



List of products



1200 Vienna, Treustrasse 35-43

Phone: +43 1 9076075

Fax: +43 1 9076088

Mail: catering@tommihirsch.at

Web: www.tommihirsch.at



Wraps - Minimum Order Quantity is 20 Piece from each type.

- Wraps with ham, eggs and und black salsify (seasonal)
- Wraps with egg spread, salmon and salad
- Wraps with smoked tuna and green asparagus (seasonal)
- Wraps with chicken stripe, fresh cheese and green asparagus (seasonal)
- Wraps with Hoisin Sauce, green onion and Peking Duck
- Wraps with coriander- sprouts salad and Thai Chicken
- 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 tuna fish and salad
- Wraps with bresaola, rocket salad and parmesan cheese
- Wraps with tomato, cucumber, parsley, sheep milk cheese and olives

Mini Bagels - Minimum Order Quantity is 20 Piece from each type.

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

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





Tramezzini - Minimum Order Quantity is 20 Piece from each type.

Tramezzini with bresaola, rocket salad and parmesan cheese
Tramezzini with egg spread, rocket salad and parmesan cheese
Tramezzini with egg spread and ham
Tramezzini with egg spread and salami
Tramezzini with marinated salmon and green asparagus (seasonal)
Tramezzini with dried tomatoes and prosciutto
Tramezzini with mozzarella, tomatoes and pesto
Tramezzini with spicy peppers and eggs
Tramezzini with beef pastrami and sauce remoulade
Tramezzini with shrimps and avocado
Tramezzini with tuna spread and salad
Tramezzini with vitello tonnato of smoked turkey breast
Tramezzini with salmon and mustard dill sauce

Filled Mini Bagels - Minimum Order Quantity is 20 Piece from each type.

Bio pretzel breadstick with gouda cheese, butter and grapes
Bio pretzel breadstick with beef pastrami, paprika and butter
Bio multi-seed roll with egg spread and rocket salad
Bio poppy seed Vienna roll with horseradish -Gervais (cream cheese) and ham
Bio white crusty roll with butter, mountain cheese and apple
Brioche with horseradish -Gervais (cream cheese) and ham
Croissant with ham and egg
Chicken schnitzel rolls with salad
Kornspitz (Austrian grain roll) with Cottage Cheese, cress and cocktail tomatoes
Kornspitz (Austrian grain roll) with Black Forest Bacon and cucumber
Multi-seed roll with salami and egg
Pumpkin seed loaf with Camembert Cheese and cranberry
Pretzel breadstick with Liptauer (Viennese Spread from Sheep Cheese) and Emmental cheese
Pretzel breadstick with beef pastrami and rémoulade
Mini ciabatta rolls with mozzarella, tomatoes and Pesto
Olive loaf with Emmental cheese
Olive loaf with Taleggio cheese and wine grapes
Salty brioche with goose liver pâté and fig jam
Salty pretzel sticks with Beef Bresaola and parmesan cheese
Kaiser roll with Bavarian Meat Loaf and Bavarian Meat Loaf with cheese
Wachauer roll with meatballs, mustard and salad
Wachauer roll with smoked turkey breast and paprika

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





Canapé - Minimum Order Quantity is 20 Piece from each type.

Sandwich with ham and egg
Sandwich with brie, apple and cranberries on whole wheat baguettes
Sandwich with buffalo mozzarella and pesto on a baguette
Sandwich with trout fillet, creamy horseradish and trout caviar on a baguette
Sandwich with Carinthian bacon, Horseradish and Lettuce on whole wheat baguettes
Sandwich with Milano salami and veggie antipasti
Sandwich with turkey breast and cheddar on a baguette
Sandwich with Pepper-Crusted Pork Tenderloin

Canapé with ham
Canapé with mountain cheese
Canapé with brie
Canapé with cream cheese, cucumber and tomato
Canapé with cream cheese, smoked turkey breast and apple
Canapé with carrot- and celery spread
Canapé with trout caviar
Canapé with herb spread
Canapé with horseradish -Gervais (cream cheese) and smoked trout
Canapé with salmon und sauce of dill and mustard
Canapé with mortadella
Canapé with smoked trout
Canapé with beef ham
Canapé with roast beef
Canapé with salami and egg
Canapé with shrimp
Canapé with tuna spread
Canapé with game pâté and cranberries
Canapé with wild boar ham and horseradish

