretzel breadstick with ham and egg

Pretzel breadstick with Liptauer cheese and Emmental cheese

Pumpkin seed loaf with Camembert Cheese and cranberry

Roll with egg spread and rocket salad

Roll with sausage - and cheese

Various gluten- free filled mini bagels

Wachauer roll with meatballs, mustard and salad

Wachauer roll with smoked turkey breast and paprika



Sandwich

Minimum Order Quantity is 20 Piece from each type.

Mixed gluten-free sandwich

Sandwich with apple- and carrot spread (wholegrain)

Sandwich with brie, apple and cranberries (wholegrain)

Sandwich with buffalo mozzarella, tomato and pesto

Sandwich with Carinthian bacon, horseradish and lettuce (wholegrain)

Sandwich with cottage cheese and cucumber (wholegrain)

Sandwich with egg spread

Sandwich with Guacamole (whole grain)

Sandwich with ham and egg spread

Sandwich with Ham Spread

Sandwich with hummus spread (wholegrain)

Sandwich with Milano salami and veggie antipasti

Sandwich with Pepper-Crusted Pork Tenderloin

Sandwich with Roast beef

Sandwich with salmon and mustard-dill sauce

Sandwich with trout fillet, creamy horseradish and trout caviar

Sandwich with turkey breast and cheddar

Slice of black bread

Minimum Order Quantity is 20 Piece from each type.

Black bread slice with Brie and cranberries

Black bread slice with cottage cheese, cress and red radish

Black bread slice with diced bacon

Black bread slice with different kind of "Heuriger" spreads

Black bread slice with egg spread and cress

Black bread slice with egg spread and bacon

Black bread slice with egg spread and salami

Black bread slice with guacamole spread

Black bread slice with ham and horseradish

Black bread slice with herbal spread and chives

Black bread slice with herring fillet

Black bread slice with lard and red onion

Black bread slice with Liptauer cheese

Black bread slice with Mountain Cheese and apple

Black bread slice with pumpkin spread

Black bread slice with salmon and mustard-sauce

Black bread slice with tuna fish spread

Black bread slice with vegan spread



Canapes

Minimum Order Quantity is 20 Piece from each type.

Canapé with Brie
Canapé with carrot - and celery spread
Canapé with Cottage Cheese, turkey breast and apple
Canapé with cream cheese, cucumber and tomato
Canapé with Game Pâté and cranberries
Canapé with Gouda Cheese, grapes and nuts
Canapé with Ham
Canapé with ham and horseradish
Canapé with herb spread
Canapé with Mangalica Bacon
Canapé with Mountain Cheese
Canapé with Parma Ham and sundried tomatoes
Canapé with pumpkin spread
Canapé with roast beef
Canapé with salami and egg
Canapé with salmon und mustard -dill sauce
Canapé with shrimp
Canapé with smoked trout and horseradish
Canapé with trout caviar
Canapé with tuna spread
Canapé with wild boar ham and horseradish
Mixed Bruschetta

Appetizer Spoon

Minimum Order Quantity is 20 Piece from each

Appetizer Spoon with antipasti and tofu
Appetizer Spoon with beef tartare and fried Quail Egg
Appetizer Spoon with Camembert cheese und grape
Appetizer Spoon with fig and prosciutto
Appetizer Spoon with goose liver pate and sweet wine jelly (seasonal)
Appetizer Spoon with graved salmon and caviar
Appetizer Spoon with grilled Pepper staffed with feta Cheese and Olives
Appetizer Spoon with roast beef and remoulade sauce
Appetizer Spoon with Roquefort and Port Wine Fig
Appetizer Spoon with salmon tartare and Thai Marinated Cucumber
Appetizer Spoon with sauteed mushrooms and herbs (seasonal)
Appetizer Spoon with shrimp, artichokes and vinaigrette
Appetizer Spoon with smoked salmon and green asparagus (seasonal)
Appetizer Spoon with Tete de Moin and strawberry (seasonal)
Appetizer Spoon with tuna tartare and avocado
Appetizer Spoon with Vacherin Cheese and fig mustard
Appetizer Spoon with Vitello Tonnato

Fingerfood

Minimum Order Quantity is 20 Piece from each type.

Austrian Salty Sticks

Bacon wrapped bananas on skewer

Bacon-wrapped date on skewer

Blini with crayfish and orange

Blini with mango and goose liver

Blini with salmon and mustard- dill sauce

Blini with trout caviar and chives

Blini with truffled vealtatar

Bowl of nachos and dips

Bresaola roll with cream cheese and horseradish filling

Buffalo burrata, tomato and basil on skewer

Chestnut with crispy nacon on a skewer

Chicken curry on skewer with yoghurt dip

Classic Quiche Lorraine

Cocktail sausage wrapped in puff pastry

Cold, stuffed crepe rolls
(filled with salmon and cheese, cheese and ham,
creme cheese with horseradish, quark with herbs)

