



KÄSEMANN
GASTRONOMIE CONSULTING



ARMSTRONG
— CLUB —

BANQUET FOLDER
2017

Käsemann Catering

Office hours

TUE 830am – 1430pm

THU 830am – 1430pm

FRI 830am – 1430pm

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CONTENTS

PAGE	DESCRIPTION
3	Welcome to our World
4	Policies & Procedures
6	Needful information's & room capacity/ prices
7	Breakfast choices
8	Conference breaks
9	Luncheon
10	Choose your own buffet
13	Buffet variations
21	Canapées
21	Fingerfood buffets
23	Sit down dinner menus
24 – 31	Choose your dinner menu



Welcome

“Celebrate in Style” with the unique offerings of Käsemann Catering, While pampering your guests with traditional or creative cuisine. Treat them to an unforgettable gathering and the lingering memory of incomparable elegance.

Collaborate on a Menu that is flavorful, flexible, with Käsemann Catering flair. Partnering with you, this premier Catering service designs an affair to remember, with a menu tailored to your taste, and drawn from a selection of culinary marvels from American, regional, and authentic international cuisine.

Chef Christian’s specialty?

Remarkable variety, exquisitely prepared, and reasonably priced; tantalizing tastes your guests will not only savor, but exclaim over ... as they add your event to their archive of...

“Affairs to Remember”

Throughout your experience with Käsemann Catering, you will receive personalized service from Chef Christian and his staff. While their focus and enthusiasm center on maintaining the culinary excellence that ranks them among the most in-demand catering services in the Kaiserslautern area, they’re delighted to advise you on other aspects of your gathering — locations, decorations, rentals, flowers, entertainment and transportation.

The hallmark of Käsemann Catering service: helping make your occasion the special event you deserve.

Our menu prices include:

- Complete menu ideas from start to finish
- Experienced wait staff to serve your guests
- Standard table and chair set-ups to include labor
- China, glass, silverware and appropriate chafers, sternos and trays for chosen menus
- House linen to compliment the Banquet room
- Cordless microphone with a podium (lapel at request)
- Registration, display, proffer and cake table (at request)
- Table numbers (at request)
- Projector screen and table (at request)*

*Projector, laptop and cables are not included



Policies & Procedures

- A Contract + "Policies & Procedures" MUST be signed for ALL functions by a VALID MEMBER 10 working days in advance with the understanding that the amount of attendees is not final.
- Final menu choice must be given to the catering office 10 working days in advance.
- Estimated amount of attendees must be given to the catering office 10 working days in advance.
- Layout of the suite must be made with the catering office 10 working days in advance.
- MEALS: Split Entrees: Require a designation place card for each dinner to facilitate your event. We kindly request final meal counts at least 5 WORKING DAYS PRIOR EVENT. If your numbers exceed your FINAL count after that date, the Club has the right to substitute those extra meals and/or desserts with a meal of equal value.
- No other food is authorized to be brought into the facility

ANY CHANGES MUST BE IN WRITING

We kindly request that you do NOT leave phone messages regarding any changes. If the catering office is not contacted then the estimated amount becomes your final amount and you will be responsible for that many meals.

DECORATIONS

All decorations brought into the Club MUST be approved. Any decorations left after the event will be immediately disposed of. (We are NOT responsible for lost items)

NON AUTHORIZED DECORATIONS

NO METALLIC or PAPER confetti of any kind, no sparklers, oil lamps nor non contained candles will be allowed in the building. If non-authorized decorations are used, an additional fee of \$250.00 per suite will be charged to your account. Please check with your caterer for approval before bringing in any décor.

DAMAGES TO THE CLUB

Any damages to the club and property will be charged to your account based on replacement/ repair cost.

FINALIZATION OF CONTRACT

Please verify we have received a signed contract & signed "Rules & Policy".

All Cancellations made 14-3 business days prior to the event, you will be charged the room fee.

Any Cancellations after 48 hours notice will be 100% penalty. All Cancellations must be in a written form.

ALL EVENTS MUST BE PAID IN FULL FIVE DAYS PRIOR TO THE EVENT DAY.

PAYMENTS/ PRIVATE FUNCTIONS

Incidentals, i.e., Hosted Bars, Extended Time Frames, Changes to FINAL Contract, Unauthorized Décor, etc. will be added the next business day.

NO EXCEPTIONS WILL BE MADE TO THESE POLICIES.



OTHER POSSIBLE CHARGES

- We do not allow confetti or any spray decorations.
If it is used there will be a cleanup fee of \$250.00 per Suite
- The POC is responsible for removing all trash (paper, boxes, etc.) brought in by the clients, there will be a charge of \$10.00 per bag of trash thrown away by the club's staff
- German Pfälzer assorted quality white and red wine for \$8.95 per bottle
- Corking Fee - \$10.00 per bottle – no other drinks are authorized to be brought into the facility
- Mirror tiles for a \$1.00 per rental fee
- Silver five arm candelabras candle holders for a \$8.00 per rental fee
- Cocktailtable covers in white or black for a \$3.00 per rental fee
- Chair covers in white for a \$2.00 per rental fee
- The POC is responsible for their guests and anything broken or stolen during a function will be billed on the contract for replacement and labor, by signing the contract the POC takes this responsibility. The Club is not responsible for anything brought into the facility

MULTIPLE ENTREES

The use of color codes on luncheons and dinners where multiple entrees are ordered will expedite service and ensure each guest receives what they ordered. We will work with the POC/ you by providing suggestions on the number of entrée offerings and a color code for each entrée. The use of colored nametags, place cards or tickets helps the servers distinguish what entrée to serve each guest. When a function has a meat and a vegetarian meal the wait staff must be able to see clearly which meal is for which guest. These cards are to be displayed on the tables at each seat. The catering office can make some suggestions to decide the best way to display your choices. Customers are allowed to select up to 2 entrees including the vegetarian. If a customer requests 2 or more entrées to be served there will be a \$1.00 fee accessed for each meal served. Nevertheless, the club recommends combination plates, to ease planning for the POC and expedite service.

SERVING TIME

We pride ourselves in meeting the serving time listed on your contract. For seated functions, we request your guests to be seated 5-10 minutes prior to the actual serving time. If for any reason, you need to delay the serving time, please advise the caterer as soon as possible to ensure quality taste and eye appeal of your meal. For meal requests other than normal operating hours, special pricing may apply. Management will work with you to identify those charges in advance and, if applicable, will clearly indicate the charges on your contract. Staying within a 10 minute window, will best guarantee food quality. We have a service charge of 15% for food, which is INCLUDED in the prices in the catering menu.