Slice of black bread with ham and horseradish
Slice of black bread with brie and cranberries
Slice of black bread with various kind of "Heuriger" spreads
Slice of black bread with egg spread and cress
Slice of black bread with egg spread and bacon
Slice of black bread with herbal spread and Chives
Slice of black bread with pumpkin spread
Slice of black bread with Liptauer (spicy cottage cheese spread)
Slice of black bread with lard and red onion

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at

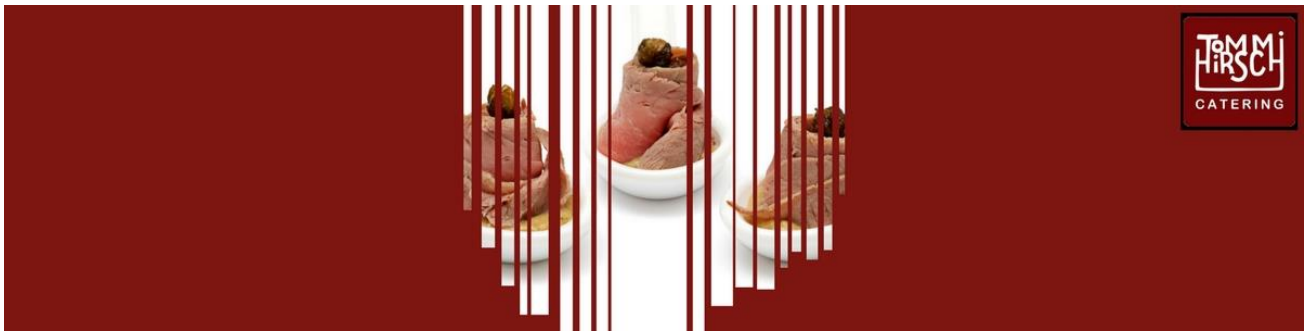


Fingerfood - Minimum Order Quantity is 20 Piece from each type.

Puff pastry pillows with mango and goose liver (seasonal)
Puff pastry roll with a filling of pumpkin seed, pine nuts and goat cheese (seasonal)
Pastry sticks with prosciutto and parmesan
Pastry sticks with Cheddar Cheese and sesame seeds
Puff pastry filled with mushrooms
Puff pastry filled with spinach, sheep milk cheese and pine nuts
Blini with trout caviar and chives
Blini with crayfish and orange
Blini with salmon and mustard dill sauce
Bresaola roll with cream cheese and horseradish filling
Dark crêpe rolls with salmon and mustard sauce
Minced meat balls on skewer
Cream cheese truffles with Sardinian tomatoes
Roasted chestnuts wrapped in pancetta (seasonal)
Sesame - crusted roasted tofu cubes on the skewer
Nibbles of veal with Shallot confit
Sautéed tuna fish with asparagus tip and caviar (seasonal)
Minitart with salmon and spinach
Minitart with white cheese, apple and red pepper
Minitart with shrimps and avocado
Minitart with tomato und mozzarella
Quiche Lorraine classical
Quiche with Roquefort cheese and pear (seasonal)
Quiche with Spinach
Chicken curry on skewer with yoghurt dip
Bacon-wrapped date on skewer (seasonal)
Skewer with prosciutto and fig (seasonal)
Skewer with grilled pepper stuffed with feta and pine nuts
Chestnut with crispy bacon on a skewer (seasonal)
Tomato and mozzarella skewer with pesto
Turkey schnitzel in pumpkin seed coat on a skewer
Skewer with shrimp and pineapple with spicy chili sauce
Skewer with plum covered in bacon and pork tenderloin
Mini tofu antipasti skewer
Cocktail sausage in puff pastry

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





Appetizer Spoon - Minimum Order Quantity is 20 Piece from each type.

