



FLORIS CATERING –  
GANZ NACH IHREM GESCHMACK.

# FLORIS

## Trade Fair Food 2024





HANDMADE  
LOCAL  
BEST QUALITY

# FOOD





# FOOD

## Breakfast

### Mini pastry

Mini berliners (vegetarian)

(e.g. raspberry, chocolate, vanilla)

Mini fritter (vegetarian)

(glazed & with cinnamon and sugar)

Mini puff pastry mix (vegetarian)

Copenhagen pastry (vegetarian)

cream crown, cinnamon bun, raspberry crown,  
pecan pocket, apple crown

Minimum Order: 30 pieces per variety

## Vitals

Small seasonal fruit skewer (vegan)

Minimum Order: 30 pieces per variety

Fruit basket with seasonal fruits (vegan)

Mixed fruit, e.g. apples, grapes, strawberries, apricots, pears

Fruit platter with sliced mixed fruit (vegan)

## Powercups

Creamy soya yoghurt with acai and

crunchy muesli (vegan)

Homemade coconut chia crème with

strawberry puree (vegan)

Protein-Cup

Low-fat quark, honey, roasted nuts &

seasonal fruit (vegetarian)

Minimum Order: 30 pieces per variety





# FOOD

## Brainfood

Energyballs from sun-dried fruits and nuts (vegan)

Coffee FLORIS Powermix (vegetarian)

A mixture of salted peanuts, shelled almonds, coffee beans in a chocolate coating, dried grapes and dried sour cherries

Dried fruit mix (vegan)

(mango, melon, green papaya), (30g in jar)

Minimum Order: 30 pieces per variety

## Power Shots - served in shot glasses

Vital Shot (vegan)

ginger, lemon, apple cider vinegar, black pepper

Immune Shot (vegan)

ginger, turmeric, orange, agave syrup

Berry shot (vegan)

ginger, apple, berries, agave syrup, lemon

Chia-ginger energiser (vegan)

ginger, lime, chia seeds, agave syrup

Minimum Order: 20 pieces

## Savoury mini wrap rolls skewered

Wraprolls with fried chicken breast, sun-dried tomatoes, parmesan cream and rocket salad

Wraprolls with vegan smoked salmon, spinach salad, horseradish and lemon cream and wakame salad (vegan)

Mediterranean flatbread filled with tomato and mozzarella, basil cream, vine tomato, roasted almonds and arugula (vegetarian)

Minimum Order: 30 pieces per variety





# FOOD

## Mini rolls

Minibuns with sausage specialties  
(Italian salami, grilled turkey breast, beer ham)

Mini buns with a fine selection of cheeses  
(medium aged Gouda, Edam, Bergjausenkäse, herb cream cheese etc.)

Mini buns with **vegan** side dishes  
(grilled zucchini, hummus, avocado cream, tomato pesto etc.)

The choice is made by our chef  
Minimum Order: 30 pieces per variety

## Crunchy an eighth

1/8 Baguette sandwich with sausage specialties  
(Italian salami, grilled turkey breast, beer ham)

1/8 Baguette sandwich with fine cheese selection  
(medium aged Gouda, Edam, Bergjausenkäse herb cream cheese etc.)

1/8 Baguette sandwich with **vegan** side dishes  
(grilled zucchini, hummus, avocado cream, tomato pesto etc.)

The choice is made by our chef  
Minimum Order: 30 pieces per variety

## Pretzel confectionery

Pretzel confection (**vegetarian**)  
filled with foamy chive butter and fried onions

Pretzel confection filled with  
blue cheese cream and pear (**vegetarian**)

Pretzel confectionery (**vegan**)  
filled with tomato and basil cream

Minimum Order: 30 pieces per variety





# FOOD

## Lunch

### Fingerfood with meat

Quiche tartelette with onions, bacon and sour cream  
Berlin Boulette skewered with Bautzner mustard  
Lollipop of herbed chicken in tomato jelly with hazelnut crunch  
Roulade of pickled pasture-raised beef with tomato tartar on a nut bread chip

Minimum Order: 30 pieces per variety

### Vegetarian Fingerfood

Quiche of goat's cheese and peppers with walnut crunch  
Polenta cube with confit tomato and olive tapenade  
Minimozzarella marinated in pesto with dried cherry tomatoes in a tartelette  
Cream cheese truffles on pumpernickel crunch with baked tomato and spicy greens

