



BUFFETS



Five different buffet categories to choose from

Choose from five different buffet categories for your event, which we have compiled for you on the following pages. All buffet options consist of starters, main courses and desserts.

If you wish, you can add or swap other components for an additional charge. The calculation basis for the buffets is the registered number of guests. Our buffets are only valid in conjunction with a pre-ordered selection of drinks.

Please mark your selection

BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Butter ^G

APPETIZERS

Cold Roast Beef

Pink Roast Beef · Rocket · Aioli ^G · Fresh Horseradish

Cologne Tapas

Flönz ^{AJJ} · Small Meatballs ^J · Small Schnitzel ^{GCA} · Gouda Cheese Cubes ^G

Meadow Herb Salad

Goat's Cream Cheese ^G · Blackberries · Rocket · Balsamic-Honey Dressing ^{L1}

Falafel

Chickpea Balls ^{IJ} · Couscous Salad ^A · Mango-Mint Dip

MAIN COURSES

Chicken Curry

Club Meat · Yellow Curry Paste ^{JH} · Lemongrass · Coconut Milk
Coriander · Ginger · Eggplant · Sesame-Carrots ^K · Rice

Rustico Triangolo ^A

Pasta · Portobello Mushrooms & Champignons · Herbal Cream Sauce

DESSERTS

Vanilla Yoghurt Cream

Mango · Pumpkin Seed Crunch

Mousse au Chocolat ^{GC}

Caramel Sauce ^G · Berries

BUFFET BASIC per person · 39,50 Euro



BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Butter ^G

APPETIZERS

Antipasti

Grilled vegetables marinated in olive oil and thyme:

Eggplant · Zucchini · Bell Pepper · Orange-Carrot · Champignon

Poultry Trio

Turkey Medaillon ^{IJ} · Poultry Meatball ^{IJ} · Chicken Skewer ^F · Chili Dip · Curry Dip ^{IJH}

Fish Potpourri

Smoked Mackerel ^{DIJ} & Wild Cranberry Foam ^G · Prawns ^B & Lime Aioli ^G

Graved Salmon ^D & Mustard-Honey-Dill Sauce ^J

SALAD

Leaf Salad Mix

Exquisite Leaf Salads

Carrots

Pineapple · Raisins · Orange Juice · Honey · Apple Cider Vinegar & Rapeseed Oil Marinade

Cucumbers

Sour Cream ^G · Lemon Juice · Dill

Tomatoes

Red Onions · Basil · Vinegar & Rapeseed Oil Marinade ^J

Paprika

Coloured Peppers · Red Onions · Oregano · Vinegar & Rapeseed Oil Marinade ^J

Salad Additions

Pumpkin Seeds · Sunflower Seeds · Wheat Bread Croûton ^{AG}

Dressing

Italian Dressing ^J · Honey-Balsamic Dressing ^{1G}

Please mark your selection

MAIN COURSES

Corn Chicken

Roasted Breast Meat · Bread Baking Spices Rub¹ · Grilled Vegetables
Tomato-Sour Cream Sauce · Couscous^A

Zander^D

Roasted Fillet · Rosemary Potatoes · Leaf Spinach^{G^H} · Saffron Sauce^{L^G}

Vegetable Curry

Eggplant · Red Onions · Pumpkin · Green Apple · Bell Pepper · Tomato · Broccoli
Yellow Curry Mix^{1^{J^H}} · Coconut Milk · Roasted Onions · Cress · Rice

DESSERTS

Tiramisu^{A^{C^G}}

Fruit Salad with Mint

Melon · Pineapple · Apple · Kiwi · Grapes

BUFFET KLASSIK per person · 44,50 Euro



BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Butter ^G

APPETIZERS

Caesar Salad

Romaine Lettuce · Dijon Mustard Dressing · Roasted Chicken Breast ^{IJ}
Boiled Egg ^C · Bacon ^{IJ} · Parmesan Cheese ^G · Garlic Croûton ^{AG}

Antipasti

Grilled vegetables marinated in olive oil and thyme:
Eggplant · Zucchini · Bell Pepper · Orange-Carrot · Champignon

Mozzarella & Co.

