



USARMYCATERING.COM

WE SERVE THOSE WHO SERVE

# CATERING FOLDER 2019

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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.

Our 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 our 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)



## 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 10 working days in advance.
- Estimated number 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 10 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**

### ROOM RENTAL DEPOSIT TO SECURE THE VENUE FOR WINTER HOLIDAY EVENTS

A non-refundable deposit of the room rental would be charged to the customer if they order a room/ catering from USARMYCATERING.COM SERVICES. The deposit will lower the TOTAL ALL SERVICE costs of the event and waived on the finalized invoice.

### SERVICE WAITERS FOR BANQUET FUNCTIONS

For a buffet function, we are planning with one service waiter for each 50 customers. A plated meal function is calculated by one service waiter for each 30 customers. If you want to order more waiters for your function, the price would be \$20.00 per waiter.

### CATERING DELIVERIES AND POTENTIAL RISKS OF DELIVERY TIMES

We also deliver to the Wiesbaden and Stuttgart Community and try to calculate enough time to warm the food and setup your event. Unforeseen traffic and accidents on the streets are unpredictable. This damage due to force majeure is out of our control and is not refundable from the total catering amount.

### 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.**

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 10 business days prior to the event, you will be charged the room fee.

All Cancellations made 5 business days prior to the event, you will be charged 50% of the TOTAL event amount.

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

### 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.

**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 \$9.50 per bottle
- Corking Fee - \$10.00 per bottle – no other drinks are authorized to be brought into the facility
- Hightable covers in white or black for a \$5.00 per rental fee
- Chair covers in white for a \$5.00 per rental fee
- Cake cutting fee is \$1.00 per person
- 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 10 minute window, will best guarantee food quality. We have a service charge of 15% FOR FOOD, which is INCLUDED in the per person catering price menu.

## PAYMENTS

Cash, unit check and any VISA, AMEX or MasterCard is accepted for event and rental payments.

## RENTAL AND DELIVERY

We do not delivery any rental equipment to our customers. The equipment needs to be collected from Armstrong's and taken back to the same location and room by the customer itself.

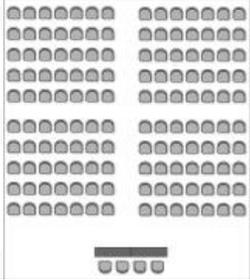
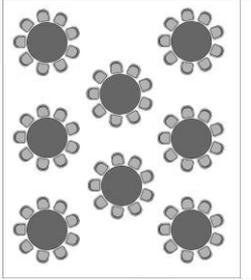
**If the rental equipment gets broken or damaged, we will charge the actual price to rebuy the materials.**

## OUR MENUS – BUFFETS – FINGERFOOD BUFFETS

All our menus are provided as suggestions. We will be pleased to create an individual offer according to your personal preferences. If you wish to change individual dishes in the set meal, please accept that we will then have to recalculate the costs.



## ROOM & NEEDFUL INFORMATIONS

ROOM	COST	Theater Style	Conference Style	Banquet round Style
				
<b>Ballroom</b>	\$750.00	450 guests	250 guests	300 no dancefloor Rec. and round tables 230 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>	\$200.00	150 guests seated	-	120 guests 30x 4men rectangular tables
<b>CAC Daenner Ballroom</b>	\$300.00 + LABOR	250 guests	150 guests	200 guests Round tables



**WE HAVE EXTRA CHARGES FOR OUTSIDE CATERINGS**



## BREAKFAST

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

### CONTINENTAL BREAKFAST

Oven warm baguette  
Jam and Jelly, honey  
Butter and whipped cream

**\$ 6.50 per person**

Variation of sausages and cheese  
Boiled egg  
Assorted Danish and muffins

### AMERICAN CLASSIC

Oven warm baguette and butter  
Scrambled eggs  
Crisp bacon

**\$ 9.00 per person**

Home fried potatoes  
Pan Cakes with maple syrup  
Sausages

### START YOUR DAY RIGHT - BREAKFAST

Oven warm baguette and butter  
Ham and cheese  
Jam and jelly, honey  
Hash brown potatoes  
Fresh fruit plate

