



FULL CATERING SERVICE

Consider. it. Done

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VERSION – AUGUST 2023



Welcome to our world

“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...

“Affair 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 (up on request)
- Registration, display, proffer, and cake table (up on request)
- Table numbers (up on request)
- Projector screen and table (up on request)

On post locations for your event – Please talk to us! –

We would be happy to introduce you to our partner properties in which we have already carried out catering for military units and private guests:

- | | |
|--|---------------------|
| • Hangar 3 & 5 Ramstein | up to ... 2.000 PAX |
| • General Cannon Hotel Ramstein | ... 60 PAX |
| • Enlisted Club Ramstein | ... 100 PAX |
| • Armstrong’s Club | ... 500 PAX |
| • Daenner Kaserne – K-CAC | ... 220 PAX |
| • Kazabra Club Pulaski Barracks | ... 170 PAX |
| • Half Time Event Room – Landstuhl | ... 100 PAX |
| • Heathan Auditorium – Landstuhl | ... 100 PAX |
| • Workforce Development Center – Sembach | ... 120 PAX |



Policies & Procedures

- A contract + “Policies & Procedures” MUST be signed for ALL functions by a VALID MEMBER NLT 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 NLT 10 working days in advance.
- Estimated number of attendees must be given to the catering office NLT 10 working days in advance.
- Layout of the suite must be made with the catering office NLT 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 and beverage is authorized to be brought into the facility**

PA SYSTEM & MICROPHONES

Please make sure that your DJ or band has/ have their own equipment. Due to multiple issues in the past, we do not allow other parties to use Armstrong’s electronic equipment. You can rent our equipment. But we will set up the microphones and the PA System for your event.

SERVICE WAITERS FOR CONFERENCE & BANQUET FUNCTIONS

We always schedule one support staff for your conference to ensure a clean room, fresh beverages, and clean toilets. For a buffet function, we are planning with one service waiter for each 40 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 € 26,50 per waiter. This position is shown as an extra fee on the contract.

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 us 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, glitter, 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.
- Cake cutting fee € 1.00 per person incl. plate, fork, cleaning.
- 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 entree offerings and a color code for each entree. The use of colored nametags, place cards or tickets helps the servers distinguish what entree 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 AS IT IS WRITTEN IN THE QUOTE

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 ten-minute window, will best guarantee food quality.

PAYMENTS

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

We are a MWR contractor and must pay 15% service fee to MWR which is included in your total amount.

RENTAL AND DELIVERY

We do not deliver 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.

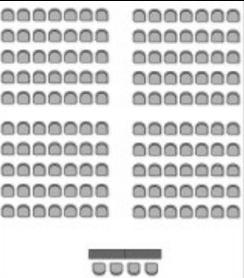
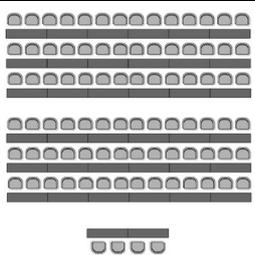
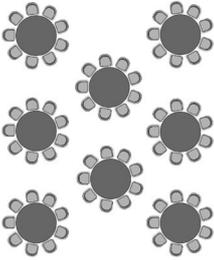
If the rental equipment gets broken or damaged, we will charge the actual price to rebuy the materials.

MENUES – 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 INFORMATIONS KAISERSLAUTERN

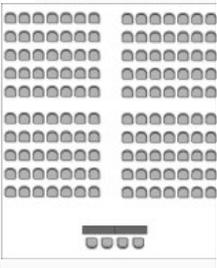
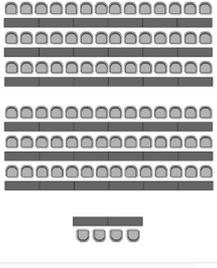
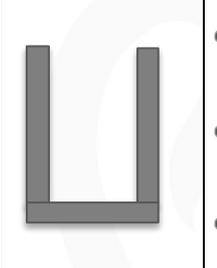
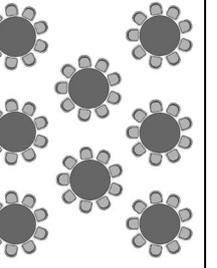
ROOM	COST	Theater Style	Conference Style	Banquet round Style
				