Cow's Milk Mozzarella ^G · Vine Tomatoes · Pesto ^{GH} · Balsamic Reduction ¹

SALAD

Leaf Salad Mix

Exquisite Leaf Salads

Carrots

Pineapple · Raisins · Orange Juice · Honey · Apple Cider Vinegar & Rapeseed Oil Marinade

Cucumbers

Sour Cream ^G · Lemon Juice · Dill

Tomatoes

Red Onions · Basil · Vinegar & Rapeseed Oil Marinade ^J

Paprika

Coloured Peppers · Red Onions · Oregano · Vinegar & Rapeseed Oil Marinade ^J

Salad Additions

Pumpkin Seeds · Sunflower Seeds · Wheat Bread Croûton ^{AG}

Dressing

Italian Dressing ^J · Honey-Balsamic Dressing ^{1G}

Please mark your selection

MAIN COURSES

Beef

Tender Braised Meat · Root Vegetables^l · Barolo Red Wine Sauce^l
Potato Gratin^{ACG} · Ratatouille

Corn Chicken

Roasted Breast Meat · Bread Baking Spices Rub^l · Grilled Vegetables
Tomato-Sour Cream Sauce · Couscous^A

Rustico Ravioli^A

with fine ragoût from grilled eggplant · Tomato · Onion
Rosemary Cream · Cress

DESSERTS

Mousse au Chocolat^{GC}

Caramel Sauce^C · Berries

Bienenstich

Biscuit Cake^{AC} · Caramelized Almonds

Fruit Salad with Mint

Melon · Pineapple · Apple · Kiwi · Grapes

BUFFET PREMIUM per person · 52,00 Euro



BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Butter ^G

APPETIZERS

Antipasti

Grilled vegetables marinated in olive oil and thyme:
Eggplant · Zucchini · Bell Pepper · Orange-Carrot · Champignon

Vitello Tonnato

Cold Roast Veal ^{IJ} · Tuna Cream ^D · Fried Capers · Caper Apples · Cress

Meadow Herb Salad

Goat's Cream Cheese ^G · Blackberries · Rocket · Balsamic-Honey Dressing ^{L1}

Fish Potpourri

Smoked Mackerel ^{D1J} & Wild Cranberry Foam ^G · Prawns ^B & Lime Aioli ^G
Graved Salmon ^D & Mustard-Honey-Dill Sauce ^J

SALAD

Leaf Salad Mix

Exquisite Leaf Salads

Carrots

Pineapple · Raisins · Orange Juice · Honey · Apple Cider Vinegar & Rapeseed Oil Marinade

Cucumbers

Sour Cream ^G · Lemon Juice · Dill

Tomatoes

Red Onions · Basil · Vinegar & Rapeseed Oil Marinade ^J

Paprika

Coloured Peppers · Red Onions · Oregano · Vinegar & Rapeseed Oil Marinade ^J

Salad Additions

Pumpkin Seeds · Sunflower Seeds · Wheat Bread Croûton ^{AG}

Dressing

Italian Dressing ^J · Honey-Balsamic Dressing ^{1G}

Please mark your selection

HAUPTSPEISEN

Roastbeef

Angus Beef · Pepper-Honey-Mustard Rub ^J · Potato Noodles ^{ACG}
Grilled Vegetables · Onion Mustard Cream Sauce ^{JIG}

Zander ^D

Roasted Fillet · Rosemary Potatoes · Leaf Spinach ^{GH} · Saffron Sauce ^{LG}

Rustico Ravioli ^A

with fine ragoût from grilled eggplant · Tomato · Onion
Rosemary Cream · Cress

DESSERTS

Tiramisu ^{ACG}

No-bake Cheese Cake ^{AGC}

Raspberries

Caramel Trifle ^{ACG}

BUFFET GALA per person · 65,00 Euro



BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Butter ^G

APPETIZERS

Poultry Trio

Turkey Medaillon ^{IJ} · Poultry Meatball ^{IJ} · Chicken Skewer ^F · Chili Dip · Curry Dip ^{IJH}

Cold Roast Beef

Pink Roast Beef · Rocket · Aioli ^G · Fresh Horseradish

Mozzarella & Co.

