



FLORIS CATERING –
GANZ NACH IHREM GESCHMACK.

FLORIS

Buffets Spring/Summer 2024





HANDMADE
LOCAL
BEST QUALITY

SUMMER BUFFETS



BUFFETS

Lunch spring & summer I vegetarian/vegan

Starters

Salad of summer sweetcorn and roasted peppers, young leek and herb dressing (vegetarian)

Salad of cucumber, peppers, grapes and vegan feta in a lemon and olive oil dressing (vegan)

Hearts of lettuce with roasted sunflower seeds, dried cherry tomatoes and balsamic dressing (vegan)

Bread basket | bread selection (vegan)

Main courses

Cannelloni filled with spinach & cream cheese served with tomato sogu with sun-ripened tomatoes and celery (vegetarian)

Baked colourful oven carrots with sea salt potatoes and gremolata soya yoghurt (vegan)

Desserts

Buttermilk balls on vanilla sour cream (vegetarian)

Vegan raspberry mousse with chocolate sauce and hazelnut crunch hazelnut crunch (vegan)





BUFFETS

Lunch spring/summer II vegetarian/vegan

Starters

Chickpea salad in a coriander and mint marinade with tomatoes and dried apricots (vegan)

Colourful seasonal salad leaves with pickled artichokes and herb dressing (vegan)

Green spelt salad with leaf parsley, apple cider vinegar, olive oil, scallions, colourful tomatoes & peppers (vegan)

Bread basket | bread selection (vegan)

Main courses

Sweet potato gnocchi with ragout of colourful peppers and courgettes (vegan)

Vegan musakka of sea salt potatoes, aubergines, white beans and dried tomatoes au gratin with herb sauce (vegan)

Desserts

Small apricot tart with chocolate mousse and berry sauce (vegetarian)

Elderflower mousse with strawberry sauce and white chocolate pearls (vegetarian)





BUFFETS

Lunch spring/summer III meat/vegetarian

Starters

Picking salad with cherry tomatoes, shepherd's cheese and balsamic dressing (vegetarian)
Baked aubergine slices with orange hummus (vegan)
Bread basket | bread selection (vegan)
Watermelon and pepper salad with air-dried ham

Main courses

Potato gnocchi with roasted cauliflower and rocket pesto (vegetarian)
Baked chicken thighs (boneless) in a yoghurt tarragon sauce
yoghurt tarragon sauce with courgette & cherry tomato,
served with lemon rice

Desserts

Rhubarb and apple tart with raspberry crunch and vanilla cream (vegetarian)
Mascarpone foam with sour cherry coulis and chocolate stickglass





BUFFETS

Dinner Spring & Summer I

Starters

Iced Spreewald cucumber soup from the Granitor with garlic and dill foam (vegetarian)

Buckwheat and frisée salad with colorful tomatoes, red onions and wild garlic pesto (vegan)

Colourful bread corner with spicy bean and lemon cream (vegan)

Crunchy romaine lettuce hearts with lime and honey dressing, crispy cubes of bacon from Havelland apple pork and feta cheese

Pulpocarpaccio on a salad of beluga lentils with lemon-olive oil and salmon caviar

Main courses

Smashed potatoes on a spicy tomato and olive salsa, gratinated with Manchego (vegetarian)

Live carved layered roast pork shoulder with FLORIS spice marinade, served with pickled Brandenburg vegetables, flatbread and baconnaise

Salmon fillet served on the skin with courgette and carrot vegetables and sage gnocchi

Desserts

Lime dog

Butter biscuit condensed milk cake with lime

Aniseed curd with melon ragout

Strawberry & Prosecco jelly with an elderflower foam





BUFFETS

Dinner Spring & Summer II

Starters

Young lettuce with sea buckthorn dressing, plaited cheese and olive-garlic bread from the Mark Brandenburg country bakery (vegetarian)
Colourful bread corner with bell pepper and feta cream (vegetarian)
Antipasti of grilled Brandenburg vegetables in apple vinegar and herbs (vegan)
Salad of green beans, vine tomatoes, red onions and cured pork shoulder in chive vinaigrette
Salad of Brandenburg potatoes and radishes with smoked troutportion

Main courses

Colourful pan of Spreewald vegetables and wheat rice with flavours of lemongrass and chilli (vegetarian)
Lemon and herb chicken on savoury tomato sogu and fusilionportion
Fried Havel pikeperch with mustard vegetables and caper butter potatoes