- Appetizer Spoon with beef tartare and fried quail egg
- Appetizer Spoon with Camembert cheese und sun- dried tomatoes
- Appetizer Spoon with fig and prosciutto
- Appetizer Spoon with Foie Gras and sweet wine jelly (seasonal)
- Appetizer Spoon - grilled pepper staffed with Feta Cheese and green olives
- Appetizer Spoon with mushrooms sautéed in herbs (seasonal)
- Appetizer Spoon with salmon tartare and Thai marinated cucumber
- Appetizer Spoon with smoked salmon and green asparagus (seasonal)
- Appetizer Spoon with roast beef and remoulade sauce
- Appetizer Spoon with Roquefort and port wine fig
- Appetizer Spoon with roast beef tenderloin and Dijon mustard sauce
- Appetizer Spoon with shrimp, artichokes and vinaigrette
- Appetizer Spoon with Tete de Moin and strawberry (seasonal)
- Appetizer Spoon with tuna tartare and avocado
- Appetizer Spoon with antipasti and tofu
- Appetizer Spoon with Vacherin and fig mustard
- Appetizer Spoon with Vitello Tonnato
- Appetizer Spoon with gravad salmon and caviar

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





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)
Asparagus salad with prosciutto (seasonal)
Avocado and shrimp salad with herb vinaigrette
Beef salad with runner beans and pumpkin seed oil
Caesar salad with fried chicken strips
Cole Slaw (American salad with cabbage and carrot)
Couscous salad with roasted vegetables and parsley
Goat cheese with cherry tomato and pesto from pumpkin seed oil
Greek salad (seasonal)
Ham rolls filled with horseradish Gervais on a French salad
Humus
Italian calamari shrimp salad
Lentil salad with pears and hazelnuts
Lentil salad with smoked roast beef
Mango- Avocado Salsa with tuna fish coated in sesame
Oriental red beet with goat cheese and pomegranate dressing
Pink roasted tuna coated with sesame seeds on wakame
Pink roasted veal Tafelspitz (prime boiled meat) with salad and mustard sauce
Poached egg with smoked salmon and rocket salad
Potato - asparagus salad with carrots and honey - vinaigrette (seasonal)
Potato- lettuce salad with baked chicken strips
Prickled herring salad with apple and dill
Pumpkin and rocket salad with sheep milk 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 figs, Serrano Ham, caper and und Manchego cheese
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 dressing
Thai glass noodle salad with seafood
Thai seasoned beef strips with exotic salad
Tomato- mozzarella salad with pesto
Trout terrine with creamy horseradish and cherry tomatoes
Tuna salad with pepper, lentils and orange
Turkey vitello tonnato with capers
Vegetable sticks in glass with 2 dips
Vegetarian antipasti salad
Vegetarian pasta salad with coriander and mangetouts (seasonal)
Waldorf salad with smoked goose breast (seasonal)
Yogurt- chicken curry salad

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088

catering@tommihirsch.at





Soups - Minimum Order Quantity is 10 Piece from each type.

Asparagus cream soup with croutons (seasonal)
Austrian cabbage soup with Creme Fraiche and pastry
Chestnut cream soup with crispy bacon (seasonal)
Chicken - coconut soup
Clear beef consommé
Clear beef Soup with strips of pancake
Clear oxtail soup with sherry
Consommé with puff pastry cheese straws
Creamy soup with shrimp scampi
French Onion soup
Gazpacho Soup with crispy chorizo, served cold (seasonal)
Ginger carrot soup
Goulash soup with pastry
Ice cold marzipan- berries soup(seasonal)
Iced melon soup with ginger and Parma Ham on skewer (seasonal)
Parsnip cream soup with vegetable straw
Pepper cream soup with crab
Potato leek champignon cream soup
Pumpkin cream soup with crouton and pumpkin seeds (seasonal)
Tomato soup with quark - parmesan gnocchi
Truffled parmesan soup
Truffled potato soup with prosciutto-chips
Vegetarian bean soup
Yoghurt- cold cucumber soup (seasonal)

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





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!

