



# BANQUET PORTFOLIO

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## Contact

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# Coffee table

from 20 people

As an alternative to our coffee breaks we also offer you something more classical for a comfortable get-together in our restaurant area. From our long term experience we recommend you the following options (validity 2 hours):

## Nordstern

1 slice of of fresh cake from the tray with whipped cream  
served with unlimited freshly brewed filter coffee,  
tea and mineral water

18.50 EUR per person

## Graf Zeppelin

1 slice of of fresh cake from the tray with whipped cream  
1 slice of tarte from the local pastry Kirstein  
served with unlimited freshly brewed filter coffee,  
tea and unlimited soft drinks

27.50 EUR per person

## Viktoria Luise

1 slice of of fresh cake from the tray with whipped cream  
1 slice of tarte from the local pastry Kirstein  
served with unlimited freshly brewed filter coffee,  
tea, coffee specialties and unlimited soft drinks

32.50 EUR per person

You have special wishes or didn't find anything suitable in our selection?  
Feel free to pre-order different cakes from us:

## Tarte

Cream tarte (12 pieces)  
Fruit tarte (12 pieces)

from 60.00 EUR  
from 60.00 EUR

Prices for tarte essay's or a marzipan cover are available on request.

# Menu at choice

from 10 people

We create your individual menu.  
Ask us for individual menu creations.

3 course menu

42.00 EUR per person

4 course menu

50.00 EUR per person

# Buffet suggestions

from 20 people

## *Variety of Potsdam*

42.50 EUR per person

### **Soup**

Carrot ginger soup with coconut milk - vegan

### **Starters**

Cod and mustard taler on Teltow lentil salad

Meadow mushroom salad with cherry tomatoes - vegan

Goat's cheese au gratin with forest blossom honey

Cucumber boats filled with herbed cottage cheese

Young field salad with potato dressing and cress blossoms - vegan

Spicy poultry sausage and cheese salad in a chive and mustard marinade

Oven-fresh bread selection and butter variations

### **Main courses**

Ox cheeks with thyme and onion jus

Sautéed root vegetables

Macaire potatoes with bacon

Baked trout fillet

Braised cucumbers in mustard sauce seasoned with Dijon mustard and honey

Potatoes with garden herbs

Stuffed peppers with bulgur, spinach salad and basil sauce - vegan

### **Desserts**

Chocolate mousse with thyme and red cherry jelly

Bornstedt berry jelly - vegan

Regional cheese selection with grapes and savory cookies

# Buffet suggestions

from 20 people

## *From the Brandenburger Heide*

42.50 EUR per person

### **Soup**

Seven herb soup - vegan

### **Appetizers**

Small homemade boulettes with potato and bacon salad

Boiled beef with horseradish cream with fresh vegetables Brunoise

Lightly smoked salmon trout with cucumber strips and horseradish yogurt

Spreewald cucumber salad in dill cream

Layered salad of leek, pineapple and corn with spicy dressing

Schnibble salad with green beans, pears and red onions - vegan

Choice of butter and bread

### **Main courses**

Veal shank ragout with braised vegetables in a strong red wine sauce

Mashed potatoes refined with pasture butter

Fried Havel pikeperch

Potato and pear gratin

Brandenburg root vegetables made from carrots, celery,  
turnip and parsnip cubes - vegan

Carrot and sesame pancakes with spinach leaf cream and cream cheese dip

### **Desserts**

Layered cherry nougat mousse with cherry gnocchi

Apple crumble caramelized apples on crispy crumbles

Saxon cheese assortment with two kinds of chutney

# Buffet suggestions

from 20 people

## *Mediterranean flair*

42.50 EUR per person

### **Soup**

Minestrone with basil puree and extra virgin olive oil

### **Starters**

Skewered chicken breast with peppers and tomato sauce

Green peppers stuffed with cream cheese on a grilled vegetable salad

Marbled basil and mozzarella mousse with ratatouille salad

Gnocchi pumpkin salad Gnocchi, nutmeg pumpkin, cherry tomatoes, rocket and pumpkin seeds

pumpkin seeds in a vinaigrette with a hint of coarse mustard

Tuna salad with crunchy vegetables

Ciabatta, baguette & butter

Tomato and basil cream cheese

### **Main courses**

Veal rolls stuffed with tomato and mozzarella in white sage sauce

Harvest vegetables made from sweet potatoes, eggplants, carrots and red onions - vegan

Gnocchi with herbs

Fried sea bass fillet with saffron sauce

Ratatouille with black olives - vegan

Tender wheat risotto with vegetable brunoise, rounded off with crème fraîche and hard cheese