PAYMENTS

Cash, personal check and any VISA or MasterCard is accepted for party payments.



ROOM & NEEDFUL INFORMATIONS

ROOM	COST	Theater Style	Conference Style	Banquet round Style
Ballroom	\$750.00	450 guests	112 guests 4 tables/ 7 rows	280 no dancefloor Rec. and round tables 220 with dancefloor Round tables
Ballroom 's Gallery	\$100.00	120 guests	-	200 guests 20x 10men rectangular
Bartylla Room	\$250.00	180 guests	120 guests 3 tables/ 10 rows	80/96 guests 8x 10men round 12x 8men round
Dining Room	\$250.00	150 guests	72 guests 3 tables/ 6 rows	80/96 guests 8x 10men round 12x 8men round
Wintergarden	\$200.00	100 guests	40 guests	80 guests 8x 10men round 10x 8men round
Outside Patio	\$100.00	400 guests	-	300 guests rec. and round tables



BREAKFAST

All meals are buffet pricing with a minimum of 30 guests. Meals can be plated for an additional \$1 per plate.

All breakfasts include the following items:

Orange juice, pink grapefruit juice, freshly brewed coffee and assorted teas and toast

AMERICAN CLASSIC

\$ 8.50 per person

Country style eggs or freshly scrambled eggs
Crisp bacon and sausages

Home fried potatoes
Pan Cakes with maple syrup

CONTINENTAL BREAKFAST

\$ 7.00 per person

With oven warm baguette
Jam and Jelly, honey
Butter and whipped cream

Variation of sausages and cheese
Boiled egg

CROISSANT BREAKFAST

\$ 6.00 per person

Cream cheese
Marzipan-butter croissant

Ham and cheese croissant
Nougat croissant
Chocolate croissant

START YOUR DAY RIGHT - BREAKFAST

\$ 9.50 per person

Oven warm baguette
Butter Sausage with gravy
Jam and Jelly, honey

Scrambled eggs
Crispy bacon
Ham and cheddar cheese
Hash brown potatoes

Pan cakes with maple syrup
Fresh fruit plate

EXCLUSIVE BREAKFAST

\$13.50 per person

Oven warm baguette
Butter and whipped cream
Jam and Jelly, honey
Ham and Cheddar cheese

Scrambled eggs
Sausage with gravy
Hash brown potatoes
French toast
Baked beans in tomato sauce
Crispy bacon stripes
Halfmoon tomatoes with Gouda cheese on top

Pan cakes with maple syrup
Assorted yogurts
Mini muffins
Assorted fresh fruit plate



OMELETTE STATION COULD BE ADDED TO A BREAKFAST

The special thing on your breakfast buffet contains

- Fresh sliced ham
- Cheese (Gouda and Cheddar cheese)
- Mushrooms
- Tomato
- Pepper
- Onions
- Fresh herbs

Price per person

For 50 people

\$4.50 per person

For 100 people

\$3.80 per person

For 200 people

\$3.50 per person

CONFERENCE CHOICE

STANDARD CONFERENCE

\$ 3.50 per person

Coffee with milk and sugar
Ice water

Tea water with different types of tea
Sweet lemon ice tea

CLASSIC CONFERENCE

\$ 4.80 per person

Coffee with milk and sugar
Ice water

Tea water with different types of tea
Sweet lemon ice tea

Different puff pastries with stuffing, pretzel and butter pretzel

HEALTHY CONFERENCE

\$ 4.80 per person

Coffee with milk and sugar
Ice water

Tea water with different types of tea
Orange juice and pink grapefruit juice

Fresh sliced fruit plate and assorted yogurts

EXCLUSIVE CONFERENCE

\$ 5.80 per person

Coffee with milk and sugar
Ice water

Tea water with different types of tea
Sweet lemon ice tea

Assorted Muffins

Orange juice and pink grapefruit juice

Assorted Finger sandwiches, butter pretzel, mixed candy basket and fruit basket



TACO STATION

COULD BE ADDED TO A BUFFET

You could choose your stuffing:

- Green salad
- Pepper
- Beans
- Tomatoes
- Onions
- Ground beef
- Pulled turkey
- Sour cream

Price per person

For 50 people

For 100 people

For 200 people

\$ 5,80 per person

\$ 4,60 per person

\$ 4,20 per person

LUNCHEON & EVENING BUFFET

We serve to all our food choices sweet ice tea (wild berry, passion fruit- peach or lemon)

ITALIAN PASTA LUNCHEON

\$ 11.00 Lunch (12pm), \$ 16.00 Dinner (after 12pm) p.p.

You could choose two different kind of noodles with three sauces:

- Spaghetti
- Tagliatelle
- Gnocchi
- Macaroni
- Farfalle
- Carbonara sauce
- Tomato sauce
- Cheese sauce
- Bolognese sauce
- Spinach- cream sauce

Slices of chicken filets are on every buffet.

CHOOSE YOUR OWN LUNCH OR DINNER BUFFET

Minimum 40 people

All Buffets include: Rolls and butter, coffee and sweet ice tea service

LIGHT BUFFET

\$ 15.00 Lunch (12pm), \$ 20.00 Dinner (after 12pm) p.p.

Choose (1) Salad/Cold Plates, (1) Meat/ Fish, (1) Starch, (1) Vegetable, (1) Vegetarian, (1) Dessert

CLASSIC BUFFET

\$ 16.50 Lunch (12pm), \$ 24.00 Dinner (after 12pm) p.p.

Choose (2) Salads/Cold Plates, (2) Meats/ Fish, (2) Starches, (2) Vegetables, (1) Vegetarian, (2) Desserts

FINE DINE BUFFET

\$ 19.50 Lunch (12pm), \$ 27.00 Dinner (after 12pm) p.p.

