



BUFFET CREATIONS





RUSTIC AUSZEIT

Rhenish Tapas

Herring Salad „Duesseldorf“

Thinly sliced Cottage Ham

Rhenish Black Pudding
and Bologna Sausage

Ground Pork
with diced Onions

Gouda Cheese Cupes
decorated with Grapes

Breadbasket with different sorts of Rustic Bread,
Salted Butter, Lard and Herb Curd

Main Course

Honey Baked Ham
with Black Pepper Sauce, Potatoes au Gratin
and Seasonal Vegetables

and

Sliced Turkey Breast
in Bourbon-Mushroom-Cream Sauce
with Spaetzle (swiss pasta)

Dessert

„Rhenish Herrencreme“
Vanilla Pudding with Shaved Chocolate
and Rum Cherries

„Bavarian Cream“ with Fruit Coulis

Price per person € 19,50

RHENISCH HOME

Starters

Potato Salad with Pickled Gherkins
and light Mayonnaise

Hearty Green Bean Salad
with finely chopped Onions

Homemade Coleslaw

Salad Bar: two different types of
Seasonal Leaf Salads
Cucumbers, Tomatoes, Peppers, Croutons
and two sorts of Dressing

Breadbasket with different sorts of Rustic Bread,
Salted Butter, Lard and herb Curd

Main Course

Rhenish „Sauerbraten“
with Red Cabbage
and small Potato Dumplings

and

„Duesseldorfer Senfrostbraten“
(Pork Neck) with Seasonal Vegetables
and Potatoes au Gratin

Dessert

Homemade Red Fruit Jelly
with Vanilla Sauce

„Altbier“ (Dark Beer) Cream with Fruit Sauce

Price per person € 21,50

Equipment for warming and serving will be provided at no extra charge. All prices are calculated for groups of at least 20 persons. For smaller groups we charge an additional 10 % of the price per person for 15-20 guests; 20 % of the price per person for 10-15 guests.

All prices are subject to the German VAT at the prevailing rate.

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BELLA ITALIA

Starters

Salmon marinated in Lime Juice
with Honey-Mustard-Sauce

Mediterranean Vegetable Salad
with Basil-Pine Nut-Pesto

Penne with Tuna and Arugula in Vinaigrette

Salad with Cherry Tomatoes
and Mini-Mozzarella

Romaine Lettuce Hearts with Croutons,
grated Parmesan and Caesar Dressing

Ciabatta and Focaccia Bread
with Pesto and Tomato Butter

Main Course

„Saltim Bocca“ (Turkey)
in Sage Sauce atop Mediterranean Vegetables
with Rosemary Potatoes

and

Grilled Salmon in Pinot Grigio Sauce
with melted Tomatoes and Herb Rice

and

Veggie-Cous-Cous

Dessert

Panna Cotta with Raspberry Sauce

Homemade Tiramisu with Amaretto Liqueur

Price per person € 28,50

VIVA ESPAÑA

Starters

Spanish Farmer's Salad
with Goat Cheese and Wild Herbs

String Bean Salad
with Red Onions and spicy Chorizo

Various Tapas:

Olives, Pearl Onions, Sardines, Artichoke Hearts,
Dried Tomatoes, Dates wrapped in Bacon,
Serrano Ham with Melon,
Prawns marinated in Garlic,
Manchego Cheese

Ciabatta and Focaccia Bread
with Pesto and Tomato Butter

Main Course

„Paella Valencia“
Rice Dish with Seafood
and Poultry

and

Roasted Pikeperch Fillet
with Champagne Cabbage and Potato Wedges

and

Vegetable Tortilla

Dessert

Spanish Almond Pie with Apricots

Crème Catalan

Price per person € 29,50

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TOSCANA

Starters

Mediterranean Seafood Salad
with a light Vinaigrette

Chicken Salad "Toscana"
with Olives in Balsamico Marinade

Vitello Tonnato with Tuna Cream

Roma Tomatoes and Dried Tomatoes
with Mozzarella und Basil

Italian Pasta Salad
with Tomato Sugo

Marinated Grilled Vegetables

Ciabatta and Focaccia Bread
with Pesto and Tomato Butter

Main Course

Braised Beef
in Barolo Sauce
with Root Vegetables and Gnocchi

and

Gilthead fried on the skin
in Lemon Butter with Mediterranean
Vegetables and Rosemary Potatoes