**\$ 10.00 per person**

Scrambled eggs  
Sausage with gravy  
Crispy bacon  
Pan cakes with maple syrup

### EXCLUSIVE BREAKFAST

Oven warm baguette  
Butter and whipped cream  
Jam and Jelly, honey  
Ham and Cheddar cheese  
Baked beans in tomato sauce  
Pan cakes with maple syrup  
Assorted yogurts  
Fresh fruit plate

**\$ 15.00 per person**

Scrambled eggs  
Sausage with gravy  
Hash brown potatoes  
French toast  
Crispy bacon stripes  
Halfmoon tomatoes with Gouda cheese on top  
Mini muffins

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

## OMELETTE STATION

Could be added to any breakfast buffets

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 1-100 people**

**For 101-200 people**

**For 201-400 people**

**\$ 5.00 per person**

**\$ 4.50 per person**

**\$ 4.00 per person**



## CONFERENCE CHOICE

All day packages.

### STANDARD CONFERENCE

Coffee with milk and sugar  
Ice water

**\$ 2.50 per person**

Tea water with different types of tea  
Sweet lemon ice tea

### CLASSIC CONFERENCE

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

**\$ 4.50 per person**

Tea water with different types of tea  
Sweet lemon ice tea

### HEALTHY CONFERENCE

Coffee with milk and sugar  
Ice water  
Fresh sliced fruit plate

**\$ 5.50 per person**

Tea water with different types of tea  
Orange juice  
Assorted yogurts with cereals to choose

### EXCLUSIVE CONFERENCE

Coffee with milk and sugar  
Ice water  
Assorted Finger sandwiches and pretzels  
Assorted Muffins

**\$ 8.50 per person**

Tea water with different types of tea  
Sweet lemon ice tea  
Orange juice  
Mixed candy basket and fruit basket

## TRAYS

Minimum of 15 persons

Fresh Seasonal Cut Fruit

Cubed Cheese Selection & grapes<sup>1</sup>

Sliced Cheese Selection & crackers<sup>2</sup>

Garden Fresh Vegetable Selection

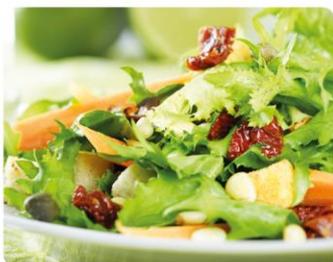
Assorted Deli Meats & party bread<sup>3</sup>

Deli Meats & Classic Cheese & party bread mix

Assorted Italian Antipasti<sup>4</sup>

Salmon with lemons, horseradish, chilled shrimps  
and cocktail sauce with fruits

	<b>Small</b> (15-20)	<b>Medium</b> (20-25)	<b>Large</b> (25-30)
Fresh Seasonal Cut Fruit	-	\$60.00	\$80.00
Cubed Cheese Selection & grapes <sup>1</sup>	\$50.00	\$70.00	\$90.00
Sliced Cheese Selection & crackers <sup>2</sup>	\$40.00	\$60.00	\$80.00
Garden Fresh Vegetable Selection	-	\$70.00	\$90.00
Assorted Deli Meats & party bread <sup>3</sup>	\$40.00	\$60.00	\$80.00
Deli Meats & Classic Cheese & party bread mix	\$45.00	\$65.00	\$85.00
Assorted Italian Antipasti <sup>4</sup>	\$60.00	\$80.00	\$100.00
Salmon with lemons, horseradish, chilled shrimps and cocktail sauce with fruits	-	see daily market price	



## GRAB 'N' GO SANDWICH AND SALAD FOR LUNCH

Minimum of 20 orders. \*Every Sandwich or salad would be served with potato chips, a chocolate chip cookie and a choice of soft drink or bottled water. Time to order: 1100h - 1500h

### CLASSIC "GRAB & GO" SANDWICH (TURKEY)

**\$ 8.50 per person**

Sliced turkey with cheese atop of freshly baked baguette bread with crisp greens, sliced peppers and tomatoes\*

### GRILLED CHICKEN SANDWICH

**\$ 10.00 per person**

Seasoned grilled chicken atop of freshly baked baguette bread with crisp greens, sliced peppers and tomatoes\*

