



CHRISTMAS BUFFET



Christmas atmosphere on board

Would you like to round off your Christmas party on board? Our Christmas buffets create a festive and cozy atmosphere that invites you to celebrate and enjoy. Admire the wintry landscape from the water while you enjoy delicious food and drinks.

The ship is comfortably furnished and decorated for Christmas. You can chat with your colleagues or friends, or simply enjoy the peaceful cruise. End the year in a special way and get in the mood for the festive season.

KD Deutsche Rheinschiffahrt GmbH

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BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Butter ^G

APPETIZERS

Smoked Fish

Smoked Mackerel with Pepper & Onion ^D^J · Poached Salmon ^D ·
Horseradish · Graved Salmon ^D · Mustard-Honey-Dill Sauce ^J

Bruschetta Hokkaido

Toasted Baguette Slices ^A · Pumpkin Ragout · Radish · Sprouts

Bruschetta Parma

Toasted Baguette Slices ^A · Pumpkin Purree · Parma Ham · Parmesan Cheese

Beet Root Carpaccio

Sliced Beet Root · Oil-Vinegar-Marinade · Sour Cream ^G · caramelized Walnuts ^H

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 ^A^G

Dressing

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

Please mark your selection

MAIN COURSES

Winter Roast

Beef Roast · braised with christmas spices · Bread Dumplings ^{CG} · Red Cabbage

Cod ^D

Nut-Olive-Crust · Stewed Tomatoes · Rosemary Potatoes

Pasta

Rustico Cappelletti Spinaci · Chanterelles · Leek · Onions · Cherry Tomatoes

DESSERTS

Mousse au Chocolat ^G

Cinnamon-Cherries

Tiramisu ^{GC}

Ginger Biscuit

BUFFET 1 per person · 48,50 Euro



BREAD BASKET ON THE TABLE

Light Baguette ^A & Brown Baguette ^A

Butter ^G

APPETIZERS

Fish Potpourri

Matjes Fillet on steamed Apple Slice · Wild Cranberry Foam ^G · Prawns ^B
Lime Aioli ^G · Graved Salmon ^D · Mustard-Honey-Dill Sauce ^J

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}

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

Quinoa Vegetable Salad

Curry Dressing

Salad Additions

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

Dressing

French Dressing ^G · Walnut Dressing ^H

Please mark your selection

MAIN COURSES

Goose Breast

Braised in the oven · Potato Dumpling · Red Cabbage · Baked Apple

Rhineland Sour Roast

Beef Roast · Red Wine-Raisin-Sauce^G · Nut-Spaetzle^{A C} · Brussel Sprouts

Pasta Rustico

Ravioli filled with Portobello Mushrooms · Fried Chanterelles ·
Rosemary Cream · Cress

DESSERTS

Apple Crumble^{A C G}

Butter Crumble^A · Vanilla Sauce^G

Spekulatius Cream

Vanilla Cream^G · Spekulatius Biskuits · Punch Cherries

Cinnamon Mousse^G

Perfumed Plums

BUFFET 2 per person · 54,00 Euro



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.

Christmas 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.**