

## Buffet 'Business'

### Cold dishes

Mexican corn-bean salad with bacon chips<sup>4,i</sup>

Homemade small meat balls with herbs and  
potato salad Munich style<sup>g,i,j,c</sup>, medium-hot mustard<sup>i</sup>

Tomato slices with strips of leek and sheep's cheese cubes<sup>g,i</sup>

Thin herring fillets with dill cream<sup>g</sup>

Seasonal salads with various dressings

Butter and cream cheese with paprika<sup>g</sup>  
garnished rolls<sup>a1-6</sup>

### Soup

Garnished chicken broth<sup>j,c,a1,i</sup>

### Warm dishes

Beef rolls<sup>3,j</sup> with red wine sauce<sup>a1</sup>, herb sour cream<sup>g</sup>, red cabbage<sup>a1</sup>,  
small potato dumplings with breadcrumbs<sup>a1,g</sup>

Chopped chicken breast with mushroom slices, white  
balsamic sauce, vegetables and spaetzle<sup>g,c,a1</sup>

Potato-vegetable gratin with Emmental cheese<sup>g,a1,j,i</sup>

Stewed coalfish fillet in shrimp sauce, vegetable rice<sup>g,j,i,b</sup>

### Dessert

Lemon fromage with raspberry pulp<sup>g,c,f</sup>

Fruit salad with mint

Chocolate cream with advocaat<sup>g,c,7,f,h</sup>

## Buffet 'Gusto Italiano'

### Cold dishes

Pasta salad with salmon strips and white bean seeds in Peperonata sauce<sup>a1,c,i</sup>

Tuscan tomato-bread salad with sardine fillets<sup>a1,d</sup>

“Vitello Tonnato“, slices of veal in tuna sauce with capers<sup>g,c,d,i</sup>

Mozzarella slices with dried tomatoes<sup>g</sup>  
basil leaves, olives, pesto pommodori<sup>h,3</sup>

Grilled vegetables with aceto cream and Pecorino shavings<sup>g,i</sup>

Lettuce salads with pine nuts and cherry tomatoes  
in balsamic vinaigrette<sup>7</sup>

Mashed olives and butter<sup>g</sup>  
Selection of ciabatta and rolls<sup>a1-6</sup>

### Soup

Italian vegetable soup with herbs rosemary croûtons<sup>i,a1,a5,g</sup>

### Warm dishes

Scaloppine of poultry breast with marsala sauce<sup>a1,7</sup>

Braised vegetables, noisette potatoes<sup>g</sup>

Penne Mezze Tricolore in pesto Genovese<sup>a1,c,h2</sup>  
rocket and Grana Padano shavings<sup>g</sup>

Salmon medallions broccoli in saffron sauce<sup>g,a1</sup>  
risotto with mushrooms<sup>g</sup>

“Cannelloni al Forno“, stuffed pasta  
with Bolognese meat sauce and gratinated with mozzarella<sup>g,i,c,a1</sup>

### Dessert

Panna cotta with berries<sup>g</sup>

Tiramisu<sup>g,c,h,a1</sup>

Espresso cream with Amarena cherries<sup>g,c,h,f,7</sup>

## Buffet 'Culinary trip through Germany'

### Cold dishes

Choice of smoked fish salmon, trout, sprat,  
herring and halibut with different sauces

Boiled breast of beef in a herb-horseradish marinade<sup>i,j</sup>

Potato salad with spring onions and fried breast of duck<sup>i</sup>,  
cranberry jam

Marinated herring with gherkins and apples<sup>g,i,j</sup>

Choice of rustic cheese:  
butter cheese, Bavaria Blue,

German cheese specialties with grapes and nuts<sup>g</sup>

Selection of salads with different dressings

Salted butter and Obatzder cheese<sup>g</sup>

Pastry of pretzel dough, bread and cocktail rolls<sup>a1-6</sup>

### Soup

Cream of potato-leek soup with crispy ham strips<sup>a1,j</sup>

### Warm dishes

Medaillons of beef, green pepper sauce<sup>a1,g</sup>,  
vegetables, gratinated potatoes<sup>g,a1,j</sup>