Crispy prosciutto stripes

Dark crêpe rolls with salmon and mustard sauce

Grilled pepper stuffed with feta and pine nuts on skewer

Grilled Spanish pepper stuffed with truffled feta-pine nut salad

Little baguette tower with prosciutto

Meatball from lamb on the skewer with mint sauce

Minced meat balls on skewer

Mini croissant filled with ham and cheese

Mini cup with chicken curry

Mini salmon Croissant

Mini Schnitzel on skewer

Mini veggi cup with a beetroot hummus (vegan)

Mini veggi cup with a tomato, mozzarella and basil salad

Mini veggi cup with ham and dip

Mini veggie cup with a smoked turkey breast dip

Mini veggie cup with an avocado and shrimp dip

Mini veggie cup with hummus (vegan)

Mini veggie cup with salmon caviar and dip

Mini veggie cup with vegetable- dip

Mini veggie cup with white cheese dip

Minitart with asparagus, feta cheese and fine chopped nuts (seasonal)

Minitart with goat cheese, apple and red pepper

Minitart with salmon and spinach



Fingerfood

Minimum Order Quantity is 20 Piece from each

Mini ham croissant

Minitart with shrimps and avocado

Mini tofu antipasti on skewer

Minitart with tomato and mozzarella

Mixed pastry sticks with cheddar, poppy seeds and sesam seeds

Pastry Sticks with Cheddar Cheese and sesame seeds

Pastry Sticks with Prosciutto and Parmesan

Pastry Sticks with sesame & poppy Seeds

Plum in beef pastrami coat on skewer

Puff pastry filled with mushrooms

Puff pastry filled with spinach, sheep milk cheese and pine nuts

Puff pastry roll with a filling of pumpkin seed, pine nuts and goat cheese

Pumpkin - goat cheese terrine with pumpkin seed

Quiche with Roquefort cheese and pear

Roasted Chestnuts wrapped in Pancetta

Sautéed tuna fish with asparagus tip and caviar

Sesame - crusted roasted tofu cubes on the skewer

Sheet Pan Quiche with ham, leek, and cheese

Sheet Pan Quiche with vegetables and champignon

Skewer with Plum wrapped in bacon and pork tenderloin

Skewer with prosciutto and fig

Skewer with shrimp and pineapple with spicy chili sauce

Spinach Quiche

Tomato and mozzarella on skewer with pesto

Turkey schnitzel in pumpkin seed coat on a skewer

Veal with shallot confit

Zucchini rolls with feta and dried tomatoes



Starters

Minimum Order Quantity is 10 Piece from each type.

- Asparagus salad with eggs, avocado and tomato
- Asparagus salad with herbs of the season (seasonal)
- Asparagus salad with strawberries and cottage cheese
- Asparagus-salad with eggs and sauce Vinaigrette
- Asparagus-salad with smoked salmon and mustard-dill sauce
- Assorted fish platter with fish terrine, smoked salmon, marinated salmon and smoked trout
- Avocado-mango salad with grilled prawns and Thai dressing
- Avocado-shrimps salad with lime-herb dressing
- Beef salad with runner beans and pumpkin seed oil
- Bresaola with rocket and parmesan
- Buffalo Mozzarella with tomatoes and pesto
- Bulgur salad with goat cheese
- Caesar salad with fried chicken strips and Parmesan
- Cole Slaw
- Courgette rolls with creme cheese
- Couscous salad with roasted vegetables, feta cheese and mint
- Curried chicken salad
- Fish platter with selection of smoked local fish and fish pâtés
- German sausage and potato salad
- Goat cheese with tomatoes and peppers, with pumpkin seed vinaigrette
- Greek salad
- "Heurigen" Plate with meat (caraway roast, cured meat, ham, pork roast, horseradish, mustard, cucumber...)
- Ham plate for ca 10 people
- Ham rolls filled with horseradish gervais on a black salsify salad
- Herring Curry with peach and coconut flakes
- Herring salad with turnips
- Homemade vegetables antipasti
- Honey mustard herring marinade
- Italian antipasti plate with prosciutto, salami, melon, figs, capers etc.
- Italian macaroni salad with rocket, pine nuts and dried tomatoes
- Italian seafood salad
- Lentil salad with pears and hazelnuts (vegan)
- Mediterranean noodle salad with Salami Milanese
- Mediterranean salad
- Melon-crab salad with grand marnier dressing
- Mille-feuille with tomato cream cheese, and basil
- Mexican burrito bowl with chicken
- Mexican tuna salad
- Mini penne with mozzarella, tomato and pesto
- Noodle salad with Prosciutto Cotto and parmesan



Starters

Minimum Order Quantity is 10 Piece from each type.

