



CATERING FOLDER

2021

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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".

Less than 30 days, the customer will be charged 25%.

Less than 15 days, we will charge 50% from the total price of the original contract.

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 can 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 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.

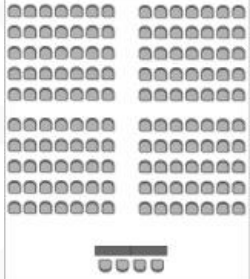
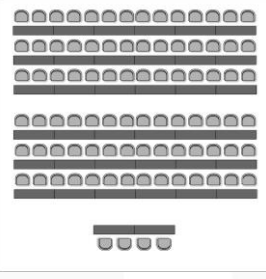
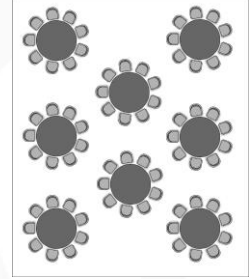
If the rental equipment gets broken or damaged, we will charge the actual price to rebuy the materials.

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
				
Ballroom max. 500	\$750.00 \$375.00 with food order	450 guests	250 guests	300 no dancefloor Rec. and round tables
				230 with dancefloor Round tables
Ballroom 's Gallery	\$100.00	120 guests	-	200 guests 20x 10men rectangular
Bartylla Room	\$250.00	150 guests	120 guests 3 tables/ 10 rows	80/96 guests 8x 10men round 12x 8men round
Dining Room	\$250.00	150 guests	84 guests 4 tables/ 7 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	\$200.00	150 guests seated	-	120 guests 30x 4men rectangular tables
CAC Daenner Ballroom	\$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

AMERICAN CLASSIC

Oven warm baguette and butter
Scrambled eggs
Crisp bacon

START YOUR DAY RIGHT – BREAKFAST

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

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

\$ 7.00 per person

Variation of sausages and cheese
Boiled egg
Assorted Danish and muffins

\$ 9.50 per person

Home fried potatoes
Pan Cakes with maple syrup
Sausages

\$ 12.50 per person

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

\$ 16.50 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

\$ 7.00 per person

\$ 6.00 per person

\$ 5.00 per person



CONFERENCE CHOICE

All day packages.

STANDARD CONFERENCE

Coffee with milk and sugar
Ice water

CLASSIC CONFERENCE

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

HEALTHY CONFERENCE

Coffee with milk and sugar
Ice water
Fresh sliced fruit plate

EXCLUSIVE CONFERENCE

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

\$ 3.50 per person

Tea water with different types of tea
Sweet lemon iced tea

\$ 5.50 per person

Tea water with different types of tea
Sweet lemon iced tea

\$ 6.50 per person

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

\$ 8.50 per person

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

TRAYS

Minimum of 15 persons

Fresh Seasonal Cut Fruit
Cubed Cheese Selection & grapes
Sliced Cheese Selection & crackers
Garden Fresh Vegetable Selection
Assorted Deli Meats & party bread
Deli Meats & Classic Cheese & party bread Mix
Assorted Italian Antipasti
Salmon with lemons, horseradish, chilled shrimps
and cocktail sauce with fruits

Small (15-20)	Medium (20-25)	Large (25-30)
-	\$60.00	\$80.00
\$55.00	\$70.00	\$90.00
\$45.00	\$60.00	\$80.00
-	\$70.00	\$90.00
\$55.00	\$65.00	\$85.00
\$60.00	\$70.00	\$90.00
\$65.00	\$80.00	\$100.00
-	see daily market price	



GRAB 'N' GO SANDWICH AND SALAD FOR LUNCH

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

CLASSIC "GRAB & GO" SANDWICH (TURKEY)

\$ 11.00 per person

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

GRILLED CHICKEN SANDWICH

\$ 12.50 per person

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

PULLED PORK SANDWICH

\$ 12.50 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

\$ 15.00 per person

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

VEGGIE PESTO SANDWICH

\$ 10.50 per person

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

ITALIAN SALAD

\$ 9.50 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

\$ 10.00 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

\$ 11.50 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

\$ 13.50 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

\$ 10.00 per person

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

BBQ CHICKEN PICNIC

\$ 14.00 per person

1/2 BBQ chicken, Hot Dogs and Hamburgers, potato salad or pasta salad, Cole slaw, condiments

TEXAS BBQ PICNIC

\$ 18.00 per person

Hot Chili, Hamburgers, smoked beef ribs (100gr. per person), Chicken Wings "Hot and spicy", homestyle chips, potato salad, tomato salad, Cole slaw, Ciabatta buns, condiments

ADDITIONAL ORDERS TO CHOOSE PER PERSON

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

¼ BBQ chicken (+\$1.50 p.p)

Pulled pork (+\$1.50 p.p)

Baby back ribs (+\$1.50 p.p)

Marinated turkey steaks (+\$1.50 p.p)

