

Classics

Lunch & Dinner Buffet 2026

Autumn | Winter at any time



Lunch & Dinner Buffet | Fall & Winter 2026

"Chef's Choice Cooking Station"

From our daily market-fresh dishes we serve...

Our chefs select a seasonally appropriate and varied menu for you from the freshest market products of the day.

Food is selected 5 working days before the event, using market-fresh and seasonal ingredients.

We always take common dietary requirements such as lactose-free, gluten-free, vegetarian, and vegan into account. Pork is generally not included in this buffet.

We calculate a sufficient mix and appropriate quantities of food based on our many years of experience in catering, tailored to the number of guests, type of event and duration.

Two kinds of bread - appetizers served individually in a tumbler...

Vegan bowl with seasonal raw vegetables, roasted seeds, sprouts & fruit & a fish appetizer

Additionally, a meat appetizer + €4.00 per person

Main courses not a pig

1 meat dish & 1 vegetarian or vegan dish

An additional fish course costs €5.00 per person.

Dessert in a glass | seasonal fruit compote | cream | vegan crumble

Additional dessert + €4.00 per person

Price

Cooking station Chef's Choice dishes €30.00 gross per person

Including 7% statutory VAT.

Plus service | Buffet service Minimum duration 2 hours, including setup and takedown:

€45.00 gross per hour / service worker *Including 7% statutory VAT.*

Individual business buffet ab 15 people**€38.00 gross per person** *Including 7% statutory VAT.*

You choose individually:

- **1 Starter**– Meat/fish or vegetarian/vegan
- **1 Soup**
- **2 main courses**– 1 meat/fish + 1 vegetarian/vegan
- suitable side dishes
- **Apple red cabbage (seasonal)**
- **steamed seasonal vegetables**
- **1 Dessert**

Other soup / dessert**+ €4.00 per person****Further starter / main course****+ €5.00 per person****Buffet service not included.** Minimum duration 2 hours, including setup and takedown:**€46.00 gross per hour / service worker** *Including 7% statutory VAT.***Fine appetizers with meat**

- ▶ Pink roasted duck breast with lamb's lettuce, pear, walnut, and cranberry vinaigrette.
- ▶ Beef slices "Mediterranean" roasted peppers | artichoke | herb oil | Kalamata olives

Fine fish appetizers

- ▶ Hot-smoked salmon, horseradish cream | pickled cucumber | dill oil | crispy rye
- ▶ Butterfish ceviche with lime, fennel, pomegranate, coriander, and sweet potato chips.

Seafood

- ▶ Shrimp cocktail "Conti Style" Cucumber | Grapefruit | Herbs | Light cocktail sauce

Vegetarian

- ▶ Goat cheese praline, lamb's lettuce, pear, roasted hazelnuts, honey
- ▶ Winter Mozzarella Roasted Pumpkin | Orange | Basil | Olive Oil

Vegan

- ▶ Beluga lentil salad | Pomegranate | Carrot | Parsley | Roasted seeds
- ▶ Celery carpaccio | Apple | Capers | Mustard vinaigrette | Walnut

Soups

Flying served in a coffee cup or glass

- ▶ Hearty meat broth, root vegetables, chives, sherry
- ▶ Pumpkin and turnip soup with vanilla | pumpkin seed oil | roasted seeds

vegan

- ▶ Chestnut and porcini mushroom soup, herb oil

vegan

- ▶ Red lentil soup with oriental spices | Coriander

vegan

Main courses meat**Beef**

- ▶ Pink roasted beef rump with port wine jus | Celery cream | Glazed root vegetables
- ▶ Beef shoulder “Bourguignon” red wine | pearl onions | carrots | roasted herb potatoes

duck

- ▶ Classic roasted duck breast with orange and thyme jus | caramelized chicory | potato gratin

Pig

- ▶ Crispy roasted pork belly | Apple-mustard jus | Pointed cabbage | Mashed potatoes

poultry

- ▶ Roasted chicken breast with supreme wild mushroom cream sauce | parsley root | herb potatoes
- ▶ Braised chicken leg, tomato and bell pepper sauce | black olives | creamy polenta