Lasagnette roll with ricotta and spinach leaves

Tuscan pasta sauce seasoned with herbs and onions

### **Desserts**

Rosemary panna cotta with red currants

Zabaglione cream with orange and apricot ragout

Latte macchiato slice with chocolate glacage

# Buffet suggestions

from 20 people

## *Madrid to Cape town*

45.00 EUR per person

### **Soup**

Curry lemongrass soup

with coconut milk and fried cauliflower florets - vegan

### **Starters**

Guacamole with prawn salad and a grilled prawn

Tapas of olives, mountain cheese, chorizo and Serrano ham

Layered eggplant au gratin with Manchego

Red bean, sweetcorn and avocado salad - vegan

Baguette, garlic bread & selection of rolls

### **Main courses**

Beef ribs cooked sous-vide with cherry tomatoes and pineapple cubes

Sweet potato puree seasoned with fine flavors

Roasted corn-fed poulard breast with scamorza cheese and tomatoes

Eggplant curry with tomatoes, chickpeas and raisins - vegan

Vegetable couscous - vegan

Grilled prawns on fennel, shallot and carrot vegetables

Diced pumpkin and tender chickpeas in coconut milk,

slightly fruity with falafel thaler in panko breading

### **Desserts**

Banana chia cream tartlets with nuts - vegan

Apricot ragout on chocolate mousse with apricot topping

Mango, pineapple and passion fruit ragout - vegan



# Buffet suggestions

from 20 people

## *French Markets*

45.00 EUR per person

### **Soup**

French-style bouillabaisse with prawns, salmon, colorful vegetables and beans, rounded off with Noilly Prat

### **Starters**

Goat's cheese and tomato terrine with Mediterranean herbs, alternating layers of crêpes filled with cream cheese and smoked salmon

Couscous salad with barberries and almonds with grainy bell pepper cream cheese and cherry tomatoes

"Nicoise" salad with tuna, capers and anchovies

Selection of salads with three different dressings

Bread, bread roll basket and butter rosettes

### **Main courses**

Tender lamb ragout with olives and sun-dried tomatoes

Carrot bundles in a chard leaf, sweet potato puree

St. Peter's fish with potato crust

Long grain rice with white, red and black quinoa

Mushroom lasagne with spinach and goat's cream cheese,  
and creamy béchamel sauce

Eggplant curry with tomatoes, chickpeas and raisins - vegan

Pumpkin chia seed rösti with herbs and spices - vegan

### **Desserts**

Café au lait cream with a hint of caramel

Tart filled with lemon cream and pistachios

Mousse of roasted nuts, sea salt and mirabelle plums covered with nougat sauce

French cheese selection with grapes and fig mustard

# Buffet suggestions

from 20 people

*Would you like some more?*

54.00 EUR per person

## Soup

Tomato consommé

## Starters

Beet hummus with taboulé rounded off with fresh herbs

Smoked salmon on mascarpone cream, cucumber mousse and croutons, yuzu

Country ham and melon skewer

Salad of Werderan field vegetables in herb marinade - vegan

Young field salad with potato dressing and cress flowers - vegan

Basket of fresh country bread and baguette, butter and lard

## Main courses

Brandenburg roast beef carved LIVE in front of the guests  
with thyme and onion jus and spelt patties

