



# 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

18.00 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

26.50 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

31.50 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 54.00 EUR  
from 54.00 EUR

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

# Sandwiches & canapés

For your reception or for a tasty snack in between, we offer the following snacks the following snacks (minimum order quantity 10 pieces per type):

## *Sandwiches*

Organic bread sandwiches	4.80 EUR per piece
½ Bagel	4.80 EUR per piece
Pretzel roll	4.80 EUR per piece

Please select your desired topping:

VITAL olive tapenade with basil cream and rocket salad

MEDITERRAN buffalo mozzarella with tomatoes and basil pesto

CEASAR Chicken strips, Caesar dressing, romaine lettuce and Parmesan cheese

AMERICAN Rastrami, with tartar sauce

KLASSIK Maasdam cheese slices with grapes and nuts

ENGLISH Egg salad with lots of garden cress

## *Canapés*

Canapés with various toppings	4,30 EUR per piece
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Please select your desired topping:

Sweet potato spread with salad and roasted seeds - Vegan

Lentil spread with lettuce and cucumber - vegan

Red smear cheese with fig mustard and grapes

Tête de Moine with pear and mustard cream and spiced flowers

Smoked salmon with creamed horseradish and Kodiak caviar

Slices of turkey breast with egg cream and shiso cress

Chicken breast slices with tomato sauce, salad and olives

Spanish chorizo with rocket cream cheese and cocktail tomato

Serrano ham with galia melon and rocket

# Finger food & finger food buffet

## *Fingerfood selection*

as FINGERFOOD BUFFET

from 10 pieces

4.30 EUR per piece

as FLYING FINGERFOOD

from 10 pieces

4.80 EUR per piece

Please choose from the following components:

Buckwheat and chickpea praline on corn cream - vegan

Grilled vegetable skewers with rocket pesto - Vegan

Tomato compote with mozzarella, pesto and pine nuts

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

Lobster panna cotta with marinated crayfish salad

Baked prawn in crispy batter with orange-peach relish

Lightly smoked salmon fillet on beet cream

Smoked trout praline on brown lentil salad

Chicken inner fillet with red curry on mango-ginger chutney

Skewer of fresh, exotic fruit - vegan

Chocolate cream with apricots - Vegan

Chocolate banana cheesecake with mascarpone and vanilla

Mango cream layered with raspberries in a sweet sauce

Mini strawberry charlotte

Mini cheesecake with cherry sauce

Organic cherry nougat slice with cherry gnocchi

# Fingerfood buffets

## *Finger food buffet 1*

Organic pretzel rolls with herb cream cheese, salad, turkey breast  
and gravad salmon

Quinoa and herb salad on sweet potato cream refined with maple syrup

Grilled vegetables with goat's cream cheese rounded off with honey

Tomato compote with mozzarella, pesto and pine nuts

Smoked trout praline on brown lentil salad

Prawn with fennel and orange salad

Minicheesecake with cherry sauce

Apple tarte tatin with caramel

36.00 EUR per person

## *Finger food buffet 2*

Cold cucumber soup with sour cream and dill oil

Focaccia cubes with chicken strips, tomato sugo, salad and Parmesan cheese

Fine bell pepper cream with cauliflower and couscous

Tomato compote with mozzarella, pesto and pine nuts

Grilled vegetables with goat's cream cheese rounded off with honey

Drops of smoked trout spoiled with beet cream

Lobster panna cotta with marinated crayfish salad

Brawn with horseradish cream and parsley

Praline of ox cheek wrapped in catafi on turnip and bacon salad

Roasted nut mousse with sea salt and mirabelle plums

Poppy seed mousse with strawberry sauce

Vanilla cream with blackberry ragout - vegan

45.00 EUR per person

# Buffet suggestions

from 20 people

*Potsdam's diversity*

38.50 EUR per person

## Soup

Carrot ginger soup with coconut milk - Vegan

## Starters

Meadow mushroom salad with cherry tomatoes - vegan

Goat's cheese au gratin with regional honey

Green asparagus salad topped with strawberry dressing

Drops of smoked trout spoiled with beet cream

Farm shop platter with regional cheese, country liver sausage, salad, gherkins, radishes

Oven-fresh bread selection and butter variations

## Main courses

Tender pork medallions in orange cream sauce and pink peppercorns

Spicy, fruity beet vegetables

Seasoned potatoes with skin

Fried Havel pikeperch

with braised cucumber in Dijon mustard sauce and honey

Potatoes with garden herbs

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

## Desserts

Pear and quince mascarpone cream and butter crumble

Bornstedt berry jelly - Vegan

# Buffet suggestions

from 20 people

## *From the Brandenburger Heide*

38.50 EUR per person

### Soup

Snow peas spinach cream soup refined with cream

### Appetizers

Spreewald cucumber salad in dill cream

Classic Brandenburg egg salad

Schnibbelsalat with green beans, pears and red onions - vegan

Smoked trout praline on brown lentil salad

Small homemade meatballs with potato and bacon salad

Boiled beef with horseradish cream with fresh vegetables Brunoise

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 trout fillet with spicy pepper

