



# 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

Convention Sales Team  
Telephone +49 331 907-75 555  
[veranstaltung@kongresshotel-potsdam.de](mailto:veranstaltung@kongresshotel-potsdam.de)

# 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 skewer 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 baguette, 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 potatoes

Vegetable skewer 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 goat cheese with forest blossom honey and walnuts