

Cateringoffer 2024



Snacks



Business Buffet

from 18 pax

Snackpackage 1

Chips

Choice of different types of chips (vegan on request)

Nuts

Choice of different types of nuts (vegan on request)

Pretzel Sticks

chocolate bars
Choice of different chocolate bars

Per Person 5,90 €

Snackpackage 2

Chips

Choice of different types of chips (vegan on request)

Nuts

Choice of different types of nuts (vegan on request)

Pretzel Sticks

chocolate bars

Choice of different chocolate bars

Cheese platter with grapes

with bread and butter

Per Person 9,90 €

Snackbox

Choice of 60 different snacks

(fruit gums, chocolate bars and salty ones

Snacks (vegan upon request)

59,90€

The final number of people can be determined up to 10 days before the boat trip be adjusted. Unfortunately, a change is no longer possible after that.

Appetizers

Fried beef sirloin strips

with rocket, balsamic varnish, grated hard cheese and croutons Falafel with oriental couscous salad

Canataloupe Melon

with Italian country ham and breadsticks Anti Pasti skewers with mini mozzarella, tomatoes and marinated vegetables

Chicken skewers

with peanut marinade, sesame and glass noodle salad

Mini spring rolls with edamame, sesame and glass noodle salad

Main courses

Barded pork fillet

with pepper sauce

Mediterranean vegetable pan

with rosemary triplets and herb curd

Tagliatelle

with two kinds of pesto, grated hard cheese separately: vegetable bolognese

Desserts

Lassi Triffle

with mango puree, natural yoghurt, coconut cream and

Preise

Per person: €36.90

Dishes flat rate €8.00 per person

Delivery flat rate €105.00

Please state the number of vegetarians when booking.

The final number of people can be adjusted up to 10 days before the cruise.

After this, unfortunately, changes are no longer possible.

Subject to change, all prices in euros including current VAT.

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BBQ Style Buffet

from 15 pax, no grill rental necessary



Burger Style Buffet

from 15 pax, no grill rental necessary

Main courses

Pulled Pork

from the neck in homemade BBQ sauce

Spicy Lemon Chicken

chills in its own brew

Chili Sin & Con Carne

with vegan chili, cumin and tortilla chips Separately: grilled beef rump strips)

Baked feta

in a zuchhini coat

Homemade Dips

Currydip

Tomato Salsa

Guacamole

Side dishes

Colorful pan-fried vegetables

with young garlic and grilled corn on the cob on a skewer

Rosemary potatoes

with sweet potato puree | separately: chili oil

Spicy bean salad

with Bacon

Coleslaw

Freshly baked baguette selection

with herb and tomato butter

Tabouleh

with fresh parsley salad

Desserts

Blue Berry Cheese Cake with pistachios

in a glass

prices

Per person: €41,90

Dishes flat rate €8.00 per person

Delivery flat rate €105.00

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Meat

Pulled Pork

from the neck in homemade BBQ sauce

Vegi-Umami Master Burger 200g

100% plant-based, mushroom meets tomato grilled mushrooms, dried tomato & oat flakes

1 Burger per person

Homemade sauces

Signature Homemade Burgersauce Mixed Pickles | Mayo | Ketchup & secret

BBQ Sauce

Build your burger

Crispy lettuce | Red onion | Jalapenos | Pickles |
Cheddar | Bacon | Tomatoes | Fried onions | Coleslaw

Fresh wheat burger bun or brioche bun

Side dishes

Potato wedges with sourcream

prices

Per person: €18,50

Dishes flat rate €8.00 per person

Delivery flat rate €105.00

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Veggie Buffet 1

from 15 pax



Veggie Buffet 2

from 15 pax

Appetizers

Chicorrée

with candied cashews, apricot and cream cheese praline

Quinoasalad

with colorful peppers and pumpkin falafel

Create your salad bowl

Arugula | Baby leaf | Romaine lettuce | Raw vegetables | Dressing | Vinegar | Oils | Feta | Tuna | Boiled egg | Croutons | Olives | Nuts | Seeds | Cress | Sprouts