Ballroom max. 500	€ 800.00	500	250 Guests	300 no dancefloor Rec. and round tables 230 with dancefloor round tables
Ballroom 's Gallery	ONLY with Ballroom	-	-	200 guests 20x 10men rectangular tables
Bartylla Room	€ 300.00	150	120	80 96 guests 8x 10men round 12x 8men round
Dining Room	€ 300.00	150	84	80 96 guests 8x 10men round 12x 8men round
Wintergarden	€ 250.00	100	40	80 guests 8x 10men round 10x 8men round
Outside Patio	€ 200.00	150	-	120 guests 30x 4men rectangular tables
Kazabra Club	€ 475.00	250	120	200 guests rectangular tables



**OUTSIDE FOOD AND BEVERAGES ARE NOT ALLOWED
IN MWR FACILITIES**



ROOM INFORMATIONS STUTTGART

ROOM	COST	Theater Style	Classroom Style	Conference Style	Banquet Style
					
Crystal	€ 400.00	150	100	45	120
Bradley	€ 200.00	60	35	25	40
Abrams	€ 200.00	60	35	25	40
Sherman	€ 100.00	30	30	15	16
Restaurant	€ 200.00	50 w/ Hightables	-	-	-
Kelley Conference	€ 200.00	50	40	40	48
Kelley Bar Area	€ 200.00	80	60	30	64



**WE HAVE EXTRA CHARGES FOR OUTSIDE CATERINGS
° EXCEPT THE SWABIAN EVENT CENTER °**



BAR PRICELIST

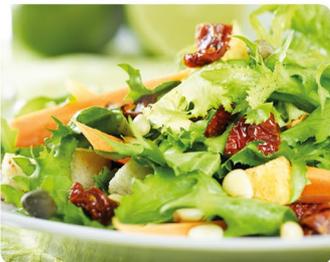
Bottled Water	€ 2.00	Primitivo, dry	€ 5.00
Coca Cola	€ 3.00	Riesling, dry	€ 5.00
Cola light	€ 3.00	Lugana, dry	€ 5.00
Sprite	€ 3.00	Moscato white, sweet	€ 5.00
Orange Juice	€ 4.00	Moscato red, sweet	€ 5.00
Passion fruit Juice	€ 4.00	Scavy & Ray Prosecco	€ 4,00
Pineapple Juice	€ 4.00		
Cranberry Juice	€ 4.00	Liqueur Special Shots	2cl € 8.00
		Jack Daniels Coke	2cl € 7.00
Pils	€ 5.00	Jameson Coke	2cl € 7.00
Pils 0,0%	€ 5.00	Jameson Ginger Ale	2cl € 7.00
Hefeweizen Hell	€ 5.00	Captain Morgan Coke	2cl € 7.00
Hefeweizen Dunkel	€ 5.00	Vodka Lemon	2cl € 7.00
Hefeweizen Kristall	€ 5.00	Vodka Energy	2cl € 7.00
Hefeweizen 0,0%	€ 5.00	Gin Tonic	2cl € 7.00
Heineken	€ 4.00	Hennessy Cranberry	2cl € 8.00
Corona	€ 4.00	Hennessy Coke	2cl € 8.00
Salitos Tequila Beer	€ 4.00	B52	6cl € 8.00
		Long Island IceTea	€ 9.00
Ramazzotti	5cl € 8.00	Mai Tai	€ 9.00
Grey Goose Vodka	2cl € 8.00	Pina Colada	€ 8.00
Hennessy	2cl € 8.00	Jägerbomb	€ 8.00
Patron Silver Gold	2cl € 7.00	Moscow Mule	€ 8.00
Salitos Tequila silver	2cl € 7.00	Swimming Pool	€ 8.00
		Strawberry Daiquiri	€ 7.00
Jägermeister	2cl € 6.00	Tequila Sunrise	€ 7.00
Jack Daniels	2cl € 6.00	Screwdriver	€ 7.00
Maker's Mark	2cl € 6.00	Green Dream	€ 7.00
Jameson	2cl € 6.00	Whiskey Sour	€ 7.00
Sear's Gin	2cl € 6.00	Amaretto Sour	€ 7.00
9 Mile Vodka	2cl € 5.00		



You want some special signature drinks for your Event?

