



# BANQUET PORTFOLIO

# *Buffet selection for sports clubs*

Buffet mix and match basic	3
Buffet mix an match VIP	5



*Contact*

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# Buffet suggestions

## *Mix an match basic*

26.00 EUR pro Person

Please choose your ingredients for the buffet.

The salad buffet is included, you just have to choose one soup, two main courses and two desserts.

## *Salad buffet*

Leaf salad, cucumber, tomato, carrot, sweet corn, eggs and two kinds of salad dressings

## *Soup*

Please choose one soup:

Chicken broth with noodles

Curry lemongras soup with coconut milk and fried cauliflower

Tomato soup

Vegetable cream soup

## *Main courses*

Please choose two main courses:

Beef stew with mushrooms and Swabian noodles

Gnocchi with sage butter, turkey rolls and bacon

Chicken breast fillets gratinated with tomato mozzarella,  
served with risolée potatoes and tomato sauce

Turkey steaks with vegetables of the market and long grain rice

Tilapia with oriental pilaw –  
Sautéed wheat with vegetables and spices

Farfalle with seafood and saffron lemongras fond

Tagliatelle with rocket, pine nuts, cherry tomatoes and vegetables

Ricotta spinach cannelloni with arrabbiata sauce

## *Dessert*

Please choose two desserts:

Rice pudding with apple ragout

Blueberry curd

Fresh fruit salad with mint

Yogurt mousse with forest berries

# Buffet suggestions

## *Mix an match VIP*

32.50 EUR pro Person

Please choose your ingredients for the buffet.

The salad buffet is included, you just have to choose one soup, three main courses and two desserts.

## *Salad buffet*

Colourful selection of leaf salads, herbs, cress, sprouts, tomatoes, cucumber, bell pepper, carrots, sweet corn, tuna, olives, feta cheese, mozzarella, fried chicken strips, lentils, quinoa, chick peas, different kind of seeds and nuts, three kinds of salad dressings, bread and butter

## *Soups*

Please choose one soup:

Potato soup with herbs and wholegrain croutons with herbs

Beef tea with sliced pancake strips with herbs

Pumpkin soup with caramelized seeds and pumpkin oil

Goulash soup with roasted garlic bread

## Main courses

Please choose three main courses:

Grilled beef hips with sweet potato hash browns and sautéed pumpkin

Pink boiled veal with root vegetables and mashed herbs potatoes

Fried veal steaks with sweet potatoes and vegetables from the oven

Fried cod with fresh lime and vegetables' curry

Baked salmon in tempura dough with tomato risotto and broccoli

Poached fish fillet in saffron velouté with fresh spinach and risotto

Pasta with fresh mushrooms, cherry tomatoes and grated parmesan cheese

Gnocchi with baby spinach and minced pecan nuts in tomato sauce

Wholegrain pasta with basil pesto, cherry tomatoes, rocket and parmesan cheese

## Dessert

Please choose two desserts:

Rice pudding with apple ragout and cinnamon sugar mixture

Selection of fresh sliced fruit and berries

„Kaiserschmarrn“ with vanilla ice cream and plum crumbles

Greek yogurt with honey and nuts

Banana bread with chocolate bits

Chocolate pudding