Glass noodle salad

with mini spring roll

Bread station

with baguette & country bread, butter specialties and curry dip

Main courses

Vegan currywurst

with curry sauce, Madras curry and rosemary potato wedges

Colorful pan-fried vegetables

with olive oil and herb curd

Sweet potato gnocchi

with green asparagus

Desserts

Mousse au chocolate

with raspberries and brittle

Kokos Panna Cotta Vegan

with mango ragout and almond crunch

prices

Per person: €36,90

Dishes flat rate €8.00 per person

Delivery flat rate €105.00

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Cold

Fried oyster mushrooms Vegan

marinated with leeks and roasted cashews

Zucchini Spaghetti Vegan

with champagne vinaigrette and pomegranate

Mozzarella

with sun-dried tomatoes, olive oil and basil

Ciabattasalad Vegan

with dried tomatoes, olives and garlic

Bread station

Baguette & country bread, butter specialties, curry dip

Warm

Fried bread dumplings

with creamed mushrooms and fresh herbs

Stuffed zucchini Vegan

with soya cream and tomato-spiced vegetables

Pieroggi dumplings

with potato-quark filling and shallot butter

Desserts

Papayaragout

with almond milk cream and roasted almonds

Joghurtmousse

with chocolate crumble and raspberry

<u>prices</u>

Per person: €28,90

Dishes flat rate €8.00 per person

Delivery flat rate €105.00

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Fingerfood Buffet

from 15 pax



with avocado curd and peppers

Mini rice burger red curry

with chicken and roasted sesame seeds on a spoon Glass noodle salad

with edamame and roasted cashews in a glass

Oriental couscous salad

with beetroot falafel and yoghurt dip in a glass

Frutti de Mare

with seafood, shrimps, tomato vinaigrette and bread chip in a glass

Wrinkled potato skewers

with sea salt and yellow mojo in a glass

Ciabatta

with pink beef rump and remoulade sauce

Ciabatta

with caramelized goat cheese and fruit mustard cream

skewered

Mangoragout

with coconut cream and Rafaello in a glass

prices

Per person: €33,00

Dishes flat rate €3.00 per person

Delivery flat rate €105.00

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Berliner Buffet

from 15 pax

Poached salmon trout

with smoked salmon flakes and mustard-dill sauce

Mini meatballs

with pickled Spreewald gherkins and mustard

International sausage and cheese specialties

with grapes and radishes

Potato cucumber salad

with vinegar oil and parsley

Colourful pasta salad

with peas and mayo

3 types of raw vegetable salads

colorful, fresh and crisp

Fresh bread basket

with butter and cracklings

Chicken breast medallions

with herb topping and seasonal market vegetables

Juicy roast pork

with own sauce, slaughtered cabbage and mashed potatoes

Rosemary triplets

with cream cheese and linseed oil

Mushroom leek pan

with herb broth

Berlin Tiramisu

with ladyfingers, apple schnapps, coffee, vanilla quark and cocoa

Berry compote

with Vanilla sauce

prices

Per person: €43,90

Dishes flat rate €8.00 per person

Delivery flat rate €105.00

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Individual finger food

from 15 pax. At least 3 different types can be selected

Mini Wraps	
fried chicken strips with iceberg lettuce and Madras curry sauce	p.P. 4,60 €
Smoked salmon with iceberg lettuce and honey mustard sauce	p.P. 4,60 €
Tomato-Mozzarella with iceberg lettuce, rocket and herb pesto	p.P. 4,60 €
Avocado with quark, peppers and iceberg lettuce	p.P. 4,60 €
Summer rolls served with soy sauce and peanut sauce	
Avocado with rice and colorful vegetables	p.P. 4,60 €
Currychicken with rice and colorful vegetables	p.P. 5,20 €
Beef Teriyaki with rice and colorful vegetables	p.P. 5,20 €
Shrimps with rice and colorful vegetables	p.P. 5,20 €