Minimum Order: 30 pieces per variety

### Fresh salads in a jar

Salad of lentils in thyme-apple dressing and leek straw (vegan)  
Spreewald mustard gherkin salad with pring leeks, tomatoes, vegan feta and mustard caviar (vegan)  
Risoli salad with grilled peppers, courgette, cucumber, parsley, almonds and grapes (vegan)  
Broccoli and peppers salad with Brandenburg apple and sunflower seeds (vegetarian)  
Avocado and cottage cheese cream with a quinoa and chickpea salad (vegetarian)

Minimum Order: 30 pieces per variety







# FOOD

## Selection of soups/stews

Lassi of soy yoghurt and mustard pickles with beetroot oat milk foam (vegan)  
White tomato sour cream cold dish with trout caviar  
Parsley root soup with Spreewald mustard, gherkin and potato croutons (vegetarian)  
Foam soup of green peas with goat's cheese crumble and crispy mint (vegetarian)  
Beluga lentil stew with mushrooms, yellow tomatoes and vegan Curry Shrimps (vegan)

Minimum Order: 30 pieces per variety

## Bowl dishes cold

Parsley iceberg salad with pickled vegetables, cucumber, olives and dried tomato dressing (vegan)  
Iceberg salad with herbs, chickpeas, baked aubergine, halloumi and tahini dressing (vegetarian)  
Colourful leaf salads with small boulettes, roasted small potatoes, pickled gherkins and mustard dressing

Minimum order: 50 pieces per variety

## Hot bowl dishes

Potato gnocchi with peas and tomato-olive salsa (vegan)  
Linguine pasta with grilled vegetables and pine nuts (vegan)  
Beetroot gnocchi with baby leaf spinach, fennel strips and gorgonzola flakes (vegetarian)  
Tranches of roasted chicken leg with creamy Leipziger Allerlei and asparagus rice  
Spicy meatballs in smoked paprika sauce with herb cous cous  
Sous vide cooked beef brisket on potato-vegetable ragout and horseradish  
Fried catfish fillet with braised cucumber and stem mash  
Roasted salmon steak on teriyaki baby pak choi and sesame rice

Minimum order: 50 pieces per variety

For hot food at the trade fair stand, cooking staff and kitchen equipment must also be taken into account.





# FOOD

## Afternoon Snacks

### Cakes

Small pieces of seasonal sheet cake from Beumer and Lutum of our chef's choice (e.g. bee sting, apple cake, rhubarb slice...)

Minimum order quantity: 20 pieces per variety

### Cupcakes & Co

FLORIS Spree-Wave Cupcake

(marble-cherry cupcake with fluffy chocolate topping)

FLORIS apricot-almond cupcake (vegan)

(apricot cupcake with vanilla cream & almond slivers)

Mini tartelette espresso chocolate cream, raspberry gel & nut crunch (vegetarian)

Cheesecake skewer with fresh berries (vegetarian)

Minimum Order: 30 pieces per variety

### Savoury

FLORIS nut mix

A mix of peanuts krikri Jakarta and wasabi green, rice crackers BBQ and kakinotane (vegan)

Salted peanuts (vegan)

Grissini bars (vegetarian)

for example Olive oil, Rosemary, Sesame

Information about allergens we have ready for you.

All prices are subject to VAT. & staff, equipment and transportation.







## FOODWASTE

So delicious – and still something left over? Despite accurate costing, leftover food cannot always be avoided. In this case, we offer you various options:

### **Enjoy delicious remains thanks to FLORIS' sustainable leftovers box**

Set a visible example with your event and support the federal initiative against food waste together with us. Pack leftover food in the Beste Reste Box and continue to enjoy it at home.

**More info:** [www.floris-catering.de/kopie-vermeidung-von-lebensmittelabfaellen](http://www.floris-catering.de/kopie-vermeidung-von-lebensmittelabfaellen)

### **Donate leftover food**

... because shared enjoyment is double the pleasure!

FLORIS works together with the Berliner Tafel e.V. and the Foodsharing e.V. initiative, among others. Any leftovers will be collected from the venue and donated in return for a donation receipt.

FLORIS IS  
100%  
CO<sub>2</sub>-NEUTRAL





## ABOUT US

**Individual, reliable, creative, flexible and personal –  
this is how premium catering has to be today**

### **Our cuisine**

It is our passion to offer you the cuisine that suits you, your ideas and your event: Light, healthy, modern, but also down-to-earth. And always premium. Just according to your taste.

### **Our ingredients**

In order to meet our – and your – demands, we design each menu and each buffet individually and prepare it lovingly and as far as possible seasonally. Equally important to us is the careful selection of suppliers and partners from the region whose ingredients we source.

### **Our Green Catering**

For more than 10 years now, we have been organizing our business in a sustainable, socially responsible and fair manner. This makes us one of the first caterers in Germany with a "Green Catering" offer. We are proud of it!

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