Aubergine rolls filled with pine-kernels and sheep's milk cheese with tomato sauce
Austrian Boiled Beef (Tafelspitz) on a paprika flavoured pumpkin cabbage and chives sauce
Austrian Boiled Beef (Tafelspitz) with cream spinach and Hash Browns
Beef tenderloin tips with sugar peas pods, and Yakitori sauce
Beef tenderloin tips with WOK vegetables in Teriyaki sauce
Braised back of Iberian Pork with almond mashed potato
Braised lamb with ratatouille
Braised Mangalica pork with truffled mashed potatoes
Braised medallions of game with mini cottage cheese dumplings and rosehip chutney
Braised veal cheeks with potato gratin
Brazilian chicken with coconut milk and mango, served with Jasmin rice
Breast of chicken with dried tomatoes, giant capers, lemon and rosemary served with cheesy polenta and fried courgettes
Chicken breast strips with Yakitori sauce, sugar pea pods, baby corn, and Basmati Rice
Chicken breast with herbs on asparagus ragout
Chicken pieces with green asparagus and fragrant rice
Chicken pieces with pumpkin and polenta
Chicken Satay with peanut sauce and grilled vegetables
Chicken Yakitori skewers with Pak Choi
Chilli con carne
Creamy spinach with poached egg
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
Filet of deer with juniper sauce on saffron puree
Fried calamari with sauce tartare
Fried char fillet on peppers and leeks
Gnocchi in creamy mushroom sauce with parmesan
Gnocchi with goat cheese, radicchio and walnuts
Gnocchi with pesto and prawn
Gnocchi with ratatouille and Parmesan
Gnocchi with truffle salami and fennel Ratatouille
Goose liver on celery puree with port sauce
Hunter`s mushroom sauce with bread dumplings
Indian vegetable curry with rice and mint yogurt
Layered ham pasta with cheese
Lime and chilli beef with Shiitake mushrooms and zucchini rice
Meat balls from veal with truffled mashed potatoes
Meat balls with mashed potato and onion gravy
Mini chicken saltimbocca with mushroom polenta

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088

catering@tommihirsch.at





Mini dumplings with spinach and feta cheese
Mini fillet steak on a chard- and Jerusalem artichoke Gröstl
Mini Grammel Dumpings on Sauerkraut
Mini penne with mozzarella, tomato and pesto
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
Porcini mushroom ravioli with sage butter, preserved tomatoes and Grana
Pumpkin cabbage spiced with paprika, served with zander
Pumpkin gnocchi with sage butter, pine nuts and parmesan
Pumpkin ravioli with sage butter
Rack of lamb with couscous and peppermint yoghurt
Red Thai shrimps curry with Jasmin 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
Saddle of venison medallions with orange- chestnut- red cabbage and bread dumpling
Scampi on tomato concasse
St. Jacob Scallops on a skewer with Thai cucumber salad
St. James Scallops with mashed peas and crispy Chorizo
Swabian cheese "Spätzle" with fried onions
Szegediner with scampi and pike perch
Thai green vegetable curry with rice
Thai vegetable curry with chickpeas
Truffle celery ravioli with panna, rocket and Grana cheese
Veal goulash
Veal goulash with homemade dumplings
Vegetarian coconut curry with fragrant rice
Venison ragout with bread dumpling and cranberry jam
Viennese from pork medallion on potato - lettuce salad
Wok vegetables with tofu and nuts
Zander on Syrian root vegetables with horseradish mousse
Zander with paprika foam and pea puree
Zander with sautéed tomatoes, seasonal vegetables and wild rice
Zurich veal stew with home-made dumplings

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





Main courses with meat

Minimum Order Quantity is 10 Piece from each type.