Baguette portioned with lid / skewered	
Pastrami Gherkins Coleslaw Mayo	p.P. 4,90 €
French Brie Cranberry cream Walnut pesto	p.P. 4,90 €
Salads served in a glass	
Couscous salad with falafel and mint yoghurt	p.P. 4,60 €
Potato and cucumber salad with herb meatballs	p.P. 4,60 €
Glass noodle salad with colorful vegetables, duck and cucumber	p.P. 4,80 €
Ratatouille salad with croutons and olives	p.P. 4,80 €
Taco Shell's variously filled tortilla shells	
Tomato Guacamole braised onion coriander grated cheese	p.P. 5,00 €
Ground beef lettuce tomato jalapeno sour cream grated cheese	p.P. 5,20 €

Mini Mozzarella Cherry tomatoes Pesto	p.P. 4,60 €
Anti Pasti marinated & stuffed vegetables cream cheese	p.P. 4,60 €
Chicken skewer Satay & peanut sauce roasted sesame	p.P. 4,60 €
Smoked Salmon Lemon crème fraîche Herb crêpe coating	p.P. 4,80 €
Bacon-wrapped dates mild goat cheese	p.P. 4,80 €

<u>prices</u>

Dishes flat rate €3.00 per person
Delivery flat rate €105.00

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Brunch Buffet

Minimum order per dish: 10 portions

<u>Healthy</u>		<u>Soups</u>		Noble mini skewers	
Various cereals with two types of yoghurt and fresh milk	p.P. 3,90 €	Tomato and pepper cream with croutons and crème fraîche	p.P. 4,00 €	Caprese Tomato-mozzarella skewer with pesto	apiece 3,50 €
Fruit spread		Carrot-ginger cream with croutons	p.P. 4,00 €	Salmon rolls in a herb crêpe coating with lemon Créme Fraiche	apiece 3,50 €
4 different varieties	p.P. 2,85 €	Minestrone	p.P. 4,00 €	Chicken skewer	apiece 3,50 €
Bread variation		with diced vegetables and pasta		with peanut marinade and roasted sesame seeds	
at least 1 mini chocolate bun,	p.P. 4,50 €	<u>Plates</u>		Desserts & Fruits	
2 different rolls & types of bread, butter & cream cheese Plate for approx. 10 people		Fried beef fillet strips with rocket salad, balsamic glaze and parmesan	p.P. 9,00 €	Panna Cotta with raspberry puree, berries and brittle	per glass 4,90 €
<u>Salads</u>		Vitello Tonnato Fine slices of veal with tuna cream and capers	p.P. 9,00 €	Chiapudding in coconut milk, mango puree and pineapple cubes (vegan)	per glass 4,90 €
Potato and cucumber salad with fresh herbs	p.P. 4,90 €	Mini Wiener/Meat Balls/Mini Schnitzel with mustard and radishes	p.P. 6,90 €	Fine chocolate pudding with vanilla sauce	per glass 4,90 €
Mediterranean pasta salad with crunchy vegetables, olives and hard cheese	p.P. 4,90 €	International sausage selection various hams salami mettenden boiled sausage Spreewald gherkins	p.P. 6,90 €	Fresh fruits e.g. melon, pineapple, grapes, berries, etc. Plate for approx. 10 people	49,00€
Classic tomato salad with spring onions and colorful pepper	p.P. 4,90 €	Cheese Variation 5 different international cheeses with	69,00€	Fruit skewers e.g. melon, pineapple, strawberry, grape, etc 10 skewers	36,00 €
Feta melon salad with colorful pepper and mint	p.P. 4,90 €	grapes, fruit mustard and nuts Plate for approx. 10 people		<u>prices</u>	
		Stuffed organic eggs 44,00 €		Dishes flat rate €8.00 per person Delivery flat rate €105.00	
	Egg cream Trout caviar Serrano or black walnut n 20 1/2 eggs		mixed		
		Grilled, marinated vegetables	p.P. 6,50 €	Please state the number of vegetaria	ans when booking.
	ti t eet t	Peppers Eggplant Zucchini Mushrooms Red onion Balsamic vinegar Olive oil Garlic		The final number of people can be adj	usted up to 10 days
		Vegetable sticks with hummus & herb curd dip	p.P. 4,90 €	before the cruise. After this, unfortunately, changes are	no longer possible.