### PULLED PORK SANDWICH

**\$ 11.00 per person**

8 hours smoked pulled pork with atop of freshly baked ciabatta bread with cole slaw and BBQ sauce\*

### BRISKET SANDWICH

**\$ 14.00 per person**

16 hours smoked beef Brisket with atop of freshly baked ciabatta bread with cole slaw and BBQ sauce\*

### TUNA SALAD CROISSANT SANDWICH

**\$ 9.50 per person**

Fresh greens with tomatoes and cucumbers a top traditional American tuna salad on a freshly baked croissant\*

### VEGGIE PESTO SANDWICH

**\$ 8.50 per person**

Delicious blend of sliced tomatoes, fresh mozzarella, sliced avocado and our signature pesto sauce atop freshly baked baguette bread\*

### ITALIAN SALA

**\$ 8.00 per person**

Fresh greens with tomatoes, cucumbers, cheese, egg, bell peppers and shredded carrots served with our house Ranch dressing.\* \*\*Add tuna fish or ham for \$1.00

### MEX-TEX TACO SALAD

**\$ 8.50 per person**

Mexican spiced ground beef atop of fresh lettuce with shredded cheese, tomatoes, green olives with sour cream and guacamole served with a side of nacho chips. Salsa on the side\*

### ARMSTRONG 'S CHEF SALAD

**\$ 9.50 per person**

Piled up turkey breast, roast beef and ham atop of fresh lettuce with shredded cheese, tomatoes, onions, cucumbers, bell peppers, olives and sliced hard-boiled egg topped with our house Ranch dressing\*

### BISTRO CHICKEN SALAD

**\$ 12.00 per person**

A chilled chicken breast atop a bed of greens with crumbled blue cheese, crisp bacon, sliced tomatoes, avocado and scallions for garnish, topped with our house Ranch dressing\*



## BBQ PICNIC SPECIALS

Minimum of 30 orders. Time to order: 1100h - 1800h

### AMERICAN PICNIC

**\$ 8.00 per person**

Hot Dogs and Hamburgers, potato salad or pasta salad, cole slaw, condiments

### BBQ CHICKEN PICNIC

**\$ 12.00 per person**

¼ BBQ chicken, Hot Dogs and Hamburgers, potato salad or pasta salad, cole slaw, condiments

### TEXAS BBQ PICNIC

**\$ 17.00 per person**

Hot Chili, Hamburgers, beef ribs, Chicken Wings "Hot and spicy", homestyle chips, potato salad, tomato salad, cole slaw, Ciabatta buns, condiments

## ADDITIONAL ORDERS TO CHOOSE

Hot Dogs with condiments (+\$0.75 p.p)

¼ BBQ chicken (+\$1.00 p.p)

Pulled pork (+\$1.00 p.p)

Baby back ribs (+\$1.00 p.p)

Marinated turkey steaks (+\$1.00 p.p)

Marinated pork steaks with pepper and chili (+\$1.00 p.p)

Dino beef ribs (+\$1.50 p.p)

Hot Chili - 16hours cooked (+\$2.00 p.p)

Lamb chops with fresh herbs (+\$2.00 p.p)

Rumpsteak with rosemary-spiced oil and bacon wrapped (+\$2.00 p.p)

Beef Brisket (+\$3.00 p.p)

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Cucumber salad (+\$0.75 p.p)

Corn on the cob tossed in butter (+\$0.75 p.p)

Grilled tomatoes with Italian parmesan cheese (+\$0.75 p.p)

Baked beans (+\$0.75 p.p)

Baked potatoes with Ranch cream (+\$1.00 p.p)

Flame-grilled peperoni on a stick with a touch of garlic (+\$1.00 p.p)

\*\*\*

Assorted sodas and bottled water with cube ice and plastic cups (+\$2.00 p.p.)