Oriental red turnip salad with goat cheese and pomegranate dressing

Papaya and citrus fruits salad with iceberg lettuce and grilled shrimps

Pink roasted tuna coated with sesame seeds on wakame

Plate of sausage and cheese for 5 people

Potato lamb's lettuce salad with goat cheese, pumpkin seeds and Paprika vinaigrette

Potato-mache salad with baked chicken strips

Prime boiled beef in aspic with pepper and pumpkin seed oil vinaigrette

Pumpkin and rocket salad with sheep milk cheese and pumpkin seeds

Roast beef with tartar sauce

Roasted pumpkin with caramelised pears, blue cheese and walnuts

Rocket salad with figs, Serrano ham, capers and machego

Sausage salad

Sausage salad

Sherry herring with apple and dill

Shrimp Cocktail with shrimps from Chile

Smoked salmon, gravled salmon with horseradish and mustard dill sauce

Spicy Guacamole with tortilla chips

Spicy Guacamole with tortilla chips

Starter plate with asparagus salad, fish terrine, Bresaola with rocket and Parmesan chips

Starter plate with asparagus salad, fish terrine, Bresaola with rocket and Parmesan chips

Starter plate with Beef Tartar, Tuna Tatar with avocado and couscous salad with roasted vegetables and parsley in glass

Starter plate with Carinthian bacon with horseradish-gervais, grilled shrimps on citrus fruits, and goat cheese- watermelon salad

Starter plate with Carinthian bacon with horseradish-gervais, grilled shrimps on citrus fruits, and goat cheese- watermelon salad

Starter plate with couscous salad, courgette rolls with creme cheese, beef salat with runner beans

Starter plate with falafel balls on paprika- seed oil vinaigrette, Carinthian smoked bacon with figs, and rocket salad with wild mushrooms

Starter plate with roast beef & remoulade, antipasti terrine in glass, shrimp on avocado mousse

Starter plate with smoked salmon and mustard dill sauce, Carinthian Bacon with fig and rocket salad with wild mushrooms

Starter Plate with trout terrine with creamy herb sauce, Carinthian bacon with fig and rocket salad and wild mushrooms

Starter Plate with venison ham with cranberry-Espuma, marinated salmon with fried quail egg, white cheese with oriental red turnips

Starter plate with Waldorf salad with smoked goose breast, pink roasted tuna coated with sesame seeds on wakame and falafel on pepper and pumpkin seed oil vinaigrette

Strawberry and radish salad with mini mozzarella balls

Styrian breaded chicken salad

Swiss noodle salad



Starters

Minimum Order Quantity is 10 Piece from each type.

Starter plate with roast beef & remoulade, antipasti terrine in glass, shrimp on avocado mousse

Starter plate with smoked salmon and mustard dill sauce, Carinthian Bacon with fig and rocket salad with wild mushrooms

Terrine of foie gras with sweet wine jelly

Trout terrine

Tuna-Tartar with avocado wasabi salad

Turnip salad with goat's cheese and pomegranate dressing

Vegan couscous salad with tomatoes and corn, with spicy vinaigrette

Vegan lentil salad with carrots, tomatoes, aubergines and chives

Vegetarian antipasti salad

Venison and boar ham with horseradish and Cranberry-creme

Vitello Tonnato

Waldorf salad with smoked goose breast

Water Melon and goat cheese salad

Whole ham on the bone incl. holder, horseradish, mustard, prickles, bread

Whole Prosciutto

Salad in Glass

Minimum Order Quantity is 30 Piece from each type.

Apple -celery salad with walnuts
Asian meat salad on mango-avocado-salsa (seasonal)
Aubergine rolls filled with sheep cheese
Avocado and shrimp salad with herb vinaigrette
Beef salad with runner beans and pumpkin seed oil
Bismark herring salad with apple and dill
Caesar salad with fried chicken strips
Caribbean rice salad with pineapple, mango and grilled pork
Cole Slaw
Corn -Paprika salad with sheep cheese and olives
Couscous salad with roasted vegetables and parsley
Curried chicken salad with pineapple
Curried chicken salad with yoghurt
Goat cheese with cherry tomato and pesto from pumpkin seed oil
Greek Salad with cocktail tomato and feta cheese (seasonal)
Ham mousse with bread
Ham rolls filled with horseradish Gervais on a French salad
Humus
Italian calamari -shrimp salad
Italian macaroni - tuna salad
Lentil salad with pears and hazelnuts (vegan)
Lentil salad with roast beef
Levantine mezze (Hummus, Tarama, Mutabel)
Mango -Avocado salsa with tuna coated in sesame
Oriental red turnip salad with goat cheese and pomegranate dressing
Pink roasted tuna coated with sesame seeds on wakame
Pink roasted veal Tafelspitz with salad and mustard sauce
Potato - asparagus salad with carrots and honey – vinaigrette (seasonal)
Potato- corn salad with baked chicken strips
Pumpkin and rocket salad with sheep cheese and pumpkin seeds (seasonal)
Radicchio and walnut salad with Gorgonzola dressing
Roasted pumpkin with caramelised pears, blue cheese and walnuts (seasonal)
Rocket salad with fig, Spanish Serrano ham, capture and Manchego
Salad with dates, nuts, sheep cheese and pomegranate dressing
Salad of white asparagus tips with Prosciutto (seasonal)
Salad with turkey and glass noodles
Seaweed noodle salad with scallops
Smoked goose breast on creamy bulgur-sesame-salad (seasonal)
Spicy Chinese cabbage salad with soy sauce
Strawberry and radish salad with mini mozzarella balls (seasonal)



Salad in Glass

Minimum Order Quantity is 30 Piece from each type.