Cow's Milk Mozzarella ^G · Vine Tomatoes · Pesto ^{GH} · Balsamic Reduction ¹

Falafel

Chickpea Balls ^{IJ} · Couscous Salad ^A · Mango-Mint Dip

Fish Potpourri

Smoked Mackerel ^{DIJ} & Wild Cranberry Foam ^G · Prawns ^B & Lime Aioli ^G
Graved Salmon ^D & Mustard-Honey-Dill Sauce ^J

SALAD

Leaf Salad Mix

Exquisite Leaf Salads

Carrots

Pineapple · Raisins · Orange Juice · Honey · Apple Cider Vinegar & Rapeseed Oil Marinade

Cucumbers

Sour Cream ^G · Lemon Juice · Dill

Tomatoes

Red Onions · Basil · Vinegar & Rapeseed Oil Marinade ^J

Paprika

Coloured Peppers · Red Onions · Oregano · Vinegar & Rapeseed Oil Marinade ^J

Salad Additions

Pumpkin Seeds · Sunflower Seeds · Wheat Bread Croûton ^{AG}

Dressing

Italian Dressing ^J · Honey-Balsamic Dressing ^{1G}

Please mark your selection

MAIN COURSES

Saddle of Veal

Pink Roast · Gin-Rosemary-Pepper Rub ^{LJJ} · Potato Gratin
Truffle-Demi Glace ^{IJJL} · Grilled Vegetables

Salmon ^D

Roasted Fillet · Rosemary Potatoes · Grilled Vegetables
Dill-White Wine Sauce ^{LJG}

Rustico Ravioli ^A

with fine ragoût from grilled eggplant · Tomato · Onion
Rosemary Cream · Cress

DESSERTS

Mousse au Chocolat ^{GC}

Caramel Sauce ^G · Berries

Tiramisu ^{ACG}

Vanilla Yoghurt Cream

Mango · Pumpkin Seed Crunch

Cheese Potpourri ^{GCH}

Hard Cheese ^G · Soft Cheese ^G · Blue Cheese ^G · Grapes
Kalamata Olives ² · Pumpkin Seeds · Salt Crackers ^{AC} · Grissini ^{AC}
Pretzel ^A · Fig Mustard ^J

BUFFET ROYAL per person · 74,00 Euro



BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Tomato-Herb-Compote ^I · Chickpea Dip

APPETIZER

Bruschetta

Toasted Baguette Slices ^A · Pea Hummus · Coriander

Antipasti

Grilled vegetables marinated in olive oil and thyme:
Eggplant · Zucchini · Bell Pepper · Orange-Carrot · Champignon

Mozzarella & Co.

Cow's Milk Mozzarella ^G · Vine Tomatoes · Pesto ^{G^H} · Balsamic Reduction ¹

Falafel

Chickpea Balls ^{I^J} · Couscous Salad ^A · Mango-Mint Dip

SALAD

Leaf Salad Mix

Exquisite Leaf Salads

Carrots

Pineapple · Raisins · Orange Juice · Honey · Apple Cider Vinegar & Rapeseed Oil Marinade

Tomatoes

Red Onions · Basil · Vinegar & Rapeseed Oil Marinade ^J

Paprika

Coloured Peppers · Red Onions · Oregano · Vinegar & Rapeseed Oil Marinade ^J

Wheat & Wholefood Salad

Salad Additions

Pumpkin Seeds · Sunflower Seeds · Wheat Bread Croûton ^{A^G}

Dressing

Herbal Vinaigrette ^J · Honey-Balsamic Dressing ^{1^G}

Please mark your selection

HAUPTSPEISEN

Vegetable Curry

Eggplant · Red Onion · Pumpkin · Green Apple · Bell Pepper · Tomato · Broccoli
Yellow Curry Mix ^{1JH} · Coconut Milk · Roasted Onions · Cress · Rice

