



**USARMYCATERING.COM**

WE SERVE THOSE WHO SERVE

# **CATERING & EVENT FOLDER**

## **2018**

Catered Installations are in Kaiserslautern, Baumholder, Stuttgart, Wiesbaden and Mannheim

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## 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.

## Your wish is my command

- 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, heaters 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 number of attendees is not final.
- Final menu choice must be given to the catering office 5 working days in advance.
- Estimated number of attendees must be given to the catering office 5 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 \$5.00 per rental fee
- Hightable 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 customer requests two 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

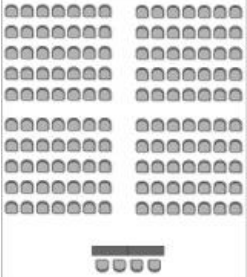
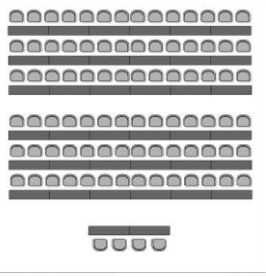
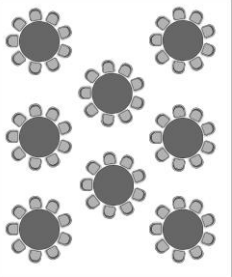
We pride ourselves in meeting the serving time listed on your contract. For seated functions, we request your guests to be seated 5-10 minutes prior to the actual serving time. If for any reason, you need to delay the serving time, please advise the caterer as soon as possible to ensure quality taste 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 10minute window, will best guarantee food quality. We have a service charge of 10% FOR FOOD, which is INCLUDED in the per person catering price 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
				
<b>Ballroom</b>	\$750.00	450 guests	250 guests	280 no dancefloor Rec. and round tables 220 with dancefloor Round tables
<b>Ballroom 's Gallery</b>	\$100.00	120 guests	-	200 guests 20x 10men rectangular
<b>Bartylla Room</b>	\$250.00	150 guests	120 guests 3 tables/ 10 rows	80/96 guests 8x 10men round 12x 8men round
<b>Dining Room</b>	\$250.00	150 guests	84 guests 4 tables/ 7 rows	80/96 guests 8x 10men round 12x 8men round
<b>Wintergarden</b>	\$200.00	100 guests	40 guests	80 guests 8x 10men round 10x 8men round
<b>Outside Patio</b>	\$100.00	400 guests	-	300 guests rec. and round tables
<b>CAC Daenner Ballroom</b>	\$300.00	350 guests	150 guests	200 guests

Catering fees:	Delivery	each delivery	\$20.00
	Plates, silverware, napkin	per person	\$1.50
	Buffet equipment, set up, tear down		\$50.00



## BREAKFAST

All meals are buffet pricing with a minimum of 30 guests.

### CROISSANT BREAKFAST

**\$ 6.60 per person**

Croissants with different stuffings as follows  
Marzipan-butter croissant  
Cream cheese

Ham and cheese croissant  
Nougat croissant  
Chocolate croissant

### CONTINENTAL BREAKFAST

**\$ 7.70 per person**

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

Variation of sausages and cheese  
Boiled egg

### AMERICAN CLASSIC

**\$ 9.20 per person**

Country style eggs or freshly scrambled eggs  
Crisp bacon and sausages

Home fried potatoes  
Pan Cakes with maple syrup

### START YOUR DAY RIGHT - BREAKFAST

**\$ 10.00 per person**

Oven warm baguette  
Butter  
Ham and cheese  
Jam and jelly, honey  
Fresh fruit plate

Scrambled eggs  
Sausage with gravy  
Crispy bacon  
Hash brown potatoes  
Pan cakes with maple syrup

### EXCLUSIVE BREAKFAST

**\$14.00 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

You could add coffee, hot water and orange juice for \$2.00 per person to each order.