Garden vegetables with carrots and kohlrabi in a cream sauce

Macaire potatoes

Carrot and sesame pancakes with spinach cream and cream cheese dip

### Desserts

Mini strawberry charlottes

Apple crumble caramelized apples on crispy crumbles

Cheese specialties from the Kober cheese dairy with vine berries and nuts



# Buffet suggestions

from 20 people

## *Mediterranean flair*

38.50 EUR per person

### Soup

Minestrone with basil puree and extra virgin olive oil

### Starters

Mediterranean vegetable skewers with rocket pesto - vegan

Gnocchi pumpkin salad with cherry tomatoes, rocket and pumpkin seeds

pumpkin seeds in a mustard vinaigrette

Mediterranean-style prawn salad with cream cheese and tomatoes, on basil mousse

Tuna salad with crunchy vegetables

Skewered chicken breast with peppers and tomato sauce,  
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

Vanilla panna cotta with redcurrants

Zabaglione cream with orange and apricot ragout

Latte macchiato slice with chocolate glacage

# Buffet suggestions

from 20 people

## *Madrid to Cape town*

40.50 EUR per person

### Soup

Curry lemongrass soup

with coconut milk and fried cauliflower florets - Vegan

### Starters

Red bean, sweetcorn and avocado salad - Vegan

Baked samoosa on a slightly spicy avocado dip

Tapas of olives, mountain cheese, chorizo and Serrano ham

Tomato and bell pepper gazpacho with prawns

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

Grilled prawns on fennel, shallot and carrot vegetables

Diced pumpkin and tender chickpeas in coconut milk,  
slightly fruity with falafel thaler in panko breading

Vegan meatballs in tomato sauce

Vegetable rice with carrots, celery and zucchini

### Desserts

Banana chia cream tartlets with nuts - vegan

Spanish almond cake "Torta della Nonna"

