



FLORIS CATERING –
GANZ NACH IHREM GESCHMACK.

FLORIS

"Mix & Match" - Catalog 2024





HANDMADE
LOCAL
BEST QUALITY

MIX & MATCH



FOOD

Mini pastry

Mini berliners (vegetarian)

(e.g. raspberry, chocolate, vanilla)

Mini fritter (vegetarian)

(glazed, with cinnamon & sugar)

Mini puff pastry mix (vegetarian)

Vegan mini puff pastry fruit pockets (vegan)

(filled with strawberry-rhubarb, peach, mango)

Minimum Order: 30 pieces per variety

Powercups

Creamy soya yoghurt with acai and
crunchy muesli (vegan)

Homemade coconut chia crème with
strawberry puree (vegan)

Protein-cup with low-fat quark, honey, roasted nuts
and seasonal fruit (vegetarian)

Minimum Order: 30 pieces per variety

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





FOOD

Power Shots - served in an shotglass

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 quantity: 20 pieces per variety

Vitals

Seasonal fruit skewer (vegan)

Fine fruit salad mix with mango topping
(vegan, superfood)

Minimum Order: 30 pieces per variety

Fruit basket with seasonal fruits (vegan)

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

Mixed platter with sliced fruits
(1,5kg cut fruit)

Minimum order: 1 piece





FOOD

Baguette sandwich

1/8 Baguette sandwich with sausage specialties

(Italian salami, grilled turkey breast, beer ham)

The choice is made by our chef.

1/8 Baguette sandwich with fine cheese selection

(medium aged Gouda, Edam, Bergjausenkäse, herb cream cheese etc.)

The choice is made by our chef.

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: 32 pieces per variety, in units of 8

Mini rolls

Minibuns with sausage specialties

(Italian salami, grilled turkey breast, beer ham)

The choice is made by our chef.

Mini buns with a fine selection of cheeses

(medium aged Gouda, Edam, Bergjausenkäse herb cream cheese etc.)

The choice is made by our chef.

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





FOOD

Pretzel confectionery

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

Pretzel confectionery (vegan)
filled with tomato and basil cream

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

Minimum Order: 30 pieces per variety

Wraps

Wrap with fried chicken breast, crunchy romaine lettuce, sun-dried tomatoes, parmesan cream and rocket salad

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

Wrap filled with tomato and mozzarella, basil cream, vine tomato, roasted almonds, arugula and crispy lettuce (vegetarian)

Minimum order: 50 pieces per variety





FOOD

Cake

Cakes from the regional bakery
spring/summer **vegetarian/vegan**
e.g. bee sting, apple cake, rhubarb slice
The selection is made by our chef.

Cakes from the regional bakery
autumn/winter **vegetarian/vegan**
e.g. Tyrolean cheesecake, apple carrot nut, chocolate fudge.
The selection is made by our chef.

Minimum Order: 20 pieces per variety, in units of 4

Our cakes have a size of 5x5 cm per piece.

Cookies & Co

Crispy oat cookies (**vegetarian**)

Crispy oat cookies with chocolate bits 30g (**vegetarian**)

Crunchy vegetable chips (**vegan**)
(sweet potato, pumpkin, taro, carrot, French bean)

Fruit chips (**vegan**)
(e.g.: banana, apple, kiwi)

Minimum order quantity: 20 pieces per variety

Crispy cookie mix with / without chocolate (**vegetarian**)

Minimum order: 1 piece





FOOD

Soups

Cream soup of FLORIS garden herbs with parmesan croutons (vegetarian)

Cream soup, roasted corn with rosemary popcorn (vegetarian)

Potato and herb seedling soup, fresh herbs, brown bread croutons (vegetarian)

Spring minestrone, asparagus, soybean seeds, young leek, celery, carrots, basil (vegan)

Chicken and chickpea stew, broccoli, fried onions

Caramelized carrot-ginger soup with flavored Jaipur curry dip (vegetarian)

Potato and leek soup with roasted bacon croutons

Potato soup with wiener

Cream of pumpkin soup with chilli, coconut milk and roasted pumpkin seeds (vegan)

Spicy sweet potato soup with chili and basil dip (vegetarisch)

Red lentil cream soup with tomato-cucumber-parsley tartar (vegan)

Tomato and orange soup with ginger and coriander dip (vegetarian)

Tomato soup de la Nonna with gremolata pesto (vegetarian)

We serve our house bread with the soups and stews.

Minimum Order: 30 pieces per variety





FOOD

Salads

Pickled lettuce, grilled potatoes, radishes, green peas,
Orange-mint vinaigrette (vegan)

Oven vegetable salad, celeriac puree, lemon oil (vegan)

Rocket salad, berries, ricotta, yellow tomatoes,
roasted nuts (vegetarian)

Rice salad, garden cucumber, avocado, iceberg,
carrot, Wasabi dressing (vegan)

Mangold salad, beech mushrooms, cherry tomatoes,
beet, passion fruit vinaigrette (vegan)

Garden salad, cherries, feta,
grape seed oil vinaigrette (vegetarian)

Hearts of lettuce, grilled peppers, barberries,
cauliflower in batter, herb-yogurt dressing (vegetarian)

Minimum order quantity: 20 pieces per variety





FOOD

Main courses

Our chef recommends supplementing the main course with a starter or a dessert.

Turkey ragout with grapes and young peas with potato dumplings

Pork steaks in orange-pepper sour cream with pan-fried broccoli and potato rösti

Roast veal in caper sauce with 3 kinds of parsley and red potato dumplings

Country chicken breast in a tomato and mozzarella sauce with peppers and sweetcorn on wholemeal penne

Cod fillet in buttermilk and dill sauce with beetroot and apple vegetables and beetroot gnocchi

Cannellotti with spicy vegetable filling in a ragout of artichokes and stewed tomatoes (vegetarian)

Potato and pepper tortilla on creamed spinach with butter mushrooms and roasted melon seeds (vegetarian)

Planted chicken fricassée with brown rice and lamb's lettuce pesto (vegan)

Spelt meatball with crunchy market vegetables and Golden potato risotto (vegan)

Minimum order quantity: 20 pieces per variety





FOOD

Desserts

Black Forest cake in a glass

Blueberry quark with spelt and honey pops

Banana mousse with chocolate sauce and banana chip

Vegan semolina flummery on a peach ragout

Buttermilk and lime panna cotta with blackberry ragout

Minimum order quantity: 20 pieces per variety

We provide an overview of the dishes on the buffet (individual labeling on request). Allergens & additives are available.

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

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%
CO₂-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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