## 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 1-50 people**

**\$5.00 per person**

**For 51-100 people**

**\$4.50 per person**

**For 101-200 people**

**\$4.00 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

**\$ 5.50 per person**

Coffee with milk and sugar  
Ice water  
Different puff pastries with stuffing and pretzels

Tea water with different types of tea  
Sweet lemon ice tea

### HEALTHY CONFERENCE

**\$ 5.50 per person**

Coffee with milk and sugar  
Ice water  
Fresh sliced fruit plate and assorted yogurts

Tea water with different types of tea  
Orange juice

### EXCLUSIVE CONFERENCE

**\$ 8.50 per person**

Coffee with milk and sugar  
Ice water  
Assorted Muffins  
Assorted Finger sandwiches, pretzels, mixed candy basket and fruit basket

Tea water with different types of tea  
Sweet lemon ice tea  
Orange juice



## 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
- Soft Wrap plates
- Crunchy Taco shells

Price per person

For 1-50 people

\$ 5,50 per person

For 51-100 people

\$ 4,50 per person

For 101-200 people

\$ 4,00 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

\$ 12.00 Lunch (12pm), \$ 17.00 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

\$ 13.00 Lunch (12pm), \$ 18.00 Dinner (after 12pm) p.p.

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

### CLASSIC BUFFET

\$ 15.00 Lunch (12pm), \$ 22.00 Dinner (after 12pm) p.p.

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

### FINE DINE BUFFET

\$ 18.00 Lunch (12pm), \$ 25.00 Dinner (after 12pm) p.p.

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





## SALADS

Mixed green garden salad with two different dressings  
Caesar's salad with chicken slices  
Pasta with seasonal vegetables  
Corn- pepper salad with fresh herbs  
Cucumber salad with cream  
Fitness salad  
Apple- celery salad with crème  
Frutti die Mare  
Leek- ham- pineapple salad  
Beetroot- apple

Balsamic dressing  
Italian dressing  
Yogurt dressing

Greek salad with sheep chesse and olives  
Classic potato salad with mayonaise  
Tomato salad with garden parsley  
Tomato- Mozzarella salad with basil  
Traditional American "Cole Slaw" salad  
Cous- Cous salad  
Avocado- grapefruit salad  
Tuna salad  
Curry- rice 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  
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  
Cheese and grape sticks  
Mixed Italian Anti- Pasti in small glasses  
Mixed vegetable skewers with ranch cream  
Finger sandwiches stuffed with peperoni, cheese, ham or turkey  
Marinated prawns with coriander, basil and shallot in small glasses or on plates  
Lomi- Lomi salmon tartar with tomato and onion on toasted crostinis  
Crab Won Wons with sweet 'n' sour sauce

## MEAT/ MAIN COURSE

Marinated chicken breast filet  
Chicken Parmesan with tomato sauce  
Chicken skewers with onion and pepper  
Chicken Schnitzel  
Turkey breast filets gratinated with tomato- mozzarella  
Turkey breast filets with pineapple and cheddar cheese  
Meatballs with sheep cheese and pepper  
Grilled white fish filet with lemon-thyme sauce

Roasted stuffed chicken with mushroom cream sauce  
Roasted beef with red wine sauce  
Chicken Cordon bleu (ham& cheese stuffing)  
Pork Schnitzel  
Pork Cordon bleu (ham& cheese stuffing)  
Pork medaillons in mushroom cream sauce  
Marinated pork steaks with a rosemary jus  
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 our favorite sweets

Assorted seasonal sweet mini-cakes  
Italian Profiterole – The secret star on every buffet  
Italian Tiramisu  
New York Cheesecake  
Warm chocolate cake with liquid chocolate  
Panna Cotta with raspberry sauce and hazelnut praline  
Duet of brown and white chocolate mousse with wild berries and vanilla sauce  
Crème Brulée with caramelized brown sugar  
Fresh fruit salad "Sweet Melody" with apple, watermelon, honeydew melon, pineapple, grapes and mango  
Fresh fruit plate  
Apple pie  
Black forest cake  
New York brownie with blackcurrant mousse inside  
Hazelnut pudding with red berries  
Warm apple- crumble with vanilla sauce  
Mixed sweet puff pastry  
Vanilla pudding with strawberry sauce  
Chocolate mousse with vanilla sauce  
Wildberry cream  
Lemon cake  
German chocolate cake  
Carrot cake  
Pecan- apple pie