## CHOOSE YOUR OWN BUFFET

Minimum of guests 40 people. We serve to all our food choices bread and butter

### LIGHT BUFFET

**\$ 13.00 Lunch (1200h-1500h) per person**

**\$ 19.00 Dinner (1500h-2100h) per person**

Choose (1) salad or cold plate, (1) meat/ fish, (1) starch, (1) vegetable, (1) vegetarian option-SERVED, (1) dessert

### CLASSIC BUFFET

**\$ 17.00 Lunch (1200h-1500h) per person**

**\$ 24.00 Dinner (1500h-2100h) per person**

Choose (2) salad or cold plates, (2) meats/ fish, (2) starch, (1) vegetable, (1) vegetarian option-SERVED, (2) dessert

### FINE DINE BUFFET

**\$ 19.00 Lunch (1200h-1500h) per person**

**\$ 26.00 Dinner (1500h-2100h) per person**

Choose (3) salad or cold plates, (3) meats/ fish, (2) starch, (2) vegetable, (1) vegetarian option-SERVED, (2) dessert



## SALADS

Mixed green garden salad with two different dressings  
Caesar's salad with chicken slices (+\$1.00 p.p)  
Pasta salad with vegetables and cream  
Corn- pepper salad with fresh herbs and vinegar  
Cucumber salad with cream  
Apple- celery salad with crème  
Leek- ham- pineapple salad (+\$1.00 p.p)  
Beetroot- apple

Balsamic dressing  
Italian dressing  
Yogurt dressing  
American dressing

Greek salad with sheep chesse and olives (+\$1.00 p.p)  
Classic potato salad with/ without mayonaise  
Tomato salad with garden parsley  
Tomato- Mozzarella salad with aged balsamic and basil  
Traditional American "Cole Slaw" salad  
Avocado- grapefruit salad (+\$1.50 p.p)  
Curry- rice salad  
Apple- mango salad with fennel and papaya (+\$1.00 p.p)

French dressing  
Herb dressing  
1000 Thousand Island  
Caesar dressing with Parmesan

## COLD PLATES

Mixed Italian Anti- Pasti in small glasses  
Mixed vegetable skewers with ranch cream  
Stuffed mushroom with herb cream and cheese  
Deviled eggs  
Cheese and grape sticks  
Tomato- Mozzarella sticks with aged balsamic glaze  
Ham rolls with asparagus and tartar sauce (+\$1.00 p.p)  
Honey melon with Italian ham  
Mini wrap "BBQ" with slices of baked bacon, cheese and carrots  
Mini wrap "Ocean" with salmon, green apple, horseradish and herb cream (+\$1.00 p.p)  
Marinated prawns with coriander, basil and shallot in small glasses or on plates (+\$1.50 p.p)  
Shrimp cocktail with orange filets and cream (+\$1.50 p.p)  
Lomi- Lomi salmon tartar with tomato and onion on toasted crostinis (+\$1.50 p.p)  
Crab Wan Wan's with sweet 'n' sour sauce

## MEAT/ MAIN COURSE

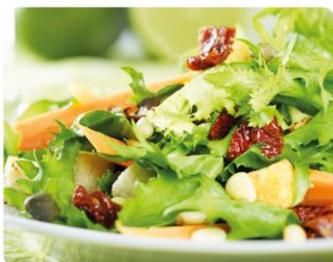
Marinated chicken breast filet  
Beef lasagna  
Chicken Parmesan with tomato sauce  
Lemon chicken  
Breaded turkey Schnitzel "Wiener Art"  
Turkey breast filets gratinated with tomato- mozzarella  
Meatballs with sheep cheese and pepper  
Marinated pork steaks with a rosemary gravy  
Grilled white fish filet with lemon-thyme sauce  
Salmon filets with lemon and lime (+\$1.00 p.p)

Virginia ham with crust  
Stuffed pork roast with gravy  
Roasted beef with red wine sauce  
Chicken Cordon bleu (ham& cheese stuffing)  
Pork Schnitzel "Wiener Art" (breaded)  
Pork Cordon bleu (ham& cheese stuffing)  
Pork medaillons in mushroom cream sauce  
Garlic roasted pork loin  
White fish rolls on vegetables with a white wine sauce  
Salmon atop mango-pineapple salad with mint (+\$1.50)

## VEGETARIAN

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

Vegetable "Maultaschen" with sweet roasted onions  
Tube pasta with gorgonzola sauce  
Salmon lasagna (+\$1.50 p.p)



## VEGETABLES

Carrots and beans  
Caramelized baby carrots  
Mixed carrot vegetables  
Mexican vegetables  
Cauliflower with Sauce Hollandaise  
Green Asparagus (+\$1.00 p.p)  
Zucchini vegetables  
German Sauerkraut  
Caramelized sugar snaps (+\$1.00 p.p)

