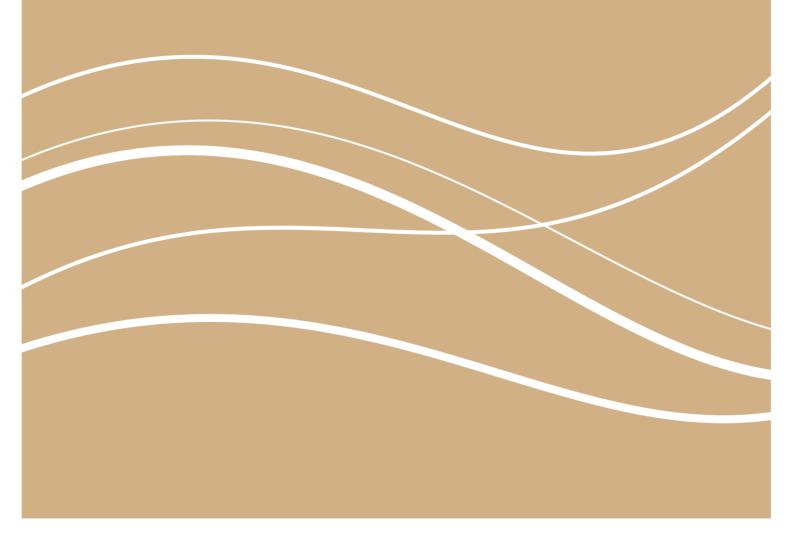


BANQUET PORTFOLIO



Buffet selection

Enclosed you find our top-3 selection of our buffet suggestions. Of course, we offer you some further ideas for buffets, menus, canapés and fingerfood on request. Do not hesitate asking us.

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Contact

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Buffet suggestions

from 20 people

Variety of Potsdam

42.50 EUR per person

Soup Potato soup with porcini and bacon

Starters

Slices of fake fillet marinated with chives and vegetables vinaigrette Crayfishsalad with calvados and rocket Cucumber boat filled with herbed cottage cheese Young lamb's lettuce with potato dressing and cress blossoms (vegan) Spicy salad of poultry cold cuts and cheese in chives mustard marinade Freshly baked bread selection and butter variations

Main courses

Ox cheeks with thyme onion jus White cylinders from napkin dumplings

Spicy marinated salmon filets wrapped with bacon Cream kohlrabi of the Spreewald with peas and turnips

Vegan

Potatoes with garden herbs crispy wheat patty (vegan) roots vegetables

Desserts

Tartelet of Werderaner apples with vanilla sauce Bornstedter berry jelly from the dessert glass (vegan) Cheese selection with grapes and savory snacks

Buffet suggestions

from 20 people

Madrid to Cape town

45.00 EUR per person

Soup Soup of curry and lemongrass with coconut milk and fried cauliflower florets (vegan)

Starters

Marinated prawn skrewer with mango mint salad Tapas with olives, mountain cheese, chorizo sausage and serrano ham Layered eggplant gratinated with Manchego Salad made from red beans, corn and avocado (vegan) Fresh lettuce from the market with three types of dressing Baguette, garlic bread and a roll selection

Main courses

Beef Ribs cooked according to the sous vide method with cherry tomatoes and pineapple cubes

Fried breast of corn fed poulard with Scamorza cheese and tomatoes Gratin of sweet potatoes and pears

Grilled prawns on vegetable panaché Couscous with vegetables (vegan)

Vegan

Mixed vegetables of fennel, shallots and carrots (vegan) Sweetpotato Tikka Masala

Desserts

Chocolate mousse on a crispy base with black candied olives and oranges Exotic fruit salad seasoned with lime juice and mint (vegan) Cream tarte of banana and chia with nuts (vegan)

Buffet suggestions

from 20 people

Would you like some more?

54.00 EUR per person

Soup Cold cucumber soup with sour cream and dill tips

Starters

Pulled pork bites on a turnip salad Fried prawns on asparagus salad of the Havelland Skewer of country ham and melon Salad of Werderaner field vegetables in herb marinade (vegan) Young lamb's lettuce with potato dressing and cress blossoms (vegan) Basket with fresh farmhouse bread and baquette, butter and lard

Main Courses

Brandenburger roast beef LIVE carved in front of the guests with thyme onion jus Vegetable soufflé with broccoli, carrots and peas

From the BBQ

Fresh gambas with lime skewered on lemongrass Original Thuringian grilled sausage, beer steaks with Köstritzer brown ale marinade Little turkey steaks with a hearty fiery marinade

Vegan

Spicy garlic potatos Vegeatble skrewer with bell pepper and aubergine marinated in limeoil Vegan sausage

Desserts

Chocolate mousse with ginger

Havelländer strawberry ragout with bourbon vanilla cream in a vertigo glas (vegan) Refreshing yogurt mousse and pistachio cream on a nutty chocolate base Gratinated qoat cheese with forest blossom honey and walnuts