

Finger food & Buffet variations



Finger food

Palatinate eggs (v) *c | Stuffed mushrooms (v) *g | Cheese skewers (v) *g | Tomato and mozzarella salad *g
Dried tomatoes on black olive pesto (v) *1,12

Price per piece 2,50€

Chicken teriyaki skewer with peanut cream *e | Homemade quiche with olive, bell pepper and mountain cheese (v) *a,a,1,c,g,12
Falafel balls with garlic cream (v) *a,a,1,c,g,i | Mediterranean grilled vegetables (v) | Homemade Obazda cupcakes (v) *g
Fresh fruit salad (v) | Sweet cupcake in a jar (v) *a,a,1,c,g | Panna cotta with fruit purée in a jar *g | Tiramisu in a jar (v) *g

Price per piece 3,00€

Red lentil salad with corn-fed chicken *1,j,3,6 | Smoked salmon on potato straw *d | Small schnitzel with potato salad *a,a,1,c
Vitello with veal *c,d | Roast beef (R) with remoulade sauce *c,j,3,4,6,7 | Melon salad with Serrano ham (S) *3,4
Spanish tortilla with olives, peppers & bell peppers (v) *a,a,1,c,g

Price per piece 3,50€

Wedding buffet

Wedding soup (R) *a,a1,c

Leaf salads with house dressing *j

Couscous salad with balsamic dressing *a,a1,f,k,l,3,4

Tomato mozzarella with basil pesto and extra virgin olive oil *g

Burgundy roast beef in gravy *a,a1,i,l

Pork/turkey schnitzel with cream sauce *a,a1,c,g

Pork loin in mushroom cream *g

Butter spaetzle *a,a1,c,g | Potato gratin *c,g | Bread dumplings *a,a1,c

Colorful seasonal vegetable platter

Braised vegetables with falafel balls & bulgur *a,a1

Mousse *g

Fresh fruit salad

Bread selection *a,a1,a3

29,50€ Price per portion

Mediterranean buffet

Tuscan farmer's salad (v) *g,l,3,12

Red lentil salad with balsamic dressing & grape seed oil *i,j,3,6

Genoese potato salad with fresh basil & Grana Pardano (v) *j,4

Fresh seasonal leaf salads with house dressing & balsamic-olive vinaigrette (v) *j

Antipasti of eggplants, peppers, zucchinis, mushrooms & artichokes (v)

Tomato and mozzarella with basil pesto & extra virgin olive oil *g

Selection of marinated olives & peppers (v) *l,12

Spicy pickled shepherd's cheese with garlic & chili *g

„Paëlla“ with chicken, mussels, prawns, fresh peppers, peas, onions & garlic *d,n

„Parmigiana“ breaded escalope of veal, pork or turkey with fine Bolognese sauce (R),
gratinated with Grana Pardano - served with Spaghetti Aglio Olio *a,a1,c,g,i

Braised lamb with Tuscan vegetables & potato gnocchi

Fresh fruit salad | Homemade tiramisu *g | Panna cotta with wild berries *g

Flûit, ciabatta, choice of bread & sage butter *a,a1,a3

(v= vegetarian)

49,50€ Price per portion

Cold buffet N°1

Farmer's pâté *_{a,a1,c} | Stuffed ham rolls (S) with crème fraîche *_g
Small raw eaters (S) *_{3,4} | Mini schnitzel & mini meatballs (S) *_{a,a1,c}
Fried chicken pillions | Salami specialties (S) *_{1,3,4}
Imperial roast (S) *_{i,j,1,2,3,4} | Black Forest ham (S) *₄
Grilled pork neck

Coleslaw with bacon (S) *_{3,4}

Fruity carrot salad (v) *_j

Colorful pasta salad with lyoner (S) & vegetables *_{a,a1,g,j,1,3,4}

Green bean salad with cherry tomatoes (v)

Potato salad with bacon (S) & diced onions *_{j,1,3,4}

Mustard sauce *_{g,j} | Garlic cream *_g | Remoulade sauce *_{c,j,3,4,6,7}

French cheese variations *_g

Flûit, rolls, bread selection *_{a,a1,a3} & Butter *_g

(v= vegetarian)

