



## **FINGER FOOD**

MINIMUM ORDER OF 15 PIECES PER GRADE

### **VEGETARIAN**

VEGETABLES – STICKS WITH HONEY – DILL - MUSTARD

MINI ANTI – PASTI – PIKE ON HERBS

PIKES WITH MOZZARELLA, BASIL, CHERRY TOMATO & BALSAMICO IN A MINIGLAS

FETA FRESH CHEESE - PRALINES IN THE BASILICAL SHEET

SKEWER OF POTATOE AND TOMATO WITH PESTO AND ROASTED PINE NUTS

MICADO OF VEGETABLES AND MUSHROOMS GRILLE AND MARINATED WITH FRESH FLAVORS AND HERBS

EGGPLANT ROLLS FILLED WITH FRESH CHEESE & RUCOLA

LA RAT POTATO FILLED WITH GARDEN FORESTS- SCHMAND

AVOCADO – GREEN APPLE COCKTAIL WITH CILLI & KORIANDER

TARTAR OF MUSHROOMS WITH A CHIP OF PARMA HAM

TOWER OF MOZZARELLA AND EGGPLANT

ROASTED VEGETABLES PROVENCECAL STYLE WITH FRESH GOAT CHEESE AND HONEY

TOMATO COMPOTE & MOZZARELLA WITH GREEN PESTO AND PINE NUTS

SALAD OF PENNE NOODELS WITH ARUGULA, TOMATOES & ROASTED PINE NUTS & PECORINO CHEESE

SALAD OD DWARF TOMATOES & MINI MOZZARELLA AND PESTO

PIKANT SALAD OF PAPAYA WITH ROASTED PINE NUTS

TOWER OF TOMATOES AND MOZZARELLA

GOAT CHEESE WITH DATE AND FIG MUSTARD

FRIED BALLS OF VEGETABLES STUFFED WITH FRESH GOAT CHEESE AND OLIVES AND A SOURCREAM

BAKED LENTILS \_ MEATBALLS IN A SESAM CLOVE WITH A FINE MINT AND YOGUHRT DIP

FRIED CUBES OF CHEESE IN A DOUGH COAT COUT WITH GRAPES AND SALTPASTRY

MEDITERRANEAN SALAD OF CHICKENPEAS



## **FISH & SEAFOOD**

WILD SALMON WITH HONEY – DILL- MUSTARD

LOLLI POP OF SMOKY SALMON WITH WASABI – HORSERADISH

AVOCADO – MOUSE, WITH SALAD OF RIVER CANNLES & SMOKING SALMON

MARINATED GRILLED GINGER SHRIMP ON PINEAPPLE

MOUSSE OF KING CRABMEAT WITH KETA – KAVIAR

STUFFED EGGS WITH SMOKING SALMON ON FARMERSALAD

SMOKING SALT TARTAR ON LIMETTE CREAM

SALAD - COCKTAIL WITH SMOKING TROUT

SMALL CREPE - ROLLS WITH SALMON - RUCOLA FILLING

MILANOUS FERROUS SALAD MARINATED WITH FRESH VEGETABLES & ESTRAGON

MEDITERRANEAN SALAD OF MINI - SEPIA WITH OLIVE OIL & HERBS

SALMON - CEVICHE WITH AVOCADO & CHILLI

## **MEAT & POULTRY**

HAM ROLL „ASTORIA“ ON FINE WALDDORFSALAD

„VITELLO TONATO“, MARINATED CALF MEAT WITH TUNA SAUCE

CARPACCIO OF BEED FILET FINE MARINATED WITH OLIVE OIL & SLICES OF PARMESAN CHEESE

GRILLED SATEÉ PIKES ON SWEET ACID SALAD WITH PEANUT SAUCE

BAVARIAN BREASTS – SANDWICHDUMPLINGS WITH LIVE CHEESES & SOURCREAM

MINI – SO SETS WITH CHICKEN FILET

SLICES OF THE OGEN-MELON WITH HERBS- SALMON HAM

MARINATED CHICKENSTICK WITH LIME GOAT FRESH CHEESE

FRIED PARTY FRICTIONS ON PICANT DIP

ROASTED MUSHROOM SLAUGHTER ON SWEDISH POTATO SALAD

FRIED MINI – WIENER SCHNITZEL ON A SWABIAN POTATOSALAD

RED LILY SALAD WITH CHICKEN - SESAME – PIKE

## **STARTER PLATE**

MINIMUM ORGER QUANTITY: 15 PIECES

ON PORCELAN PLATE FOR 1 PERSON SERVIERS

MARINATED ANTI PASTI VEGETABLES

FILLED HAM ROLLS “ASTORIA”