Austrian Boiled Beef (Tafelspitz) with apple seed, creamed spinach and hash browned potatoes
Austrian Boiled Veal (Tafelspitz) with truffled bread-horseradish and bouillon vegetables
Beef fillet tips Stroganoff with herbal rice
Beef sirloin tips in cognac mushroom cream with potato croquettes and bacon wrapped green beans
Braised Barolo-roast beef with rosemary potatoes and seasonal grilled vegetables
Braised chicken with olives, grilled vegetables and pan-fried potatoes
Braised deer medallions with potato croquettes and rose hip chutney
Braised Mangalica cheek with truffled potato puree
Calf goulash with home - made dumplings
Chicken breast filled with spinach and feta cheese, with rice and vegetables
Chicken breast with a tomato crust on a bed of leaf spinach with roast potatoes
Chicken Pot-au-feu in white wine with bacon, mushrooms and green onions, served with Baguette
Chicken with peanut and chili, served with fried noodle and soy sauce
Christmas turkey stuffed with pine nuts and prunes with mashed sweet potatoes (seasonal)
Coq au vin with Baguette
Deep fried chicken with potato and lamb lettuce salad
Deep fried turkey breast coated in pumpkin seeds with potato and lettuce salad
Freshly roasted rack of lamb with couscous, feta cheese, sundried tomato and mint leaves
Fricassee of turkey with basil, dried tomatoes and potato strudel
Goose breast in orange sauce with red cabbage and bread dumplings
Green Thai chicken curry with rice
Guinea fowl with potato- Crème 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
Layered ham-pasta au Gratin
Meat balls from veal with mashed potatoes and gravy
Mediterranean stuffed beef fillet with rosemary potatoes
Moussaka
Organic meat balls with onion-baked potatoes, seasonal vegetables and tomato sauce
Organic paprika chicken with spelled dumplings
Original Wiener Schnitzler from veal with potato -lettuce salad
Pink baked veal tenderloin on mushy peas with shallots -port sauce and Mirepoix
Pork pieces in creamy sauce with potato dumplings
Pork tenderloin with mushrooms and roasted cabbage, with parsley potatoes
Pork tenderloin wrapped in bacon with parsley potatoes and vegetables
Rack of lamb in whiskey sauce with ratatouille and roasted onion potato

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at

Red Thai beef curry with Jasmin rice (spicy)
Roast beef a la Esterhazy with onion rings and rosemary potato
Roasted beef lungs with fresh Wok vegetables
Roasted venison with chestnuts -red cabbage and walnut-dumplings
Rolled Florentine roast veal with almond broccoli and fried polenta
Sate-skewer with peanuts sauce and exotic cucumber salad
Sucking-pig filled with bread dumpling, served with potato- cabbage salad (50 portions)
Turkey medallion in mango- curry sauce served with raisin rice
Veal escalope in Marsala sauce with creamy truffled polenta
Venison curry with okra and rice
Venison medallions served with red cabbage and caramelised sweet chestnuts and home- made dumplings
Venison tenderloin with Italian herbs, rosemary potatoes and green beans
Venison with Gravy, sunchoke gratin and brussels sprouts
White asparagus tip with mini steaks, hollandaise sauce and parsley potatoes (seasonal)
Wiener Schnitzer from chicken breast with potato -lettuce salad

Vegetarian main courses

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
Creole vegetable curry with flatbread
Curcuma Gnocchi with oven baked potatoes and sage
Egg rolls with soy sauce
Eggplant involtini with sheep milk cheese and pine nuts filling and chervil puree
Falafel with tahini and salad
Gnocchi with pumpkin pesto and Parmesan
Gnocchi with Ratatouille
Hunter`s mushroom sauce with bread dumplings
Mini dumplings with spinach and feta cheese
Mushroom sauce with bread dumpling
Organic Hokkaido pumpkin goulash
Organic pumpkin and feta cheese lasagne
Organic quinoa rissoles with orange curry sauce and rice (vegan)
Penne with creamy tomato sauce, and black olives
Potato gratin with leek and porcini mushrooms
Potato noodle with fine ratatouille
Potato strudel with autumnal mushroom sauce
Risotto with radicchio, nuts and dolcelatte
Salsify potato casserole
Spinach and ricotta cannelloni au gratin with mushroom sauce, topped with cheese
Strudel filled with goat cheese, spinach and pine nut, served with mint yoghurt
Truffled "Krautfleckerl" (squared cabbage and pasta)
Vegan vegetable curry with Jasmine rice
Vegetable lasagne with a cherry tomato and rocket salad, with Parmesan
Vegetable paella with smoked tofu

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





Main courses 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 black halibut with a sauce of white wine – and shrimps, vegetable garnish and wild rice

Grilled salmon trout with roast potatoes and Mediterranean vegetables

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

Monkfish with tomato olives salsa and parsley potato

Pike perch wrapped in bacon with pepper pumpkin vegetable and boiled potatoes

Poached codfish on saffron – bean puree and cherry tomato, served with Jasmine rice

Poached fillet of salmon with potato puree

Potato goulash with grilled king prawns

Pumpkin seed schnitzel from Sheatfish with potato and mayonnaise salad

Red Thai-shrimps curry with Jasmine rice

Roasted fillet of arctic char with peppers and leeks

Salmon cannelloni au gratin with a cream and leek sauce

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

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

Salmon trout with spinach and saffron purée

Scottish salmon in wild garlic sauce with rice

Seafood Paella

Sheatfish in paprika sauce with salty potato and sauerkraut

Swedish potato casserole with anchovies

Zander with herb butter, vegetables and parsley potatoes

Zander with pumpkin-cabbage and boiled potatoes

Zander with sautéed tomatoes, seasonal vegetables and wild rice

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088

catering@tommihirsch.at





Dessert served in glass

Minimum Order Quantity is 10 Piece from each type.