Tell us!

office@military-services.com



CONFERENCE BREAKS

All day packages.

STANDARD

Coffee with milk and sugar
Tea water with different types of tea
Sweet lemon Iced tea

€ 6.00 per person

CLASSIC

Coffee with milk and sugar
Tea water with different types of tea
Sweet lemon iced tea
Assorted danish and cookies

€ 10.00 per person

HEALTHY

Coffee with milk and sugar
Tea water with different types of tea
Orange juice
Cereal bars
Fresh sliced fruit plate
Assorted yogurts with cereals

€ 13.00 per person

EXCLUSIVE

Coffee with milk and sugar
Tea water with different types of tea
Sweet lemon iced tea
Orange juice
Finger sandwiches and German pretzels
Assorted muffins and donuts
Mixed cereals and fruit basket

€ 16.00 per person

ADDITIONAL CONFERENCE ITEMS

Price per person

-All day-

Coffee with milk and sugar
Tea water with different types of tea
Sweet lemon iced tea
Orange juice

€ 3.00
€ 2.00
€ 2.00
€ 2.00

-Per break-

Assorted danish and cookies
Assorted muffins
Assorted yogurts with cereals to choose
Mixed cereals and fruit basket
Fresh sliced fruit plate
Assorted finger sandwiches

€ 2.00
€ 2.00
€ 2.50
€ 3.00
€ 4.00
€ 4.00



BREAKFAST

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

OUR CLASSIC BREAKFAST BUFFET

€ 13.00 per person

Oven warm baguette | Crispy bacon | Scrambled eggs | Hash browns | Pan cakes & syrup | Jam | Honey | Butter

Add your favorites to the classic breakfast and build your perfect breakfast:

ADDITIONAL BREAKFAST ITEMS

Price per serving

Hash brown	(1pcs)	€ 1,20
Yoghurt		€ 1.60
Assorted muffins	(1pcs)	€ 1,90
Breakfast sausages	(2pcs)	€ 2,20
French toast		€ 2,30
Croissants		€ 2.50
Chocolate croissant		€ 2.50
Cereals & milk		€ 3.00

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:

- Ham
- Bacon
- Cheese (Gouda and Cheddar Cheese)
- Mushrooms
- Tomato
- Bell Pepper
- Onions
- Fresh parsley
- Salsa

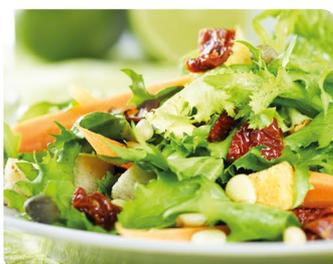
PRICE PER PERSON

For 1-100 people

€ 7.00 per person

For 100+ people

€ 6.00 per person



TRAYS

	Small (10-15)	Medium (25-30)	Large (50-60)
<u>FRESH SEASONAL CUT FRUIT</u>	€ 45.00	€ 75.00	€ 135.00
<u>VARIOUS CHEESE SELECTION</u>	€ 75.00	€ 105.00	€ 185.00
<u>GARDEN FRESH VEGETABLE SELECTION WITH RANCH</u> carrots cucumber bell pepper celery	€ 64.00	€ 75.00	€ 105.00
<u>DELICIOUS MEATS & SAUSAGE SELECTION</u> Italian salami various cold cuts smoked sausages	€ 75.00	€ 105.00	€ 155.00

SANDWICHES AND SALAD FOR LUNCH

Minimum of 30 orders.

