



FINGER FOOD

MINIMUM ORDER OF 15 PIECES PER GRADE

VEGETARIAN

VEGETABLES – STICKS WITH HONEY – DILL - MUSTARD	PCS.	\$	2.30
MINI ANTI – PASTI – PIKE ON HERBS	PCS.	\$	2.30
PIKES WITH MOZZARELLA, BASIL, CHERRY TOMATO & BALSAMICO IN A MINIGLAS	PCS.	\$	2.30
FETA FRESH CHEESE - PRALINES IN THE BASILICAL SHEET	PCS.	\$	3.10
SKEWER OF POTATOE AND TOMATO WITH PESTO AND ROASTED PINE NUTS	PCS.	\$	3.10
MICADO OF VEGETABLES AND MUSHROOMS GRILLE AND MARINATED WITH FRESH FLAVORS AND HERBS	PCS.	\$	2.80
EGGPLANT ROLLS FILLED WITH FRESH CHEESE & RUCOLA	PCS.	\$	2.30
LA RAT POTATO FILLED WITH GARDEN FORESTS- SCHMAND	PCS.	\$	2.45
AVOCADO – GREEN APPLE COCKTAIL WITH CILLI & KORIANDER	PCS.	\$	2.55
TARTAR OF MUSHROOMS WITH A CHIP OF PARMA HAM	PCS.	\$	2.80
TOWER OF MOZZARELLA AND EGGPLANT	PCS.	\$	2.80
ROASTED VEGETABLES PROVENCECAL STYLE WITH FRESH GOAT CHEESE AND HONEY	Glass	\$	3.10
TOMATO COMPOTE & MOZZARELLA WITH GREEN PESTO AND PINE NUTS	Glass	\$	2.95
SALAD OF PENNE NOODELS WITH ARUGULA, TOMATOES & ROASTED PINE NUTS & PECORINO CHEESE	Glass	\$	3.20
SALAD OD DWARF TOMATOES & MINI MOZZARELLA AND PESTO	Glass	\$	3.20
PIKANT SALAD OF PAPAYA WITH ROASTED PINE NUTS	Glass	\$	3.10
TOWER OF TOMATOES AND MOZZARELLA	PCS.	\$	2.95
GOAT CHEESE WITH DATE AND FIG MUSTARD	Glass	\$	2.95
FRIED BALLS OF VEGETABLES STUFFED WITH FRESH GOAT CHESSE AND OLIVES AND A SOURCREAM	Glass	\$	2.80
BAKED LENTILS _ MEATBALLS IN A SESAM CLOVE WITH A FINE MINT AND YOGUHRT DIP	Glass	\$	2.80
FRIED CUBES OF CHEESE IN A DOUGH COAT COUT WITH GRAPES AND SALTPASTRY	PLATE	\$	2.95
MEDITERRANEAN SALAD OF CHICKENPEAS	Glass	\$	2.55