Desserts

Crumble cake on strawberry foam (vegetarian)
Buttermilk rhubarb muffins (vegetarian)
Andalö-Spritz from the Granitor (vegetarian)





BUFFETS

Dinner Spring & Summer III (vegetarian & vegan)

Starters

Grilled romaine lettuce hearts with sun-dried tomatoes, shepherd's cheese, smoked paprika croutons and cucumber-yoghurt dressing (vegetarian)
Chard and lentil salad with feta cheese and pomegranate (vegetarian)
Berlin bean patties with potato salad, coarse mustard and fresh dill (vegan)
Vegan cheese and sausage salad with Spreewald cucumbers and FLORIS garden herbs from the raised bed (vegan)
Bread variations from the Berlin baker with sea salt butter

Main courses

Fried goat's cheese and bread dumplings with tomato and spinach ragout (vegetarian)
Grilled smoked tofu & Pasania mushroom on creamed garden cucumber-herb vegetables and baked colourful carrots (vegetarian)
Vegetable paella with mangetout, beans, colourful carrots and turnips (vegan)

Desserts

Tamarind martini with vodka from the Granitor (vegan)
Raffaello in a glass (vegetarian)
Milk cream, blanched almonds and coconut chips
Prosecco cream with orange Aperol gelée

CO2 note: A vegetarian buffet generates 23% more CO2 emissions compared to a vegan buffet. A mixed buffet (incl. meat) generates 67% more CO2 emissions compared to a vegan buffet.
(Source: KlimAktiv-PRO-Calculator for companies)





BUFFETS

Flying-Bufferet Spring & Summer I

Starters

Cauliflower two ways (white mousse, roasted colourful cauliflower) with parsley gremolata and nut bread chip (vegetarian)
Glazed quail breast on a salad of mushrooms from the Spandauer mushroom manufactory with daikon cress
Graupensushi with pickled salmon, avocado and crispy seaweed with Sesame mayonnaise

Soup

Foam of green asparagus with two kinds of chorizo

Main courses

Fried vegetable dumplings in cucumber-soy coriander-sesame-oil-broth (vegan)
Confit suckling pig cheeks on pointed cabbage and cumin cream and celery straw
Fried turbot fillet on sautéed spinach and beurre rouge

Dessert

Granité of espresso, Kahlua and vanilla cream (vegetarian)
Chocolate-olive mousse with passion fruit foam and raspberry crunch (vegetarian)





BUFFETS

Flying-Bufferet Spring & Summer II

Starters

Colourful vegetable aspic with Spreewald remoulade and crispy crisps

(vegan)

Crepinette of rabbit saddle and dried tomatoes on spinach salad and pine nut dressing

Smoked char on cucumber pappardelle in wasabi yoghurt and trout caviar

Soup

Herb consomme with half-whipped cream and carrot straw (vegetarian)

Main courses

Sea asparagus tempura on citrus cous-cous and light liquorice foam (vegetarian)

Slices of veal flank steak on smoked sweet potato puree and yellow peppers

Stremel pike-perch on quinoa-radicchio risotto and dillmuslion

Dessert

Granité of strawberries and vodka with cheesecake foam (vegetarian)

Mascarpone Tartlet with Cold Brew Jelly and Raspberries





BUFFETS

Buffet snack I

Small flatbread topped with rocket, tomatoes and plucked sheep's cheese (vegetarian)
Small flatbread with air-dried ham and parmesan cream
Potato and sour cream mousse in a glass with tarragon and small Berlin boulette
Herb foam soup with pumpernickel croutons (vegetarian)
Baked aubergine with grilled flavours on sweet potato and ginger puree and flamed young leeks (vegetarian)
Vanilla quark with marinated fruit (vegetarian)

Buffet snack II

Soul sandwich filled with Obazda and fried onions (vegetarian)
Soul sandwich filled with onion sausage and gherkins
Tomato and lye salad with spring leek, radish and gherkin dressing (vegan)
Sweet potato soup with roasted diced peppers (vegan)
Hearty spring cake with young peas, field peas and grainy lemon cream cheese (vegetarian)
Raspberry and lime mousse with mint pesto (vegetarian)
Sour cream mousse with marinated berries (vegetarian)

We have information on allergens ready for you.
All prices are subject to VAT. & staff, equipment and transportation.
Minimum order quantity from 50 persons





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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