and

Vegetable Lasagne

Dessert

Latte Macchiato Mousse

Straciatella Creme with Fruit Sauce

Price per person € 29,50

SICILY

Starters

Salad of White Kidney Beans
with Rosemary and Tuna

Thinly sliced Parma Ham
and Italian Salami
with Artichoke Hearts

Grilled Marinated Mushrooms

Aubergines stuffed with
Tomato Sugo and baked with Cheese

Arugula Salad with Grapes, Feta Cheese
and Honey-Balsamico-Dressing

Ciabatta and Focaccia Bread
with Pesto and Tomato Butter

Main Course

Lamb Knuckle
braised in Balsamico-Glace
with Romanesco and Polenta

and

Monkfish Involtini
filled with Spinach in Saffron Sauce
and Rice

and

Fennel-Zucchini-Tomato-Gratin

Dessert

Caramel Panna Cotta with Chocolate Sauce

Fruit Salad with Mascarpone Cream

Price per person € 34,50

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MEDITERRANEAN

Starters

Crayfish and Cream Cheese Terrine
with a hint of Horseradish

Marinated Shrimps
in Tomato-Rice-Salad

Carpaccio (Beef)
with grated Parmesan and Arugula Salad

Chicken Breast on Fennel Salad
with Orange Fillets

Artichoke Salad with Olives

Grilled marinated Vegetables

Ciabatta and Focaccia Bread
with Pesto and Tomato Butter

Main Course

Stuffed Breast of Veal „alla genovese“
with Rosemary Jus and Potatoes au Gratin

and

Corn-fed Poularde with Ratatouille and Wild Rice

and

Tortellini filled with Spinach and Ricotta
with a Basil-Cream Cheese Sauce

Dessert

Vanilla-Rice-Pudding and Fig Compote

Small Brownie, baked in a glass

Coconut Cream with Pineapple Ragout

Price per person € 34,50

DELUXE

Starters

Fish Selection

Whole poached Salmon, Fish Terrines, Smoked Salmon,
Graved Salmon, Halibut, Mackerel and delicate Sauces

Selection of Seasonal Leaf Salads
and Raw Vegetables
with different Dressings

Asian Vegetable Salad with Chicken Breast

Stone-Oven Bread and French Bread
with Seasalt- and Truffle Butter

Main Course

Beef Tenderloin
with Shallot-Honey-Jam,
Balsamico-Jus, Celery Puree
and Sauteed Potatoes

and

Filled Lamb Knuckle
with Wild Herbs and Garlic,
Saffron Rice and Veggie-Cous-Cous

and

Italian Potato Gnocchi
with Truffle Zabaione

Dessert

Chocolate Mousse
with Ginger and Chili

Exotic Fruits with Cointreau Cream

Price per person € 36,50

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BUFFET ENHANCEMENTS

Specialties to add to your favorite buffet:

Soups

	Price per person
Beef Bouillon with Vegetables and Marrow Dumplings	€ 2,90
Tomato Soup with Basil-Cream-Cheese	€ 2,90
Minestrone – Italian Vegetable Soup	€ 2,90
Rhenish Potato Soup (veggie)	€ 2,90
- with extra Smoked Salmon	+ € 0,90
- with extra Sausages, sliced	+ € 0,50
Creamy Broccoli Soup	€ 2,90
Hungarian Goulash Soup	€ 3,50

Additional soup selections can be provided upon request.

Vegetables

Selection of grilled marinated vegetables	€ 2,50
Vegetable Crudit� with two different of Dips	€ 2,50

Cheese

Rustic Selection of 3 different hard Cheeses garnished with Grapes	€ 3,50
Hearty Selection of 3 different hard Cheeses and 2 different Soft Cheese garnished with Grapes	€ 4,50
Selection of 5 different French Hard- and Soft Cheeses garnished with Dried Fruits and Grapes	€ 5,50
Selection of 5 different Italian Hard- and Soft Cheeses garnished with Dried Fruits and Grapes	€ 5,50

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