Swiss noodle salad

Tabouleh with fresh parsley

Thai seasoned beef strips with exotic salad

Tomato mozzarella salad with basil pesto

Turkey vitello tonnato with capers

Vegetarian antipasti salad

Vegetarian pasta salad with coriander and mangetouts (seasonal)

Waldorf salad with smoked goose breast (seasonal)

Water melon and feta cheese salad (seasonal)

Trout terrine with creamy horseradish and cherry tomatoes

Tuna salad with pepper, lentils and orange

Vegetable sticks in glass with 2 dips

Soups

Minimum Order Quantity is 10 Piece from each type.



Asparagus soup with Croutons (seasonal)
Austrian cabbage soup with Creme Fraiche and pastry
Beef broth topped with strips of sliced pancake
Chestnut cream soup with crispy bacon (seasonal)
Chicken - coconut soup
Chilled Gazpacho soup
Clear Beef consommé with cheese dumplings
Clear oxtail soup with Sherry
Cold yoghurt- cucumber soup (seasonal)
Consommé with cheese sticks
Cream of ginger carrot soup
Cream of potato- leek- champignon soup
Cream of tomato soup with basil pesto
Cream of zucchini soup
Creamy soup with shrimp scampi
French Onion soup
Goulash soup with homemade bread
Ice cold marzipan- berries soup (seasonal)
Parsnip cream soup with vegetable straw
Pepper cream soup with crabs
Potato soup with Prosciutto-Chips
Pumpkin soup with croutons (seasonal)
Saffron foam soup with vegetable sticks
Soup with semolina dumplings
Terlaner wine soup with cinnamon sticks
Thai spicy shrimp soup with lemongrass
Truffled creamy potato soup
Truffled parmesan soup
Turkish lentil soup
Vegetable consommé
Vegetarian bean soup
Watercress soup with crayfish
Wild garlic cream soup with grana



Soups in Glass

Minimum Order Quantity is 30 Piece from each type.

Asparagus soup with Croutons (seasonal)

Beef broth topped with strips of sliced pancake

Chestnut cream soup with crispy bacon (seasonal)

Chicken - coconut soup

Clear oxtail soup with Sherry

Cold yoghurt- cucumber soup (seasonal)

Cream of ginger carrot soup

Cream of potato- leek- champignon soup

Cream of tomato soup with basil pesto

Cream of zucchini soup

French Onion soup

Potato soup with Prosciutto-Chips

Pumpkin soup with croutons (seasonal)

Saffron foam soup with vegetable sticks

Terlaner wine soup with cinnamon sticks

Thai spicy shrimp soup with lemongrass

Truffled creamy potato soup

Truffled parmesan soup

Vegetarian bean soup

Watercress soup with crayfish

Wild garlic cream soup with grana



Hot Fingerfood

Minimum Order Quantity is 30 Piece from each type.

Please note that in case of some meals a cook also has to be on the location.

We are happy to help you!

Asparagus risotto with parmesan (seasonal)

Aubergine rolls filled with pine-kernels and sheep cheese with tomato sauce

Beef fillet tips Stroganoff with herbal rice

Beef fillet tips with wok-fried vegetables in a teriyaki sauce

Beef goulash with homemade dumplings

Beef tenderloin tips with sugar peas pods, and Yakitori sauce

Braised back of Iberian pork with almond -mashed potato

Braised lamb with ratatouille

Braised Mangalitza with truffled mashed potatoes

Brazilian chicken with coconut milk and mango, served with Jasmin rice

Brazilian fish stew with rice

Cheese spaetzle with fried onions

Chicken breast strips with Yakitori sauce, sugar pea pods, baby corn, and Jasmin Rice

Chicken breast with herbs on asparagus ragout (seasonal)

Chicken ragout with mushroom sauce and bread dumplings

Chicken ragout with pumpkin and polenta

Chicken with cabbage and chestnuts

Chicken with chestnut and chili, with basmati rice

Chili con Carne

Crostini assorted

Deep fried chicken with potato and lamb lettuce salad

Duck breast with chestnut-red cabbage salad

Duck breast with orange and chestnut red cabbage salad, with bread dumplings

Falafel balls with ratatouille

Filet of deer with juniper sauce on saffron puree

Fried char fillet on peppers and leeks

Fried chicken in soy-sauce with chestnut and vegetables

Gnocchi in creamy mushroom sauce with parmesan

Gnocchi with goat cheese, radicchio and walnuts

Gnocchi with pesto and prawn

Gnocchi with pumpkin pesto and Parmesan

Gnocchi with ratatouille and cheese

Gnocchi with truffle salami and Fennel Ratatouille

Green Thai chicken curry with Rice

Green Thai vegetarian curry with rice

Ham ravioli with horseradish

Hunter`s mushroom sauce with bread dumplings



Hot Fingerfood

Minimum Order Quantity is 30 Piece from each type.

