

Fingerfood

Information upon our portfolio

Our chef will gladly produce all specialties from a minimum order of 30 pieces per variety.

Our suggestions are of course customizable to your individual taste.

We recommend the following quantities depending on the occasion and time frame:

Champagne Reception

For a light snack or stand-up cocktail reception,
we recommend to order 4 – 6 pieces per person.

Light Meals and Snacks

For light meals and snacks for your customers and guests,
we recommend to order 8 – 10 pieces per person.

Fingerfood Buffet

Whenever the entire meal is supposed to consist of different fingerfood items,
we recommend to order 15 pieces per person.





Pork

- Moroccan dates and grape wrapped in bacon
- Skewered „Souvlaki“ of roasted pork tenderloin with yoghurt and Tandoori marinade
- Fried chorizo with chili mushrooms and fresh herbs
- Herbed pork tenderloin with mango foam and ginger
- Roasted champignon with serrano ham stripes gratinated with parmesan cheese
- Meatball-Skewer with cornichon and mustard
- Mini quiche with bacon and onions

Price per piece € 2,50

Beef

- Fried beef meatballs with red pepper dip
- BBQ-steak-skewer with melted onions
- Roast beef rollers stuffed with seasonal vegetables and horseradish mustard
- Italian style beef meatballs with olives and dried tomato
- Beef lollipops with Asian style dip

Price per piece € 2,50

Poultry

- Cajun chicken skewer with spicy bell pepper coulis
- Yakitori chicken skewer with Asian style dip
- Roasted chicken cubes with chili dip and olive
- Chicken bell pepper satay with peanut dip
- Mini chicken „Schnitzel“ with curry dip
- Chicken skewer with Mediterranean herbs

Price per piece € 2,50

The minimum order quantity is 30 pieces per variety.



Fish

Salmon skewer with shrimp and honey-mustard topping

Puff pastry with salmon mousse and dill

Satay made of a yoghurt-tandoori shrimp with chili and pineapple

Salmon Crépinette with cream cheese

Shrimp skewer with lime mango sauce

Price per piece € 2,50

Veggie

Mini leek quiche

Mini quiche with spinach and feta cheese

Rosemary tartelette with cream cheese and dried tomato

Mozzarella and date tomato marinated in basil pesto

Spicy goat cheese tartelette with grapes

Cheese and grape skewer

Samosas – Indian puff pastry with vegetables

Price per piece € 2,50

Vegan

Mediterranean vegetable skewer with pesto rosso

Tofu with sesame and soy sauce wrapped in eggplant

Zucchini wedges fried in olive oil with olive and balsamic vinegar sauce

Giant stuffed champignon with cous-cous

Falafel-skewer

Price per piece € 2,50

The minimum order quantity is 30 pieces per variety.

Desserts in small glasses

Giotto mousse with raspberry sauce

Tiramisu with pickled cherries

Amaretto cream with cherries

Creme brûlée with strawberry sauce

Latte macchiato mousse with amarettini

Light and dark chocolate mousse with strawberry coulis

Chocolate trifle „Black Forest Style“

Lemon yoghurt mousse with pomegranate sauce

Mango yoghurt mousse with fruit puree

Panna Cotta with mixed berries

Caramel Panna Cotta with orange

Berry compote with marsala wine and sweet gremolata

Exotic fruit with mint pesto

Melon salad with grapes and grappa sauce

Price per piece € 2,90 (spoon not included)

The minimum order quantity is 30 pieces per variety.