FISH & SEAFOOD



WILD SALMON WITH HONEY – DILL- MUSTARD	PLATE	\$	3.10
LOLLI POP OF SMOKY SALMON WITH WASABI – HORSERADISH	PCS.	\$	2.45
AVOCADO – MOUSE, WITH SALAD OF RIVER CANNLES & SMOKING SALMON	GLASS	\$	2.70
MARINATED GRILLED GINGER SHRIMP ON PINEAPPLE	PLATE	\$	2.95
MOUSSE OF KING CRABMEAT WITH KETA – KAVIAR	PLATE	\$	2.70
STUFFED EGGS WITH SMOKING SALMON ON FARMERSALAD	PLATE	\$	2.30
SMOKING SALT TARTAR ON LIMETTE			
CREAM	PLATE	\$	2.95
SALAD - COCKTAIL WITH SMOKING TROUT	GLASS	\$	3.30
SMALL CREPE - ROLLS WITH SALMON - RUCOLA FILLING	PCS.	\$	2.80
MILANOUS FERROUS SALAD MARINATED WITH FRESH VEGETABLES & ESTRAGON	GLASS	\$	3.85
MEDITERRANEAN SALAD OF MINI - SEPIA WITH OLIVE OIL & HERBS	GLASS	\$	4.10
SALMON - CEVICHE WITH AVOCADO & CHILLI	GLASS	\$	3.85
MEAT & POULTRY			
HAM ROLL „ASTORIA“ ON FINE WALDDORFSALAD	PLATE	\$	2.45
„VITELLO TONATO“, MARINATED CALF MEAT WITH TUNA SAUCE	PLATE	\$	2.70
CARPACCIO OF BEED FILET FINE MARINATED WITH OLIVE OIL & SLICES OF PARMESAN CHEESE	PLATE	\$	3.30
GRILLED SATEÉ PIKES ON SWEET ACID SALAD WITH PEANUT SAUCE	PLATE.	\$	2.80
BAVARIAN BREASTS – SANDWICHDUMPLINGS WITH LIVE CHEESES & SOURCREAM	PLATE	\$	3.20
MINI – SO SETS WITH CHICKEN FILET	PCS.	\$	2.70
SLICES OF THE OGEN-MELON WITH HERBS- SALMON HAM	PCS.	\$	2.30
MARINATED CHICKENSTICK WITH LIME GOAT FRESH CHEESE	PLATE	\$	3.10
FRIED PARTY FRICTIONS ON PICANT DIP	GLASS	\$	2.80
ROASTED MUSHROOM SLAUGHTER ON SWEDISH POTATO SALAD	GLASS	\$	3.10
FRIED MINI – WIENER SCHNITZEL ON A SWABIAN POTATOSALAD	GLASS	\$	2.80
RED LILY SALAD WITH CHICKEN - SESAME – PIKE	GLASS	\$	3.10
STARTER PLATE			
MINIMUM ORGER QUANTITY: 15 PIECES			
ON PORCELAN PLATE FOR 1 PERSON SERVIER			
MARINATED ANTI PASTI VEGETABLES			
FILLED HAM ROLLS “ASTORIA”			
SERRANO – HAM WITH HONEY–MELON			
HOUSEHOLD GRAVED SALMON WITH HONEY– DILL MUSTARD	PLATE	\$	9.60



CANAPES

MINIMUM ORDER : 15 PIECES

MARINATED ANTI PASTI ON A HERBAL DIP	PCS.	\$	2.45
PICKLED WILD SALMON WITH HONEY – DILL MUSTARD SAUCE	PCS.	\$	2.80
KING CRABMEAT WITH KETA KAVIAR	PCS.	\$	2.80
SMOKED TROUT FILLET WITH CREAM HORSERADISH	PCS.	\$	3.10
TOMATO MOZZARELLA WITH BASIL	PCS.	\$	2.15
MILANO SALAMI	PCS.	\$	2.15
CREAM CHEESE WITH RUCOLA	PCS.	\$	2.15
MARINATED COCKTAIL SHRIMPS	PCS.	\$	2.70
GOATS FRESH CHEESE WITH FIGS – CONFIT	PCS.	\$	2.30
COLD SLIDED ROASTBEEF WITH EGGS – CREAM PEPPER	PCS.	\$	2.45
PUMPERNICKEL – PIECES FROM TÊTE DE MOINE WITH TOUGH FEE	PCS.	\$	2.70

CROSTINIS

MINIMUM ORDER : 15 PIECES

ROASTED SLICE OF BAGUETTE TOPPED WITH GOAT CHEESE, ONIONS AND FIG CHUTNEY	PCS.	\$	2.45
ROASTED SLICE OF BAGUETTE TOPPED WITH TOMATO CHUTNEY AND BASIL	PCS.	\$	2.30
RUSSIAN BLINI WITH SOURCREME AND CAVIAR	PCS.	\$	2.70