Kit buffet 1

Simply put together your own buffet. Minimum order 15 portions per dish

Soups (vegan/veggie)

5,90 € per Portion

Hokkaido pumpkin soup with coconut milk, curry and croutons

Tomato and pepper soup with olive oil and croutons

Potato cream soup with leek, vegetable cream and croutons

<u>Stews</u>

200 ml 6,90 € / 400ml 12,90 €

Berlin potato soup with marjoram, root vegetables and sausage slices

Hearty cauldron goulash with peppers, mushrooms and potatoes

Asian sour and spicy soup with chicken, crunchy vegetables and chili

Cheese leek soup with minced meat, cream cheese and processed cheese

We serve fresh bread with all soups

Salads

6,50 € per Portion

Spreewald cucumber salad with cucumber, dill and sour cream

Mediterranean pasta salad with tomatoes, olives and chorizo

Greek farmer's salad with cucumber, tomato, pepper, olives and feta

Oriental couscous salad with diced vegetables, falafel and yoghurt dip

Ceasar Salad with romaine lettuce, Caesar dressing and shaved parmesan

Quinoa fragrant rice bowl with edamame, colorful vegetables, cashews and soy dressing

We serve fresh bread with all salads

Main courses

22,90 € per portion

Creamed mushrooms

with oyster mushrooms, button mushrooms, vegetable cream, spinach-ricotta dumplings and fried onions
Vegan: vegetable rice

Mezze Penne

with short tube noodles, vegetable-olive ragout, herb-basil pesto, roasted pumpkin seeds and parmesan

Vegan: Pasta is without egg / cheese separately

Sliced meat "Zurich style"

with chicken breast, white wine, mushrooms, creamed vegetables and long grain rice

Greek pan-fried gyros
with tzatziki, coleslaw and rosemary potatoes

Chicken breast picatta

baked in a cheese egg shell with a fruity, spicy tomato ragout and a colorful gnocchi pan

Cauldron goulash

Beef, duck, rabbit with colorful vegetables and potato cubes

Venison sausages

with dark mustard sauce, sauerkraut and mashed potatoes

Texas Chainsow Chili

with beef cubes, beans, corn, tomato, cumin, nachos and sour cream

Desserts

6,50 € per portion

Coffee Panna Cotta

with chocolate and Amerettini Crunch

Coconut Panna Cotta Vegan with mango ragout and almond crunch

Wild berry triffle

peeled berries with vanilla mousse and biscuit

Mousse au chocolate

with raspberry coulis and brittle

Exotic fruit salad Vegan

dressed with peach puree and muesli topping (separate)

Mangoragout Vegan

with coconut sauce and puffed amaranth

prices

Dishes flat rate €8.00 per person

Delivery flat rate €105.00

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before the cruise.

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Kit 2

Simply put together your own buffet.

