



Menu- and Banquet suggestions



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Buffet example as part of our half board

Our Buffets and Menu's are seasonal arranged from our head chef.

Please let us know if you have special wishes.

Following you will find an example of our dinner buffet.

Salad Buffet with a selection of leaf, deli and raw salads and a choice of dressings

Smoked and marinated salmon
with horseradish cream

Apple – horseradish soup with dark bread croutons

Roast shoulder of pork with cracklings and its own jus

Lamb steak on onion vegetables

Filet of pike perch in tarragon butter
(freshly fried at our Front cooking station)
with mushrooms in cream

Bread dumpling, potato gratin, long grain rice, broccoli and bavarian cabbage

„Kaiserschmarr'n" (sugard, cut up Pancake with raisins) served with plum compote

Bavarian cream

Cheese selection

Price per person € 23,00



Bavarian Buffet

Salad Buffet with a selection of leaf, deli and raw salads and a choice of dressings

„Obazda“ Bavarian cheese dish with onion rings and chive,
vinegar dumplings, Bavarian sausage salad, Bavarian potato - cheese spread,
pickled local fish, bacon platter

Liver dumpling soup

Roast shoulder of pork with cracklings and its own jus

Meatballs

Pike perch with potato – leek vegetable

Thin Potato dumplings in brown butter and parsley

Bread dumpling, potato – cucumber salad,
seasonal vegetables, Bavarian cabbage

Apple strudel with vanilla sauce

Bavarian cream with fresh fruits

Bavarian bread pudding with cinnamon and sugar

from 20 person / price per person € 25,00



Austrian buffet

Salad Buffet with a selection of leaf, deli and raw salads and a choice of dressings

Crackling fat with apple and rosemary

Pan cake with veal ragout

Potato – corn salad

Bread dumpling with onion crust

Beef bouillon with cheese dumplings

Vienna style breaded fried chicken

Boiled brisket of beef with apple horseradish

Salmon trout on bouillon potatoes, pumpkin seed oil and horseradish

Alp style pizza with chanterelles and bacon

Parsley potatoes, cauliflower with bread/butter crumbs, green bean vegetables

Semolina dumplings with plum compote

Apple strudel with vanilla sauce

„Sacher Torte“ served in a glass with whipped cream

French toast dessert with plum puree

from 30 person / price per person € 28,00



Italian Buffet

Salad Buffet with a selection of leaf, deli and raw salads and a choice of dressings

Tomatoes and mozzarella with basil, Antipasti

Sliced chicken breast in lemon with rocket salad

Melon and Parma ham, vitello tonnato

Minestrone with parmesan shavings

Fried veal shoulder with rosemary

Braised Osso Bucco in Nebbiolo, vegetables and tomatoes

Branzino (Loup de mer) with olives, herbs and garlic

Mediterranean vegetable lasagne

Pasta, Gnocchi, Risotto, leaf spinach, Peperonata

Tiramisu, Torrone cream,
Espresso parfait, caramelized fruits

Italian cheese selection

from 30 person / price per person € 35,00



Buffet Hotel St. Georg

Salad Buffet with a selection of leaf, deli and raw salads and a choice of dressings

Pink roast beef with sauce remoulade
Smoked trout and char with cranberry – horseradish

Styrian creamy pumpkin seed soup

Fried prime boiled veal in thyme jus
Fillet of pike perch on fennel – bell pepper vegetables
Cheese dumplings with meadow herb dip and lamb lettuce

Potato gratin, tagliatelle, fresh seasonal vegetables

Panna Cotta with raspberry coulis,
Homemade white and dark chocolate mousse,
Bavarian cheese selection with radishes

from 30 person / price per person € 45,00



Grill Buffet

Salad Buffet with a selection of leaf, deli and raw salads and a choice of dressings

Home made potato and pasta salad

From our grill

Marinated pork neck- and turkey steaks,
German fried sausage, fried sausage filled with cheese

Baked potatoes with sour creme, selection of vegetables

Selection of ice cream on the buffet,
fresh fruit salad

from 30 person / price per person € 29,00



Barbecue Buffet

Salad Buffet with a selection of leaf, deli and raw salads and a choice of dressings