PARTY ROLLS

MINIMUM ORDER : 15 PIECES

PARTY ROLLS WITH FRESH CHEESE	PCS.	\$	2.15
PARTY ROLLS WITH TOMATO & BASIL – MOZZARELLA	PCS.	\$	2.30
PARTY ROLLS WITH GRILLED PORK & SWEET MUSTARD	PCS.	\$	2.30
PARTY ROLLS LIVER SAZAGE, PICKELS & MUSTARD	PCS.	\$	2.30
PARTY ROLLS WITH HERBES – SALMON HAM, RUCOLA & OGEN – MELON	PCS.	\$	2.45
PARTY ROLLS WITH MILAN SALAMI, SARDISCHER TOMATOCREAM & BASIL	PCS.	\$	2.45



SOUPS

MINIMUM ORDER QUANTITY 10 PER SORT (AS PORTION WE WILL RATE 0,25 L)

SWABIAN „MARRIGE SOUP“ WITH SEMOLINA DUMPLINGS, PANCAKE STRIPS & SWABIAN “ MALTÄSCHLE”	PCS.	\$	4.85
“MAULTASCHEN” – SOUP WITH FRESH CHIMNEY	PCS.	\$	4.50
CREAMSOUP FROM FRESH TOMATOS WITH CREAM	PCS.	\$	4.60
POTATO – CREAMSOUP WITH CROUTONS	PCS.	\$	4.50
„PRINCIPESSA“ CARROTS – GINGER – SOUP WITH CILLI & SEKT	PCS.	\$	4.85
PICANTE GOULASHSOUP WITH BREAD	PCS.	\$	5.75
ASPARAGUS CREAM SOUP WITH ASPARAGUS SLICES (SAISON)	PCS.	\$	4.85
NUTMEG – PUMPKIN CREAM SOUP WITH SESAME OIL (SAISON)	PCS.	\$	4.85

STEW

MINIMUM ORDER QUANTITY 10 PER SORT (AS PORTION WE WILL RATE 0,5 L)

„GAISBURGER“ MARSCH WITH BEEF , SPÄTZLE, VEGETABLES & POTATOS	PCS.	\$	7.05
LENTIL SOUP – STEW WITH SAITES SAUSAGES & POTATOS	PCS.	\$	7.05
CHILLI CON CARNE WITH BREAD	PCS.	\$	7.55

SALAT BAR

MINIMUN ORDER QUANTITY: 15 PORTIONS

YUMMY SALADS SELECTION OF FRESH SALADS OF THE SEASON WITH CHERRY TOMATOS, BACON, CROÛTONS, SPROUTS HOMEMADE DIP CARROTSSALAD WITH CUTRUS FRUITS CUCUMBER SALAD WITH FRESH DILL COLESLAW WITH BACON & PEPPER SWABIAN OTTATOSALAD	PER SORT	\$	7.55
CUCUMBER SALAD WITH FRESH DILL COLESLAW WITH BACON & PEPPER SWABIAN OTTATOSALAD			



HOMEMADE DESSERT'S

MINIMUM ORDER QUANTITY OF 15 PIECES PER PURPOSE
SERVED IN MINI - GLASSES & IDEAL FOR STANDING RECEPTION

CHERRY – TIRAMISU	GLASS	\$	3.10
DUETT OF PANNA COTTA	GLASS	\$	2.80
CAPPUCCINO – MOUSSE WITH WHITECHOCOLATE RASPLES	GLASS	\$	3.10
LEMONS – CREAM WITH GLACED CHERRIES	GLASS	\$	2.80
PANNA COTTA WITH VANILLA AND FRESH STRAWBERRY PURE	GLASS	\$	2.80
BERRIES POT WITH VANILLA CREAM	GLASS	\$	2.80
ORIGINAL BAVARIAN CREAM WITH FRESH STRAWBERRIES	GLASS	\$	2.80
LEMONS – YOGHURT – MOUSSE	GLASS	\$	2.80
MOUSSE „DUET“ FROM DARK AND WHITE CHOCOLATE	GLASS	\$	3.10
FRESH FRUIT SALAD OF FRUITS AND BERRIES MARINATED	GLASS	\$	3.10
FRUIT – TORTELETTS	PCS	\$	3.30