Green beans with diced ham  
Broccoli spears with Sauce Hollandaise  
Balsamic grilled Anti- Pasti vegetables (+\$1.50 p.p)  
Mixed mashed celery- carrots  
Buttered Corn  
China vegetables sweet´ n´ sour  
Fried cabbage  
Red cabbage with apple slices

## STARCHES

Steamed rice  
Butter flavored Spätzle noodles  
Italian Tagliatelle noodles  
Garlic mashed potatoes  
Rosemary potatoes with lemon zests  
Hash brown potatoes  
German dumplings  
Sweet potato soufflé with marshmallows (+\$1.50 p.p)

Rice pilaf with diced onions  
Coconut rice  
Italian Gnocchi  
Rustic mashed potatoes with butter and milk  
Roasted new potatoes with Italian herbs  
Fried Curly fries  
German roasted dumpling slices  
Roasted sweet potatoes (+\$1.00 p.p)

## DESSERTS

Italian Profiterole – The secret star on every buffet (+\$1.00 p.p)  
Assorted seasonal sweet mini-cakes  
Blueberry cream with fresh berries  
Hazelnut pudding with red berries  
Chocolate mousse with vanilla sauce  
Panna Cotta with raspberry sauce and hazelnut praline  
Fresh fruit plate  
Pecan- apple cake  
Apple- crumble with vanilla sauce  
Italian Tiramisu (+\$1.00 p.p)  
Warm chocolate cake with liquid chocolate (+\$1.50 p.p)

Wildberry cream with fresh berries  
New York brownie  
Vanilla pudding with strawberry sauce  
Cantaloup melon cream  
Crème Brulée with caramelized brown sugar  
Fresh fruit salad "Sweet Melody"  
German chocolate cake  
Lemon cake  
New York Cheesecake (+\$1.00 p.p)

## BUFFET FOR OUR LITTLE GUESTS

For children 11 and under

Vegetable dippers with Ranch cream  
Chicken nuggets  
French fries  
Hot Dogs with condments  
Chips tray

**\$ 6.50 per person**



## BUFFET VARIATIONS

Minimum of guests 40 people. We serve to all our food choices bread and butter

### OUR BEST CHOICE BUFFET

**\$ 16.00 Lunch (1200h-1500h) per person**  
**\$ 21.00 Dinner (1500h-2100h) per person**

Green garden salad with two dressings  
Tomato salad with onions

\*\*\*

Slices of roasted beef with a delicious gravy sauce  
Chicken breast filets with mushroom cream sauce  
Roasted rosemary potatoes  
Buttered rice with fresh tasting herbs  
Caramelized butter carrots  
Green beans with diced bacon  
Homemade vegetarian lasagna with a tomato sauce (served only for Vegetarians)

\*\*\*

Assorted cakes  
Warm apple strudel with vanilla sauce  
Fresh fruit plate

### CARVING STATION BUFFET

**Selection of two:** London broil flank steak, Beef filet, roasted pork, pork filets, baked ham or whole turkey breast

Your buffet is served with a Bouquetière of fresh vegetables, roasted potatoes, potato gratin and rice Pilaf.  
Freshly baked mixed buns and baguette, 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 40-100 People**

**\$ 30.00 per person (1100h-2100h)**

**For 101-200 People**

**\$ 28.00 per person (1100h-2100h)**

**For 201-500 People**

**\$ 26.00 per person (1100h-2100h)**

### ITALIAN PASTA LUNCHEON

**\$ 13.00 Lunch (1200h-1500h) per person**  
**\$ 19.00 Dinner (1500h-2100h) per person**

Green garden salad with two dressings  
Choose of two different kind of noodles

- Spaghetti
- Tagliatelle
- Gnocchi
- Macaroni
- Farfalle

Choose of three sauces:

- Carbonara sauce
- Tomato- Marinara sauce
- Cheese sauce
- Bolognese sauce
- Spinach- cream sauce

Slices of chicken filets and meatballs will be automatically served on the buffet.