Baileys Mousse
Black Forrest cake (gluten-, lactose-free)
Chestnut mousse with port wine poached Williams Pear and chocolate biscuit (seasonal)
Chestnut tiramisu (seasonal)
Chocolate mousse with strawberry jelly
Chocolate-banana dessert
Choco-Soufflé with liquid centre (served warm in chafing dish)
Coconut panna cotta with mango jelly
Creme Brulèe with candied ginger
Curd souffle with wild berries sauce
Dark chocolate mousse on mango-chili-salad
Fig with honey drops and nuts
Fresh Fruit and mint
Hokkaido pumpkin mousse on a Waldviertler poppy seed cake (seasonal)
Lime-yogurt mousse with fresh berries
Mango mousse with Choco-crisps
Maracuja trifle
Mojito mousse with fresh mint leaves
Oreo-Dessert in Glass
Raspberry and goat quark mousse with lemon zest
Raspberry mousse with fresh red berries
Rhubarb tiramisu (seasonal)
Sachercake in Glass
Semolina pudding with stewed apricots
Speculoos tiramisu with orange jelly (seasonal)
Strawberries with yoghurt and vanilla
Strawberry Tiramisu
Tiramisu
Tonka bean mousse
White Chocolate Mousse with gingerbread and mango
Yoghurt and blueberry creme on poppy-seed cake (gluten free and lactose-free)

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





Petits Fours – Minimum Order Quantity is 20 Piece from each type.

- Cake Pops
- Cake with Parisian cream
- Coconut cake
- Esterházy cake
- Hazelnut cake
- Mixed flavour macarons
- Raspberry- vanilla cake
- Rum-flavoured pastry with pink icing
- Sacher cake
- Slice of Baumkuchen
- Strawberry covered in chocolate
- Viennese Petits Fours with mixed flavours



Sweet Fingerfood – Minimum Order Quantity is 20 Piece from each type.

- Brownies
- Cake Pops
- Cream puff
- Croissant
- Cupcakes
- Danish pastry assorted
- Fruit skewer covered in chocolate
- Fruit skewer
- Jelly donut (seasonal)
- Marble ring cake
- Mini croissants filled with sweet stuffing
- Mini ring cake
- Muffins
- Old Viennese cream croissant filled with apricot jam
- Tea cookies

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at





Desserts - Minimum Order Quantity is 10 Piece from each type.

Apple Pie with vanilla flavoured whipped cream
Apple strudel
Apple tart
Bounty cake
Cheesecake with strawberry puree
Chocolate fountain
Choco soufflé with Tonka beans parfait and berry jelly
Chocolate pecan pie
Coconut balls
Coconut milk- and rice pudding
Cupcakes
Curd cheese strudel with vanilla sauce
Donauwelle (chocolate-covered cake with vanilla pudding and sour cherries)
Gingerbread 'Mohr im Hemd' ring cake with chocolate-sauce and whipped cream
Hazelnut flavoured finger-shaped potato dumplings with apple puree
Heart shaped semolina flummery with rose blooms
Kaiserschmarrn with stewed plums
Lemon and curd tart
'Mohr im Hemd' ring cake with chocolate-sauce and whipped cream
Plum cake with lime and ginger crumbles
Plum cake strudel with vanilla and Vanilla-cinnamon crème
Poppy flavoured finger-shaped potato dumplings with strawberry cream
Roasted apple - hazelnut sheet cake
Semolina pudding with stewed apricots
Strudel Selection a la Viennese
Sweet cottage cheese dumpling with stewed apricots
Viennese mixed gingerbread (seasonal)

1200 Vienna, Treustrasse 35-43, P. +43 1 9076075, F +43 1 9076088
catering@tommihirsch.at