32,00€ Price per portion

Barbecue buffet

Potato salad with bacon (S) & onions *j,1,3,4

Coleslaw salad *c,j,3,6,7

Colorful pasta salad with Lyonnaise (S), corn & gherkins *a,a1,g,j,1,3,4

Variation of leaf salads in our house dressing & balsamic-honey vinaigrette (v) *j

Small swivel (S) *i,j,3

Grilled sausages red & white (S) *f,i,j,2,3,4,5

Cheese sausages *f,g,i,j,1,2,5

Turkey dippers *i,j,2,3

Mediterranean vegetable skewers (v)

Small beef steaks **+3,00€ surcharge per portion**

Served with: Rosemary potatoes with sour cream, dips *g & Barbecue sauces (v) *i

Cheese plate *g | Fresh fruit salad

Bread basket *a,a1,a3 & Herb butter *g

Optional:

Gas barbecue rental 100€ per day | barbecue service 40€ per employee hour **32,00€ Price per portion**

(v= vegetarian)

Vegetarian delicious

Homemade vegetable quiche with herb dip *a,a1,c,g

Home-baked leek cupcakes *a,a1,c,g

Antipasti of eggplants, bell peppers, zucchinis, mushrooms & artichokes

Cucumber salad with dill cream *g,j

Tuscan farmer's salad *g,l,3,12

Fennel and bell pepper salad with toasted flaked almonds *h,h1

Mixed leaf salad with raspberry dressing *l,3

Mediterranean vegetable pan with feta cheese *g

Vegetable pockets tossed in sage butter *a,a1,c,i

Penne in sweet potato and tomato sauce *a,a1

Mousse au chocolat *g | Tiramisu *g | Cheese variation *g

Flûit, rolls & bread selection *a,a1,a3

34,00€ Price per portion

The vegan buffet

Spicy sweet potato tartlets *a,a1,i,3,6

Home-baked vegetable tart *a,a1,i,3,6

Antipasti of eggplants, bell peppers, zucchini, mushrooms & artichokes

Cucumber salad with dill cream *j,6

Tuscan farmer's salad *l,3,12

Fennel and bell pepper salad with toasted flaked almonds *h,h1

Mixed leaf salad with raspberry dressing *l,3

Mediterranean vegetable pan with shepherd's cheese

Vegetable pockets tossed in sage and olive oil *a,a1

Penne in sweet potato and tomato sauce *a,a1

Coconut panna cotta with mango pulp *6

Strawberry tiramisu *a,a1,6 | Fresh fruit salad

Flûit, rolls & bread selection *a,a1,a3

32,00€ Price per portion

Fitness buffet

Radicchio salad with fried oyster mushrooms (v) | Carrot and apple salad (v) *j

Fresh spinach salad in a lemon-hazelnut vinaigrette (v) *h,h2 | Hearty Ebly salad with shepherd's cheese (v) *a,a1,g

DIPS

Almond cream (v) *g,h,h1

Radish curd (v) *g

GRAINS CORNER

Roasted pine nuts

Pumpkin seeds | Almonds *h,h1 | Walnuts *h,h3

HERBAL STATION

Chive rolls

Leaf parsley | Basil | Arugula

Pancake rolls with smoked salmon & herb cream cheese *a,a1,c,d,g | Carrots, celery & cucumber sticks (v)

Tomato with mozzarella, fresh basil, balsamic vinegar & olive oil (v) *g | Falafel balls with spicy mango sauce *a,a1,i

Roasted turkey medallions on onion-orange sauce, broccoli florets with roasted pine nuts & finger noodles *g

Pangasius fillet fried with a little olive oil on bell pepper-tomato vegetables & lemon rice *d

Fruit salad with lemon balm & toasted almond slivers *h,h1

Lightly whipped orange and quark cream with walnut and honey crunch *g,h,h3

Bread & butter *a,a1,a3,g

(v= vegetarian)

34,00€ Price per portion

Oriental buffet

Greek farmer's salad (v) *g,l,3,12

Couscous salad with balsamic vinegar *a,a1,j

Chickpea salad with fresh herbs (v) *j

Fresh seasonal leaf salads with house dressing & balsamic-olive vinaigrette (v) *j

Antipasti of eggplants, bell peppers, zucchini, mushrooms & artichokes (v)

Tomato and mozzarella with basil pesto & extra virgin olive oil (v) *g

Selection of marinated olives & peppers (v) *12

Spicy pickled shepherd's cheese with garlic & chili (v) *g

„Oriental vegetable curry“ with fresh bell peppers, chickpeas, onions, garlic, coconut milk & rice