## DESSERT SERVED IN SMALL GLASSES OR ON PLATES (PLATED ONLY)

Mini chocolate mousse cake  
Mini Latte Macchiato cake  
Mini strawberry cream cake  
Mini raspberry cream cheese cake  
Mini peach cream cake  
Rolled Pan Cakes stuffed with raspberry and Panna Cotta  
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  
Pistachio yogurt delight mousse and 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  
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, ice water and Baguette with butter**

### CARVING STATION BUFFET

Beef filet, roast pork Loin, pork filets, baked ham or turkey breast  
(Select two)

Your buffet is served with a Bouquetière of fresh vegetables, roasted potatoes, Au Gratin potato, rice Pilaf.

Freshly baked breads, butter and herb butter

Fresh fruit display, Italian Tiramisu, Panna Cotta with raspberry cream and a hazelnut praline on top

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

Price per Person

**For 1-50 People**

**\$ 29.00 per person**

**For 51-100 People**

**\$ 27.50 per person**

**For 101-200 People**

**\$ 25.00 per person**



## OUR BEST CHOICE BUFFET

\$ 24.00 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

## SCHNITZEL BUFFET

\$ 18.00 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, German noodles "Spätzle"

\*\*\*

Fresh fruit display



## **BUFFET 1**

**\$ 21.50 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  
Seasonal vegetables

\*\*\*

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 with 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**

**\$ 28.00 per person**

Fresh garden salad with two dressings  
Honey melon with Italian ham  
Root beet- apple salad with onions

\*\*\*

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

\*\*\*

Warm Lava chocolat cakes  
Apple Strudel with vanilla sauce  
Italian Panna Cotta with raspberry sauce



## 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

\$ 19.00 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

\$ 25.00 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

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 crumbs

\*\*\*

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

\$ 24.00 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  
Pepper 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  
Fried cajun wedges

With different stuffings fresh made in front of your guests:

Fajitas and Wraps

\*\*\*

Pina Colada jelly  
Caipirinha jelly  
Mousse des Fresas  
Passion fruits mousse





## CASUAL THANKSGIVING BUFFET

\$ 24.00 per person

Pumpkin soup with cream  
Shrimp cocktail with mandarin filets in Champagne glasses  
Lamb's 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

Bavarian crème with plum mousse

Chocolate mousse with vanilla sauce

## FINE DINE THANKSGIVING BUFFET

\$ 29.00 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 Speculatus crumble and wild strawberry compote

\*\*\*

Homemade muffins and donuts



## FINGERFOOD BUFFETS

### FINGERFOOD BUFFET 1

\$ 14.00 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  
Mini "California Style" pizzas  
Mini- "Schnitzel"  
Chili cheese poppers  
Macaroni and cheese in cups  
\*\*\*  
Armstrong's dessert buffet  
Delicious selection of sweets

### FINGERFOOD BUFFET 3

\$ 22.00 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  
Mini "California Style" pizzas  
Mini- "Schnitzel"



## FINGERFOOD BUFFET "COMMANDER'S CHOICE"

\$ 25.00 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.

### **MENU 1**

**\$ 25.50 per person**

Mixed Starters on a plate...

Anti- Pasti

Tomato- Mozzarella with aged balsamic dressing and basil

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

### **MENU 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 sweet caramelized carrots

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

### **MENU 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



## CHOOSE YOUR OWN SIT-DOWN DINNER MENUS

Minimum 50 people. You could choose three main dishes for you event.  
Salad and Dessert is preset to save serving time

### All menus include:

- Baguette and butter
- Coffee, hot water and sweet ice tea service in pitchers on the table

SALAD - MAIN COURSE	\$ 15.00 Lunch, \$ 18.00 Dinner p.p.
SOUP - SALAD - MAIN COURSE	\$ 17.00 Lunch, \$ 24.00 Dinner p.p.
SALAD OR SOUP - MAIN COURSE - DESSERT	\$ 17.00 Lunch, \$ 24.00 Dinner p.p.
SOUP - SALAD - MAIN COURSE - DESSERT	\$ 21.00 Lunch, \$ 29.00 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