TOMATO - MOZZARELLA SANDWICH € 12.00 per person

Sliced tomatoes | Mozzarella | Pesto sauce | Lettuce

TURKEY & CHEESE SANDWICH € 12.00 per person

Sliced Turkey | Gouda cheese | Lettuce | Tomato | Mayonnaise

PHILLY CHEESE STEAK WRAP € 13.00 per person

Sliced Beef steak | Gouda cheese | Grilled bell pepper | Onions | Soft tortilla

GRILLED CHICKEN SANDWICH € 13.00 per person

Grilled chicken slices | Blue cheese | Lettuce | Caesar dressing | Tomato

TUNA SANDWICH € 15.00 per person

Tuna | Green bell peppers | Egg | Crispy Romana salad

ITALIAN SALAD € 12.00 per person

Mixed green salad | Tomatoes | Cucumber | Ham & cheese rolls | Hard-boiled egg
Bell peppers | Shredded carrots | Balsamic dressing

MEX-TEX TACO SALAD € 13.00 per person

Mexican spiced ground beef | Mixed green salad | Shredded cheese | Tomato salsa
Sour cream | Guacamole | Nachos

BISTRO CHICKEN SALAD € 13.00 per person

Grilled chicken breast | Mixed green salad | Crumbled blue cheese | Crispy bacon
Sliced tomatoes | Avocado | Yoghurt dressing



BBQ PICNIC SPECIALS

Minimum of 30 orders.

BBQ CHICKEN PICNIC

€ 16.50 per person

1|2 BBQ Chicken | Hot Dogs and Hamburgers | Potato salad | Pasta salad | Cole Slaw | Condiments

TEXAS BBQ PICNIC

€ 27.50 per person

Texas Beef Chili | Hamburgers | Armstrong's smoked Brisket (150gr. per person) | Chicken Wings "Hot & Spicy" Homestyle fries | Potato salad | Tomato salad | Cole Slaw | Ciabatta buns | Condiments

BUILD YOUR OWN BBQ BUFFET

Price per portion

Hot Dog with condiments	+ € 2.50
German Bratwurst	+ € 3.00
German red Feuerwurst (beef)	+ € 3.50
XL BBQ chicken leg	+ € 4.50
Marinated turkey steaks (150gr.)	+ € 3.50
Pulled pork (150gr.)	+ € 6.00
Baby back ribs (200gr.)	+ € 4.50
Marinated pork steaks with beer marinade (180gr.)	+ € 3.50
Hot Chili - 12hours cooked with cream, cheese, parsley (1 port.)	+ € 5.00
Hamburger (150gr. Paddy)	+ € 6.00
Cheeseburger (150gr. Paddy)	+ € 7.00
Smoked dino beef ribs (220gr.)	+ € 8.00
Rump steak with rosemary-spiced oil and bacon wrapped (150gr.)	+ € 8.00
Lamb chops with fresh herbs (2 chops)	+ € 6.50
Beef Brisket (150gr.)	+ € 8.00

Price per portion

Garlic party bread	+ € 2.00
Assorted green salad	+ € 2.00
Cole Slaw salad	+ € 2.00
Cucumber salad	+ € 2.00
Noodle salad	+ € 2.00
Potato salad	+ € 2.00
Tomato salad	+ € 2.00
Baked beans	+ € 2.00
Corn on the cob tossed in butter	+ € 2.00
Grilled tomatoes with Italian Parmesan cheese	+ € 2.50
Steakhouse Fries with skin	+ € 2.50
Flame-grilled peperoni on a stick with a touch of garlic	+ € 3.00
Baked potato with ranch cream	+ € 3.50
Bacon – Cheese fries	+ € 4.50
Garlic – Parmesan fries	+ € 4.50

Assorted sodas and bottled water with cube ice and plastic cups + € 3.00



CHOOSE YOUR BUFFET

Minimum of guests 30 people. We serve bread and butter to all our food choices

LIGHT BUFFET

€ 19.00 Lunch per person
€ 24.00 Dinner per person

Choose 1x Starter, 1x Meat | Fish, 1x Starch, 1x Vegetable, 1x Dessert
1 x vegetarian Option - SERVED

