

Cateringoffer 2024 \\ \title{
Snacks
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Snacks
}
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
Fried beef sirloin strips
with rocket, balsamic varnish, grated hard cheese and croutons Barded pork fille 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
Mini spring rolls with edamame, sesame and
glass noodle salad

## Main courses

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
crunch

## 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

## BBQ Style Buffet

from 15 pax, no grill rental necessary

## 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

## Currydip

Tomato Salsa
Guacamole

## Desserts

Blue Berry Cheese Cake with pistachios in a glass

## Burger Style Buffet

from 15 pax, no grill rental necessary

## 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 <br> Homemade sauces <br> Signature Homemade Burgersauce <br> 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

## 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
eta | Tuna | Boiled egg | Croutons | Olives
Seds | 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

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Delivery flat rate €105.00

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## Veggie Buffet 2

from 15 pax

## 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 basi
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

## prices

Per person: €28,90
Dishes flat rate $€ 8.00$ per person
Delivery flat rate $€ 105.00$

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## Mini Wrap

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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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 brothBerlin 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 <br> with iceberg lettuce and Madras curry sauce | p.P. 4,60 € |
| Smoked salmon <br> with iceberg lettuce and honey mustard sauce | p.P. 4,60 € |
| Tomato-Mozzarella <br> with iceberg lettuce, rocket and herb pesto | p.P. 4,60 € |
| Avocado <br> with quark, peppers and iceberg lettuce | p.P. 4,60 € |
| Summer rolls <br> served with soysauce and peanut sauce | p.P. 4,60 € |
| Avocado <br> with rice and colorful vegetables | p.P. 5,20 € |
| Currychicken <br> with rice and colorful vegetables | p.P. 5,20 € |
| Beef Teriyaki <br> with rice and colorful vegetables | p.P. 5,20 € |

## Baguette

portioned with lid / skewered

| Pastrami <br> Gherkins\|Coleslaw|Mayo | p.P. 4,90€ |
| :---: | :---: |
| French Brie | p.P. 4,90 € |
| Cranberry cream \| Walnut pesto |  |
| Salads |  |
| served in aglass |  |
| 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 | p.P. 5,20 € |

## Skewers

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

## prices

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

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## Brunch Buffet

Minimum order per dish: 10 portions

## Healthy.

Various cereals p.P. 3,90 €
with two types of yoghurt and fresh milk

## Fruit spread

4 different varieties p.P. 2,85 €

## Bread variation

at least 1 mini chocolate bun,
p.P. $4,50 €$

2 different rolls \& types of bread
butter \& cream cheese
Plate for approx. 10 people

## Salads

| Potato and cucumber salad <br> with fresh herbs | p.P. 4,90 € |
| :--- | :--- |
| Mediterranean pasta salad <br> with crunchy vegetables, olives and hard cheese | p.P. $4,90 €$ |
| Classic tomato salad <br> with spring onions and colorful pepper | p.P. $4,90 €$ |
| Feta melon salad <br> with colorful pepper and mint | p.P. $4,90 €$ |


| Soups |  |
| :---: | :---: |
| Tomato and pepper cream with croutons and crème fraîche | p.P. 4,00 € |
| Carrot-ginger cream with croutons | p.P. 4,00 € |
| Minestrone <br> with diced vegetables and pasta | p.P. 4,00 € |
| Plates |  |
| Fried beef fillet strips <br> with rocket salad, balsamic glaze and parmesan | p.P. 9,00 € |
| Vitello Tonnato | p.P. 9,00 € |
| Fine slices of veal with tuna cream and capers |  |
| Mini Wiener/Meat Balls/Mini Schnitzel with mustard and radishes | p.P. 6,90 € |
| International sausage selection various hams \| salami | mettenden | boiled sausage | Spreewald gherkins | p.P. 6,90 € |
| Cheese Variation | 69,00 € |
| 5 different international cheeses with grapes, fruit mustard and nuts Plate for approx. 10 people |  |
| Stuffed organic eggs | 44,00 € |
| Egg cream \| Trout caviar | Serrano or black walnut mixed$\text { \| } 20 \text { 1/2 eggs }$ |  |
| Grilled, marinated vegetables <br> Peppers \| Eggplant | Zucchini | Mushrooms | Red onion | Balsamic vinegar | Olive oil | Garlic | p.P. 6,50 € |
| Vegetable sticks with hummus \& herb curd dip | p.P. 4,90 € |

## Noble mini skewers

Caprese
Tomato-mozzarella skewer with pesto
Salmon rolls
Créme Fraiche
Chicken skewer
with peanut marinade and roasted sesame seeds

Desserts \& Fruits
Panna Cotta per glass 4,90 €
with raspberry puree, berries and brittle
Chiapudding
in coconut milk, mango puree and pineapple cubes (vegan)

Fine chocolate pudding with vanilla sauce
Fresh fruits
e.g. melon, pineapple, grapes, berries, etc. e.g. me for approx. 10 people

Fruit skewers
e.g. melon, pineapple, strawberry, grape, etc. 10 e.g. melon,

## prices

Dishes flat rate $€ 8.00$ per person Delivery flat rate $€ 105.00$

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## 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

## Stews

$200 \mathrm{ml} 6,90 € / 400 \mathrm{ml} 12,90 €$
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 <br> 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



## Kit 2

Simply put together your own buffet.
Minimum order 10 portions per dish

Soups

| Potato soup with Bockwurst | p.P. 8,10 € | Canapés <br> e.g. avocado, hummus, serrano, salmon, egg | p.P. 4,60 € |
| :---: | :---: | :---: | :---: |
| Spoon peas with vienna sausages | p.P. 8,10 € | Potato Rösti <br> with salmon and horseradish cream | p.P. 6,60 € |
| Green bean soup | p.P. 8,10 € | Vitello Tonnato | p.P. 8,20 € |
|  | p.P. 6,90 € | Chicken satay skewers | p.P. 5,40 € |
| Gulash soup |  | Fried thyme meatballs | p.P. 4,80 € |
| Tomato-mozzarella-basil soup | p.P. 5,70 € | Lard Bemme with onion, marjoram, gherkin | p.P. 5,40 € |
| Main Courses | p.P. 8,20 € | Cucumba salad | p.P. 4,50€ |
| Berlin Currywurst |  | with dill |  |
| sliced in curry sauce with bread rolls |  | Meatball | p.P. 10,20 € |
| Smoked pork <br> with sauerkraut and boiled potatoes | p.P. 22,50 € | Pair of Vienna sausages | p.P. 10,60 € |
| Mustard egg with mashed potatoes | p.P. 20,10 € | Desserts |  |
| 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 <br> with pesto rosso, rocket and cherry tom | $\operatorname{poes}_{\text {oes }}^{\text {p. }} 14,30 €$ | 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 <br> Beef goulash, vegetables and potato trip | p.P. 20,30 € | Strawberry mascarpone in a glass | p.P. 4,50 € |
| Herb matjes <br> with yogurt-dill sauce and potato rösti | p.P. 17,90 € | Mango cream yoghurt in a glass | p.P. 4,50 € |
|  |  | Pig's ears and mini pancakes | p.P. 4,80 € |