DESSERTPLATE SUPERIOR

MINIMUM ORDER QUANTITY: 15 PIECES PRO PURPOSE

HOMEMADE TIRAMISU STRAWBERRIES IN CHOCOLATE CREME BRÚLEE MOUSSE AU CHOCOLATE „BLANC“	PER PLATE	\$	10.10
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LUNCH CLASSICS

MINIMUM ORDER QUANTITY: 15 PIECES PRO PURPOSE

LUNCH CLASSICS 1

HOMEMADE "MAULTASCHEN" WITH MELTING ONIONS & SWABIAN POTATOSALAD

BREADED PORK "SCHNITZEL" ON HOMEMADE POTATO SALAD & GRAVY

ZURICH GOURMET SHREDDED WITH MUSHROOMS IN CREAM AND HOMEMADE "SPÄTZLE"

MUSHROOM POT A LA CREAM WITH A SALTY HERB PANCAKE

ZURICH GOURMET SHREDDED WITH MUSHROOMS IN CREAM AND HOMEMADE "SPÄTZLE"

HOMEMADE LASAGNE WITH GROUND MEAT & MOZZARELLA BACKED

RIGATONI - „PASTA “ WITH GROUND MEAT & FRESH VEGETABLES

FRESH ROASTED PORK NECK OF THE OVEN WITH BEER - CARAWAY GRVY AND DUMPLINGS

HOMEMADE MET BALLS WITH FRIED ONIONS, PEAS - VEGETABLES IN CREAM & MATSHED POTATOS, GRAVY

PER PERSON \$ 11.40

LUNCH CLASSICS 2

MEDALLIONS OF PORK TENDERLION ON A MUSHROOM GRAVY WITH HOMEMADE " SPÄTZLE"

BRAISED BEEF WITH HOMEMADE " SPÄTZLE"

GRILLED SALMON ON A LEMONGRAS SAUCE & TAGLIATELLE

STEWED LAMB SHANK ON MEDITERRANEAN RATATOUILLE WITH POTATO GRATIN

PER PERSON \$ 16.50



LUNCH BUFFET

MINIMUM ORDER : 20 PERSON

ON A ORDER FROM VON 20 TILL 40 PERSON WE PLEASE YOUTO PICK FROM 4 STARTERS, 2 MAIN COURSE, 2 SIDES, 1xVEGETABLEAND 2 DESSERTS.

COLD STARTERS

- MICADO OF VEGETABLES AND MUSHROOMS GRILLED AND MARINATED WITH FRESH FLAVORS AND HERBS
- MEDITERAN HAM FROM ITALY WITH CANTALOUPE – HONEYMELON
- CHANTERELLES – SALAD WITH CHERRY TOMATOS & SPRING LEEK
- SELECTION OF FRESH SALADS OF THE SEASON WITH
CHERRY TOMATOS, BACON,
CROÛTONS, SPROUTS
HOMEMADE DIP
POTATO SALAD WITH CREAM FRAICHE
CUCUMBER SALAD WITH FRESH DILL
COLESLAW WITH BACON AND PEPPER
SWABIAN POTATO SALAD
- „VITELLO TONATO“ – TENDER VEAL WITH FINE TUNA – LEMONCREAM & CAPERS
- PICKLED GRAVED – SALMON WITH HORSERADISH SOUR CREAM
- RUCOLA – SALAD WITH GRANA PADANO
WITH BALSAMIC- OLIVE- VINAIGRETTE