Calf

- ▶ Pink roasted veal rump with sage jus | roasted pumpkin | potato and celery mash
-

Main courses Fish

- ▶ Fried parrotfish with lemon and herb butter | fennel | braised cherry tomatoes
 - ▶ Pan-fried Arctic char fillet in brown butter | Parsley root | Apple and leek vegetables
 - ▶ Crispy fried pike-perch fillet | Mustard-dill sauce | Creamed savoy cabbage | Potato hash browns
-

Main courses vegetarian & vegan

- ▶ Fried polenta slices | Wild mushrooms | Braised onions | Parsley oil

vegan

- ▶ Beetroot, apple, walnut, and sage oil ravioli

vegan

► Oven-roasted Hokkaido pumpkin, beluga lentils, pomegranate, herb oil

vegan

► Stuffed eggplant from the oven: Bulgur | Tomato | Herbs | Tahini

vegan

► Oven-baked gnocchi with savoy cabbage, pear, walnut, and mountain cheese.

vegetarian

All buffets include appropriate side dishes and vegetable garnishes. We serve suitable potato, rice, pasta, or grain side dishes with the selected main courses. In addition, we offer seasonally inspired apple red cabbage and steamed seasonal vegetables. The side dishes and vegetable garnishes are put together by our chefs to match the selected main courses.

dessert

► Speculoos Tiramisu | Mascarpone | Coffee | Cocoa

► Pear crumble in a glass | Cinnamon | Vanilla | Oat granola

► 100% ZORAO Chocolate Mousse Cranberry | Crumble

► Mandarin Cheesecake Citrus Fruits | Vanilla

► Poppy seed panna cotta, plum compote

Food. Drink. Passion.

Conti Catering stands for imaginative, product-driven cuisine and perfect service.

– individually tailored to your event at the highest level.

We cook fresh, with ambitious craftsmanship and using the best ingredients.

We work with seasonal products, preferably from the region.

We are happy to advise you on special requests such as allergies and intolerances.

Vegetarian and vegan dishes have a permanent place in our menu.

We calculate the food quantities and portion sizes based on our many years of experience in catering, taking into account the number of guests, the type of event and the duration of the event.

We will gladly provide you with a list of allergens contained in the dishes upon request. Please ask our service team for this.

All food is provided exclusively for consumption in the event room and for a period of 90 minutes from the buffet opening.

All prices include the applicable statutory value added tax.

Catering

Snack food suggestions

Autumn/Winter 2026



Snack food for groups of 10 or more, available anytime| Autumn / Winter2026

If your group is less than 10 people, we will prepare a fresh selection of snacks à la chef for you each day.

HEARTY

- ▶ **Goat**
Lonzetta di Fico – Fig with goat cheese
- ▶ **Rolls (*Select once*)**
... Eggplant, chickpea, coriander... Roast beef, glass noodle, lime
... Parma ham, melon
- ▶ **Three kinds of mini shortcrust pastry quiche (*mixed*)**
...pumpkin, bacon...spinach, feta...tomato, shallot
- ▶ **Tramezzini tarts (*choose 1*)**
... Vitello tonnato with capers
... salmon rilette, wasabi & dill... avocado, pastrami
- ▶ **Colorful Mini Panini al Forno (*mixed*)**
... broccoli | ...Hawaii | ... chorizo & olive
- ▶ **Wraps / rolled wheat pancakes (*choose 1*)**
...Gravlax, apple and celery... Chicken, romaine lettuce, anchovies & Parmesan
- ▶ **Mini Brioche Burger (*Select once*)**
... 100% beef patty with bell peppers & cucumber
... Falafel – Mint Dip
- ▶ **Stuffed Mini Pitta (*Select once*)**
... Honey-mustard chicken & chiffonade salad... Vegetarian doner deluxe with feta, olive, cucumber, tomato, parsley, lime... Salmon rillettes, green apple & dill
- ▶ **Deluxe tartlets (*choose 1*)**
... Arctic shrimp & sweet and sour pumpkin
... beef tartare & grainy mustard
...Pumpkin, chestnut & smoked tofu
- ▶ **Skewers (*select 1*)**
... cherry tomatoes, mozzarella & basil... grilled vegetables & melon
... Bavaria Blue, dried plum & raw ham

CLASSICS ...