## SCHNITZEL BUFFET

\$ 16.00 Lunch (1200h-1500h) per person  
\$ 20.00 Dinner (1500h-2100h) per person

We serve half amount of pork and half chicken Schnitzel for your guests

Green garden salad with two dressings  
\*\*\*

Schnitzel "Wiener Art"  
„Jäger Art“ with mushroom sauce  
„Ungarische“ with bell pepper sauce  
"Classic" with cream sauce  
Seasonal steamed vegetables  
French fries  
German "Spätzle" noodles  
\*\*\*

Fresh fruit display

## GERMAN BUFFET

\$ 15.00 Lunch (1200h-1500h) per person  
\$ 19.00 Dinner (1500h-2100h) per person

Green garden salad with two dressings  
German potato salad with oil and vinegar  
\*\*\*

Bratwurst with mustard  
Roasted beef with gravy  
Crusted ham  
German Sauerkraut  
Red cabbage with apple slices  
Garlic mashed potatoes  
Dumplings  
\*\*\*

Bavarian cream dessert

## TACO BUFFET

Green salad  
Onions  
Ground beef  
French Fries

Pepper  
Gouda cheese  
Pulled turkey  
Fruit salad

Beans  
Cheddar cheese  
Soft Wrap plates

Tomatoes  
Sour cream  
Crunchy Taco shells

Price per person

**For 50-200 people**

**For 201-500 people**

**For 501-1000 people**

**\$ 14.00 per person**

**\$ 12.00 per person**

**\$ 11.00 per person**



## BUFFET 1

\$ 23.00 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  
Pangasius white fish filet rolls with diced vegetables  
German Spätzle with roasted bread crumbs  
Basmati rice  
Broccoli with Sauce Hollandaise  
Steamed baby carrots  
Homemade vegetarian lasagna with a tomato sauce (served only for Vegetarians)

\*\*\*

Brown and white chocolate mousse with wild berries and vanilla sauce  
Italian Tiramisu  
Fresh fruit plate

## BUFFET 2

\$ 26.00 per person

Fresh garden salad with two dressings  
Corn- pepper salad with herbs  
Shrimp cocktail with orange filets and cream  
Tomato- Mozzarella sticks with aged balsamic glaze

\*\*\*

Slices of roasted beef with red wine gravy sauce  
Chicken breast filets with mushroom cream sauce  
Alaska salmon filets with lemon butter sauce  
Roasted rosemary potatoes with lemon zests and olive oil  
Vegetable Basmati rice  
Warm Italian Anti- Pasti vegetables  
Glaced sugar snaps  
Homemade vegetarian lasagna with a tomato sauce (served only for Vegetarians)

\*\*\*

Warm Lava chocolate cake  
Apple Strudel with vanilla sauce  
Italian Panna Cotta in glasses with raspberry cream and hazelnut praline



## FINGERFOOD BUFFETS

Minimum of guests 40 people. We serve to all our food choices bread, butter and assorted dips

### FINGERFOOD BUFFET 1

**\$ 15.00 per person**

Deviled eggs  
Vegetable skewers with ranch cream  
Tomato- Mozzarella sticks with aged balsamic and basil  
Mini- Wrap "American Style"  
\*\*\*  
Chicken nuggets  
Hot & spicy chicken wings  
Chicken pineapple sticks  
Vegetarian spring rolls

### FINGERFOOD BUFFET 2

**\$ 19.00 per person**

Salmon with hashbrowns and honey- mustard sauce  
Mixed Italian Anti- Pasti with olive oil and Italian herbs  
Tomato- Mozzarella sticks with aged balsamic and basil  
Mini Wrap "American" with bacon, cheese and carrot  
Mini Wrap "Ocean" with salmon and herb cream cheese  
\*\*\*  
Chicken Teriyaki sticks  
Hot & spicy chicken wings  
Mini Chicken "Schnitzel"  
Chili cheese poppers  
Vegetarian spring rolls  
Dips  
\*\*\*  
Fresh sliced fruit plate

