



KÄSEMANN
GASTRONOMIE CONSULTING

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

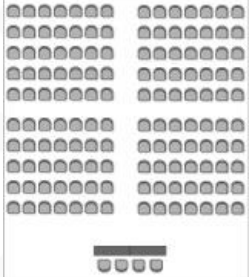
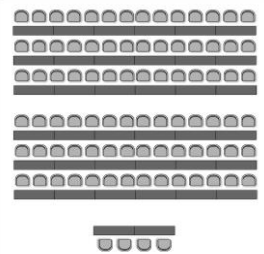
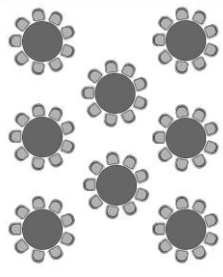
We pride ourselves in meeting the serving time listed on your contract. For seated functions, we request your guests to be seated 5-10 minutes prior to the actual serving time. If for any reason, you need to delay the serving time, please advise the caterer as soon as possible to ensure quality taste 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
				
Ballroom	\$750.00	450 guests	250 guests	280 no dancefloor Rec. and round tables 220 with dancefloor Round tables
Ballroom 's Gallery	\$100.00	120 guests	-	200 guests 20x 10men rectangular
Bartylla Room	\$250.00	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	\$100.00	400 guests	-	300 guests rec. and round tables
CAC Daenner Ballroom	\$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
For 51-100 people
For 101-200 people

\$5.00 per person
\$4.50 per person
\$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 | - Carbonara sauce |
| - Tagliatelle | - Tomato sauce |
| - Gnocchi | - Cheese sauce |
| - Macaroni | - Bolognese sauce |
| - Farfalle | - 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 crème
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