Choose (4) Salads/Cold Plates, (2) Meats/ Fish, (2) Starches, (2) Vegetables, (1) Vegetarian, (3) Desserts



SALADS

Green garden salad with two different dressings
Caesar salad
Pasta with seasonal vegetables
Corn- pepper salad with fresh herbs
Cucumber salad with cream
Fitness salad
Apple- celery salad with crème
Frutti die Mare
Poree- ham- pineapple salad
Beetroot salad
Strasbourg sausage salad

American dressing
Italian dressing
Yogurt dressing

Greek Farmer salad
Classic potato salad
Tomato salad with garden parsley
Tomato- Mozzarella salad with basil
Arizona "Cole Slaw" salad
Cous- Cous salad
Avocado- grapefruit salad
Tuna salad
Curry- rice salad
Zucchini salad
Apple and mango salad with fennel and papaya

French dressing
Herb dressing
1000 Thousand Island

COLD PLATES

Ham rolls with asparagus and tartar sauce
Pork tenderloin medallions with flambéed pineapple pieces
Turkey filet with cranberry cream
Shrimp cocktail with orange filets and cream
Tomato- Mozzarella sticks with aged balsamic glaze
Mini wrap "American Style" with slices of baked bacon, cheese, carrots and smoky sauce
Mini wrap "Ocean" with salmon, green apple, horseradish and herb cream
Honey melon with Italian ham
Marinated prawns with coriander, basil and shallot
Cheese and grape sticks
Mixed Italian Anti- Pasti
Mixed vegetable skewers with ranch cream
Finger sandwiches stuffed with peperoni, cheese, ham or turkey

MEAT/ MAIN COURSE

Marinated chicken breast filet
Chicken Parmesan
Chicken skewers with onion and pepper
Chicken Schnitzel
Turkey breast filets with pineapple and cheddar cheese
Meatballs with sheep cheese and pepper
Grilled white fish filet

Roasted stuffed chicken
Chicken Marsala
Chicken cordon bleu
Pork Schnitzel
Turkey breast filets gratinated with tomato- mozzarella
Marinated pork steaks
Salmon filets with lemon and lime

VEGETARIAN

Spinach ricotta dumplings with herb sauce
Vegetarian lasagna with tomato sauce
Mushroom cream pan with noodles

Vegetable "Maultaschen" with sweet roasted onions
Gnocchi with gorgonzola sauce
Salmon lasagna



VEGETABLES

Carrots and beans
Caramelized baby carrots
Balsamic grilled Anti- Pasti
Cauliflower with Sauce Hollandaise
Green Asparagus
Zucchini vegetables
Mixed mashed celery- carrots

Green beans with diced ham
Broccoli spears with Sauce Hollandaise
Vegetables Mexican vegetables
Buttered Corn
China vegetables
mixed carrot vegetables

STARCHES

Steamed rice
Butter flavored Spätzle
Gnocchi
Rosemary potatoes with lemon zests
Hash brown potatoes
Gratinated sweet potato soufflé with marshmallows
Rustic mashed potatoes

Rice pilaf
Italian Tagliatelle
Fried Curly fries
Roasted new potatoes
Roasted sweet potatoes
Garlic mashed potatoes

DESSERTS

Armstrong's dessert buffet. Delicious selection of sweets
Duet of brown and white chocolate mousse with wild berries and vanilla sauce
Fresh fruit salad "Sweet Melody" with apple, watermelon, honeydew melon, pineapple, grapes and mango
Rhubarb-mascarpone with crispy flakes and berry sauce
Fresh sliced fruits
Panna Cotta with raspberry sauce and hazelnut praline
Orange- mascarpone cream
Assorted delicious cakes
Apple pie
Black forest cake
Warm chocolate cake with liquid chocolate
New York brownie with blackcurrant mousse inside
Hazelnut pudding with red berries
Crème Brulée
Warm apple- crumble with vanilla sauce
Mixed sweet puff pastry

Vanilla pudding with strawberry sauce
Wildberry cream
Chocolate mousse with vanilla sauce
New York Cheesecake
Pecan pie
Carrot cake
German chocolate cake
Lemon cake
Strawberry Tiramisu
Italian Tiramisu

Assorted seasonal sweet mini-cakes



DESSERT SERVED IN SMALL GLASSES OR ON PLATES

Mini chocolate mousse cake
Mini Latte Macchiato cake
Mini strawberry cream cake
Mini raspberry cream cheese cake
Mini peach cream cake
Grapefruit- Matcha cake
Rolled Pan Cakes stuffed with raspberry and Panna Cotta
Assorted sweet mini cakes
Tiramisu heavily soaked sponge finger biscuits in a mascarpone cream
Crispy Chocolate dark chocolate mousse on a crispy biscuit with candied black olives and orange sauce
Roast nut mousse with sea salt and nougat
Mascarpone crème and apricot ragout served in dessert glass
Pistachio yogurt delight mousse and spicy pistachio cream on a chocolate-nut biscuit
Strawberry charlotte strawberry mousse encased in a biscuit roll
Mini tartlets mixed raspberries and strawberries
Apple Dipper Tarte Tatin with a note of caramel
Sour cream-raspberry terrine with almond finger-biscuit soufflé
Orange panna cotta with fruity orange layer throughout
Sacher biscuit covered in a silky chocolate glaze
Frankfurt Dainty Viennese biscuit with butter cream, raspberry jam and hazelnut brittle

BUFFET VARIATIONS

We serve to all our food choices sweet ice tea and dinner rolls with Baguette

CARVING STATION BUFFET

London broil, prime rib, roast pork Loin, pork filets, baked ham or turkey breast
(Select two)

Your buffet is served with a Bouquetière of fresh vegetables, our signature freshly baked rolls and Breads, and selections from the choices listed below.

Choices include: roasted potatoes, Au Gratin potatoes, steamed potatoes with fresh herbs, garlic mashed potatoes with Tillamook Cheddar cheese, or three grain rice Pilaf.

Fresh cutted fruit display and Italian Tiramisu

Chef Christian will be delighted to discuss any additional menu items.

Price per Person

For 50 People

\$ 27.00 per person

For 100 People

\$ 25.50 per person

For 200 People

\$ 23.50 per person



OUR BEST CHOICE BUFFET

\$ 25.00 per person

Fresh garden salad with two dressings
Corn-pepper salad with herbs
Carrot- cucumber salad

Slices of roasted beef with a delicious beer gravy sauce
Chicken breast filets with mushroom cream sauce
Roasted rosemary potatoes
Buttered rice with fresh tasting herbs
Caramelized mini-carrots
Green beans with diced bacon
Homemade vegetarian lasagna with a tomato sauce

Italian Tiramisu
Warm apple strudel with vanilla sauce
Assorted Hawaiian fruit plate

HEALTHY BUFFET

\$ 23.00 per person

Fitness salad
Carrot- cucumber salad
Avocado- grapefruit salad
Vegetable skewers with herb cream

Vegetable pan with tomato, carrots and pepper
Chicken breast fillet with light tomato sauce
Zucchini boats fillet with ground beef
Sliced potatoes with fresh herbs
Spanish "Paella" with seafood

Fresh made fruit salad
Natural yogurt

BUFFET 1

\$ 21.00 per person

Fresh garden salad with two dressings
Tomato salad with herbs and onions
Cucumber salad with cream