### FINGERFOOD "COMMANDER 'S CHOICE"

**\$ 24.00 per person**

Deviled eggs  
Mixed Italian Anti- Pasti with olive oil and Italian herbs  
Cheese and grape sticks  
Ham rolls with asparagus and tartar sauce  
Mini wrap "Ocean" with salmon and herb cream cheese  
\*\*\*  
Mediterranean meat balls with sheep cheese and pepper  
Chicken Teriyaki sticks  
Fried prawns  
Vegetarian spring rolls  
\*\*\*  
Delicious selection of sweet creams and cakes

Italian Bruschetta with diced tomatoes and onions  
Mixed vegetable skewers with ranch cream  
Tomato- mozzarella sticks with aged balsamic and basil  
Stuffed mushrooms with herb cream and cheese  
Mini wrap "American" with bacon, cheese and carrots  
  
Rosemary and garlic scented grilled baby lamb chops  
Mini Chicken "Schnitzel"  
Stuffed cheese peppers



## CHOOSE YOUR OWN FINGERFOOD BUFFET

Minimum of \$300.00 total order amount

### COLD

	per piece
Deviled egg	\$ 0.75
Cheese and grape stick	\$ 0.65
Mixed vegetable skewers with ranch cream	\$ 0.65
Italian Bruschetta with diced tomatoes and onions	\$ 0.65
Assorted Nacho chips with Salsa and cheese dip	\$ 0.75
Stuffed mushrooms with herb cream and cheese	\$ 0.80
Tomato- Mozzarella sticks with aged balsamic and basil	\$ 0.85
Mac 'n' Cheese in small cups	\$ 0.90
Honey melon and Parma ham	\$ 1.10
Mixed Italian Anti- Pasti with olive oil and Italian herbs	\$ 1.10
Parma ham wrapped over fresh bread sticks	\$ 1.40
Ham rolls with asparagus and tartar sauce	\$ 1.40
Mini Wrap "American" with bacon, cheese and carrot	\$ 1.30
Salmon with hashbrowns and honey- mustard sauce	\$ 1.80
Mini Wrap "Ocean" with salmon and herb cream cheese	\$ 1.60
Mixed savory puff pasties (dozen)	\$ 6.50
Party breads (dozen)	\$ 4.50
Assorted Mini- Sandwichs (dozen)	\$ 22.00

### WARM

BBQ meat balls	\$ 1.30
Mediterranean meat balls with sheep cheese and pepper	\$ 1.50
Chicken nuggets	\$ 0.90
Chicken pineapple sticks	\$ 1.60
Chicken Teriyaki sticks	\$ 1.60
Chicken Wings "Hot & spicy"	\$ 1.30
Chicken Wings "Mediterranean"	\$ 1.30
Chicken filet sticks	\$ 1.30
Mini Chicken "Schnitzel"	\$ 1.40
Rosemary and garlic scented grilled baby lamb chops	\$ 2.90
Fried prawns with potato Spaghetinis	\$ 2.00
Bacon wrapped king prawns	\$ 3.90
Vegetarian spring rolls	\$ 1.00
Breaded Mozzarella stick	\$ 1.00
Chili cheese peppers	\$ 1.00

### CANAPÉS STANDARD

\$ 2.90

- with smoked salmon, creamy horseradish and orange filets
- with Parma ham and port melon
- with spicy ricotta, cherry tomato and basil
- with roast beef, tartar sauce and pickle

### DELUXE CANAPÉS

\$ 3.90

- with medallions of lobster and green asparagus
- with salmon tartar and caviar
- with smoked duck breast and red currant
- with tartar from filet of beef and herbs
- with marinated giant prawns and dried tomatoes



## SIT DOWN DINNER MENUES

Minimum of guests 50 people. We serve to all our food choices bread and butter

### MENU 1

\$ 22.00 per person

Mixed green garden salad with Caesar dressing and chicken slices

\*\*\*

#### MAIN COURSE

Grilled turkey breast filet with mushroom cream sauce, seasonal vegetables roasted potato slices

Slices of herb- mustard rubbed pork roast, fried cabbage and Spätzle noodles with brown gravy

\*\*\*

#### VEGETARIAN OPTION

Penne pasta with buttery gorgonzola cream sauce

\*\*\*

Chocolate mousse with fresh fruits

### MENU 2

\$ 25.00 per person

Salad of king crab's meat on avocado crème with Thai mango and green asparagus

\*\*\*

Grilled chicken breast filet with lemon-thyme sauce atop of Anti- Pasti vegetables and Basmati rice