BREAD & CO

- OVEN FRESH BREAD SELECTION
- SALTED BUTTER & HERBS – FRESH CHEESE

MAIN COURSE

- HOMEMADE “ MAULTASCHEN” WITH MELTING ONIONS
- FRIED TURKEY – SCALOPPINE AT MARSALA- CREAM WITH PARMA HAM LIVE COOKING
- GRILLED PANGASIU – FILET ONE FINE ROOT VEGETABLES ON LEMON –ESTRAGON SAUCE
- MEDALLIONS OF PORK TENDERLION ON A MUSHROOM GRAVY
- MUSHROOM POT „RAGOUT A LA CREAM“ WITH A SALTY HERB PANCAKE
- FRESH VEGETABLES FROM THE WOK LIVE COOKIN
- BUTTER POTATOS WITH FRESH HERBS
- HOMEMADE “ SPÄTZLE”
- PARSLEY – POTATOS
- SAGE – GNOCCHI

DESSERT

- FRESH FRUITS MARINATED IN A GLASS
- CHERRY – TIRAMISU
- BERRY PO OF FRESH BERRIES WITH VANILLA CREAM
- CAPPUCINO – MOUSSE AU CHOCOLATÉ

PER PERSON \$ 24.90



DO IT YOURSELF LUNCH BUFFET

PICK 2 STARTER 2 MAIN COURSE 2 SIDE 1 DESSERT

STARTERS

- MIXED GREEN GARDEN SALAD WITH TWO DIFFERENT DRESSINGS
- CAESAR'S SALAD WITH CHICKEN SLICES
- PASTA SALAD WITH VEGETABLES AND CREAM
- MIXED ITALIAN ANTI- PASTI IN SMALL GLASSES
- MIXED VEGETABLE SKEWERS WITH RANCH CREAM
- STUFFED MUSHROOM WITH HERB CREAM AND CHEESE
- DEVEILED EGGS
- CHEESE AND GRAPE STICKS

MAIN COURSE

- BEEF LASAGNA
- CHICKEN PARMESAN WITH TOMATO SAUCE
- GRILLED WHITE FISH FILET WITH LEMON-THYME SAUCE
- CHICKEN CORDON BLEU (HAM& CHEESE STUFFING)
- PORK SCHNITZEL "WIENER ART" (BREADED)
- SPINACH RICOTTA DUMPLINGS WITH HERB SAUCE
- VEGETABLE "MAULTASCHEN" WITH SWEET ROASTED ONIONS
- TUBE PASTA WITH GORGONZOLA SAUCE

SIDE DISHES

- STEAMED RICE
- BUTTER FLAVORED SPÄTZLE NOODLES
- ITALIAN TAGLIATELLE NOODLES
- ROSEMARY POTATOES WITH LEMON ZESTS
- HASH BROWN POTATOES
- VEGETABLES OUT THE WOK

DESSERTS

- CHERRY - TIRAMISU
- DUETT OF PANNA COTTA
- CAPPUCINO - MOUSSE

PER PERSON +/- \$ 23.65



FAVORITE LUNCH BUFFET

STARTERS

- GREEN GARDEN SALAD WITH TWO DRESSINGS
- TOMATO SALAD WITH ONIONS

MAIN COURSE

- SLICES OF ROASTED BEEF WITH A DELICIOUS GRAVY SAUCE
- CHICKEN BREAST FILETS WITH MUSHROOM CREAM SAUCE
- HOMEMADE VEGETARIAN LASAGNA WITH A TOMATO SAUCE **VEGI**

SIDE DISHES

- ROASTED ROSEMARY POTATOES
- BUTTERED RICE WITH FRESH TASTING HERBS

VEGETABLES

- CARAMELIZED BUTTER CARROTS
- GREEN BEANS WITH DICED BACON

DESSERTS

- WARM APPLE STRUDEL WITH VANILLA SAUCE
- FRESH FRUIT PLATE

PER PERSON +/- \$ 16



TACO BUFFET

- GREEN SALAD , ONIONS
- GROUND BEEF
- FRENCH FRIES
- PEPPER, GOUDA CHEESE
- PULLED TURKEY
- FRUIT SALAD
- BEANS
- CHEDDAR CHEESE,
- TOMATOES SOUR CREAM
- CRUNCHY TACO SHELLS

PER/PERSON \$ 11.50



MEDITERRANEAN BUFFET

MINIMUM ORDER: 20 PERSON

ON A ORDER of 20 To 40 PERSON WE ASK YOU TO PICK 4 STARTERS, 2 MAIN COURSE, 2 SIDES, 1x VEGETABLE AND 2 DESSERTS.

