

CONFERENCE BUFFETS

If you would like to enjoy lunch and dinner in addition to your conference package, we offer a selection of zesty buffets that can be booked for groups of 25 or more.

For less than 25 persons, we recommend our conference menus.

The conference buffets cannot be booked as part of the conference packages.

Buffet I

Crostini with sheep's cheese and basil

Empanadas with a variety of fillings

Diverse prepared salads and raw vegetable salads

Bread and butter

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Lentil curry cream soup with sugar peas

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Chicken breast in tomato mint sauce with aubergines and peppers

Fillet of cod on sauerkraut

Gnocchi with swedes and sweet potatoes

Charlotte potatoes and rice

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Crème brûlée

Fruit salad

Berry compote with custard

€ 32.00 per person

Buffet II

Mediterranean vegetables marinated in balsamic vinegar
(aubergines, courgettes, fennel and peppers)

Veal rump on lentil salad

Wraps with veal ragout and salad

Diverse prepared salads and raw vegetable salads

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Tomato essence with basil leaves

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Roast beef carved at the buffet, with beans

Pollack fillet out of dill broth, poached with carrots and leeks

Penne rigate in a creamy cheese sauce
with spring onions and cherry tomatoes

Potato patties and wheat risotto

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Coconut panna cotta with star anise and mango sauce

Mousse au chocolat with strawberry sauce

Curd cheese cream with stewed plums

€ 34.50 per person

Buffet III

Mozzarella with rocket pesto and tomatoes

Carrot salad with maple chilli marinade

Air-dried ham with a variety of fruits

Fennel slices with balsamic vinegar and strips of turkey breast

Bread with dip

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Thai curry and coconut soup

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Bruschetta of pork loin

Wild salmon fillet on creamed Savoy cabbage

Cannelloni in herb cream sauce with cherry tomatoes

Jasmine rice and potato gratin

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Sand cake in a glass with lemon topping

Blackcurrant cream with white chocolate sauce

Mousse au chocolat

€ 37.50 per person

A list of all allergenic ingredients is available on request.

Our suggestions don't quite hit the mark? We will be glad to hear your ideas!