



FLORIS CATERING –
GANZ NACH IHREM GESCHMACK.

FLORIS BBQ BUFFETS 2024





HANDMADE
LOCAL
BEST QUALITY

BBQ FOOD





FOOD

Buffet BBQ I

Starters

Bell pepper and peach salad with roasted walnuts, parsley leaves and balsamic vinegar (vegan)
Grilled romaine lettuce with a melon and tomato salsa (vegan)
Roast potato salad with colourful vine tomatoes, feta cheese, dill and honey (vegetarian)
Young pea salad with hazelnut and sweet mustard (vegan)
Bread basket with two kinds of baguette

Delicious food from the grill

Skewer of chicken sausage with courgettes and peppers
Herb pork sausage
Süßländer pork neck steak "Bonanza Style"
Turkey steaks marinated with tomato salsa
Grilled cheese and pineapple skewer with a sweet and tangy marinade
Grilled field carrots marinated with orange & sea salt
Smokey Potato wedges with a herb pesto (vegetarian)

Dips

Vegan fried onion mayonnaise
Grilled vegetable cream (vegan)
Herb butter with fresh herbs from the FLORIS garden
Draught beer dip
Bautz'ner mustard
Werder tomato ketchup

Desserts

Grilled banana with agave syrup and sesame seeds
caramelised with lime yoghurt (vegan)
Iced sangria with apple cubes from the Granitor





FOOD

Buffet BBQ II

Starters

Cucumber and mint salad with grapefruit and radishes (vegan)
Mozzarella with strawberry and basil salsa and pine nuts (vegetarian)
Mediterranean gnocchi salad with red pesto, rocket and hard cheese (vegetarian)
Wild herb salad with orange fillets, crispy lye and yoghurt (vegetarian)
Bread basket with two kinds of baguette

Delicious food from the grill

Fresh sausage with sun-dried tomato
Grilled sandwich with pink veal, hearts of lettuce, rosemary onions and bacon marmalade
Lake trout fillet wrapped in courgette with lemon thyme and fennel seeds
Celery steak with paprika-maple syrup lacquer and cashew crunch (vegetarian)
Roast pepper skewer with apricots and young potatoes (vegan)
Grilled bread and herb dumplings (vegetarian)

Dips

Vegan fried onion mayonnaise
Grilled vegetable cream (vegan)
Herb butter with fresh herbs from the FLORIS garden
Draught beer dip
Bautz'ner mustard
Werder tomato ketchup

Desserts

Grilled nectarine with sweet basil foam (vegetarian)
Curd-strawberry soufflé en cocotte (vegetarian)
Lillet slush with raspberries from the granitor (vegan)





FOOD

Buffet BBQ III

Starters

Spicy cucumber salad (vegan)
Quinoa salad with roasted cauliflower, avocado and smoked almonds (vegan)
Vegan pasta salad Cesar's style
Mangold salad with blackberry vinaigrette, pine nuts and mini sweetcorn
Bread basket with two kinds of baguette

Delicious food from the grill

Planted herb sausage
Grilled cheese and melon skewers
Grilled giant mushroom in a sprout bagel with paprika cream and spinach
Grilled aubergine "sandwich" filled with nuts (vegan)
Stuffed sweet potatoes with vegan feta, tomatoes and rosemary

Dips

Draught beer dip
Vegan fried onion mayonnaise
Grilled vegetable cream (vegan)
Hot green sauce with herbs from the FLORIS herb garden
Bautz'ner mustard
Werder tomato ketchup

Desserts

Vegan cheesecake skewer with grilled berries and lime and coconut yoghurt cream
Yoghurt and poppy seed cream with mango and cardamom (vegan)
Orange and aperol slush with chocolate pop (vegetarian)

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





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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