

BUFFETS

Select from the buffets recommended by our chef. These can be booked for groups starting from 30 people and ensure that the dishes provided are the perfect match for your event:

All prices are per person and incl. applicable VAT.

Buffet I – Hearty

Tomato and mozzarella with basil and balsamic vinegar

Potato salad with wild garlic and smoked pork chop

Seasonal leaf salad with croutons and three types of dressing

Home-made soured meat with remoulade sauce

Selection of rustic breads with butter and lard

Creamed carrot and ginger soup

Prime boiled beef with horseradish sauce

Chicken breast with sage and bacon

Pan-fried redfish fillet

Leaf spinach, bouillon vegetables, broccoli,
rice, mashed potatoes and spätzle

Lemongrass panna cotta with fruit purée

Marbled chocolate mousse

Prosecco and yoghurt soup with fruit

€ 36.50 per person

Buffet II – Light

Mixed leaf salad with roast chicken breast

Turkey vitello tonnato

Marinated leek salad with pineapple

Gazpacho with cucumber, pepper and red shrimp

Basket of bread with baguettes and grainy bread

Clear tomato soup with ricotta ravioli

Pan-fried zander fillet with herb sauce

Grilled corn-fed chicken breast

Rigatoni with leaf spinach and sheep's cheese

Peppers, kohlrabi and radish vegetables, herb gnocchi
and baby oven-potatoes

Marinated fruit meringue

Semolina pudding with raspberry sauce

Bavarian cream

€ 46.00 per person

Buffet III – Fish

Variation of brined herring

Salmon “Bellevue”

Smoked seafood with various sauces

Leaf salad with citrus fruits and yoghurt dressing

Coastal-style basket of grainy bread
and home-made sea-salt butter

Cauliflower and orange soup

Pan-fried hake and zander fillet

Grilled salmon steak

Mixed rice, parsley potatoes, tomato and leek vegetables,
leaf spinach and squid ink pasta

Small selection of cheeses

Quark tiramisu

Vanilla crème flambé

€ 46.50 per person

(with additional fresh North Sea shrimps € 49.00 per person)

Buffet IV – SAIL City style

Pickled Ikarimi salmon with fresh horseradish and dill and mustard sauce

Médaillons of pork garnished with a selection of fruit

Roast beef with remoulade sauce and sweet & sour vegetables

Mixed seasonal salad with a selection of dressings

Coastal-style basket with a selection of rolls and home-made sea-salt butter

Clear pepper soup with basil and semolina dumplings

Pan-fried catfish fillet “Miller Style”

Pork loin steak cooked “au gratin” with tomatoes and cheese

Bean bundles, tomato and leek vegetables, pilaf, potatoes au gratin

Rigatoni with rocket, artichokes and olives

Berry ragout with vanilla sauce

Yoghurt mousse with mint

From cream cheese to “Edelschimmel” (edible mould cheese)

€ 42.50 per person

SAIL City brunch buffet

Sweet as honey and the freshest fruit

Hearty sausage and cheese delicacies

Smoked and marinated fish

“Crunchy energy food”, cereals, yoghurt and fruit salad

Eggs and bacon

Cold roast pork and chicken

“Air-dried” meats with melon, figs and antipasti

Tomato “caprese” with buffalo mozzarella, balsamic vinegar and pesto

Large mixed baker’s basket with quark dip and butter

Truffled cream of potato and leek soup

Pork fillet with caramelized white cabbage and rösti (fried grated potatoes)

Ikarimi salmon with leek vegetables and rice

Breast of guinea fowl with mixed courgette vegetables and parsley potatoes

Tagliatelle with wild mushrooms

Bread dumplings, potatoes au gratin and tomato and basil sauce

Mousse au chocolat

Panna cotta with fruit sauce

Crème caramel

€ 32.00 per person
(excluding beverages)