#### 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

#### Mushroom cream soup

delicately seasoned, enriched with aromatic porcini mushrooms and cream

#### Basil cream soup

Fresh herbs and cream

#### Maroon cream soup

Winter like with little maroon pieces

## VEGETARIAN MAIN COURSE

#### Penne al Pomodoro (VEGI)

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

#### Penne al Arrabbiata (VEGI)

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

#### Gnocchi à la Caprese (VEGI)

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

#### Stuffed peppers (VEGI)

with spicy minced meat, tomato vegetable sauce, Serbian rice

#### Mediterranean grilled vegetables (VEGI)

sweet peppers, courgettes, egg plants and onions, flavored with olive oil, served with porcini mushroom risotto

#### Hearty cheese Spätzle (German noodles) (VEGI)

with fried onions



### **Vegetarian Lasagna (VEGI)**

With tomato sauce

### **Mushroom cream pan (VEGI)**

with noodles

### **Spinach- Ricotta dumplings (VEGI)**

with herb cream sauce and fresh parsil

## **MEAT & FISH MAIN COURSE**

### **Bavarian pork roast**

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

### **Hearty leek cream Schnitzel**

pork schnitzel in leek cream sauce with cooked shoulder ham, with Gouda cheese gratin, served with 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, flavored with brandy, wholesome vegetables, hash browns

### **Peppered Schnitzel**

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

### **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 "Balsamic"**

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

### **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, spaghetti pasta

### **Chicken Cordon bleu**

with curly fries and ketchup

### **Turkey Schnitzel**

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

### **Homemade Bratwurst sausage**

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





**Pork schnitzel "Cordon bleu style"**

breaded, filled with cheese and ham, bean vegetables with bacon, fried potatoes with onions

**Pepper goulash**

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

**Salmon lasagna**

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

**Fried vegetables with herb gnocchi**

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

**Fish filet "Italiano"**

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

**Chicken breast filet "Pesto Rosso"**

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

**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

**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

**Hearty pork schnitzel**

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

**Chicken breast filet breaded**

served with grilled vegetables and crispy hash browns

**Pork Goulash**

with wholesome vegetables, served with German "Spätzle" noodles

**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

**Penne "Porro"**

with tender turkey breast ham and leek, in creamy sauce

**Marinated chicken breast from the grill**

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

**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 Balsamic"**

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

**Filet tips "Stroganoff"**

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

**Tender pork medallions**

with mushroom cream sauce, flavored with white wine, glazed baby carrots and broccoli florets, hash browns



**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

**Tender veal Schnitzel breaded (+\$3.00 per person)**

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

**Roast venison (+\$3.00 per person)**

in blueberry cream sauce enriched with red wine and garnished with mushrooms, served with German "Spätzle" noodles and apple- flavored red cabbage

**Venison goulash "Diana" (+\$3.00 per person)**

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

**Tender beef filet (+\$4.00 per person)**

in Madagascar peppered sauce, served with green beans wrapped in bacon, fried potato balls with Italian herbs

**Tender beef filet (+\$4.00 per person)**

seasonal roasted vegetables and herb butter, potato au gratin with cheese

**Fine salmon filet on skin (+\$4.00 per person)**

in creamy cream sauce with butter white wine, served with baby carrots and broccoli, roasted almond split, wild rice

**DESSERTS IN GLASSES OR PLATES**

Mini chocolate mousse cake

Mini Latte Macchiato cake

Mini strawberry cream cake

Mini raspberry cream cheese cake

Tiramisu heavily soaked sponge finger biscuits in a mascarpone cream

Italian Profiterole – The secret star on every menu

Warm chocolate Lava cake with liquid chocolate and fresh fruits

Panna Cotta with raspberry sauce and a hazelnut praline on top

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

New York brownie with blackcurrant mousse inside

Warm apple- crumble with vanilla sauce

Sacher biscuit covered in a silky chocolate glaze

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