COLD STARTERS

- MILAN SHRIMP COCKTAIL
WITH FRESH VEGETABLES, CHERRY TOMATOS, OLIVE, PEPPER, RED ONIONS, MARINATED WITH ESTRAGON – VINEGAR
- SALAD OF GRILLED AND MARINATED SQUID
- VEGETABLES AND MUSHROOMS GRILLED AND MARINATED WITH FRESH FLAVORS AND HERBS
- PICKLED GRAVED – SALMON WITH HONEY – DILL MUSTARD SAUCE
- MEDITERRANEAN HAM WITH CANTALOUPE – MELONE
- „VITELLO TONATO“ – TENDER VEAL WITH FINE TUNA – LEMON CREAM & CAPERS
- AVOCADO – GREEN APPLE COCKTAIL WITH CHILLI & CORIANDER
- RUCOLA SALAD WITH PARMESAN AND BALSAMIC – OLIVE – VINAIGRETTE

BREAD & CO

- OVEN FRESH BREAD SELECTION
- LEMON – RICOTTA & TOMATO HERB CREAM CHEESE

MAIN COURSE

- „PRINCIPESSA“ – CARROT SOUP
WITH CHAMPAGNE
- FRESH PIKE – PERCH FILLET GRILLED
WITH ROOT VEGETABLES IN WHITE BALSAMIC CREAM
- SPICY RABBIT POT
WITH GINGER, CILANTRO AND TOMATOS
- GRILLED TENDER PORK ON MARSALLA – CREAM SAUCE
- GRILLED CORN CHICKEN BREAST WITH LAVENDER GRAVY
- SALTIMBOCCA LIVE COOKING
GRILLED VEAL WITH PARMA HAM AND SAGE
- SUMMER FRESH VEGETABLES LIVE COOKING
OUT OF THE WOK
- HOMEMADE TAGLIATELLE LIVE COOKING
WITH HERBS – PESTO
- “RISOLEE” – POTATOS WITH FRESH HERBS
- FRESH BAKED LIME- POTATOS WITH ROSEMARY

DESSERT

- FRESH CREPES WITH VANILLA ICE – CREAM LIVE COOKING
- HOMEMADE TIRAMISU
- LITTLE STRAWBERRYS IN A CHOCOLATE CRUST
- CAPPUCCINO – MOUSSE WITH AVERNA
- SUMMER FRUITS AND BERRIES MARINATED WITH BANANA LIQUEUR. PER PERSON \$ 32.60



SWABIAN BUFFET

MINIMUM ORDER : 20 PERSON

ON A ORDER FROM 20 TILL 40 PERSON WE PLEASE YOU TO PICK FROM 4 STARTERS, 2 MAIN COURSE, 2 SIDES, 1x VEGETABLE AND 2 DESSERTS.

COLD STARTERS

- COLD SLIDES FROM ROASTBEEF IN MUSTARD CURST
- BLACK FOREST HAM ON SWEET CANTALOUPE MELONE
- VEGETABLES AND MUSHROOMS GRILLED AND MARINATED WITH FRESH FLAVORS AND HERBS
- PICKLED GRAVED – SALMON WITH HONEY – DILL MUSTARD SAUCE
- BOILED BEEF IN BROTH ON A SPICY VINAIGRETTE
- SELECTION OF FRESH SALADS OF THE SEASON WITH CHERRY TOMATOS, BACON, CROÛTONS, SPROUTS
HOMEMADE DIP
POTATO SALAD WITH CREAM FRAICHE
CUCUMBER SALAD WITH FRESH DILL
COLESLAW WITH BACON AND PEPPER
SWABIAN POTATO SALAD