Please note that in case of some meals a cook also has to be on the location.

We are happy to help you!

Indian vegetable curry with red lentils

Italian chicken breast with dried tomatoes, giant capers, lemon and rosemary served with cheesy polenta and fried courgettes

Layered ham pasta with cheese

Lemon risotto with pine nuts

Lime -and chilli- beef with Shiitake mushrooms and zucchini rice

Meat balls from lamb with mint sauce

Meat balls with mashed potato and onion gravy

Meat balls with mint puree

Mini chicken saltimbocca with mushroom polenta

Mini chicken schnitzel with potato salad

Mini dumplings filled with meat, served with mushroom sauce

Mini dumplings with spinach and feta cheese

Mini Frankfurt sausage and Debrecener sausage with mustard, ketchup and horseradish

Mini Grammel dumplings on sauerkraut

Mini penne with mozzarella, tomato and pesto

Mini penne with prawns and basil pesto

Mini penne with ratatouille and parmesan

Mini penne with smoked salmon and spinach leaves in a light cream sauce

Mini penne with wild mushrooms of the season and herbs

Mini Wiener schnitzel on potato and lamb's lettuce salad

Paprika chicken with homemade dumplings

Pikeperch on Styrian root vegetables with horseradish mousse

Porcini mushroom ravioli with sage butter, preserved tomatoes and Grana

Pork tenderloin with potato gratin, mushroom sauce and flaky pastry bonnet

Potato goulash

Pumpkin cabbage spiced with paprika, served with zander

Pumpkin gnocchi with sage butter, pine nuts and parmesan

Pumpkin ravioli with sage butter

Red Thai prawn curry with jasmine rice and Thai basil

Risotto with pumpkin, paprika and codfish

Roasted goose breast with creamy mustard lentil salad

Roasted turkey strips with prune, served with mashed sweet potato puree



Hot Fingerfood

Minimum Order Quantity is 30 Piece from each type.

Please note that in case of some meals a cook also has to be on the location.

We are happy to help you!

Saddle of venison medallions with orange- chestnut- red cabbage and bread dumpling

Saffron guinea fowl with white wine cabbage

Sate skewer from chicken with peanut sauce and rice

Scottish salmon in wild garlic sauce served with rice

Sliced turkey with green asparagus and buttered rice (seasonal)

St. Jacob scallops on a skewer with Thai cucumber salad

St. James Scallops with mashed peas and crispy chorizo

Szegediner with scampi and pike perch

Tafelspitz on a paprika flavoured pumpkin cabbage and chives sauce

Tafelspitz with cream spinach and hash browns

Tender lamb with couscous, dried tomato and mint

Thai vegetable- curry with chickpeas and rice

Truffled Krautfleckerl (squared cabbage and pasta)

Turkey- stew with rice

Veal butter schnitzel with mashed potatoes and gravy

Veal goulash with homemade dumplings

Vegan coconut curry with rice

Vegetable - Curry with shrimps

Venison ragout with bread dumpling and cranberry jam

Viennese from pork medallion on potato - corn salad

Wok vegetables with Tofu and nuts

Zander with paprika foam and pea puree

Zander with sautéed tomatoes, seasonal vegetables and wild rice

Zurich veal stew with homemade dumplings

Main course with meat

Minimum Order Quantity is 10 Piece from each type.

Austrian Boiled Beef with Appleseed, creamed spinach and pan-fried potatoe
Baked chicken breast with rice
Bavarian meat loaf
Beef fillet tips in Cognac- mushroom cream with potato croquettes and bacon wrapped green beans
Beef fillet tips Stroganoff with herbal rice
Beef fillet tips with wok-fried vegetables in a teriyaki sauce and rice
Beef goulash with bread dumpling
Beef goulash with bread roll
Beef goulash with homemade dumplings
Beef-Burger with vegetable
Braised Barolo-roast beef with rosemary potatoes and seasonal grilled vegetables
Braised chicken with olives, grilled vegetables and pan-fried potatoes
Braised guinea fowl with potato gratin and vegetables
Braised Mangalitsa cheek with truffled potato puree
Calf goulash with home - made dumplings
Calf's back with seasonal risotto and root vegetables
Cevapcici with mustard mixed with chopped onions and rice
Chicken breast filled with spinach and feta cheese, with rice and vegetables
Chicken curry with bread
Chicken goulash with roll
Chicken Nuggets with spicy wedges and dips
Chicken pieces with pumpkin and polenta
Chicken pieces with spinach in cream sauce and rice
Chicken Pot Au Feu with white wine, mushrooms, spring onion, with baguette
Chicken schnitzel
Chicken with peanut and chili, served with raisins rice
Chili con Carne with bread
Christmas turkey stuffed with pine nuts and prunes with mashed sweet Potatoes (seasonal)
Coq au vin with baguette
Debrecener sausage with bread, mustard and horseradish
Deep fried chicken with potato and lamb lettuce salad
Duck breast with chestnut-red cabbage salad
Frankfurter sausage with bread, mustard and horseradish
Fricassee of turkey with basil, dried tomatoes and potato strudel
Goose breast in orange sauce with red cabbage and bread dumplings
Goose breast with red cabbage and potato dumpling
Gammel dumplings on sauerkraut
Green Thai chicken curry with rice

Main course with meat

Minimum Order Quantity is 10 Piece from each type.