Marinated pork steaks with pepper and chili (+\$1.50 p.p)

Smoked Dino beef ribs (+\$2.00 p.p)

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

Lamb chops with fresh herbs (+\$3.00 p.p)

Rumpsteak with rosemary-spiced oil and bacon wrapped (+\$3.00 p.p)

Beef Brisket (+\$3.00 p.p)

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

\$ 14.00 Lunch (1200h-1500h) per person

\$ 20.00 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

\$ 18.00 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

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

\$ 27.00 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

\$ 7.00 per person



BUFFET VARIATIONS

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

OUR BEST CHOICE BUFFET

\$ 18.00 Lunch (1200h-1500h) per person

\$ 23.00 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

\$ 32.00 per person (1100h-2100h)

For 101-200 People

\$ 29.00 per person (1100h-2100h)

For 201-500 People

\$ 27.00 per person (1100h-2100h)

ITALIAN PASTA LUNCHEON

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

\$ 20.00 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

100gr. sliced of chicken filets per person and 50gr. meatballs per person will be automatically served on the buffet.



SNITZEL BUFFET

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

\$ 21.00 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

\$ 20.00 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

AMERICAN BUFFET

\$ 18.00 Lunch (1200h-1500h) per person

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

Green garden salad with two dressings

Coleslaw salad

Pieces of sweet melon with smoked ham slices

Ham rolls with green asparagus and tartar sauce

Roasted BBQ beef

Roasted turkey filet with cranberry sauce

Garlic mashed potatoes

Fried sweet potatoes

Selection of various vegetables with Sauce Hollandaise

Assorted traditional cakes

Warm apple- crumble with cinnamon- vanilla sauce



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

\$ 18.00 per person

\$ 16.00 per person

BUFFET 1

\$ 24.00 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

\$ 28.00 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

\$ 17.00 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

Fresh sliced fruit plate

FINGERFOOD BUFFET 2

\$ 20.00 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"

\$ 26.00 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	\$ 0.80
Cheese and grape stick	\$ 0.70
Mixed vegetable skewers with ranch cream	\$ 0.70
Italian Bruschetta with diced tomatoes and onions	\$ 0.70
Assorted Nacho chips with Salsa and cheese dip	\$ 0.80
Stuffed mushrooms with herb cream and cheese	\$ 0.85
Tomato- Mozzarella sticks with aged balsamic and basil	\$ 0.90
Mac 'n' Cheese in small cups	\$ 1.30
Honey melon and Parma ham	\$ 1.20
Mixed Italian Anti- Pasti with olive oil and Italian herbs	\$ 1.20
Parma ham wrapped over fresh bread sticks	\$ 1.50
Ham rolls with asparagus and tartar sauce	\$ 1.50
Mini Wrap "American" with bacon, cheese and carrot	\$ 1.30
Salmon with hashbrowns and honey- mustard sauce	\$ 2.10
Mini Wrap "Ocean" with salmon and herb cream cheese	\$ 1.80
Mixed savory puff pasties (dozen)	\$ 7.50
Party breads (dozen)	\$ 5.00
Assorted Mini- Sandwichs (dozen)	\$ 24.00

WARM

BBQ meat balls	\$ 1.40
Mediterranean meat balls with sheep cheese and pepper	\$ 1.60
Chicken nuggets	\$ 0.90
Chicken pineapple sticks	\$ 1.60
Chicken Teriyaki sticks	\$ 1.60
Chicken Wings "Hot & spicy"	\$ 1.40
Chicken Wings "Mediterranean"	\$ 1.40
Chicken filet sticks	\$ 1.40
Mini Chicken "Schnitzel"	\$ 1.60
Rosemary and garlic scented grilled baby lamb chops	\$ 3.10
Fried prawns with potato Mini Spaghetts	\$ 2.40
Bacon wrapped king prawns	\$ 3.90
Vegetarian spring rolls	\$ 1.20
Breaded Mozzarella stick	\$ 1.20
Chili cheese peppers	\$ 1.20

CANAPÉS STANDARD

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

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

\$ 2.90

\$ 3.90



SIT DOWN DINNER MENUES

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

MENU 1

\$ 25.00 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

\$ 26.00 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

\$ 30.00 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 iced tea service in pitchers on the table
- Lunch: 1200h – 1500h Dinner: 1500h – 2100h

SALAD - MAIN COURSE

\$ 17.00 Lunch, \$ 23.00 Dinner per person

SOUP - SALAD - MAIN COURSE

\$ 19.00 Lunch, \$ 26.00 Dinner per person

SALAD OR SOUP - MAIN COURSE - DESSERT

\$ 20.00 Lunch, \$ 26.00 Dinner per person

SOUP - SALAD - MAIN COURSE - DESSERT

\$ 21.00 Lunch, \$ 30.00 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

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)

Balsamic dressing

Italian dressing

Yogurt dressing

American dressing

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 cheesecake

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