## Prepared on the grill

Fjord trout fillet with lime and lemongrass marinade

Beer steaks with Köstritzer black beer marinade

Grilled turkey steak with olive and herb marinade and BBQ butter with sea salt

Meat-free sausage made from protein and egg white

Spicy garlic potatoes - vegan

Peppers, zucchinis and eggplant grilled in lime grass oil - vegan

## Desserts

Chocolate mousse with ginger

Havelland blackberry ragout with bourbon vanilla cream - vegan

Refreshing yoghurt mousse and pistachio cream on a nutty chocolate base

Goat's cheese au gratin with forest blossom honey and walnuts

# Buffet suggestions

from 20 people

## *Modern buffet*

58.00 EUR per person

### **Soup**

Spicy lemongrass soup - vegan

Toppings: mushrooms, chicken, ginger and fine vegetables

### **Starters**

Boiled beef with horseradish cream with fresh vegetables Brunoise

Delice of smoked salmon with selected herbs and mango fruit

Shrimp confit in herb oil with deep-fried rocket and orange salt

Salad bar with various dressings

Focaccia, bread rolls and pretzel confectionery

Country butter with various salts

### **Main courses**

Stuffed veal fillet wrapped in Parma ham

Nut polenta tartlets with shepherd's cheese, hazelnuts and almonds, black olives

Artichoke vegetable pan - vegan

Ox cheeks braised in coffee jus

Kohlrabi basket with turnip, carrot, zucchini and broccoli

Salimbocca of trout with aromatic sage

Colorful grain pan, sautéed chard vegetables - vegan

Kale and hemp slice with exquisite spices - vegan

### **Desserts**

Frankfurter strip with raspberry jam and hazelnut brittle

Mango salad with lemon and basil sorbet from Eismeierei Potsdam - vegan

Cheesecake : Cheesecake cream with cheesecake cubes, lime gel, sprinkles and nougat

# Buffet suggestions

from 20 people

## *Gala buffet*

69.00 EUR per person

### Soup

Beef consommé from Uckermark beef with roasted chars

### Starters

Ikarimi salmon marinated with wild blueberries, herbs and cornflower blossoms

Various pickled antipasti and borettane onions

Pink prime rib of beef with sweet and sour marinated field fruit

Grilled prawns with mango and papaya salad

Praline of ox cheek in a cataifi coating

Large selection of crisp leaf salads and marinated salads

Various dressings

Bread confection with lightly salted French country butter

### Main courses

Monkfish medallions wrapped in ham Champagne sauce

Leaf spinach "Brasserie" sweet potato quinoa vegetables with avocado

Barded fillet of beef in a pepper cream sauce with green peppercorns

Baked potato slices

Confit corn-fed poulard rounded off with coconut milk, honey and garlic

Elderflower carrots, falafel thaler in panko breading - vegan

### Desserts

Carrot cake with almonds, cream cheese and carrot-marzipan gnocchi

Small semi-liquid chocolate cake on pear ragout

Raffinelli with raspberry coconut mousse and a raspberry core

Vanilla mousse with apricot ragout - vegan

Selection of French raw milk cheese with fruit and nut bread,

Ticino fig mustard and two kinds of grapes

# BBQ buffets

from 20 people

*Rustic*

38.00 EUR pro Person

## Soup

Cold cucumber soup with sour cream and dill tips

## Starters

Wild herb salad with baby mozzarella, cherry tomatoes and pine nuts

Crudités with tomato and bell pepper relish - vegan

Golden brown meatballs with potato salad and sweet and sour field greens

Curry rice salad, pasta salad and seasonal salads - vegan

Country bread and butter

## Prepared on the grill

Grilled turkey steak with olive and herb marinade and BBQ butter with sea salt

Hearty grilled sausage

Meat-free sausage made from protein and egg white

Salmon fillet barbecue in a spicy marinade and coarse pepper

Corn on the cob wedges with herb butter

Chickpea balls with edamame, peas and herbs - vegan

Small sea salt potatoes with thyme and rosemary - vegan

Chive cream, BBQ sauce - vegan, garlic butter,  
mustard and curry ketchup - vegan

## Desserts

Quark potato taler with bourbon vanilla sauce

Pear, apple, kiwi and peach jelly with whipped cream and nuts - vegan

Rosemary panna cotta with mango, pineapple and passion fruit

# BBQ buffets

from 20 people

## *Classic*

44.00 EUR pro Person

### **Soup**

Iced melon soup

### **Appetizers**

Skewer of grilled vegetables and rocket pesto - vegan

Chicken skewer with peppers and onions with BBQ sauce

Apple and celery salad Apple in lemon oil dressing

Selection of marinated raw vegetable salads

Penne and rocket salad

Selection of cheeses with grapes and savory biscuits

### **Prepared on the grill**

Lamb chops in thyme oil

Marinated entrecote with crushed colorful pepper

King prawn with leek vegetables

Pork loin steaks with Köstritz black beer marinade

Spicy marinated grilled cheese with olives and dried cherry tomatoes

Pumpkin and chia medallion with herbs and spices - vegan

Seasonal vegetables and tomato sauce

Small baked potatoes - vegan with herb quark

### **Desserts**

Chocolate mousse with cherries refined with coconut flakes

Fresh fruit salad with mint - vegan and bourbon vanilla sauce

Mini cheesecake with bound blueberries

# BBQ buffets

from 20 people

*Premium*

54.00 EUR pro Person

## Soup

Gazpacho Andaluz -

Spanish iced spicy vegetable soup - vegan

## Appetizers

Mozzarella mousse with mango apricot chutney,

linseed and almond topping and basil garnish

Crispy prawns with orange and peach chutney

Serrano ham with melon balls and Spanish hard cheese

Large salad buffet with various salads to choose from.