Roasted pork with mushroom cream sauce
Chicken Cordon bleu
Homemade vegetarian lasagna with a tomato sauce
German Spätzle with roasted bread crumbs
Caramelized mini-carrots
Green beans with diced bacon

Duet of brown and white chocolate pudding with wild berries and vanilla sauce
Assorted Hawaiian fruit plate



BUFFET 2

\$ 25.50 per person

Corn- pepper salad with herbs
Shrimp cocktail with orange filets and cream
Tomato- Mozzarella sticks with aged balsamic glaze
Mini wrap "American Style" with slices of baked bacon, cheese, carrots and smoky sauce
Mini wrap "Ocean" with salmon, green apple, horseradish and herb cream

Slices of roasted beef with red wine gravy sauce
Chicken breast filets with mushroom cream sauce
Pangasius fish filet "Lemongrass" with a light white-wine cream sauce
Roasted rosemary potatoes
Vegetable rice
Warm Italian Anti Pasti
Homemade vegetarian lasagna with a tomato sauce

Hazelnut pudding with red berries
Italian Tiramisu with raspberries
Assorted delicious mini-cakes

BUFFET 3

\$ 26.50 per person

Fresh garden salad with two dressings
Honey melon with Italian ham
Cous- Cous salad with seasonal vegetables
Carrot salad with pineapple

Slices of roasted beef with red wine gravy sauce
Marinated turkey breast filets with lemon- thyme sauce
Steamed lemon salmon filets
Fried rice with curcuma
Italian butter noodles
Broccoli vegetables with Sauce Hollandaise and Mexican mixed vegetables

Almond cookie cream with wild berry sauce
Apple Strudel with vanilla sauce
Italian Panna Cotta with raspberry sauce
Rhubarb-mascarpone with crispy flakes and berry sauce

SCHNITZEL BUFFET

\$ 21.00 per person

Green garden salad with two dressings

Schnitzel "Wiener Art"
Schnitzel „Jäger Art“ with mushroom sauce
Schnitzel „Ungarische“ with bell pepper sauce
Schnitzel with cream sauce
One type of vegetables
French fries, spätzle

Fresh cutted fruit display



BAVARIAN BUFFET

\$ 18.00 per person

German potato salad with oil, vinegar and bacon

Fleischkäse

White sausages

Crispy pork roast

Dumplings

Bavarian cabbage

Mashed potatoes

Pretzels and butter

GERMAN BUFFET 1

\$ 20.00 per person

German potato salad with oil, vinegar and bacon

Bratwurst with mustard

Sauerbraten

Crusted ham

German Sauerkraut

Mashed potatoes

Dumplings

Red cabbage

Rolls and butter

ASIA- MEDITERRANEAN

\$ 24.00 per person

Salad of glass noodles with chili and coriander

Rice salad with ginger, lemongrass and sugar snap peas

Marinated prawns with coriander, basil and shallot

Melon slices with smoked ham

Antipasti di Verdura

Tomato and mozzarella with fresh basil

Couscous salad with peppers

Zucchini salad with curry

Tomato and orange soup with crayfish

Prawns in coconut curry sauce with Thai vegetables and basmati rice

Coley fillet with chili and curry in wine sauce

Chicken with peanuts, basil, chili and pasta

Penne with tomato, olive and sage

Coconut cream with pineapple

Italian Tiramisu

Panna cotta with fresh fruits



BBQ BUFFET

\$ 25.50 per person

“Arizona” Coleslaw with carrots and cabbage
Cucumber salad with cream
Tomato salad with fresh filets of oranges
Potato salad with cream and pickled cucumbers

Marinated turkey steaks with herbs
Marinated pork steaks with pepper and chili
Lamb chops with fresh herbs
Rump steak with rosemary-spiced oil and bacon wrapped
American Style Spare ribs
Char- broiled hamburgers
Chicken Wings “Hot and spicy”
Baked potatoes with Ranch cream
Corn on the cob tossed in butter
Grilled tomatoes with Italian parmesan cheese
Flame-grilled peperoni on a stick with a touch of garlic

Fresh Hawaiian fruit plate with strawberries, honey melon, watermelon, physalis, pineapple and orange
Ice cream bar

All dishes are served with grill delicious dips and sauces.
Ketchup, Mayonnaise, Mustard, Sweet & Sour Dip, Ranch Cream, BBQ Dip

BBQ PARTY

\$ 21.50 per person

“Arizona” Coleslaw with carrots and cabbage
Corn- Pepper salad
Potato salad with cream and pickled cucumbers

Marinated turkey steaks with herbs
Marinated pork steaks with pepper and chili
American Style Spare ribs
Char- broiled hamburgers
Baked potatoes with Ranch cream
Corn on the cob tossed in butter
Grilled tomatoes with Italian parmesan cheese
Flame-grilled peperoni on a stick with a touch of garlic

Fresh Hawaiian fruit plate
Ice cream bar with mixed ice cream bowls

All dishes are served with grill delicious dips and sauces.
Ketchup, Mayonnaise, Mustard, Sweet & Sour Dip, Ranch Cream, BBQ Dip



PASTA BUFFET

\$ 22.00 per person

Melon slices with smoked ham
Mixed Antipasti with olive- oil
Tomato- Mozzarella with fresh basil
Cous- Cous salad with peppers
Zucchini salad with curry
Tortellini salad with ham
Green garden salad with two dressings

Carrot- orange soup with toasted bread crumbles

Gnocchi in Gorgonzola cream
Farfalle with Pesto cream
Penne with tomato sauce
Broccoli al Forno with a touch of garlic

Italian Tiramisu
Panna cotta with fresh fruit

MEXICAN BUFFET

\$ 22.00 per person

Sweet corn and avocado with Pico de Gayo,
Plantain salad with red onion
Orange with cajun spices
Tuna avocado salad with lime chili oil
Cactus salad with Jalapeño Tapioca salad with honey
Mexican Taco salad
Mexican frito salad Condiments (Guacamole, sour cream, tomato salsa)

Mexican Rice
Oven baked chicken
Chimi Changas seafood enchiladas
Vegetable Burritos with melted Cheddars cheese
Chili con carne
Cajun potato

With different stuffings fresh made in front of your guests:

Fajitas and Wraps

Pina Cola jelly
Caipirinha jelly
Mousse des Fresas
Passion fruits mousse



CASUAL THANKSGIVING BUFFET

\$ 23.00 per person

Pumpkin soup with crème
Shrimp cocktail with mandarin filets in Champagne glasses
Lambs lettuce with raspberry dressing and bacon
Marinated mushrooms