„Moussaka“ with eggplants, tomatoes & potatoes (v) *g

Braised vegetables with falafel balls & bulgur *a,a1,i

Tomato dip & herb dip *g

Flatbread & bread selection *a,a1,k

(v= vegetarian)

34,00€ Price per portion

Fresh, fast & tasty buffet

Leaf salads with house dressing *j

Carrot salad *j

Red lentil salad *i,j,3,6

Potato salad with bacon (S) & onions *j,1,3,4

Burgundy roast beef in gravy *a,a1

Pork/turkey schnitzel with cream sauce *a,a1,c,g

Pork loin in mushroom cream *g

Butter spaetzle *a,a1,c,g | Potato gratin *c,g | Bread dumplings *a,a1

Colorful seasonal vegetable platter

Oriental vegetable curry with rice *g

Mousse *g

Fresh fruit salad

Bread selection *a,a1,a3 & Butter *g

(v= vegetarian)

32,00€ Price per portion

Gud Gess - Buffet

Leaf salads with mother's vinaigrette & potato-chive dressing *j

„Schnippelches bean salad“ with roasted bacon (S) & field tomatoes *3,4,7

Lyonnaise salad (S) with onion strips & cucumber strips *1,3,4

Potato salad with bacon (S) & onions *j,1,3,4

Juicy ham (S) rolled with asparagus & crème fraîche *g,4

Homemade meatball (S/R) with pickled gherkins & mustard dip *a,a1,c,j

Homemade liver & blood sausage (S) *f,i,j,2,3,4,5

Crispy raw sausage (S) *3,4

Potato and leek cream with butter crusts (v) *a,a1,g

Roast crusty ham (S) with brown beer-dried meat sauce (S) & creamy potato gratin *g

„Gefillde“ on hearty sauerkraut with bacon cream sauce (S) *a,a1,c,i,j,1,2,3,4

Palatinate Saumagen (S) on sauerkraut with mashed potatoes *1,4

Rusty knights with vanilla sauce *a,a1,c,g | Fresh fruit salad

Flûit, rolls, bread selection & butter *a,a1,a3

(v= vegetarian)

35,00€ Price per portion

Fine sandwiches

Fine sandwiches topped with:
Smoked salmon, smoked trout, pink roast beef (R)
or Black Forest ham (S) *d,4,5

Price per piece 3,00€

Salami (S), cold cuts, soft cheese
or semi-hard cheese *g,1,3,4

Price per piece 2,50€

Out of the soup pot

Carrot and ginger soup (v) | 0,3l

Tomato soup (v) | 0,3l

Onion soup (v) | 0,3l

Seasonal: Bear's garlic soup (v) | Black salsify soup | 0,3l

Price per portion 5,00€

Old German potato soup (v) | 0,5l

Seasonal: Cream of asparagus soup | Chestnut soup | Pumpkin cream soup | 0,3l

Price per portion 6,00€

Beef goulash soup | 0,5l

Beef soup Vegetables | 0,5l

Price per portion 6,50€

Homemade salads

Cauliflower salad clear | Cauliflower salad with herb cream

Cucumber salad clear | Cucumber salad with cream sauce

Natural potato salad

Beet root salad

Price per kg 6,00€

Bean salad

Broccoli salad

Carrot salad

Potato salad with bacon

Pasta salad with mayonnaise

Rice salad with tuna

Price per kg 7,00€

Farmer's salad with feta cheese

Leek salad with pineapple, cheese and ham

Lentil salad with bell pepper clear

Spaghetti salad with green pesto | Spaghetti salad with red pesto

American white coleslaw

Price per kg 8,00€

Leaf salad with two types of dressing

Price per person 3,00€

Cake enjoyment



Cheese cream slice
Apple crumble cake
Poppy seed crumble sheet cake
Plum sheet cake
Strawberry fruit slice
Cherry sand cake
Russian plucked cake
Cheese sheet cake
Price per piece 3,00€

Chocolate mousse cake
Strawberry cream cake
Cream cheese with mandarin
Cheesecake with mandarins
Cheese cream cake
Nut cream cake
Peach Melba cake
Eggnog chocolate cake
Black Forest gateau
Price per piece 3,50€

(v= vegetarian)