Ciabatta and party rolls

## Prepared on the grill

Tournedos of pasture-fed veal

Three kinds of pike-perch, cod and trout fillet

Marinated chicken poulard

Sous vide beef shortribs with wild honey balsamic broth

Peppers, zucchini and eggplant grilled in lime grass oil - vegan

Kale and hemp slice with exquisite spices

Sweet potatoes with avocado and coriander dip

Grilled baguette with herbs and garlic butter

Smokey barbecue sauce, finest shallot and ginger relish,

Humus refined with sesame paste and chive cream

## Desserts

Grapefruit matcha sponge cake with refreshing buttercream

Delice of saffron and sesame with apricots

Popcorn mousse - vegan

Mixed cream ice cream varieties from the ice cream cup from Eismeierei Potsdam

# BBQ buffets

from 30 people

## *Suckling pork buffet*

67.00 EUR pro Person

### **Soup**

Vichyssoise – cold bounded vegetable soup with leek and cream

### **Starters**

Grasbrunner potato salad (vegan)

Wide ranged salad buffet with various salads to choose from

Coleslaw, shepherd's salad, marinated raw vegetable salads (vegan), bean salad, tomato salad

Lettuce selection with three types of dressing

Rye baguettes and party bread rolls

### **From the BBQ**

Suckling pork on a skewer and grilled sausage specialties  
from the house butchery

### **Vegan**

Small baked potatoes

Baked beans

Vegan sausage

### **Side dishes**

Sour cream, Sauerkraut, mustard and tomato ketchup

### **Desserts**

Grilled pineapple with maple syrup (vegan)

Light yogurt mousse and savory pistachio cream on a nutty sponge cake base

Yellow fruit jelly made from mango, pineapple and passionfruit with vanilla sauce

Small chocolate cakes



# Vegetarian-vegan buffets

from 20 people

## *Garden of Eden buffet*

38.00 EUR pro Person

### **Soup**

Vegetable stew vegan

### **Starters**

Spring roll with glass noodle salad vegan

Samosa pastries with vegetable filling vegan

Vegetable mushroom skewer with fennel and wakame salad vegan

Fine lettuce of the season

with yogurt dressing and herb potato vinaigrette vegan

### **Main courses**

Vegan eggplant curry

with tomatoes, chickpeas and raisins

Vegan chilli with fine vegetables

Fussili with vegetable bolognese

made from tomatoes, root vegetables and bell pepper

### **Desserts**

Vanilla cream with apricots vegan

Chocolate mousse with cherries vegan

Threesome of kiwi, pear and apple with vanilla sauce vegan

# Vegetarian-vegan buffets

from 20 people

## *Colourful nature buffet*

38.00 EUR pro Person

### **Soup**

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

### **Starters**

Skewer of grilled vegetables with vegan pesto  
Mushroom pockets on pumpkin glass noodle salad  
Praline of buckwheat and chickpeas on corn cream vegan  
Red lentil salad  
Fine lettuce of the season  
with yogurt dressing and herb potato vinaigrette

### **Main courses**

Vegetable potato goulash  
with parsnip, bell pepper and pumpkin vegan  
  
Green curry with smoked tofu and water chestnuts vegan  
  
Strozzapretti with Sauce Arrabiata

### **Desserts**

Rice pudding with apple ragout  
Red fruit jelly with vanilla sauce  
Cooked pineapple with maple syrup

# Lunchbox to go

Would you like to enjoy our culinary delights on your way home?

We are happy to recommend you our lunch packages designed for transport:

## *The healthy*

- 2 pieces of fresh fruit according to season
- 3 types of vegetable sticks with a dip
- 1 cup of yogurt
- 1 cereal bar
- 1 mineral water 0.5l

13.00 EUR per person

## *The vital*

- 2 sandwiches - also vegetarian
- 1 cereal bar
- Mini cake
- fresh fruit according to season
- 1 mineral water 0.5l

15.00 EUR per person

## *The delightful*

- 2 Focaccia bread sandwiches  
with rocket cream cheese and juicy turkey breast  
as well as cucumber slices
- 1 Cookie
- fresh fruit according to season
- 1 Actimel
- 1 smoothie 0.2l
- 1 mineral water 0.5l

19.00 EUR per person

**We are happy to provide you with additional beverages for your journey:**

- 1 mineral water 0.5l 4.00 EUR per bottle
- 1 apple spritzer 0.5l 4.00 EUR per bottle