Cornbread and baguette with butter

Roasted turkey with cornbread stuffing
Roasted beef with cranberry sauce
Roasted sweet potatoes
Mashed potatoes with pumpkins
Red cabbage with apple mousse
Caramelized mini carrots
Maroons

Assorted cakes
Bayrisch' crème with plum mousse
Chocolate mousse with vanilla sauce

FINE DINE THANKSGIVING BUFFET

\$ 28.50 per person

Poached Jumbo Shrimp, Poppy Seed Cocktail Sauce, Horseradish, Lemon Wedges, House Smoked Salmon
Organic field greens with assorted toppings & dressings
Indian harvest chowder
Mozzarella & tomato salad
Tarragon potato salad
Tortellini pesto

Whole rosemary rubbed oven roasted turkey
Cornbread stuffing, giblet gravy
Orange-cranberry relish
Quinoa pilaf

Braised beef brisket, white bean cassoulet
Crabmeat stuffed sole, asparagus, Hollandaise
Cornmeal crusted catfish, creole sauce
Boneless chicken breast, rosemary velouté
Compressed apples & roasted chestnuts

Sweet potato casserole, natural brown sugar and pecans
House made mashed potatoes
Fresh oven roasted brussels sprouts
Roasted autumn vegetables
Roasted fingerling potatoes

Armstrong's decadent chocolate fountain with dipping goodies, fresh sliced fruit & berries
Seasonal cheesecake, pumpkin pie, pecan pie, petites fours
Guilt free mini dessert shooters



CHRISTMAS BUFFET "CLASSIC"

\$ 25.00 per person

Mozzarella sticks with olives, peppers and cherry tomato
Pieces of melon with smoked ham slices
Ham rolls with asparagus and tartar sauce
Farmer salad with apple pieces
Fruity and spicy leek salad with pineapple pieces
Pork tenderloin medallions with flambéed pineapple pieces
Turkey filet with cranberry cream

Mixed basket of bread and rolls with butter and herb butter

Slices of roasted beef in Barolo sauce
Roasted turkey filet with a fruity curry-pineapple sauce
Fried potatoes in slices with bacon and onions
Butter rice topped with fresh parsley
Selection of various vegetables with hollandaise
Red cabbage with apple slices

Cappuccino Panna Cotta
Red fruit jelly with vanilla sauce
International cheese specialties

RUSTICAL CHRISTMAS BUFFET

\$ 26.50 per person

Ham rolls filled with asparagus and tartar sauce
Delicate pink roast beef with parmesan
Vegetarian puff pastry filled with spinach and cheese

Potato salad with boiled egg and cucumber cubes
Savoy pumpkin salad
Fresh cabbage salad with grated carrots
Spinach and kohlrabi salad with mustard dressing

Mixed basket of bread and rolls with butter and herb butter

Crispy ham and chestnut sauce
Whole turkey, fresh carved with fruity cranberry sauce
Beef with gherkin
Vegetarian mushroom stew with fresh wild mushrooms
Potato gratin
Fried potatoes in slices with bacon and onions
Grape wine herb
Cauliflower with Hollandaise
Savoy cabbage in cream

Cream with rum and cherries
Hazelnut cream
Freshly cooked semolina pudding with raspberry sauce

International cheese specialties



AMERICAN CHRISTMAS

\$ 28.00 per person

Pickled hot peppers stuffed with feta cheese
Vegetable skewers with zucchini, mushrooms and peppers
Beef steak on garlic baguette with arugula salad
Roast turkey breast with cranberries
Half wraps filled with salad, turkey breast and Texan Dip
Half wraps filled with salad, salmon fillet and fresh cheese
Tortilla triangles topped with melted cheese
Salisbury steak with chutney salsa dip

Florida salad with different fruits and curd
Vegetable salad with broccoli, cauliflower, peas and carrots
Farmer salad with celery and carrots
Pear Cole Slaw, American coleslaw with carrots and pears

Mixed basket of bread and rolls with butter and herb butter

Whole Turkey with fruity currant
Lamb shanks with thyme- sauce
Pork loin steak in pepper cream sauce
Baked potatoes with herb quark
Sweet potatoes fried with diced ham pieces
Wedges with sour cream
Roasted vegetables with bean sprouts
Vegetarian pasta with crunchy vegetables

Warm apple- crumble with vanilla sauce
Soft hazelnut mousse with Speculautius crumble and wild strawberry compote

Homemade muffins and donuts



CHRISTMAS ON MEDITERRANEAN

\$ 26.00 per person

Mozzarella sticks with olives, peppers and cherry tomato, Mini zucchini, stuffed with cream cheese
Pickled mushrooms with fresh herbs

Melon with Parma ham

Chicken fillet "Italia" with leeks and carrots

Vegetarian baked zucchini strudel in puff pastry

Italian pasta salad with peas, carrots and tuna

Greek salad with feta cheese, cucumbers and olives

Leek salad with pineapple and leek

Tomatoes with mozzarella and fresh basil

Arugula salad with tomato pearls and pine nuts

Lamb shank with ratatouille vegetables

Pork fillet in a fine Pinot Grigio sauce

Veal steak stuffed with sage and parma ham in tomato sauce

Fried shrimp in the nest of black noodles in spicy sauce

Baked potato and leek gratin with cheese and cream

Rosemary potatoes

Noodles in butter

Vegetarian pasta dish with fresh vegetables

Fresh vegetables zucchini

Exotic fruit plate with chocolate fountain

Homemade Panna Cotta with raspberry sauce

Italian Tiramisu

International cheese specialties and a mixed basket of bread and rolls with ciabatta, butter and herb butter



PARTY HORS D'OEUVRE PACKAGES

Add a touch of elegance to your event. Make it truly special. Delight your guests with a fanciful, edible display. Use your imagination or select a display from the list below. Our displays are created with meticulous attention to every edible detail and fashioned to suit your occasion. Selections include: Domestic and imported cheese with gourmet crackers and toasts, crisp, colorful vegetable Crudités with Dip, Antipasto tray with grilled and marinated vegetables, cocktail meats and cheeses—all second to none. Or try an extravagant combination of all three. The flawless presentation of our beautiful displays are sure to tickle the eye and tempt the appetite. Indulge your guests with an elegant, fanciful, edible display.

Our chef has conveniently packaged these items together to accommodate your special needs.

HORS D'OEUVRES CONSUMPTION SHOULD BE ORDERED AT MINIMUM OF SIX PER PERSON PER HOUR.