SERRANO – HAM WITH HONEY–MELON

HOUSEHOLD GRAVED SALMON WITH HONEY– DILL MUSTARD



## **CANAPES**

**MINIMUM ORDER : 15 PIECES**

MARINATED ANTI PASTI ON A HERBAL DIP

PICKLED WILD SALMON WITH HONEY – DILL MUSTARD SAUCE

KING CRABMEAT WITH KETA KAVIAR

SMOKED TROUT FILLET WITH CREAM HORSERADISH

TOMATO MOZZARELLA WITH BASIL

MILANO SALAMI

CREAM CHEESE WITH RUCOLA

MARINATED COCKTAIL SHRIMPS

GOATS FRESH CHEESE WITH FIGS – CONFIT

COLD SLIDED ROASTBEEF WITH EGGS – CREAM PEPPER

PUMPERNICKEL – PIECES FROM TÊTE DE MOINE WITH TOUGH FEE

## **CROSTINIS**

**MINIMUM ORDER : 15 PIECES**

ROASTED SLICE OF BAGUETTE TOPPED WITH GOAT CHEESE, ONIONS AND FIG CHUTNEY

ROASTED SLICE OF BAGUETTE TOPPED WITH TOMATO CHUTNEY AND BASIL

RUSSIAN BLINI WITH SOURCREME AND CAVIAR

## **PARTY ROLLS**

**MINIMUM ORDER : 15 PIECES**

PARTY ROLLS WITH FRESH CHEESE

PARTY ROLLS WITH TOMATO & BASIL – MOZZARELLA

PARTY ROLLS WITH GRILLED PORK & SWEET MUSTARD

PARTY ROLLS LIVER SAZAGE, PICKELS & MUSTARD

PARTY ROLLS WITH HERBES – SALMON HAM, RUCOLA & OGEN – MELON

PARTY ROLLS WITH MILAN SALAMI, SARDISCHER TOMATOCREAM & BASIL



## 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”  
“MAULTASCHEN” – SOUP  
WITH FRESH CHIMNEY

CREAMSOUF FROM FRESH TOMATOS  
WITH CREAM

POTATO – CREAMSOUP  
WITH CROUTONS

„PRINCIPESSA“  
CARROTS – GINGER – SOUP  
WITH CILLI & SEKT

PICANTE GOULASHSOUP  
WITH BREAD

ASPARAGUS CREAM SOUP  
WITH ASPARAGUS SLICES (SAISON)

NUTMEG – PUMPKIN CREAM SOUP  
WITH SESAME OIL (SAISON)

## STEW

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

„GAISBURGER“ MARSCH  
WITH BEEF , SPÄTZLE, VEGETABLES & POTATOS

LENTIL SOUP – STEW  
WITH SAITES SAUSAGES & POTATOS

CHILLI CON CARNE  
WITH BREAD

## SALAT BAR

MINIMUM 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



## **HOMEMADE DESSERT'S**

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

CHERRY – TIRAMISU

DUETT OF PANNA COTTA

CAPPUCCINO – MOUSSE  
WITH WHITECHOCOLATE RASPLES

LEMONS – CREAM  
WITH GLACED CHERRIES

PANNA COTTA WITH VANILLA  
AND FRESH STRAWBERRY PURE

BERRIES POT  
WITH VANILLA CREAM

ORIGINAL BAVARIAN CREAM  
WITH FRESH STRAWBERRIES

LEMONS – YOGHURT – MOUSSE

MOUSSE „DUET“  
FROM DARK AND WHITE CHOCOLATE

FRESH FRUIT SALAD OF FRUITS AND BERRIES MARINATED

FRUIT – TORTELETT'S

## **DESSERTPLATE SUPERIOR**

MINIMUM ORDER QUANTITY: 15 PIECES PRO PURPOSE

HOMEMADE TIRAMISU  
STRAWBERRIES IN CHOCOLATE  
CREME BRÚLEE  
MOUSSE AU CHOCOLATE „BLANC“



## 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

### 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



## LUNCH BUFFET

MINIMUM ORDER : 20 PERSON

ON A ORDER FROM VON 20 TILL 40 PERSON WE PLEASE YOU TO PICK FROM 4 STARTERS, 2 MAIN COURSE, 2 SIDES, 1x VEGETABLE AND 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 – LEMON CREAM & CAPERS
- PICKLED GRAVED – SALMON WITH HORSE RADISH 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
- GRILLED PANGASIUŠ – 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
  