Braised pork in red wine sauce<sup>a1</sup>  
mashed potatoes with parsley<sup>g</sup>

Ragoût of mushrooms with fried potato dumplings<sup>g,a1,c</sup>

Poached codfish

with a light mustard cream sauce, leaf spinach<sup>a1,g,j,i</sup>  
vegetable strips, herb rice<sup>i</sup>

Cheese spaetzle with roasted onions and Emmental cheese<sup>a1,c,g</sup>

### Dessert

Red fruit jelly with whipped cream<sup>g</sup>

Lukewarm apple strudel with vanilla sauce<sup>g,a1,h,c</sup>

Bavarian cream with raspberry pulp<sup>g</sup>

Small stuffed pancakes<sup>g,a1,h,c</sup>

## Buffet 'Oriental Palace' (no pork)

### Cold dishes

“Tabouleh“, couscous salad with parsley and tomatoes<sup>a1</sup>

Salad of chicken breast with orange and fennel strips<sup>i</sup>,  
cinnamon-chilli croûtons<sup>a1</sup>

Marinated sheep's cheese with olives and peperoni<sup>g</sup>

Fried vegetables with grilled seafood,  
cream cheese dip<sup>g</sup>

Bulgur salad with cardamom paprika strips  
and crystalized lemon<sup>a1</sup>

Green salad with pomegranate vinaigrette  
roasted nuts and bread chips<sup>8,a1-6</sup>

Sesame flat bread, baguette and herb rolls<sup>a1-6</sup>  
cacik, humus and eggplant cream<sup>g,k,i</sup>

### Soup

Red lentil soup with mint and turnips, saffron dip<sup>a1,i,g</sup>

### Warm dishes

Ragoût of lamb with dried apricots and cashew nuts<sup>a1,i,6</sup>,  
braised vegetables and tomato rice<sup>a1,i</sup>

Fillet of poultry breast with baked tomatoes<sup>g</sup>  
sheep's cheese cubes, rosemary potatoes<sup>g</sup>

Tilapia fillet with star anise sauce<sup>g</sup>  
with fried seafood, spinach with sesame seeds and rice noodles<sup>a1</sup>

Gratinated eggplants and potatoes with dried tomatoes<sup>a1,i,h</sup>  
chilli raisins and dates

### Dessert

Baklava with pistachios<sup>a1,h,c</sup>

Cream yoghurt with honey and walnuts<sup>g</sup>

Fresh fruit with vanilla cream<sup>g</sup>

Mocha coffee flan with spicy oranges<sup>g,a1,c,h</sup>

## Buffet 'Fresh from the market'

### Cold dishes

Vegetables fried in native olive oil with marinated mozzarella pearls<sup>g,h</sup>

Noodles with vegetable strips and prawns in mustard-dill cream<sup>a1,i,g,c</sup>

Tandoori chicken breast with salad of fine Chinese noodles  
"sweet and sour" in sesame-wasabi vinaigrette<sup>a1,3,7</sup>

Goat cream cheese in herb vinaigrette with honey<sup>g</sup>

Salad of Beluga lentils with cardamom and smoked salmon roses

Seasonal salads with lamb's lettuce and mixed salad  
roasted kernels and nuts, selection of dressing

Butter and cream cheese with paprika<sup>g</sup>

Grain rolls and fitness bread<sup>a1-6,c</sup>

### Soup

Cream of tomato soup with basil in sour cream, roasted bread<sup>g,a1,h</sup>

### Warm dishes

Crispy suckling pig with a malt beer sauce<sup>a1</sup>

braised cabbage with chanterelles<sup>g</sup>

potato noodles with breadcrumbs<sup>g,a1,c</sup>

Red chicken curry with wok vegetables, fragrant rice<sup>a1,b</sup>

Pike perch fillet with fried vegetables, lime sauce<sup>a1,g</sup>, thyme potatoes<sup>g</sup>

Fine ribbon noodles with dried tomatoes, capers  
and black olives in pesto Rosso, rocket and parmesan leaves<sup>i,j,a1,c,h4,3</sup>