CLASSIC BUFFET

€ 24.00 Lunch per person
€ 28.00 Dinner per person

Choose 2x starters, 2x Meats | Fish, 2x Starch, 2x Vegetable, 2x Dessert
1x vegetarian Option - SERVED

EXCLUSIVE BUFFET

€ 28.00 Lunch per person
€ 34.00 Dinner per person

Choose 4x Starters, 3x Meats | Fish, 2x Starch, 2x Vegetable, 3x Dessert
1x vegetarian Option - SERVED

SALADS

Mixed green garden salad with two different dressings

Potato salad

Pasta salad with vegetables and mayonnaise

Sweet & Spicy corn- pepper salad

Cucumber salad with cream

Fruity curry- rice salad

Greek salad with sheep cheese and olives

Shrimp salad with orange filets and cocktail dressing

Balsamic dressing

Italian dressing

Yogurt dressing

Red cabbage salad

Tomato salad with basil

Tomato- Mozzarella salad with aged balsamic

Traditional American "Cole Slaw" salad

+ € 2.50 per person

+ € 2.50 per person

French dressing

Caesar dressing with Parmesan

Thousand Island



COLD PLATES

Mixed vegetable skewers with ranch cream
Stuffed mushroom with herb cream and cheese

“BBQ” WRAP **+ € 1.20 per person**

Slices with Bacon | Pepper | Cheddar cheese | BBQ Sauce

“OCEAN” WRAP **+ € 1.20 per p.**

Salmon | Cucumber | Horseradish | Herb cream

“CAESAR” WRAP **+ € 1.20 per p.**

Grilled Chicken breast | Caesar dip | Lettuce | Crispy bacon

“DEVILED EGGS” **+ € 1.30 per p.**

Mayonnaise | Worchester sauce | Spicy herbs | Fresh parsley

“HAM – ASPARAGUS ROLLS” **+ € 1.50 per p.**

Cream Cheese | fresh herbs

“HONEY – MELON” **+ € 1.30 per p.**

Italian Ham | Honey melon

“MIXED ITALIAN ANTI – PASTI” **+ € 1.50 per p.**

Grilled zucchini | Grilled eggplant | Balsamic mushrooms

Olives | Seafood plate with horseradish **+ € 2.50 per p.**

MEAT | ENTREE

Grilled Chicken breast filet

Grilled Chicken breast filet in Marinara sauce

Chicken Parmesan with tomato sauce

Chicken Cordon bleu (Ham & cheese stuffing)

Pork Schnitzel “Wiener Art”

Pork roast with gravy

Pork medallions in mushroom cream sauce

Roasted beef with red wine sauce

Pulled pork

Pork Cordon bleu (Ham & Cheese stuffing)

Marinated pork steaks with herb Butter

White fish rolls in a white wine sauce

Grilled white fish filet with creamy pesto sauce

Fried catfish filets

Grilled King prawns

Grilled salmon filets

Brisket smoked in the Armstrong’s kitchen

Grilled roasted beef slices

Rinder Roulade (German stuffed beef rolls in gravy)

+ € 3.00 per person

+ € 3.00 per p.

+ € 4.00 per p.

VEGETARIAN

Gnocchi with tomato sauce, spinach & ricotta

Vegetarian lasagna with tomato sauce

Mushroom cream pan with noodles

Spring roll on top of Wok vegetables

Penne noodles with Gorgonzola sauce and arugula salad



VEGETABLES

“Vichy” carrots (sweet-glazed carrots with parsley)
Broccoli spears with sauce Hollandaise
Steamed broccoli
Cauliflower with sauce Hollandaise

China vegetables “Sweet ‘n’ Sour”
Buttered corn
German Sauerkraut

Grilled green asparagus with garlic
Italian grilled ratatouille vegetables

STARCHES

Steamed rice
German “Spätzle” noodles
Italian penne noodles
Mashed potatoes
Roasted rosemary potatoes
Hash browns

Croquette
Loaded mashed potato with garlic, bacon & fried onions
Roasted sweet potatoes
Roasted sweet potato with marshmallows