#### TO CHOOSE

Roasted beef in Barolo red wine sauce with fresh herbs and Gratin au potato, steamed broccoli with Hollandaise

\*\*\*

#### VEGETARIAN OPTION

Gnocci stuffed with Ricotta with a light tomato- herb sauce

\*\*\*

Italian Cappuccino Panna Cotta with raspberry cream and hazelnut praliné

### MENU 3

\$ 28.00 per person

Papaya salad with roasted peanuts, shrimps, pineapple and coriander

\*\*\*

Steak of US Texas Roastbeef with Himalaya crystal salt, small oven potatoes, sour cream and wild herb salad

#### TO CHOOSE

Saddle of suckling pig in beer jus with cabbage and bread dumplings

\*\*\*

#### VEGETARIAN OPTION

Vegetable lasagna with tomato sauce and cherry tomatoes

\*\*\*

Lava cake with a liquid core, red berries and vanilla ice

### FISH MEAL TO CHOOSE

MENU #1 +\$ 2.00 per person

MENU #2 +\$1.50 per person

MENU #3 -\$1.00 per person

Alaska salmon fish filet served with lemon white wine sauce, vegetable juliennes and Jasmin rice

\*\*\*

Pesto Spaghetti with king prawns and sweet cherry tomatoes



## CHOOSE YOUR OWN SIT-DOWN DINNER MENU

Minimum of guests 50 people. We serve to all our food choices bread and butter

You could choose two main dishes and a vegetarian option for you event.  
Salad and Dessert is preset to save serving time.

### All menus include:

- Baguette and butter on the guest tables
- Ice water and sweet ice tea service in pitchers on the table
- Lunch: 1200h – 1500h    Dinner: 1500h – 2100h

SALAD - MAIN COURSE

\$ 14.00 Lunch, \$ 20.00 Dinner per person

SOUP - SALAD - MAIN COURSE

\$ 18.00 Lunch, \$ 25.00 Dinner per person

SALAD OR SOUP - MAIN COURSE - DESSERT

\$ 18.00 Lunch, \$ 25.00 Dinner per person

SOUP - SALAD - MAIN COURSE - DESSERT

\$ 21.00 Lunch, \$ 29.00 Dinner per person

### SALAD

Mixed green garden salad with two different dressings

Caesar's salad with chicken slices (+\$1.00 p.p)

Pasta salad with vegetables and cream

Corn- pepper salad with fresh herbs and vinegar

Cucumber salad with cream

Apple- celery salad with crème

Leek- ham- pineapple salad (+\$1.00 p.p)

Beetroot- apple

Balsamic dressing

Italian dressing

Yogurt dressing

American dressing

Greek salad with sheep chesse and olives (+\$1.00 p.p)

Classic potato salad with/ without mayonaise

Tomato salad with garden parsley

Tomato- Mozzarella salad with aged balsamic and basil

Traditional American "Cole Slaw" salad

Avocado- grapefruit salad +\$1.50 p.p)

Curry- rice salad

Apple- mango salad with fennel and papaya (+\$1.00 p.p)

French dressing

Herb dressing

1000 Thousand Island

Caesar dressing with Parmesan

### SOUP

#### 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 diced mini mozzarella

#### Chicken broth

Chicken consommé with meat and vegetables

#### Broccoli cream soup

Creamy soup with delicious broccoli pieces

#### Mushroom cream soup

Delicately seasoned, enriched with aromatic porcini mushrooms and cream

#### Maroon cream soup (Winter)

Winter like with little maroon pieces



## 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 (+\$4.00 per person)**

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

**Roast venison (+\$4.00 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" (+\$4.00 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

**VEGETARIAN MAIN COURSE**

**Penne Gorgonzola (VEGI)**

tube pasta with buttery gorgonzola cream sauce

**Penne Caprese (VEGI)**

pasta with Italian herb tomato sauce, mozzarella, basil and cherry tomatoes

**Penne al Pomodoro (VEGI)**

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

**Penne al Arabbiata (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



## 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 Cheesecake cream with raspberries

New York brownie with blackcurrant mousse inside and vanilla sauce

Warm apple- crumble with vanilla sauce