- BUTTER POTATOS WITH FRESH HERBS
- HOMEMADE “ SPÄTZLE”
- PARSLEY – POTATOS
- SAGE – GNOCCHI

LIVE COOKING

LIVE COOKING

### DESSERT

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



## MEDITERRANES BUFFET

MINIMUM ORDER : 20 PERSON

ON A ORDER FROM VON 20 TILL 40 PERSON WE PLEASE YOU TO PICK FROM 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  
GRILLED VEAL WITH PARMA HAM AND SAGE LIVE COOKING
- SUMMER FRESH VEGETABLES  
OUT OF THE WOK LIVE COOKING
- HOMEMADE TAGLIATELLE  
WITH HERBS - PESTO LIVE COOKING
- “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



## SWABIAN BUFFET

MINIMUM ORDER : 20 PERSON

ON A ORDER FROM VON 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  
WITH MELTING ONIONS LIVE COOKING
- „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  
OUT OF THE WOK LIVE COOKING
- POTATO GRATIN
- HOMEMADE “ SPÄTZLE”
- DUMPLINGS

### DESSERT

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



## ▪ **EQUIPMENT - RENTAL:**

### ▪ **FUNITURE:**

- ROUND TABLE Ø 183 CM
- FÜR 10 – 12 PERSONEN
- BUFFET- /BANQUET TABLE 80 X 130 CM
- BUFFET- / BANQUET TABLE 80 X 195 CM
- BEER TABLE 80 X 220 CM
- BEER BENCH 25 X 220 CM
- CHAIR DE LUXE, BORDEAUX
- HIGH SIT COMFORT
- BAR TABLE Ø 80 CM
- HIGH CHAIR
- REFRIGERATOR / FRONT GLASS
- COFFEE MACHINE WITH A
- CAPACITY OF 240 CUPS PER HOUR
- SERVING BAR 2,40 M LONG
- WITH LIGHTS
- CHAMPAGNE BAR
- STAGT ELEMENT 2 X 1 M
- STAGE OUTLINE
- CANDLEHOLDER 5 ARMS / SILBER
- BEACH UMBRELLA 6 ARMS / 4,20 M
- GAS - GRILL BIG
- GAS GRILL – CLEANING
- STAND HEATHER FOR OUTSIDE
- 
- **FOULDING - TENTS**
- COLOR WHITE /SIDE WALLS GEN BE HOOK UP
- WEIGHTS FOR THE ANCHORING / LIGHTING
- TENT 3,00 M X 3,00 M
- TENT 3,00 M X 4,50 M
- TENT 3,00 M X 6,00 M



- **TABLE CLOTH:**

- TABLE CLOTH Ø 250 CM
- TABLE MOLTON / ROUND TABLE
- SKIRTINGS BUFFET FAIRING
  
- TABLE CLOTH / BUFFET 130 x 220 CM
- TABLE CLOTH 130 x 280 CM
- TABLE CLOTH 240 x 240 CM
- TABLE CLOTH 130 x 130 CM
- NAPKINS DAMAST WHITE
- CHAIR COVER WHITE
- BAR TABLE COVER WHITE
- BAR TABLE COVER STRECH BLACK / RED / WHITE
- BAR TABLE COVER TOP BLACK / RED / WHITE
- BEER BENCH COVER WHITE
- SEAT CUSHION BEER BENCH

- **DISHES, GLASSES & CUTLERY:**

- **TABLEWARE PACKAGE STANDARD:**

- APPETIZER, SOUP, MAIN COURSE, DESSERT  
2 x CUTLERY, OUTPUT - EQUIPMENT,  
NAPKINS DUNI STANDARD

- **GALSS PACKAGE:**

- CHAMPAGNE, WHITE WINE, RED WINE, WATER,
- SOFTS, BEER, SHOT GLASSES



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

- 1. OUR PRICES ARE WITHOUT TAX.**
- 1A. PLUS 7% VAT FOR DELIVERIES OF FOOD.**
- 1B. PLUS 19%, SERVICES INCLUDE VAT 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**