CANAPÉS ON WHITE BREAD

with different stuffing (Choose 4 per person)

\$ 2.00 per piece

- Chicken breast with fruits
- Parma ham with melon balls
- Roastbeef with gherkins subjects
- Veal filet with baby corn
- Duck filet with orange and herb cream
- Smoked salmon with horseradish cream and dill bouquet
- Tomato and mozzarella with fresh basil
- Gouda cheese with strawberry slices
- Brie Cheese with grapes
- Herb cream cheese with parsil on round black bread
- Salmon with green apple and horseradish

FINGERFOOD BUFFETS

FINGERFOOD BUFFET 1

\$ 15.50 per person

Vegetable skewers

Finger sandwiches stuffed with peperoni, cheese, ham or turkey

Tomato- Mozzarella sticks

Mini- Wrap "American Style"

Doritos nacho chips with warm cheese dip

Chicken nuggets

Hot & spicy chicken wings

Chicken pineapple sticks

Chili cheese poppers

Vegetarian Spring rolls

Fresh sliced fruits



FINGERFOOD BUFFET 2

\$ 18.00 per person

Mixed Italian Anti- Pasti
Mixed vegetable skewers with ranch cream
Honey melon with Italian ham
Tomato- Mozzarella sticks
Finger sandwiches stuffed with peperoni, cheese, ham or turkey
Mini wrap "American Style" with bacon, cheese and carrot

Chicken Terriyaki sticks
Hot & spicy chicken wings with BBQ
Gourmet mini sirloin burgers
Mini "California Style" pizzas
Mini- "Schnitzel"
Chili cheese poppers
Macaroni and cheese in cups

Armstrong's dessert buffet
Delicious selection of sweets

FINGERFOOD BUFFET "COMMANDER 'S CHOICE" \$ 21.00 per person

Italian Bruschetta
Mixed Italian Anti- Pasti
Mixed vegetable skewers with ranch cream
Cheese and grape sticks
Tomato- mozzarella sticks
Finger sandwiches stuffed with peperoni, cheese, ham or turkey
Ham rolls with asparagus and tartar sauce
Duck filets sweet-sour in glasses with rice-leek salad
Mini wrap "Ocean" with salmon, green apple, horseradish and herb cream
Mini wrap "American Style" with bacon, cheese and carrots
Mixed cocktail puff pastries

Mediterranean meat balls with Tzatziki dip
Chicken Terriyaki sticks
Hot & spicy chicken wings with BBQ
Rosemary and garlic scented grilled baby lamb chops
Fried prawns
Mozzarella sticks
Vegetarian spring rolls with sweet chili dip

Armstrong's dessert buffet
Delicious selection of sweets

DIPS

Tzatziki, Barbecue, Salsa, Ketchup, Mayonaise, Mustard, Sweet & Sour Dip, Ranch cream, Curry



SIT DOWN DINNER MENUS

We serve to all our food choices warm French baguette, butter and sweet ice tea.

MENUE 1

\$ 25.50 per person

Tomato- Mozzarella with old balsamic Dressing and basil

Green Salad with classic dressing and carrot salad with pineapple slices

MAIN COURSE

Lemon salmon fish filet served with white wine sauce, vegetable juliennes and curcuma rice

Grilled chicken breast filet served with lemon-thyme sauce, Basmati rice and seasonal vegetables

Slices of roasted beef served in Barolo- red wine sauce with fresh herbs and original "German Spätzle"

VEGETARIAN ALTERNATIVE

Italian Ravioli noodles stuffed with creamy mushrooms

Panna Cotta with wildberry sauce

MENUE 2

\$ 24.50 per person

Green salad and a classic dressing with cucumber and carrots and two tomato- mozzarella sticks

MAIN COURSE

Grilled chicken breast filet with lemon-thyme sauce and Basmati rice and mixed Mexican vegetables

Slices of roasted beef in Barolo red wine sauce with fresh herbs and original "German Spätzle" and Broccoli

VEGETARIAN ALTERNATIVE

Lemon Gnocci's stuffed with Ricotta with a light tomato- herb sauce

Chocolate cake with a liquid core and red berries

MENUE 3

\$ 22.50 per person

Green salad and classic dressing with cucumber and carrots

MAIN COURSE

Turkey breast filet baked with tomato- mozzarella, rice and mixed Mexican vegetables

Chicken skewers with pepper and onions, mushroom cream sauce and rosemary potatoes

VEGETARIAN ALTERNATIVE

Homemade Lasagna with tomato sauce

Italian Tiramisu with raspberries



MAIN COURSES TO CHOOSE

Minimum 50 people. You could choose three main dishes for you event.

All menus include:

- Rolls and Butter
- Coffee, hot water and sweet ice tea service
- Plated garden salad with cucumber, tomatoes, radish, sprouts and herb dressing cucumber

SALAD - MAIN COURSE

\$ 15.00 Lunch, \$ 19.00 Dinner p.p.

SOUP - SALAD - MAIN COURSE

\$ 17.00 Lunch, \$ 22.50 Dinner p.p.

SALAD - MAIN COURSE - DESSERT

\$ 20.00 Lunch, \$ 26.00 Dinner p.p.

SOUP

TO CHOOSE INSTEAD OR BEFORE WE SERVE THE SALAD

Noodle soup

clear broth with vermicelli, garnished with chives

Delicious festive soup

with vegetable ingredients, pasta shells, custard and chicken meatballs

Carrot cream soup

delicately seasoned, enriched with aromatic carrots and cream

Tomato cream soup

fruity cream soup, enriched with sour cream and served with pasta shells

Chicken broth

chicken consommé with meat and vermicelli

Broccoli cream soup

creamy soup with delicious broccoli

Porcini mushroom cream soup

delicately seasoned, enriched with aromatic porcini mushrooms and cream

Beef soup

Clear bouillon

Basil cream soup

Fresh herbs and cream

Maroon cream soup

Winter like with little maroon pieces

Red lentils with horseradish- apple cream

Our favorite



MAIN COURSE

Homemade Bratwurst sausage

from our own production, in dark sauce, served with potato puree and apple-flavoured red cabbage

Fiery shish kebab pan

grilled pork in spicy sauce with onions and bacon, French fries

Pork schnitzel "Cordon bleu style"

breaded, filled lovingly by hand with cheese and cooked shoulder ham, bean vegetables with bacon, fried potatoes with onions

Filet pot "Jäger style"

tender chicken breast and fillets of pork in cream sauce with mushrooms, garnished with peas, baby carrots and dumplings and Spätzle