Grill - Whole roasted beef, fish grilled on a stick, satay sticks, potato, grill vegetables, grill sauce

Grill sausage with bread and vegetable sticks

Guinea fowl with potato-cream brûlée and Mediterranean vegetables

Honey-roasted pork with bread dumplings and bacon wrapped green beans

Iberian pork in red wine sauce with mashed potato

Italian chicken breast with dried tomatoes, giant capers, lemon and rosemary served with cheesy polenta and fried courgettes

Lasagne Bolognese with green salad and dressing

Layered ham-pasta au gratin

Meatballs with mashed potatoes and onion sauce

Meatloaf with mashed potatoes

Mediterranean skewer of beef and champignon with grill vegetables

Mediterranean stuffed beef fillet with rosemary potatoes

Organic Lasagne Bolognese with lettuce and dressing

Original Wiener Schnitzerl from veal with potato lamb lettuce salad

Paprika chicken with dumplings

Pink baked veal tenderloin on mushy peas with shallots -port sauce and Mirepoix

Plate with Chicken Satay with peanut sauce and grilled vegetables

Pork tenderloin with mushroom goulash and dumplings

Pork tenderloin with mushroom sauce, potato gratin and Broccoli -Flan

Pork tenderloin wrapped in bacon with parsley potatoes and vegetables

Potato goulash with sausage

Rack of lamb in whiskey sauce with ratatouille and roasted onion potato

Red Thai beef curry with Jasmin rice (spicy)

Roast beef a la Esterhazy with rosemary potato

Roast pork with cabbage salad and bread dumplings

Roasted beef lungs with fresh Wok vegetables

Roasted rack of lamb with couscous, feta cheese, dried tomato and mint

Rolled Florentine roast veal with Mediterranean vegetables and rosemary potatoes

Rose veal steak with seasonal risotto and roasted vegetables

Sacher Sausage (Viennese) with Roll, Mustard and Horseradish

Saté skewers with peanut sauce and exotic cucumber salad

Smoked meat with cabbage and dumpling

Sucking-pig filled with bread dumpling, served with potato- cabbage salad (50 – 70 portions)

Tafelspitz with chives sauce, apple- horseradish, root vegetables mashed potato

Turkey medallion in mango- curry sauce served with raisin rice

Turkey Schnitzel coated in pumpkin seeds with Potato Lamb ´s lettuce salad

Turkey wok with vegetable and rice



Main course with meat

Minimum Order Quantity is 10 Piece from each type.

Tyrolean Gröstl with fried egg

Veal butter schnitzel with mashed potatoes and gravy

Veal escalope in Marsala sauce with creamy truffled polenta

Veal strips in cream sauce with dumplings

Veal Tafelspitz with truffled bread-horseradish and bouillon vegetables

Vegetable- beef stew with flat bread

Venison medallions served with red cabbage with caramelised sweet chestnuts and home- made dumplings

Venison roast with chestnuts-red cabbage and walnut-dumplings

Venison tenderloin with Italian herbs, rosemary potatoes and beans

White sausage with pretzels and white sausage mustard

Wiener Schnitzel from pork with potato lamb lettuce salad

Wiener Schnitzerl from chicken breast with potato- corn salad

Zürcher veal stew with Rösti potato

Vegetarian main course

Minimum Order Quantity is 10 Piece from each type.

Asparagus with Hollandaise sauce and parsley potato

Baked vegetables (mushroom, zucchini, eggplant, green onion,...) with chives cream

Cabbage strudel with creamy chive sauce

Carinthian cheese pasta with brown butter and mountain cheese, served with green salad

Chickpea curry with jasmine rice, or with flat bread

Chili con Soy with bread (vegan)

Courgette and tomato quiche

Courgette and tomatoes quiche

Creole vegetable curry with flatbread

Curcuma Gnocchi with oven baked potato and sage

Egg rolls with soy sauce

Eggplant involtini with sheep milk cheese and pine nuts filling and chervil puree

Enchilada verdura

Falafel balls with ratatouille

Falafel with tahini and salad

Fried vegetables in tomato sauce with rice

Gnocchi with pumpkin pesto and Parmesan

Gnocchi with ratatouille

Hunter`s mushroom sauce with bread dumplings

Mini dumplings with spinach and feta cheese

Mushroom goulash with dumplings

Mushroom Potato Rolls with winter vegetables and herb cream

Mushroom- spinach lasagne

Organic Hokkaido pumpkin goulash (seasonal)