DESSERTS

Assorted seasonal sweet mini- cakes
Banana pudding in glasses
Chocolate mousse with vanilla custard
Cheesecake mousse with strawberry & cookies in glasses
Panna Cotta with raspberry sauce and hazelnut praline
Apple- crumble with vanilla custard

Crème brulée with caramelized brown sugar
Italian Profiterole – The secret Star on every buffet
Italian Tiramisu
Lava cake warm chocolate cake with liquid chocolate

Green beans with diced bacon
Mixed beans casserole in creamy white sauce
Mixed butter vegetables
Collard greens

Red cabbage
Savoy cabbage in a creamy white sauce

+ € 2.00 per person
+ € 1.50 per person

Rice pilaf with diced onions
Italian gnocchi
Roasted potatoes
Fresh cut french fries
German potato dumplings
Potato wedges

+ € 1.00 per person
+ € 1.00 per p.
+ € 1.50 per p.
+ € 1.50 per p.

Mixed donuts
Mixed cupcakes
Fresh fruit plate
Fresh fruit salad “Sweet Melody”
German chocolate cake
Apple strudel with vanilla custard

+ € 1.50 per person
+ € 1.50 per p.
+ € 2.00 per p.
+ € 2.00 per p.



“OUR BEST CHOICE” BUFFET

€ 26.00 per person

Caesar salad with croutons and cherry tomatoes

Honey melon and ham

Roasted garlic bread

Roasted beef with rosemary gravy

Grilled chicken Parmesan with tomato sauce

Seasonal Vegetables

Butter rice with fresh parsley

Potato gratin

Panna Cotta with fresh fruits

Chocolate cake with whipped cream

AMERICAN CLASSIC BUFFET

€ 27.00 per person

Mixed green garden salad with two dressings

Cole Slaw salad

Potato salad with crispy diced bacon

Pork roast

Roasted beef

Grilled chicken in Marinara sauce

Steamed broccoli with Sauce Hollandaise

Rice pilaf

Garlic mashed potatoes

Chocolate brownies

Cheesecake pudding with cookies and strawberry sauce

AMERICAN EXCLUSIVE BUFFET

€ 32.00 per person

Caesar salad with croutons and cherry tomatoes

Cole Slaw salad

Tomato-Mozzarella salad

Roasted garlic bread

Roasted Dino beef ribs in gravy

Grilled chicken in Marinara sauce

Grilled salmon filets

Roasted green asparagus

Rice pilaf

Loaded mashed potatoes

Mac 'n' Cheese

Chocolate mousse with fruits

Banana pudding with cookies and caramel topping



SCHNITZEL BUFFET

€ 25.00 per person

Green garden salad with two dressings

Potato salad with mayonnaise

Schnitzel "Wiener Art"

Mushroom cream sauce

Bell pepper sauce

Cream sauce

Seasonal butter vegetables

French fries

German "Spätzle" noodles

Fresh fruit display

GERMAN CLASSIC BUFFET

€ 26.00 per person

Green garden salad with two dressings

German potato salad with vinegar and oil

Roasted beef with red wine sauce

Schnitzel "Wiener Art"

Red Cabbage with apple slices

Mixed vegetables with butter and parsley

German "Spätzle"

Potato dumplings

Apple Strudel with vanilla custard

"Black Forest" cherry cake

SEAFOOD BUFFET

€ 39.00 per person

Assorted bread

Garlic butter and herb butter

Salmon wrap rolls with horseradish

Salad bar with various toppings and dressings

Tuna salad with green beans

Potato – shrimp salad

Mixed smoked fish tray (cold)

Safran rice

Mashed potatoes

Fried calamari's

Grilled prawns

Various fried fish

Grilled salmon

Assorted cakes



TACO BUFFET

Green salad
Onions
Ground beef
French fries

Pepper
Gouda cheese
Pulled turkey

Beans
Cheddar cheese
Soft wrap plates

Tomatoes
Sour cream
Crunchy taco shells

For 50-200 people
For 201-500 people

€ 19.00 per person
€ 17.00 per person

CARVING STATION BUFFET - SPECIAL -

Selection of three: London broil flank steak, beef filet, roasted pork, pork filets, baked ham, or whole turkey breast