BREAD & CO

- OVEN FRESH BREAD SELECTION
- SALTED BUTTER & HERBS – FRESH CHEESE

MAIN COURSE

- SWABIAN SOUP
WITH SEMOLINA DUMPLINGS, PANCKE STRIPS & MINI – “MAULTÄSCHLE”
- HOMEMADE “MAULTASCHEN“ ON A PICE LIVE COOKING
WITH MELTING ONIONS
- „COUG AU VIN“ – CHICKEN DRUMSTICKS IN CHIANTI SAUCE BRAISED
- PORK FILLET IN A LA CREAM ON A MUSHROOM GRAVY
- SWABIAN BRAISED BEEF
- TENDER VEAL ON CREAM SAUCE
WITH FRESH MUSHROOMS & PEPPERS IN CREAM
- FRESH VEGETABLES LIVE COOKING
OUT OF THE WOK
- POTATO GRATIN
- HOMEMADE “ SPÄTZLE”
- DUMPLINGS

DESSERT

- HOMEMADE APPEL BEIGNETS LIVE COOKING
WITH CINNAMON-SUGAR AND VANILLA SAUCE
- BLACK FOREST TIRAMISU
- LITTLE BANANAS IN A CHOCOLATE CRUST
- VANILLA CREAM WITH HONED SOUR CHERRIES
- LOCAL FRUITS AND BERRIES MARINATED WITH BANANA LIQUEUR PER PERSON \$ 33.20



CREATE YOUR OWN BUFFET

MINIMUM ORDER : 20 PERSON

ON A ORDER FROM VON 20 TILL 50 PERSON WE PLEASE YOU TO PICK FROM 4 STARTERS, 2 MAIN COURSE, 3 SIDES, STARTERS

- MIXED GREEN GARDEN SALAD WITH TWO DIFFERENT DRESSINGS
- CUCUMBER SALAD WITH CREAM
- TOMATO SALAD WITH GARDEN PARSLEY
- TOMATO- MOZZARELLA SALAD WITH AGED BALSAMIC AND BASIL
- MIXED ITALIAN ANTI- PASTI IN SMALL GLASSES
- MIXED VEGETABLE SKEWERS WITH RANCH CREA
- CHEESE AND GRAPE STICKS
- TOMATO- MOZZARELLA STICKS WITH AGED BALSAMIC GLAZE
- SHRIMP COCKTAIL WITH ORANGE FILETS AND CREAM

MAIN COURSE

- MARINATED PORK STEAKS WITH A ROSEMARY GRAVY
- GRILLED WHITE FISH FILET WITH LEMON-THYME SAUCE
- PORK MEDAILLONS IN MUSHROOM CREAM SAUCE
- CHICKEN CORDON BLEU (HAM& CHEESE STUFFING)
- PORK SCHNITZEL "WIENER ART" (BREADED)
- SPINACH RICOTTA DUMPLINGS WITH HERB SAUCE **VEGI**
- MARINATED CHICKEN BREAST FILET
- BEEF LASAGNA
- VEGETABLE "MAULTASCHEN" WITH SWEET ROASTED ONIONS **VEGI**

SIDE DISHES

- STEAMED RICE
- ITALIAN TAGLIATELLE NOODLES
- POTATO GRATIN
- SWABIAN SPÄTZLE
- ROSEMARY POTATOES WITH LEMON ZESTS
- MIXED VEGETABLES