Pepper goulash

beef in spicy sauce with onions and paprika, served with Spätzle pasta with bread crumbs

Franconian bratwurst sausages

homemade German sausages, served with Sauerkraut with bacon, potato puree with fried onions

Pea stew

with 1 pair of Wiener sausages, enriched with soup vegetables

Cannelloni au gratin

pasta rolls with roast meat filling on tomato-minced meat sauce, with bechamel sauce and cheese au gratin

Gnocchi à la caprese

in spicy- fresh basil sauce, garnished with aromatic cherry tomatoes and diced mozzarella, enriched with white wine, garden cress and pecorino cheese

Hearty cheese Spätzle*

with fried onions

Salmon lasagna

pasta with creamy salmon filling, on leaf spinach, au gratin with Béchamel sauce and cheese

Hungarian Goulash

beef and pork in spicy sauce with onions and paprika, cooked potato dumplings with bread crumbs

Fried vegetables with herb gnocchi

with mushrooms, capsicum, courgettes, aubergines and onions, in aromatic-mild tomato sauce

Oriental chicken breast

in spicy vegetable cream sauce with sesame fettuccine

Rigatoni al forno

in fine-spicy vegetable minced meat sauce (beef), with cheese au gratin

Asia chicken

chicken breast filet strips in spicy sauce with Asian vegetable pasta



Stuffed pork loin

lovingly handcrafted and filled with minced meat (pork), in cream sauce, with peas and baby carrots, served with potato balls

Fish filet "Italiano"

Alaska pollock filet in fine vegetable cream sauce, enriched with saffron, served with carrot rice

Kasseler neck steak

homemade, smoked Kasseler, sauerkraut with bacon, potato puree with fried onions

Penne Al'arrabbiata

Italian classic, with spicy hot sauce of tomatoes, bacon, olives, red wine, capers and grated Parmesan

Chicken breast filet "Pesto Rosso"

chicken breast filet with fine-spicy layer of pesto, on spinach-spaghetti, enriched with pecorino cheese and basil

Cabbage roulade

lovingly handcrafted and filled with spicy minced meat, in dark gravy, served with parsley potatoes

Karlsbad creamy Goulash

beef in cream sauce with mixed mushrooms and diced bacon, Spätzle with bread crumbs

Grilled fish filet

Alaska pollock filet cuts with wholesome tomato vegetable ragout, enriched with herbs and white wine, served with potato gratin

Penne "Rocket-Mushroom"

penne pasta in mushroom sauce, enriched with rocket and white wine

Swabian lentil dish

with 1 pair of homemade Wiener sausages, farmers spätzle with bread crumbs

Spaghetti with prawns

pasta Italian style, delicately enriched with tomatoes, pecorino cheese and parsley

Lasagne Bolognese

pasta dishes with spicy beef and pork mince, cheese

Lasagne Tricolore

pasta dishes with three different sauces of tomatoes, spinach and mushrooms, with cheese gratin and diced tomatoes

Orecchiette à la Marokko

with mint minced meat (beef), served with diced cucumbers, sweet peppers, leeks and onions, with feta cheese and rounded off with oriental spices

Fried wild garlic Spätzle

with crispy vegetables and sunflower seeds, hot spicy flavours

Hearty pork schnitzel

with wholesome vegetable garnish of sweet peppers, spring onions, pepperoni rings and black olives, in spicy cream sauce, served with French fries



Penne al pomodoro

pasta with Italian herb tomato sauce, sprinkled with grated hard cheese

Chicken breast filet breaded

served with grilled vegetables and crispy hash browns

Pork Goulash

with wholesome vegetables, served with "Knöpfle" Spätzle (noodles)

Stuffed paprika

with spicy minced meat, tomato vegetable sauce, Serbian rice

Pork steak "Jäger Style"

in mushroom cream sauce with tender broccoli florets, served with potato balls

Creamy curried chicken

chicken meat in fruity curry cream sauce enriched with mandarins, apples and bananas, rice

Hot shrimp curry

shrimps in curry stock with leeks and carrots, Basmati rice

Alaska pollock filet cuts

breaded and roasted golden brown, tartar sauce, parsley potatoes

Cheese ham schnitzel

pork schnitzel with cooked shoulder ham and grated cheese, in cream sauce, hash browns

Bavarian pork roast

in gravy, served with Bavarian cabbage and cooked homemade potato dumplings

Smoked meat Fleckerln

Fleckerl pasta with raw ham and onions

Hearty leek cream Schnitzel

pork schnitzel in leek cream sauce with cooked shoulder ham, with Gouda cheese gratin, served with homemade roast potatoes

Classic Thai curry

in aromatic spicy coconut sauce, with pork, diced potatoes, bush beans and spring onions, served with Basmati rice

Franconian pepper pot

pork schnitzel in breadcrumbs and homemade pasta squares filled with spicy roast venison filling in spicy pepper sauce, flavoured with brandy, wholesome vegetables, hash browns

Peppered Schnitzel

breaded pork schnitzel in cream sauce, enriched with brandy, with peppery garnish, wholesome vegetables, fried potatoes

Schnitzel "Old Bavarian Style"

pork schnitzel with horseradish mustard breadcrumbs, garnished with fried onions and cheese, served with dumplings in a white wine enriched mushroom cream sauce



Pork steak "Balsamico"

on a bed of balsamic vegetables with red onions served with rosemary potatoes

Schnitzel "American Style"

pork schnitzel with strong aromatic layer of fried onions, bacon strips, tomato slices and barbecue sauce, served with baked potatoes

Tender veal Schnitzel breaded

garnished with almond splinters, in delicious cream sauce, served with broccoli florets and baby carrots, hash browns

Roast veal

with peas and rice

Veal Goulash

in fine cream sauce, with Nockerln

Veal mince steak "Romanow"

garnished with mixed mushrooms, in delicious cream sauce, served with peas and baby carrots, hash browns

Königsberg meatballs

in fine caper sauce, Romanesco and rice

Chicken fricassee

with fine mushrooms, peas and carrots, rice

Fine chicken nuggets

chicken breast filet pieces in yogurt sauce, garnished with broccoli and diced tomato, served with fettuccine

Gourmet dish

whole chicken filets in vegetable cream sauce, hash browns

Tasty poultry terrine

tender chicken nuggets and homemade chicken dumplings in spicy onion cream sauce enriched with white wine, served with crispy hash browns

Turkey strips "Ranger style"

in cream sauce with mushrooms, vegetable rice

Chicken Schnitzel "Cordon bleu style"