Your buffet comes with a Bouquetière of fresh vegetables, potato gratin, and rice pilaf.
Freshly baked mixed buns and baguette, butter, and herb butter
Fresh fruit display, Italian Tiramisu, Panna Cotta with wild berry cream, and a hazelnut praline on top

For 40-100 people
For 101-200 people
For 201-500 people

€ 34.00 per person
€ 32.00 per person
€ 30.00 per person

BUFFET FOR OUR LITTLE GUESTS

For children 11 and under

Vegetable dippers with ranch cream
Chicken nuggets
French fries
Hot Dogs with condiments
Chips tray

€ 8.00 per person



FINGERFOOD BUFFETS

Minimum of guests 30 people. We serve assorted dips to all our food choices.

COLD FINGERFOOD RECEPTION

1- 100 guests € 16.00 per person
100+ guests € 14.00 per person

American "BBQ" Wrap
Bacon | cheese | carrots | bell pepper | BBQ sauce
Tomato- Mozzarella sticks
Aged Balsamic | basil
Cheese & Grape sticks
Assorted sandwiches

FINGERFOOD BUFFET RECEPTION

1-100 guests € 18.00 per person
100+ guests € 15.00 per person

Cheese- Grape Sticks
American BBQ Wraps
Bacon | Cheese | Carrots | Bell Pepper | BBQ sauce

BBQ Meatballs
Delicious Chicken Sticks
Vegetarian Springrolls
Assorted dips

EXCLUSIVE FINGERFOOD RECEPTION

1-100 guests € 26.00 per person
100+ guests € 25.00 per person

Tomato- Mozzarella sticks
Aged Balsamic | basil
Deviled eggs
Italian Bruschetta with diced tomatoes and onions
Mixed vegetable sticks with ranch dip
Cream Cheese filled mushrooms atop with cheddar cheese
American "BBQ" Wraps
Bacon | cheese | carrots | bell pepper | BBQ sauce
"Ocean" Wraps
Salmon | cucumber | herb cream cheese

BBQ meatballs
Mini Chicken Schnitzel
Chicken Teriyaki sticks
Chicken Pineapple sticks
Chicken Wings
Vegetarian springrolls
Dips

Fresh fruit plate



CHOOSE YOUR FINGERFOOD BUFFET

Minimum of €600.00 total order amount

COLD

	price per piece
Mixed vegetable skewers with ranch cream	€ 1.00
Tacos – melted cheese sauce – Jalapenos	€ 1.80
Deviled eggs	€ 1.50
Cheese – Grape stick	€ 1.50
Tomato – Mozzarella sticks with aged Balsamic and basil	€ 1.50
Italian Bruschetta with diced tomatoes and onions	€ 1.40
Stuffed mushrooms with herb cream and cheese	€ 1.50
Gazpacho Andaluz in glasses	€ 1.90
Chicken salad with carrot- ginger mousse	€ 1.80
Shrimp salad with Guacamole in glasses	€ 2.00
Veggie burger sliders with falafel, Aiva, lettuce	€ 2.00
Bavarian burger sliders with iye rolls, meatball, cabbage	€ 2.50
Wrap “BBQ” with bacon, cheese, pepper, carrot	€ 2.20
Wrap “Ocean” with salmon, herb cream cheese	€ 2.50
Wrap “Caesar” with chicken, bacon, tomato, lettuce	€ 2.20
Fresh sliced fruits	€ 1.60
Party breads - dozen -	€ 15.00
Mixed savory puff pasties - dozen -	€ 15.00
Assorted mini- sandwiches - dozen -	€ 24.00

WARM

Vegetarian spring rolls	€ 1.40
Breaded Mozzarella stick	€ 1.50
Breaded cauliflower	€ 1.50
Chili cheese peppers	€ 1.50
Chicken nuggets	€ 1.30
Chicken Wings “Hot & Spicy”	€ 1.50
Chicken Wings & Parmesan	€ 1.80
Crispy chicken tenders	€ 1.60
BBQ meat balls	€ 1.70
Mediterranean meat balls with sheep cheese and pepper	€ 1.70
Chicken pineapple sticks	€ 1.70
Chicken Teriyaki sticks	€ 1.70
Chicken Wings “BBQ”	€ 1.70
Mini Chicken “Schnitzel”	€ 1.70
Salmon atop of a hashbrown with honey- mustard sauce	€ 3.50



SIT DOWN DINNER MENU OPTIONS

Minimum of guests 30 people.