PER PERSON +/- \$ 30.05



GENERAL TERMS AND CONDITIONS FOR EVENTS AND DELIVERIES OF FOOD, BEVERAGES, ACCESSORIES, EQUIPMENT AND SERVICES

1. OUR PRICES ARE WITHOUT TAX.
 - 1A. PLUS 7% TAXES FOR DELIVERIES OF FOOD.
 - 1B. PLUS 19%, SERVICES INCLUDE TAXES FOR DELIVERIES OF FOOD, BEVERAGES, ACCESSORIES AND STAFF.
2. FOR DELIVERIES IN THE GREATER STUTTGART AREA, WE CHARGE \$175.00. INCLUDED ARE DELIVERY 1 X AND 1 X PICK UP MAXIMUM CONTRACTS FROM A FLOOR BETWEEN 07.00 - 22.00. THE ACCUMULATED WORKING HOURS WILL BE CALCULATED SEPARATELY.
 - 2A. DIFFICULT DELIVERIES ACROSS MULTIPLE FLOORS OR NOT DIRECTLY ACCESSIBLE BUILDING WILL BE WITH ADDITIONAL POWERS, WHICH ARE INVOICED SEPARATELY, CHARGED.
 - 2B. DISTANT DELIVERIES AND PICK-UPS AS WELL AS NIGHT DELIVERIES OR PICK-UPS BETWEEN 22.00- 07.00 ARE CHARGED EXTRA OR SURCHARGE.
3. THE SUPPLIES INCLUDE NOT THE CONSTRUCTION / DISMANTLING, COLLECT THE OBJECTS AND THE OUTPUT OF FOOD AND BEVERAGES. WE GLADLY TAKE OVER THESE SERVICES AGAINST SEPARATE ORDER.
4. FOR NEW CUSTOMERS, WE CALCULATE AN INTERIM PAYMENT OF 2 ADVANCE ONE-THIRD OF THE NET VALUE OR CASH ON DELIVERY.
5. THE PEOPLE - OR PORTION NUMBER FOR FOOD DELIVERIES CAN BE ADJUSTED UP TO A MAXIMUM 4 DAYS BEFORE THE EVENT.
6. ORDER CANCELLATIONS 40% OF THE ORDER VALUE, FROM 15 DAYS BEFORE THE DATE, WE WILL CHARGE 70% OF THE ORDER VALUE UP TO 15 DAYS BEFORE DATE.
7. RENTED ARTICLES IN RACKS AND BOXES ARE OWNED OF BY PEGAS CATERING EVENT SERVICE.
8. THE TENANTS OF FURNITURE AND EQUIPMENT IS OBLIGED TO HANDLE THE GOODS WITH CARE AND TO RETURN IN GOOD CONDITION. GO MISSING QUANTITIES, BREAKAGE AND DAMAGE, EVEN TO TRANSPORT CONTAINERS TO THE DETRIMENT OF THE LESSEE IN THE AMOUNT OF THE REPLACEMENT VALUE OR REPAIR PRICE.
9. FOR NOT CLEANED ITEMS FOR HIRE A CLEANING FEE OF 50% OF THE RENTAL PRICE PER PART (GLASSES, DISHES, CUTLERY). THE CLEANING OF LINEN IS INCLUDED IN OUR RENTAL RATES.
10. PLACE OF FULFILMENT AND COURT OF JURISDICTION IS THE SEAT OF THE COMPANY PEGAS CATERING EVENT SERVICES.
11. SHOULD ANY PROVISION OF THE TERMS AND CONDITIONS BE INVALID, SO THAT NOT AFFECT THE VALIDITY OF THE OTHER PROVISIONS. AGREEMENTS OR COLLATERAL AGREEMENTS MUST BE SET IN WRITING.
12. THE BILL IS TO PAY, 10 DAYS AFTER THE INVOICE DEADLINE IN WRITING PRINTED ON IT. AFTER THIS PERIOD, BANKING INTEREST AND DUNNING OR PROCESSING FEES WILL BE CHARGED.
13. PICK UP / RETURN TIME MON - FRI UNTIL 18:00 OR BY APPOINTMENT.
14. CATERING PEGAS CATERING EVENT SERVICES REQUIRED A WRITTEN ORDER CONFIRMATION. ALL OFFERS ARE SUBJECT TO CHANGE UNTIL THE ACCEPTANCE OF THE ORDER