Mango, pineapple and passion fruit ragout - vegan

# Buffet suggestions

from 20 people

## *French Markets*

42.50 EUR per person

### Soup

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

### Starters

Quiche Lorraine with cream cheese dip

Canapés with various toppings

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

Crêpes filled with cream cheese and smoked salmon

“Nicoise” salad with tuna, capers and anchovies

Selection of salads with three different dressings

Bread, bread roll basket and butter rosettes

### Main courses

Boeuf Bourguignon cooked sous vide with herb mushrooms

Pearl onions and carrots in a red wine sauce

Pumpkin and chia rösti with herbs and spices - vegan

St. Peter's fish with potato crust

Beurre Blanc with butter

Long grain rice with colorful quinoa

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

### Desserts

Various types of mini cheesecake with cherry sauce

Tart filled with lemon cream and pistachios

Various macarons

French cheese selection with grapes and fig mustard

# Buffet suggestions

from 20 people

*Would you like some more?*

49.00 EUR per person

## Suppe

Rinderconsommé vom Uckermärker Rind mit gebratenen Saitlingen

## Vorspeisen

Rote-Bete-Hummus mit Taboulé abgerundet mit frischen Kräutern

Praline von der Ochsenbacke im Katafimantel auf Steckrüben-Speck-Salat

Leicht geräuchertes Lachsfilet auf Rote Bete Creme

Landschinken-Melonen-Spieß

Salat von Werderaner Feldgemüse in Kräutermarinade - Vegan

Junger Ackersalat mit Kartoffeldressing und Kresseblüten - Vegan

Korb mit frischem Landbrot und Baguette, Butter und Schmalz

## Hauptgänge

Brandenburger Rumpsteak an Thymian Zwiebel Jus

Grüne Bohnenvariation mit Schalottenbutter und Dinkelbratling

Fleischfreie Bratwurst aus Protein und Eiweiß

Gefüllte Zucchini mit Couscous mit Zucchini, Paprika, Auberginen

Champignons und Kichererbsen

## Am Grill zubereitet

Fjord Forellenfilet mit Limetten Zitronengrasmarinade

Putengrillsteak mit Oliven-Kräuter-Marinade und BBQ-Butter mit Meersalz

Würzkartoffeln mit Schale mit Thymian und Rosmarin

## Desserts

Mango Creme geschichtet mit Himbeeren in süßer Sauce

Frankfurter Strip mit Himbeerkonfitüre und Haselnusskrokant

Mangosalat mit Zitronen-Basilikumsorbet von der Eismeierei Potsdam - Vegan

# Buffet suggestions

from 20 people

## *Gala buffet*

65.00 EUR per person

### Soup

Lobster bisque refined with cream and white wine

### 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 wrapped in cataifi

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

Juicy carrot sponge 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

Avocado-cucumber-yogurt soup

## Starters

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

Country ham and melon skewer

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

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

Barbecued salmon fillet in a spicy marinade and coarse pepper

Corn on the cob slices with herb butter

Chickpea balls with edamame, peas and herbs - vegan

Small sea salt potatoes with thyme and rosemary - vegan

Meat-free sausage made from protein and egg white

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

## Desserts

Pineapple ragout with coconut cream

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

Vanilla panna cotta with mango, pineapple and passion fruit

# BBQ buffets

from 20 people

## *Classic*

40.00 EUR pro Person

### Soup

Iced melon soup with basil

### Starters

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

Small baked potatoes - vegan with herb quark

### Desserts

Chocolate mousse with cherries refined with grated coconut

Fresh fruit sliced vegan and bourbon vanilla sauce

Mini cheesecake with bound blueberries

# BBQ buffets

from 20 people

*Premium*

49.00 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, zucchinis 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

Strawberry tiramisu with ground coffee beans

Various types of mini cheesecake with cherry sauce

Fresh melon - vegan

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



# BBQ buffets

from 30 people

## *Suckling pork buffet*

60.50 EUR pro Person

### Soup

Paprika and sour cream soup with subtle smoky aromas

### Starters

Grasbrunn potato salad - vegan

Large salad buffet with various salads to choose from:

Coleslaw, shepherd's salad, marinated raw vegetable salad - vegan, bean salad, tomato salad

Selection of leaf salads with three different dressings

Rye baguettes and party rolls

Suckling pig from the in-house butcher's shop

Bratwurst specialties

Meat-free bratwurst made from protein and egg white

Sauerkraut classically prepared with apples

Small sea salt potatoes with thyme and rosemary - vegan with herb quark

Baked beans

Mustard and ketchup

### Desserts

Grilled pineapple with maple syrup - vegan

Mini lemon tart

Vegan mango, pineapple and passion fruit yellow fruit jelly with vanilla sauce

Classic chocolate cream with cherries

# Vegetarian-vegan buffets

from 20 people

## *Garden of Eden buffet*

36.00 EUR pro Person

### Suppe

Karotten-Ingwer-Suppe abgerundet mit Kokosmilch und Curry

### Vorspeisen

Mozzarellamousse mit Mango-Aprikosen-Chutney

Leinsamen-Mandel-Topping und Basilikumnocke

Gemüse im Backteig auf Algensalat - Vegan

Feine Blattsalate der Saison

mit Joghurtdressing und Kräuter-Kartoffel-Vinaigrette - Vegan

### Hauptgänge

Veganer Seitan nach Sauerbraten-Art auf Weizenproteinbasis, mit Mandeln und Rosinen, in typischer Sauce

Vegane Kraut-Schupfnudeln mit Röstzwiebeln und Knoblauch, abgeschmeckt mit Majoran, Kümmel und Cayennepfeffer

### Tofuklöße

Vegane Hackbällchen auf Weizenbasis in fruchtiger Tomaten Gemüse Sauce

### Desserts

Vanillecreme mit Aprikosenragout - Vegan

Schokoladenmousse mit Kirschen - Vegan

Dreierlei von Kiwi, Birne und Apfel mit Vanillesauce - Vegan

# Vegetarian-vegan buffets

from 20 people

## *Colourful nature buffet*

36.00 EUR pro Person

### Soup

Cheesy Leek Soup Vegan Style Leek and cheese soup with vegan minced meat substitute made from sunflower seeds and potatoes

### Appetizers

Skewers of grilled vegetables with pesto - vegan

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

Buckwheat and chickpea praline on corn cream - vegan

Red lentil salad

Fine leaf salads of the season

with yoghurt dressing and herb-potato vinaigrette - Vegan

### Main courses

Pea meatball, classically seasoned - Vegan

Vegan Labskaus classic sailor's dish, with smoked tofu and beet

Lentil cauliflower curry, with chickpeas and spinach  
in a curry sauce made from coconut milk and tomatoes - Vegan

Vegan Köttbullar with pea protein in cranberry cream sauce

Mashed potatoes

### Desserts

Rice pudding with apple ragout

Red fruit jelly with vanilla sauce

Cooked pineapple with maple syrup - vegan

# Lunchbox to go

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

## *The healthy*

- 2 pieces of seasonal fruit
- 1 boiled egg
- 3 carrot sticks
- 1 cup of yogurt
- 1 muesli bar
- 1 mineral water 0,55

15.00 EUR per person

## *The vital*

- 1 Vital oat bread topped with cream cheese, lettuce, cheese, green cucumber
- 1 healthy oat bread topped with sweet potato cream, lettuce, tomato
- 3 carrot sticks
- 1 muesli bar
- Mini cakes
- Fresh seasonal fruit
- 1 mineral water 0.5l

19.00 EUR per person

## *The delightful*

- 2 organic sandwiches - vegetarian options also available
- 1 cookie
- Fresh fruit according to season
- 1 boiled egg
- 3 mini beef meatballs
- 1 Actimel
- 1 smoothie 0,2l
- 1 mineral water 0,5l

22.00 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