



FLORIS CATERING –
GANZ NACH IHREM GESCHMACK.

Street Food Market 2025 by FLORIS Catering





HANDMADE
LOCAL
BEST QUALITY

STREET FOOD MARKET





FOOD

Street Food Market

Hungary

Langos with sour cream, cheese and rocket (**vegetarian**)
Langos with sour cream, cheese and bacon

Spain

Serrano ham sliced live from the leg (**gluten-free**)
Padron peppers (**vegan**, **gluten-free**)
Empanada spinach (**vegetarian**)

Switzerland

Raclette cheese baguette
Optionally with: tomatoes, mushrooms, gherkins, herbs, garlic, salami

Netherlands

Frikandel with mayo, ketchup and diced onions
(Rundvleeskroket)

OUR CHARITY DISH

Morocco

Shakshuka - oriental vegetable stew with egg and flatbread

Mexico

Tacos al Pastor (**vegan**)
Marinated soy-meat in a corn tortilla, pineapple chutney, onions, coriander and habanero salsa
Tacos al Pastor
Marinated pork in a corn tortilla, pineapple chutney, onions, coriander and habanero salsa

Japan

Okonomiyaki Edo Style (**vegetarian**)
with spring onions, Japanese mayonnaise, okonomiyaki sauce, coriander and chilli
Okonomiyaki Osaka Style
with bacon, spring onions, Japanese mayonnaise, okonomiyaki sauce, coriander and bonito flakes





FOOD

Italy

Parmesan pasta with semi-dried cherry tomatoes and rocket (**vegetarian**)

Germany

Golden lost egg in a yellow spice paste sauce, served with beetroot marinated in raspberry vinegar and potato crunch (**vegetarian**, **gluten-free**)

Africa

Peanut stew with chard and rice, optionally with tofu (**vegan**) or lamb (**gluten-free**)

United States

Smashed Burger

Brioche | beef | cheddar | onion | gherkin | iceberg lettuce

Vegetarian smashed burger

Brioche | bean and mushroom patty | cheddar | onion | gherkin | iceberg lettuce

France

Macarons filled live with...

Chocolate ganache, raspberry buttercream, pistachio cream, caramel sea salt cream

Hawaii

Grilled pineapple with Hawaiian coconut pudding and caramel rum sauce (**vegetarian**, **gluten-free**)

Austria

Yeast dumplings with plum filling in a bed of vanilla with ground poppy seeds (**vegetarian**)





FOOD

All prices are subject to VAT. & personnel, equipment and transport.

Minimum order quantity from 50 persons.

CO2 note: A vegetarian buffet produces 23% more CO2 emissions than a vegan buffet. A mixed buffet (incl. meat) produces 67% more CO2 emissions compared to a vegan buffet.

(Source: KlimAktiv-PRO calculator for companies)

In the production of our dishes, we use handmade premium spices in controlled quality as well as sustainable and locally produced micro salads and micro herbs.

Soulspice spices are produced in harmony with nature, with a special focus on the combination of regenerative agriculture and traditional farming methods.

The lettuces and herbs are produced by Microgreens in harmony with nature without chemical additives and in some cases contain up to 40 times more nutrients than the full-grown vegetables.





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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