Bami Goreng

Egg Noodles ^A · Red Onions · Garlic · Ginger · Snow Peas
Celery ¹ · China Cabbage · Sesame Oil ^K · Ketjap Manis ^F · Soy Sauce ^F
Fried Onions · Fried Egg ^{CG}

Chili sin Carne

Beyond Meat · Tomato · Red Onions · Celery ¹ · Kidney Beans
Rosemary Potatoes

Pasta ^A

Rustico Cappelletti Spinaci · Cherry Tomatoes
King Oyster Mushrooms · Leek

DESSERTS

Fruit Salad with Mint

Melon · Pineapple · Apple · Kiwi · Grapes

Coconut Rice Pudding

Cherry Compote

No-bake Cheese Cake

Raspberries

Blueberry Lime Cake ^{AF}

BUFFET VEGGIE & VEGAN per person · 49,50 Euro



Buffet Components

On the following pages you will find further buffet components that you can book in addition to your chosen buffet or swap if you wish.

In the event of an exchange, only 50% of the indicated surcharge applies. We will be happy to assist you with your buffet selection.

Surcharge per person · Selection

SOUP

Chicken Broth

Chicken · Onions · Vegetable Broth ^{1JH}

€ 3,20



Carrot Ginger Soup

Carrots · Onions · Vegetable Broth ^{1JH} · Ginger · Crème Fraîche

€ 3,20



Rhineland Potato Leek Soup

Strained Potatoes · Leek · Carrots · Celery ^J · Onions · Vegetable Broth ^{1JH}

€ 3,20



Crème of Salsify

Salsify · Root Celery · Onions · Bread Baking Spiced Rub
Vegetable Broth ^{1JH} · Wholewheat Croûton ^A

€ 3,20



Pumpkin Coconut Curry Soup

Hokkaido Pumpkin · Carrots · Yellow Curry ^{1JH} · Coconut Milk
Vegetable Broth ^{1JH}

€ 3,20



Goulash Soup

Beef · Potatoes · Onions · Red Pepper · Sweet Paprika
Garlic · Caraway · Marjoram · Lovage · Lemon · Vegetable Broth ^{1JH}

€ 6,10



Buffet Components

Surcharge per person · Selection

STEW

Pea-Stew

Peas · Vegetable Broth ^{IJH} · Smoked Bacon ^{IJ} · Onions
Bay Leaf · Lovage

€ 5,40



Green Beans Stew

Princess Beans · Potatoes · Onions · Celery ^I · Carrots · Bacon ^{IJ}
Pork Kasseler ^{IJ} · Dill · Lovage · Vegetable Broth ^{IJH}

€ 5,40



Lentil Stew

Brow Lentils · Root Vegetables ^I · Lovage · Pork Kasseler ^{IJ} · Vegetable Broth ^{IJH}
Onions · Balsamic Vinegar ^{L1}

€ 5,40



Hokkaido Pumpkin Stew

Hokkaido Pumpkin · Red Onions · Red Pepper · Yellow Curry ^{IJH}
Garlic · Tomato · Coriander · Coconut Milk · Lemongrass
Vegetable Broth ^{IJH}

€ 5,40



Rhinland Potato & Mettwurst Stew

Potatoes · Carrots · Leek · Celery ^I · Vegetable Broth ^{IJH}
Parsley · Mettwurst ^{3IJ}

€ 6,10



APPETIZERS

Cologne Tapas

FlöNZ ^{AIJ} · Small Meatballs ^J · Small ^{GCA} · Gouda Cheese Cubes ^G

€ 2,30



Mozzarella & Co.