Tomatoes and mozzarella with basil

Andalusian Gazpacho

From our grill

Piquant marinated pork steaks

Rump steak

Chicken breast filet

Spare Ribs

Norwegian salmon

Rosemary potatoes, baked potatoes with sour cream, garlic baguette

Corn cob, grilled vegetables

Fresh fruit salad with Maraschino

Light Yoghurt mousse with berries and mint

International selection of cheese with grapes and salty snacks

from 30 person / price per person € 39,00



Instead of a lunch buffet we offer you our snack buffet.
You can consume it either in or in front of your seminar room.

Finger food-/Snack buffet

Wraps filled with cream cheese & smoked salmon, turkey breast, cheese

Sate stick with peanut sauce

Spring rolls with chilli-dip

Tramezzino rolls filled with parma ham

Grilled vegetable on a stick with basil - aioli

Hash browns made of Potato and horseradish with smoked trout

Tomatoes and baby mozzarella served on a stick

Chive, tomato & crackling fat on dark bread

Meatballs with potato - cucumber salad

Smoked salmon on pumpernickel bread

Liver pate on dark bread

Herrings Tatar on whole meal/pumpernickel bread

Tart flambée with spinach, mince, cheese and ham

Please choose your preferred dishes from the selection above.

from 30 person / price on request



Menu examples

Menu I

Liver dumpling soup

Roast pork with cracklings and its own jus
bread dumpling and cabbage salad

Apple strudel with vanilla sauce

Price per person € 19,00

Menu II

Apple horseradish soup with dark bread croutons

Vienna style fried beef in onion sauce
fried potatoes
salad from the buffet

or

Pike perch filet under a potato crust
on courgette – tomato vegetable

„Kaiserschmarr'n" (sugard, cut up Pancake with raisins) served with apple puree

Price per person € 27,00



Menu III

Tagliata

Sliced juicy beef tenderloin on rocket salad and parmesan

Essenz of cherry tomatoes with fine basil

Breast of Bavarian duck,
cranberry – balsamic sauce,
red cabbage and bread dumpling

or

Trout fried in lemon oil
on vegetable noodles

Bavarian cream with cherries, served in a glas

Price per person € 49,00

Menu IV

Filet of char on mixed green salad
with honey – pepper dressing

Strong prime boiled beef bouillon
with pan cake stripes

Pink saddle of veal with mushrooms,
pretzle dumplings and carrots with herbs

Elderflower parfait on vanilla sauce

Price per person € 49,00



Our coffee break selection

Our coffee breaks, as part of our seminars, include always unlimited coffee and tea as well as different snacks, as for example yoghurt, fresh fruit or tea biquits

You are welcome to choose additional components for your coffee break:

	piece /portion
1 slice of bread with chives	€ 1,40
1 butter pretzel	€ 2,50
1 half bread roll with topping	€ 2,50
1 portion Goulash soup with bread	€ 5,00
1 portion Potato soup with bread	€ 4,50
1 pair of „Wiener“ sausages with bread	€ 4,80
1 pair of „Weißwurst“ (Bavarian veal sausage) with sweet mustard and bread	€ 6,50
1 pork escalope on a bread roll	€ 4,50
1 piece of cake	€ 2,50



Lunch – Package

Would you like to provide some food for your seminar guests on the way?

We recommend our lunch package with the following content:

- 1 bread roll topped with ham
- 1 bread roll topped with cheese
- 1 piece of cake or something similar
- 1 small sweet surprise
- 1 apple
- 1 mineral water 0,5 l

Price per Lunch package: € 6,50

Offers for other meal times:

Lunch- or dinner buffet at head chefs choice		€ 21,00
Pasta buffet with fresh salads depending on your choice	ab	€ 12,00
Plated Meal depending on your choice	ab	€ 9,50
Snack buffet	ab	€ 15,00

Dear customers, we are happy to give you also individual offers for your seminars, family parties or company anniversary, according to your personal preferences.

We are looking forward to receive your call or to welcome you at our house.

With kind regards

Your Hotel Sankt Georg Team in Bad Aibling