Organic pumpkin and sheep cheese lasagne

Organic quinoa rissoles with orange curry sauce and rice (vegan)

Penne with tomato sauce and black olives

Potato goulash

Potato- leek-mushroom gratin

Potato -strudel with mushroom sauce

Pumpkin and goat cheese lasagne

Pumpkin and rocket risotto with fried tofu (vegan) (seasonal)

Pumpkin ravioli with sage butter

Porcini mushroom ravioli with sage butter and Grana

Red turnips risotto with feta cheese

Risotto with radicchio, nuts and dolcelatte

Risotto with spring vegetables



Vegetarian main course

Minimum Order Quantity is 10 Piece from each type.

Salsify potato casserole

Spinach and ricotta cannelloni au gratin with mushroom sauce, topped with cheese

Spinach lasagne with sheep cheese

Spinach- sheep cheese strudel

Strudel stuffed with feta cheese, spinach and pine nuts with mint yoghurt

Swabian cheese "Spätzle" with green salad

Truffled "Krautfleckerl" (squared cabbage and pasta)

Vegan vegetable curry with jasmine rice

Vegetable lasagne with a cherry tomato and rocket salad, with Parmesan

Vegetable Pot-au-Feu with whole wheat baguettes

Wholemeal loaf on ratatouille



Main course with fish

Minimum Order Quantity is 10 Piece from each type.

Brook trout fillet with organic chard "Gröstl"

Crunchy coconut shrimps with hot salsa and vegetable

Filet of pike perch in mustard -horseradish crust on fennel and orange salad and wild rice

Filet of pike perch with herb butter, vegetables and parsley potatoes

Filet of pike perch with pumpkin-cabbage and boiled potatoes

Filet of red snapper with avocado mango Salsa

Filet of red snapper with orange curry sauce, grilled vegetables and coconut rice

Fish and Chips

Gambas al ajillo

Grilled salmon trout with roast potatoes and Mediterranean vegetables

King prawns roasted in herbs, served with Penne with pesto and grilled cocktail tomato

Monkfish medallions with tomato -olive salsa and parsley potato

Pike perch with pepper pumpkin vegetable and boiled potatoes

Pike perch with sautéed tomatoes, seasonal vegetables and wild rice

Poached salmon fillet with mashed potato

Potato goulash with grilled king prawns

Red Thai pawn curry with Jasmin rice

Roasted fillet of arctic char with potato-peppers and leeks

Salmon cannelloni au gratin with a cream and leek sauce

Salmon steak in lemon grass - soy sauce marinade with salty potato

Salmon trout with spinach and saffron purée

Scottish salmon coated in puff pastry with white wine, chives sauce, boiled potatoes and broccoli

Scottish Salmon in wild garlic sauce and rice (seasonal)

Seafood paella

Sheatfish in paprika sauce with salty potato and sauerkraut

Vegetable and walnut stuffing with seafood

Dessert in Glass

Minimum Order Quantity is 20 Piece from each type.

Baileys- Mousse

Baked apple- mousse with chocolate

Bircher muesli in glass

Black Forrest cake in glass (gluten-, lactose-free)

Chestnut Mousse with port wine poached Williams Pear
and chocolate biscuit (seasonal)

Chocolate- Mousse cake with raspberry gelée (gluten- and lactose free)

Chocolate- Mousse with strawberry jelly

Chocolate-banana dessert

Chocolate-truffle creme with raspberry mark
(vegan, lactose- and gluten-free)

Choco-Soufflé with liquid centre (served warm in chafing dish)

Cinnamon Flammerie with mulled wine jelly

Coconut mousse with lime gelée

Coconut panna cotta with mango jelly

Creme Brulée with almonds

Curd cheese casserole with ragout of apricots

Curd souffle with wild berries sauce

Dark Chocolate- Mousse on mango-chili-salad

Different kinds of yoghurt - with honey, muesli, fresh fruits

Espresso mousse with nut brittle

Fresh fruits with mint

Himbeer- Mousse mit frischen Beeren

Hokkaido pumpkin mousse on a Waldviertler poppy seed cake (seasonal)

Honey curd with fig and nuts

Lime panna cotta with passion fruit jelly

Lime Panna Cotta with red caramel pepper

Lime-yogurt mousse with fresh berries

Mango- Mousse with Choco-crisps

Maracuja trifle

Mojito- Mousse with fresh mint

Oreo-Dessert in glass

Papaya mousse on sweet avocado creme

Raspberry and curd cheese mousse with lemon zest

Raspberry pudding with almonds and fresh berries

Raspberry trifle with old sherry

Rhubarb tiramisu (seasonal)

Rice pudding with rose water

Rosemary and rhubarb vanilla foam



Dessert in Glass

Minimum Order Quantity is 20 Piece from each type.