Cow's Milk Mozzarella ^G · Vine Tomatoes · Pesto ^{GH} · Balsamic Reduktion ¹

€ 2,30



Falafel

Chickpea Balls ^{IJ} · Couscous Salad ^A · Mango-Mint Dip

€ 2,30



Vitello Tonnato

Cold Roast Veal ^{IJ} · Tuna Cream ^D · Fried Capers
Caper Apples · Cress

€ 2,90



Buffet Components

Surcharge per person · Selection

Antipasti

Grilled vegetables marinated in olive oil and thyme:
Eggplant · Zucchini · Bell Pepper · Orange-Carrots · Champignon € 2,70

Caesar Salad

Romaine Salad · Dijon Mustard Dressing · Roasted Chicken Breast ^{IJ}
Boiled Egg ^C · Bacon ^{IJ} · Parmesan Cheese ^G · Garlic Croûton ^{AG} € 3,20

Meadow Herb Salad

Goat's Cream Cheese ^G · Blackberries · Rocket · Balsamic Honey Dressing ^{L1} € 3,20

Poultry Trio

Turkey Medaillon ^{IJ} · Poultry Meatball ^{IJ} · Chicken Skewer ^F
Chili Dip · Curry Dip ^{IJH} € 3,20

Cold Roast Beef

Pink Beef · Rocket · Aioli ^G · Fresh Horseradish € 3,20

Graved Salmon ^D

Potato Grater ^C · Crème Fraîche ^G · Trout Caviar ^D € 3,20

Smoked Trout ^D

Smoked Mackerel ^D · Graved Salmon ^D · Poached Salmon
Horseradish · Mustard-Honey-Dill Sauce ^J € 3,20

Fish Potpourri

Smoked Mackerel ^{D1J} & Wild Cranberry Foam ^G · Prawns ^B & Lime Aioli ^G
Graved Salmon ^D & Mustard-Honey-Dill Sauce ^J € 3,20

MAIN COURSES PASTA

Penne all'arrabiata

Rigatoni ^{ACG} · Garlic · Onions · Chili · Tomato · Parmesan Cheese ^G € 3,40

Aglione e olio e Pepperoncino

Rigatoni ^{ACG} · Garlic · Onions · Chili · Olive Tapenade · Parmesan Cheese ^G € 3,40

Rustico Triangolo ^A

Pasta · Portobello Mushrooms & Champignons · Herbal Cream € 3,80

Rustico Ravioli ^A

Fine ragoût from grilled Eggplant · Tomato · Onions
Rosemary Cream · Cress € 3,80

Buffet Components

Surcharge per person · Selection

MAIN COURSES PORK

Pork Roast

Neck of pork with Caraway-Garlic-Marjoram-Mustard Rub^J
Potato Gratin^G · Beans with Bacon & Onions · Caraway Jus^{1 J1}

€ 6,10



Honey Pork Roast

Belly with Rind on Honey-Coke-Chili-Ginger-Thyme Rub⁹
Potato Noodles^A · Bacon Cream Savoy Cabbage · Caraway Jus^{1 J1}

€ 6,10



Pork Fillet

In Mustard-Pepper Rub & Bacon Coat^{J11} · Rosemary Potatoes
Salsify · Balsamic Jus

€ 6,10



Pork Fillet

Im Dijon-Mustard-Panko Flour-Herb Coating^{J1A} · Potato Noodles^{AC}
Beans with Bacon & Onions^{J1} · Balsamic Jus^{1 J1}

€ 6,10



MAIN COURSES BEEF

Beef Shank

Angus Beef · Pepper-Honey-Mustard Rub^J · Potato Gratin^{ACG}
Cauliflower · Jus

€ 6,30



Beef

Tender braised meat · Root Vegetables^I & Barolo Red Wine Sauce^L
Potato Gratin^{ACG} · Ratatouille

€ 6,30



Roast Beef

Angus Saddle of Beef · Pepper-Honey-Mustard Rub^J · Potato Noodles^{ACG}
Grilled Vegetables · Onion Mustard Cream Sauce^{J1G}

€ 6,70



Rhineland Sour Roast

Beef · Ginger Bread Sauce^{AJ1H} · Raisins
Potato Dumpling^C · Red Cabbage

€ 6,70



Düsseldorf Mustard Roast

Rump Steak · Mustard Crust^{JA} · Malt Beer Sauce^{AJ1H}
Rosemary Potatoes · Grilled Vegetables