Minimum order 10 portions per dish

<u>Soups</u>		<u>Appetizers</u>	
Potato soup with Bockwurst	p.P. 8,10 €	Canapés e.g. avocado, hummus, serrano, salmon, egg	p.P. 4,60 €
Spoon peas with vienna sausages	p.P. 8,10 €	Potato Rösti with salmon and horseradish cream	p.P. 6,60 €
Green bean soup	p.P. 8,10 €	Vitello Tonnato	p.P. 8,20 €
Gulash soup	p.P. 6,90 €	Chicken satay skewers	p.P. 5,40 €
Tomato-mozzarella-basil	p.P. 5,70 €	Fried thyme meatballs	p.P. 4,80 €
soup	ρ. г . 3,70 €	Lard Bemme with onion, marjoram, gherkin	p.P. 5,40 €
Main Courses Berlin Currywurst	p.P. 8,20 €	Cucumba salad with dill	p.P. 4,50 €
sliced in curry sauce with bread rolls	•	Meatball	p.P. 10,20 €
Smoked pork	p.P. 22,50 €	with grandma's potato salad	
with sauerkraut and boiled potatoes	5 00 10 0	Pair of Vienna sausages with grandma's potato salad	p.P. 10,60 €
Mustard egg with mashed potatoes	p.P. 20,10 €	<u>Desserts</u>	
Chicken and mushroom pan with potato rösti	p.P. 16,70 €	Apple compote with raisins and cinnamon	p.P. 4,50 €
Beef Bolognese with tagliatelle	p.P. 17,90 €	Red fruit jelly with vanilla sauce	p.P. 4,50 €
Pasta with pesto rosso, rocket and cherry toma	p.P. 14,30 € toes	Potato pancakes with apple sauce	p.P. 6,60 €
Tafelspitz of veal with root vegetables and potato triplets	p.P. 21,50 €	Mousse au Chocolate with raspberry puree in a glass	p.P. 4,50 €
Boef Bourguignon Beef goulash, vegetables and potato triple	p.P. 20,30 € ets	Strawberry mascarpone in a glass	p.P. 4,50 €
Herb matjes with yogurt-dill sauce and potato rösti	p.P. 17,90 €	Mango cream yoghurt	p.P. 4,50 €
		Pig's ears and mini pancakes	p.P. 4,80 €



Kit buffet VEGGIE/VEGAN

Simply put together your own buffet.

Minimum order 10 portions per dish

<u>Soups</u>		Maincourses	
Asparagus cream soup seasonal (vegan possible)	p.P. 5,40 €	Baked cauliflower with curry dressing and rice	p.P. 15,40 €
Carrot-ginger soup	p.P. 4,20 €	Baked broccoli with almond slivers, tahini and rice	p.P. 16,70 €
Gazpacho cold vegetable soup	p.P. 5,00 €	Grilled vegetables	p.P. 18,50 €
Chickpea vegetable soup	p.P. 4,80 €	with tagliatelle	n D 16 60 6
Starters/Salads		Mushroom and herb pan with tagliatelle	p.P. 16,60 €
Wild herb leaf salad with orange mustard dressing in a glass	p.P. 4,50 €	Baked potato with sourcream	p.P. 8,40 €
Rocket and cherry tomato salad with balsamic vinegar, olive oil and goat chee	p.P. 5,40 €	Papas arrugadas with Mojo Verde, Mojo Rossi, Aioli	p.P. 9,40 €
in a glass Tomato cucumber salad	p.P. 7,80 €	<u>Dessert</u>	
with feta		Cheeseplate	p.P. 8,90 €
Cherrytomato salad	p.P. 6,60 €	5 types with bread variation	
Lentil salad with peppers, tomatoes and spring onions	p.P. 7,80 €	Rice pudding with apple compote in a glass	p.P. 4,50 €
Chickpea salad with tomato, cucumber, pepper and orange	p.P. 10,20 €	Chia Pudding with mango puree	p.P. 5,40 €
Potato-cucumber salad	p.P. 4,80 €	Fruitskewer	p.P. 4,50 €
with vinegar/oil and black olives		Fresh fruit plate (seasonal)	p.P. 5,70 €
Potato-Avocado salad	p.P. 4,80 €	e.g. grapes, various berries, pineapple, kiwi, strawberries	
Mediterranean pasta salad with olive, tomato, peso and parmesan in a g	p.P. 6,60 € lass	Bread-variation	p.P. 6,60 €
Bruschetta Trio Tomato, Avocado, tuna	p.P. 4,80 €	with butter, herb butter, cream cheese, herb quark	
Grilled vegetables Zucchini, eggplant, pepper, tomato, olive	p.P. 8,20 €	<u>prices</u> Dishes flat rate €8.00 per perso	on
Tomato-mozzarella skewers with basil pesto	p.P. 5,40 €	Delivery flat rate €105.00 Please state the number of vegetarians where the number of vegeta	hen booking.
Falafel 3 pcs. with mint yoghurt	p.P. 5,40 €	The final number of people can be adjusted up to 10 days before the cruise. After this, unfortunately, changes are no longer possible.	

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www.reederei-boettcher.de