Sacher cake

Semolina pudding with stewed apricots

Small cream puffs with chocolate sauce

Strawberries -Tiramisu

Strawberries with yoghurt and vanilla

Tiramisu

Tiramisu with spiced cookie and orange jelly (seasonal)

Tonka bean mousse with raspberries and almond slices

Vanilla- Mousse with wild berries

Vegan Tiramisu

Yoghurt and blueberry creme on poppy-seed cake
(gluten free and lactose-free)



Sweet Fingerfood

Minimum Order Quantity is 20 Piece from each type.

Assorted sweet Danish pastry

Brioche crescents

Brownies

Cake Pops

Carnival donuts (seasonal)

Colourful Macaron selection

Croissant

Cupcakes

Cupcakes in 3 Colours

Donut

Fruit skewer in chocolate coat

Gluten-free muffin

Ice Lolly (seasonal)

Linzer cake

Marble cake

Mini Cardinal cake

Mini carnival donuts (seasonal)

Mini Croissant

Mini Donut

Mini ring cake

Mini sweet, filled croissants

Mixed Cookies

Muffins

Old Viennese croissant filled with apricot jam

Organic assorted Danish pastry

Organic crispy croissant

Panettone mini cake with raisins, candied peel and crispy almond glaze

Ring cake

Strawberry coated in chocolate

Tea biscuits

Vegan chocolate- cherry muffin

Vegan cupcake

Vegan raspberry muffin



Petit- Fours

Minimum Order Quantity is 20 Piece from each type.

Apricot- Lolly

Assorted exclusive Petit Fours

Assorted Petit Fours with traditional Viennese cakes

- ≈ Mini Sacher cake
- ≈ Mini strudel with apple - und quark
- ≈ Mini Esterhazy cake
- ≈ Mini Linzer cake

Assorted Petit-Fours

Kokospitz

Small pointed cake with coconut - Parisian cream, covered in white chocolate and coconut flakes

Mini – Sacher cake

Mini lemon cake

Mini -Punschkräpfel

Small rum-flavoured pastry with pink icing

Nussspitz

Small pointed cake with hazelnut creme, covered in chocolate and almond flakes

Pariserspitz

Small pointed cake with Parisian cream, covered with chocolate

Passionsfruchtpitz

Small pointed cake with maracuja cream, covered in maracuja coat

Strawberry - Lolli



Dessert

Minimum Order Quantity is 10 Piece from each type.

Apple Crumble Cake

Apple strudel

Apple-pie with vanilla flavoured whipped cream

Apple-pie with vanilla ice-cream

Apricot and curd tart

Apricot cake with almonds

Apricot- cream cheese strudel

Assorted desserts – Winter Selektion

- ≈ Almond- nougat soufflé with raspberry sauce
- ≈ Chesnut tiramisu with crispy chocolate
- ≈ Honey- sweet mango slices

Assorted desserts- Classic Selection

- ≈ Dunkle Schokoladenmousse mit Erdbeerspiegel
- ≈ Frischer Fruchtsalat mit Minze
- ≈ Apfelstrudel mit Vanilleobers

Assorted desserts- Spring Selection

- ≈ Tonka bean - Mousse with raspberry and almonds
- ≈ Rhubarb strudel with warm vanilla cream
- ≈ Covered strawberry

Assorted German gingerbread cookies (seasonal)

Birthday cake

Brownie with chocolate and nuts

Cheesecake with Strawberry-jelly

Chocolate - mousse in glass

Chocolate cakes

Chocolate Fountain

Chocolate- peanuts pie

Coconut milk - Rice Pudding

Cupcakes, labelled

Curd tart with vanilla sauce

Donauwelle cake

Esterhazy cake

Fig- pomegranate rice with mint

Hazelnut flavoured finger-shaped potato dumplings with apple puree

Home-made Ice with wafers, wafer stick, cone and cups

Kaiserschmarrn with apple sauce

Kaiserschmarrn with stewed plums

Lemon cake

Lemon- curd cake

Marble – Heart cake

Marble ring cake

Mixed Christmas cookies

Mixed Mochi assortment

Pastry filled with plum jam with butter and sugar

Pavlova cake



Dessert

Minimum Order Quantity is 10 Piece from each type.

Plum cake

Poppy flavoured finger-shaped potato dumplings with strawberry cream

Raspberry- coconut cake

Rhubarb- strawberry cake

Rhubarb strudel with fresh strawberries and warm vanilla sauce (seasonal)

Rice pudding with berries

Roasted apple tart

Sacher cake

Sheet-cake with chocolate frosting

Sheet-cake with cocoa and quark cream

Strawberry and vanilla cake (20 pieces)

Strawberry cake

Strudel Selection a la Viennese

Sweet cheese dumpling with stewed apricots

Wedding cake

White Chocolate Mousse with apricot jam



Nützen Sie unsere professionelle Unterstützung beim Gastgeber,
damit Ihr Event – auch kulinarisch – zu etwas Besonderem wird.

Wir beraten und informieren Sie gerne!

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