We serve to all our food choices bread and butter

MENU 1

€ 26.00 per person

Mixed green salad with tomato, cucumber & shredded carrots with dressing

Pork roast with mushroom cream sauce, steamed broccoli, and roasted potatoes

Grilled chicken a top of Mediterranean vegetables and potato gratin

Gnocchi with tomato sauce, spinach, and ricotta

Chocolate mousse with fresh fruits

MENU 2

€ 35.00 per person

Greek salad with tomato, corn, cucumber, olives & Feta cheese

Smoked beef rib with pepper jus, mashed potatoes, and green asparagus

Grilled salmon filets with lemon butter sauce, spinach, and baked potato

Vegetarian lasagna with tomato Sauce

New York Cheesecake with raspberry sauce and whipped cream



CHOOSE YOUR SIT-DOWN DINNER MENU

Minimum of guests 30 people. We serve bread and butter to all our food choices.

Salad and dessert are preset to save serving time.

SALAD OR DESSERT - ENTREE

€ 25.00 Dinner per person

SALAD - ENTREE - DESSERT

€ 29.00 Dinner per person

PLEASE CHOOSE YOUR FOOD ITEMS

SALAD

Mixed green salad with different toppings and dressing on the table

Greek salad with tomato, corn, cucumber, olives & Feta cheese

Chicken salad with carrot & ginger mousse in glasses

Tomato-Mozzarella salad in glasses

Mixed Anti – Pasti plate

Gazpacho Andaluz

MEAT & FISH MAIN COURSE

Grilled roast beef with red wine Jus, potato wedges, and savoy in a creamy white sauce

Hungarian goulash with noodles and roasted herb breadcrumbs

Pork Roast with mushroom cream sauce, steamed butter carrots, and roasted potatoes

Grilled Pork neck steak with pepper jus, mashed potatoes & green asparagus

Schnitzel "Wiener Art" with mushroom cream sauce, Spätzle noodles, and mixed buttered vegetables

Grilled Chicken filet with Marinara sauce, mixed green beans casserole, and rice pilaf

Grilled Chicken breast on top of Mediterranean vegetables and potato gratin

Stuffed Beef rolls with red cabbage and spätzle noodles

+ 2.00 € per person

Coq au Vin (Chicken in red Wine sauce) with steamed broccoli and Potato Gratin

+ 3.00 € per person

Prime Rib with gravy, roasted potatoes, and green bacon wrapped beans

+ 4.00 € per person

Smoked beef rib with pepper sauce, garlic mashed potatoes, and green asparagus

+ 4.00 € per person

Grilled salmon with lemon butter sauce, spinach, and baked potato

+ 4.00 € per person

VEGETARIAN MAIN COURSE

Gnocchi with tomato sauce, spinach & ricotta

Vegetable "Maultaschen" with sweet roasted onions

Vegetarian lasagna with tomato sauce

Penne noodles with gorgonzola sauce and arugula salad

Mushroom cream pan with noodles

Springroll a top of Wok vegetables

DESSERTS IN GLASSES OR PLATES

Chocolate mousse with fresh fruits

Warm chocolate lava cake with liquid chocolate and fresh fruits

Panna Cotta with wild berry sauce and a hazelnut praline on top

New York cheesecake with raspberry sauce and whipped cream

Chocolate brownie with black currant and vanilla sauce

Warm apple- crumble with vanilla sauce

Fresh fruit salad

Tiramisu heavily soaked sponge finger- biscuits in a mascarpone cream

+ 2.00 € per person

Italian Profiterole – The secret star on every menu

+ 2.00 € per person