€ 6,70



Buffet Components

Surcharge per person · Selection

MAIN COURSES VEAL

Veal in Cream Sauce^G

Onions · Champignon · Butter Spaetzle^{ACG} · Green Asparagus^G

€ 6,70



Saddle of Veal

Pink Veal · Gin-Rosemary-Pepper Rub^{LJJ} · Potato Gratin

Truffle-Demi Glace^{IJJL} · Grilled Vegetables

€ 6,70



MAIN COURSES POULTRY

Chicken Curry

Club Meat · Yellow Curry Paste^{JIH} · Lemongrass · Coconut Milk

Coriander · Ginger · Fried Eggplant · Sesame-Carrots^K · Rice

€ 5,10



Turkey Roast

Turkey Breast · Mustard Seed-Tarragon Rub^J · Butter Spaetzle^{ACGH}

Grilled Vegetables

€ 5,80



Corn Chicken

Roasted Chicken Breast · Bread Baking Spices Rub^I · Grilled Vegetables

Tomato-Sour Cream Sauce · Couscous^A

€ 6,50



Goose Breast^{Jl}

Braised in the oven · Wild Cranberry · Potato Dumpling^C · Red Cabbage

€ 6,90



MAIN COURSES LAMB

Lamb Roast

Lamb Leg with Lime-Mint Rub^L · Potato Gratin · Grilled Vegetables · Jus

€ 6,70



Lamb „Navarin“

Braised Shoulder Meat · Champignon · Herbs de Provence

Root Vegetables^I · Shallot-Lavender Jus^{IJJL} · Rosemary Potatoes

€ 6,70



Buffet Components

Surcharge per person · Selection

MAIN COURSES VENISON

Venison Ragoût

Shoulder Meat marinated in Red Wine · Chanterelles · Bacon ^{J1} · Pearl Onions
Red Cabbage ^L · Potato Dumpling ^{CH}

€ 6,70



Venison Roast

Club Meat · Juniper-Rosemary-Orange Rub ^L · Rosemary Potatoes
Shallot-Lavender Jus ^{JJL}

€ 6,70



MAIN COURSES FISH

Salmon ^D

Roasted Fillet · Rosemary Potatoes · Grilled Vegetables
Dill-White Wine Sauce ^{LJG}

€ 7,30



Zander ^D

Roasted Fillet · Rosemary Potatoes · Leaf Spinach ^{GH}
Saffron Sauce ^{LG}

€ 7,30



Sea Bass ^D

Grilled Fillet · Parsley Potatoes ^G · Sauce Béarnaise ^{CG} · Grilled Vegetables

€ 7,50



Cod ^D

Bacon & Onion Dip ^{IJG} · Fried Potatoes · Grilled Vegetables

€ 7,50



MAIN COURSES VEGETARIAN & VEGAN

Vegetable Curry

Eggplant · Red Onions · Pumpkin · Green Apple · Bell Pepper · Tomato
Broccoli · Yellow Curry Mix ^{IJH} · Coconut Milk · Rosted Onions · Cress · Rice

€ 5,10



Nasi Goreng

Rice · Red Onions · Garlic · Ginger · Peas · Celery ^I
Sesame Oil ^K · Ketjap Manis ^F · Soy Sauce ^F · Roasted Onions · Fried Egg ^{CG}

€ 5,10



Bami Goreng

Egg Noodles · Red Onions · Garlic · Ginger · Chinese Cabbage
Celery ^I · Sesame Oil ^K · Ketjap Manis ^F · Soy Sauce ^F · Fried Egg ^{CG}

€ 5,10



Big Crispy Spring Roll (per piece)

Chinese Cabbage · Snow Peas · Carrots · Glass Noodles · Mushrooms
Soy Sauce ^F · Sweet Chili Sauce