- ▶ **Homemade bread, canapés, sandwiches** various, also vegan, topped
- ▶ **Flammkuchen** with feta & pepperoni or Emmental & bacon
- ▶ **meat patties** with potato and radish mustard
- ▶ **Pumpkin falafel** with grainy vegan herb dip

SWEET TEMPTATIONS...

- ▶ **Trifle** Eggnog cream | Cantuccini | Mandarin
- ▶ **100% ZORAO CACAO** Mousse & preserved cassis fig
- ▶ **Fruit tartlets** Quince, papaya, and grapes on a caramel cream
- ▶ **Speculoos mousse** with cinnamon pear
- ▶ Gingerbread **Crème Brûlée**
- ▶ Mini **Quark doughnuts** with Cinnamon, cranberry cream
- ▶ **Colorful Deluxe Lollipops** with chocolate, currant & cherry filling

4 different snacks per person – €17
 6 different snacks per person – €24
 8 different snacks per person – €29.50

We calculate with a part per person.
 All prices are gross including 7% VAT.

The snacks are served on platters.

SANDWICH... choose your bread, always available for 5 or more servings.

- ▶ **Pagnotta** at €4.50
Italian white bread – enough to fill you up
- ▶ **Root bread Rustico** €5 each
with sesame seeds & seeds – enough to fill you up
- ▶ **Homemade bread canapés** at €3.7
small slices of loaf bread

...& INCLUDING THE TOPPING...

Finely garnished with salad, always available from these 5 pieces.

- ▶ **Avocado, hummus & curry**
- ▶ **Choose from cold cuts and cheese** we out of Gouda, Edam, Brie... Chutney & Fruit
- ▶ **Italian ham** with arugula
- ▶ **Gravlax** with fig mustard
- ▶ Italian **Fennel salami**

Delicatessen bowl in a whiskey tumbler €6 each

- ▶ **Vegan** with pickled vegetables, apples, chickpeas & leafy salad
- ▶ **Green** Poultry cocktail with asparagus, broccoli, sugar snap peas & celery stalk
- ▶ **Taboulé** with colorful couscous, grilled vegetables, fresh mint & olives
- ▶ **Asian Style** Glass noodles & stir-fried vegetable strips with coriander - shrimp
- ▶ **Latin Bowl** Ceviche of plantain, avocado, sweet potato & lime
- ▶ **Greek Style** Cucumber, tomato, three kinds of peppers, tomatoes, grilled onions & feta
- ▶ **Italian** colorful tomatoes, mini mozzarella, arugula & zucchini

We recommend this **additionally**(not available as a single order):

SMALL WARM SNACKS

€6 each

Spicy dishes from pan, pot & oven

- ▶ **vegan ravioli** with sage, Parmesan cheese & cherry tomatoes
- ▶ **Mashed Potatoes** Baked potato with raw vegetable tzatziki
- ▶ **Nuremberg sausages** with Riesling, cabbage & mustard
- ▶ **Small schnitzels** Viennese style poultry with lemon & cranberries
- ▶ **Baked shrimp** Pink Berry & Coriander Dip
- ▶ **Small poultry skewers**

TAKEAWAY SPECIAL

Breakfast & delicatessen from our Conti Treff

- | | |
|--|----------|
| ▶ various filled pretzel sticks | at €4 |
| ▶ Pretzel sticks with butter and/or cream cheese | at €2.70 |
| ▶ Butter pretzel | at €2.90 |
| ▶ OUR sandwich selection from the TP display case. | |
| ▶ Fruit salad in a glass | at €4.30 |
| ▶ Yogurt with muesli in a glass | at €4.30 |
| ▶ Fruit with yogurt in a glass | at €4.30 |
| ▶ Assorted sweet mini fruit pastries | at €2.50 |
| ▶ Mini Pain au Chocolat | at €2.50 |
| ▶ Mini croissant plain | at €2.40 |

All prices are GROSS including 7% VAT.