### Dessert

Fresh fruit salad with mint leaves

Mini pastry with powdered sugar<sup>a1,g,c,h</sup>

Cream cheese with blood orange and chocolate chips<sup>g,7,c,f,h</sup>

Cake with wild blueberries<sup>g,7,c,f,h,a1</sup>

## Buffet 'Crossover'

### Cold dishes

- Carpaccio of Angus beef with fried mushrooms<sup>j</sup>, Parmesan leaves<sup>g,c</sup>
- Poached trout with stuffed eggs garnished with a choice of smoked seafood<sup>d,g,h</sup>, variation of horseradish<sup>g</sup>
- Medaillons of turkey breast with coleslaw<sup>c,g,i,j</sup>, cranberry-pepper sauce
- Grilled antipasti vegetables with marinated sheep's cheese<sup>g,h</sup>
- Spicy Mie-noodle salad with vegetable strips and shrimps<sup>a1,c,g,i</sup>
- Lettuce with roasted pumpkin seeds<sup>h</sup> and wild tomatoes, herb vinaigrette
- Salted butter, avocado cream and cream cheese with herbs<sup>g,i,j</sup>
- Bread, pastry of pretzel dough and Mediterranean rolls<sup>a1-6, c</sup>

### Soup

- Asian vegetable soup "sweet and sour" with fine Chinese noodles, small spring rolls<sup>c,f,h,i,j,b</sup>

### Warm dishes

- Medium fried veal in a pommery mustard crust<sup>c,f,h,i,j,b</sup> rosemary jus<sup>a1</sup>, beans with bacon potato gratin<sup>g,a1,j</sup>
- Strips of Teriyaki duck with wok vegetables in soy sauce, jasmine rice<sup>i,j,a1,h,b</sup>
- Fillet of sea bass fried in herb coating<sup>c,a1,g</sup> lemon mayonnaise<sup>c,g</sup>, lukewarm Munich potato salad<sup>i,j,c</sup>
- Vegetarian tortellini with cherry tomato sugo, roasted mushrooms with herbs, rocket leaves, pine nuts and pecorino shavings<sup>c,a1,g</sup>

### Dessert

- Crème brûlée<sup>a1,c,g,7</sup>
- Semolina flummery with plum compote<sup>g,c,a1</sup>
- Sugared pancake with vanilla sauce<sup>g,c,a1</sup>
- Cappuccino mousse with cherry jelly<sup>g,c,7,f,h</sup>

## Buffet 'Vegetarian cuisine'

### Cold dishes

Goat's cream cheese with honey in herb vinaigrette<sup>g</sup>  
with fried king oyster mushrooms

Vegetables fried in native olive oil, courgettes, aubergines,  
mushrooms, paprika, carrots and red onions with marinated  
mozzarella pearls<sup>g,h</sup>

Beluga lentil salad with cardamom smoked tofu cubes<sup>i</sup>

Bulgur salad with leaf parsley, tomatoes and dried apricots<sup>a1,6,i</sup>

Seasonal salad bar with lettuce and garnished vegetable  
salads, roasted nuts, choice of dressing

Butter and cream cheese with paprika<sup>g</sup>  
seeded rolls and fitness bread<sup>c,a1-6</sup>

### Soup

Mediterranean vegetable soup with herbs whole grain rice,  
roasted bread cubes<sup>a1,a4,a5,g,i</sup>

### Warm dishes

Penne Mezze Tricolore, pesto Genovese, rocket, Grana Padano leaves<sup>c,a1,g,h1,i</sup>

Aubergine and potato soufflé with dried tomatoes,  
chilli raisins and dates<sup>a1,c,g,6,h</sup>

Red curry of wok vegetables, fragrant rice<sup>a1,b</sup>

Fine ribbon noodles with mild chilli peppers, capers and black  
olives in cherry tomato sugo<sup>a1,g,c,11</sup>

Sweet potato and fennel soufflé with Emmental cheese<sup>a1,c,g,i</sup>

### Dessert

Fresh fruit salad with mint

Cream yoghurt with honey and walnuts<sup>g</sup>

Crème brûlée<sup>a1,c,g,7</sup>

Panna Cotta with raspberry pulp<sup>g</sup>