2 chicken schnitzels, filled with turkey formed ham and cheese, served with backed potato wedges and barbecue dip sauce (served separately)

Chicken breast filet "Italian Style"

served with Italian vegetable sauce enriched with sweet peppers, green beans, tomatoes, mushrooms and onions, spaghetti pasta

Chicken Cordon bleu

with Curly fries

Turkey Schnitzel

breaded, served with broccoli-cauliflower-vegetables and fried potatoes with onions



Chicken breast filet "Milano"

crispy-breaded chicken breast with Italian filling, served with grilled vegetables in cream sauce and gobbetti

Asian chicken terrine

chicken breast filet pieces in soy sauce, with oyster mushrooms and Asian mixed vegetables, nicely rounded off with cashew nuts and ginger, served with saffron Basmati-rice

Indian chicken curry

with grilled vegetables, Basmati rice

Penne "Porro"

with tender turkey breast ham and leek, in creamy sauce

Marinated chicken breast from the grill

with chilli herb marinade, served with wholesome grilled vegetables, baked potato wedges with sea salt and pepper and fruity curry dip sauce

Hearty onion roast

with green beans wrapped in spicy bacon and wholesome fried potatoes

Tandoori chicken

medium-hot, fruity Indian curry of chicken breast pieces, carrots, courgettes, spring onions and Tandoori spice paste, served with Basmati rice

Chicken breast "Crema di Balsamico"

in fine sauce flavoured with balsamic and red wine, grilled vegetables and fettuccine

Bami Goreng

Asia noodles with juicy strips of chicken and vegetables, flavoured with aniseed and ginger

Tender filet steak

beef, in Madagascar peppered sauce, served with green beans wrapped in bacon, potato balls

Roast venison

in blueberry cream sauce enriched with red wine and garnished with mushrooms, served with Knöpfle-Spätzle and apple-flavoured red cabbage

Filet tips "Stroganoff"

beef in cream sauce with mushrooms and cucumbers, enriched with brandy, carrots and peas, potato patties

Fine salmon filet

in creamy cream sauce with white wine, served with baby carrots and broccoli florets, long-grain rice and wild rice

Venison goulash "Diana"

prime venison in delicious sauce with mushrooms, served with Brussels sprouts and Spätzle, cranberry dip

Tender pork medallions

with fine mushroom selection in cream sauce, flavoured with white wine, glazed baby carrots and broccoli florets, hash browns



Stuffed breast of spring chicken

with morel cream filling, enriched with brandy, in fruity tomato sauce, served with grilled diced courgettes and gnocchi

Classic boiled veal

quality slices of veal with root vegetables of carrots, celery and leeks, in horseradish cream sauce, roast potatoes

Italian antipasti platter (Vegi)

selection of pesto spaghetti with artichoke hearts, served with grilled aubergines and courgettes, diced peppers and cherry tomatoes with wild garlic dip

Alaska pollock filet slices España

with grilled vegetables, served with rice-wild rice mix

Grilled Alaska pollock filet slices

enriched with herbs, on creamed spinach with diced tomatoes, served with Provencal potatoes flavoured with rosemary

Gourmet filet "Napoli"

Alaska pollock filet with spicy vegetable cream sauce and melted cheese, dill potatoes

Pollock filet

breaded and baked golden brown, herb sauce, parsley potatoes

Wild salmon à la Florentin

wild salmon filet pieces in fine creamed spinach sauce, enriched with white wine, served with fettuccine

Hot red Thai curry

spicy Thai curry with two pieces of wild salmon fillet, grilled diced courgettes, onions, diced mango, mung bean sprouts, spring onions and red curry paste, served with Basmati rice

Swabian lentil dish

with 1 pair of homemade Wiener sausages, farmers spätzle with bread crumbs

4 filled yeast dumplings

filled with blueberries, served with vanilla sauce

Wholesome vegetable mix

cauliflower florets, baby carrots, peas and Romano beans, with hollandaise sauce and boiled potatoes

Sweet rice pudding

with fruit sauce, of strawberries, sour cherries, apples, blueberries and raspberries

Jägertöpfchen

mushrooms in spicy sauce with paprika, served with baked potato wedges with sea salt and pepper

Mediterranean grilled vegetables sweet peppers, courgettes, aubergines and onions, flavoured with olive oil, served with porcini mushroom risotto



DESSERTS

Armstrong's dessert buffet. Delicious selection of sweets

Duet of brown and white chocolate mousse with wild berries and vanilla sauce

Fresh fruit salad "Sweet Melody" with apple, watermelon, honeydew melon, pineapple, grapes and mango

Rhubarb-mascarpone with crispy flakes and berry sauce

Fresh sliced fruits

Panna Cotta with raspberry sauce and hazelnut praline

Orange- mascarpone cream

Assorted delicious cakes

Apple pie

Black forest cake

Warm chocolate cake with liquid chocolate

New York brownie with blackcurrant mousse inside

Hazelnut pudding with red berries

Crème Brûlée

Warm apple- crumble with vanilla sauce

Mixed sweet puff pastry

Vanilla pudding with strawberry sauce

Wildberry cream

Chocolate mousse with vanilla sauce

New York Cheesecake

Pecan pie

Carrot cake

German chocolate cake

Lemon cake

Strawberry Tiramisu

Italian Tiramisu

Assorted seasonal sweet mini-cakes

DESSERT SERVED IN SMALL GLASSES OR ON PLATES

Mini chocolate mousse cake

Mini Latte Macchiato cake

Mini strawberry cream cake

Mini raspberry cream cheese cake

Mini peach cream cake

Grapefruit- Matcha cake

Rolled Pan cakes stuffed with raspberry and Panna Cotta

Assorted sweet mini cakes

Tiramisu heavily soaked sponge finger biscuits in a mascarpone cream

Crispy Chocolate dark chocolate mousse on a crispy biscuit with candied black olives and orange sauce

Roast nut mousse with sea salt and nougat

Mascarpone crème and apricot ragout served in dessert glass

Pistachio yogurt delight mousse and spicy pistachio cream on a chocolate-nut biscuit

Strawberry charlotte strawberry mousse encased in a biscuit roll

Mini tartlets mixed raspberries and strawberries

Apple Dipper Tarte Tatin with a note of caramel

Sour cream-raspberry terrine with almond finger-biscuit soufflé

Orange panna cotta with fruity orange layer throughout

Sacher biscuit covered in a silky chocolate glaze

Frankfurt Dainty Viennese biscuit with butter cream, raspberry jam and hazelnut brittle