€ 5,10



Buffet Components

Surcharge per person · Selection

DESSERTS

Apple Strudel ^{ACGL}	€ 3,00	<input type="radio"/>
Chocolate Cake Slice ^{ACG}	€ 3,00	<input type="radio"/>
Tiramisu ^{ACG}	€ 3,20	<input type="radio"/>
No-bake Cheese Cake ^{AGC} Raspberries	€ 3,20	<input type="radio"/>
Strawberry Cake Slice ^{ACGH}	€ 3,20	<input type="radio"/>
Raspberry Cake Slice ^{ACG}	€ 3,20	<input type="radio"/>
Tarte Tatin ^{ACG}	€ 3,40	<input type="radio"/>
Black Forest Cherry Cake ^{ACGL} in a glass	€ 4,20	<input type="radio"/>
Coconut Rice Pudding 	€ 4,20	<input type="radio"/>
Cherry Compote	€ 4,20	<input type="radio"/>
Fruit Salad with Mint 	€ 4,20	<input type="radio"/>
Melon · Pineapple · Apple · Kiwi · Grapes	€ 4,20	<input type="radio"/>
Mousse au Chocolat ^{GC} Caramel Sauce ^C · Berries	€ 4,20	<input type="radio"/>
Baked Alaska Chocolate Ice Cream ^{CG} · Strawberry Ice Cream ^{CGH} Vanilla Ice Cream ^{CG1} · Beaten Egg Whites ^C · Berry Compote ^{HL}	€ 4,20	<input type="radio"/>
Vanilla Yoghurt Cream 	€ 4,50	<input type="radio"/>
Mango · Pumpkin Seed Crunch	€ 4,50	<input type="radio"/>
Blueberry Lime Cake Slice ^{AF} 	€ 4,50	<input type="radio"/>
Crème Brûlée ^{GC}	€ 4,50	<input type="radio"/>

CHEESE (GOAT/SHEEP/COW)

Cheese Cubes Emmentaler Cheese ^G · Gouda Cheese ^G · Grapes · Pretzel ^{AC}	€ 3,50	<input type="radio"/>
Cheese Variation (Dessert) Hard Cheese ^G · Soft Cheese ^G · Blue Cheese ^G · Grapes Roasted Pumpkin Seeds · Salt Cracker ^{AC} · Fig Mustard ^J	€ 5,30	<input type="radio"/>
Cheese Potpourri ^{GCH} Hard Cheese ^G · Soft Cheese ^G · Blue Cheese ^G · Grapes Kalamata Olives ² · Pumpkin Seeds · Salt Cracker ^{AC} · Grissini ^{AC} Pretzel ^A · Fig Mustard ^J	€ 6,30	<input type="radio"/>

ALLERGENS

- A Gluten
- B Shellfishes
- C Eggs
- D Fish
- E Peanuts
- F Soy
- G Milk
- H Nuts / Pulse
- I Celery
- J Mustard
- K Sesame
- L Sulfur Dioxide / Sulfites
- M Lupine
- N Molluscs

ADDITIVES

- 1 Colouring
- 2 Preservatives
- 3 with Anti-Oxidiser
- 4 with Flavour Enhancers
- 5 Sulfur Dioxide / Sulfites
- 6 Blackened
- 7 Phosphate
- 8 Milk Protein
- 9 with Coffein
- 10 with Chinin
- 11 Sweetener
- 12 Phenylalanine (Aspartam)
- 13 waxed
- 14 Taurin



vegetarian



vegan



spicy



Marine Animals

Optional Extras

CHEF FOR THE BUFFET - RECOMMENDED

Depending on the buffet category and the number of guests, we recommend 1 - 2 additional chefs for buffet service

Price per chef for max. 5 hrs.

1 Buffet Chef incl. Travel Expense

€ 285,00



1 Buffet Chef / additional hour

€ 55,00



COTH NAPKIN (FABRIC)

Surcharge per person · Selection

Depending on the occasion we recommend cloth napkins in addition to our standard tableware (50 x 50 cm).
(instead of the included anthracite coloured cloth-like napkin)

€ 1,90



We are happy to help you with the buffet selection and advise you personally.

Buffets · Please fill out form

Name / Company: _____

Name Organizer: _____

Name Ship / Boat: _____

Date of Event: _____

Total number of guests: _____ thereof:

Children 0 – 4 years (free): _____

Children 5 – 12 years (50 %): _____

Service Provider/Artist (50 %): _____

Other notes: _____

Date/Stamp/Signature

**All prices quoted are final prices and include VAT.
Please fill out this form and send it back to us or give us a call.**