# CATERING KONT: R 



AirCatering Offers



## WELCOIME

Catering Kontor is chef and CEO Christian Maak with his professional crew, bundeling their knowledge and experience from many years in event- and catering business.

We would like to support you with all your wishes, to enjoy your flight non-stop. And if you miss anything, please don't hesitate to contact us. We would like to organize everything for you.

Our current offers include a lot of goodies for every taste. And if you may have special wishes, we will love to fulfill them.
Our team is at your disposal 24 hours a day, nearly 365 days a year.

We handle small orders with the same reliability and care as big ones.
We are producing with fresh regional products exclusive cold and warm food: exotic dishes, vegetarian food in many varieties and classic dishes, canapés \& cocktail buns as well as our handy fingerfood.

Our office team can be reached: Monday to Friday from 9am to 5pm Beyond our office time our answering machine will always provide you with an emergency number.

> Phone: +49 40.570 143740 | Fax: +49 (0)40.570 143757 info@cateringkontor.de | www.cateringkontor.de

We are looking forward to your call or Email and would be pleased to send you a personalized offer!

## SANDWICHES \& SNACKS

## SANDWICHES

The American Way of Life!

Club Sandwich The US-Classic

Sandwiches - according to your wishes - with white or brown toast, with Swiss cheese, smoked Pork Chops and Farmer's Salad

Bacon, Turkey and Cheese
Turkey breast with Dips \& Salad
Smoked Salmon and Dill sauce
$5,25 €$ *per piece

## SNACK PACKS For the small appetite

Snack Pack No. 1

Snack Pack No. 2

Snack Pack No. 3

1 Sandwich
3 pieces of seasonal Fingerfood
Dips and Bread
$22,50 €$ *per serving
1 Sandwich
3 pieces of Seasonal Fingerfood
Dips, Bread \& l Muffin
$24,50 € *$ per serving
1 Sandwich
6 Pieces of seasonal Fingerfood
Dips, Bread \& fresh sliced Fruits
29,50 € *per serving

## LUNCHBOX Packed in a lunchbox with handle

2 whole Buns with seasonal Topping
1 piece of Fruit
1 piece Sweets
$22,50 € *$ per serving

## ITALIEN PLATE

Seasonal Antipasti

* Homemade * with fresh Vegetables and Bread

28,50 € *per serving

Fingerfood and Antipasti with Dessert

Small seasonal Antipasti
2 different pieces of Fingerfood

* Freshly made and seasonal composed *

Bread, Dips and Tiramisu
28,50 € *per serving


## SATADS \& STARTERS

## SALADS

| Caesar's Salad Classic | Cos Lettuce with Chicken breast, roasted Croutons and sliced Parmesan, topped with classic Caesar Dressing | 22,50 € *per serving |
| :---: | :---: | :---: |
| Salad Mediterranean | Tuna, Olives and Egg halves, served with homemade Balsamic Dressing | 22,50 € *per serving |
| Chef's Salad | Green \& red Leaf Lettuce with stripes of Turkey Breast and Cheese, served with Egg halves and homemade Dressing | 22,50 € *per serving |

## STARTERS

Country Cheese Plate
Hamburger Kipper Plate * A big variety * Accompanied with Grapes, Nuts and Breadsticks served with Butter

29,50 € *per serving

| Hamburger Kipper Plate | Special Fish from the Region, served <br> with different Dips and richly decorated | $\mathbf{3 2 , 5 0} \boldsymbol{€}$ *per serving |
| :--- | :--- | :--- |
| Northern German | Different Delicacies from Poultry, |  |
| Poultry Plate | served with Fruits and a variety of Dips | $\mathbf{2 9 , 5 0} \boldsymbol{€}$ *per serving |

## CANAPEES AND COCKTAIL BUNS

Canapés Assortment
5,25 € *per piece
OR
Cocktail Buns Assortment
5,35 € *per piece

Colorful assorted with a variety of different Toppings:

Bell Pepper Crème
Fresh ground Pork with Onions
Turkey-Salami
Sliced Egg
Sliced Cheese with Garnish
Mozzarella and Tomato with Basil
Poultry Liver Parfait
Roasted Pork from the Oven
Delicious Mini Salami
Cream Cheese with Chives

Smoked Salmon
Marinated Salmon
Matjes Tatar (special fish delicacy) with Onions
Gammon
Smoked, Rolled Fillet of HAM
Chicken Breast Fillet
Pork Fillet Medallion
Air dried Ham
Mild smoked Pork Chop
Fully ripened Camembert

## Typical German Breakfast

## BREAKFAST SELECTION

Seasonal Fruit Plate $23,90 € *$ per serving
Cereal / Muesli 7,50 $€$ *per serving
Greek Yoghurt $4,50 €$ *per serving
Fruit Yoghurt 4,50 € *per serving
Fruits Salad 13,50 $€$ *per serving
Omelet (plain) 12,50 € *per serving
Omelet with Mushrooms $13,90 € *$ per serving
Omelet with Brown North Sea Shrimp $17,90 € *$ per serving
Brown Bread with Gammon 17,90 $€$ *per serving
Fresh Juices
(Orange, Apple, Carrot, Grapefruit, Watermelon) 19,90 € per liter
Fresh Pommegranate Juice 25,90 € per liter
BREAKFAST MENU STYLE
Typical German Breakfast Bread, brown Bread, Buns, Butter, Liver Sausage, Aspic, assorted Cheese, ground Pork, Ham, boiled Ham, cut Vegetables, Herbs and Curd
30,50 € *per serving

## FINGERS CROSSED WITH FINGERFOOD

A culinary journey through all Continents with special Fingerfood offers.
Each type of Fingerfood will be served with accompanying Dips.

# RECOMMENDATIONS FROM THE CHEF <br> * per piece <br> Meatballs with Cherry Tomatoes <br>  <br>  <br> Party Meatballs <br> Tropical Perch Skewers with Pineapple \& Coconut ... 5,95 € <br> Mini Pizza with different Toppings <br>  <br>  

## BEST OF ASIA'S FINGERFOOD <br> * per piece <br>  <br> Spicy King Prawn Skewers with Surimi ....................... $\mathbf{7 , 9 0} \boldsymbol{€}$ <br> Mini Spring Roll - vegetarian <br> with Cabbage, Carrots, Leek, Bamboo \& Onions ...... 5,95 € <br> Mini Saté from Chicken Breast with <br> Coconut-Peanut-Sauce <br> 6,50 € <br> Tandori Cube from Salmon \& Sambal Oelek .................. $\mathbf{6 5}$ €

SWEET FINGERS

|  | * per piece |
| :---: | :---: |
| Exotic Skewers with seasonal Fruits | 5,95€ |
| Mini Cream Puff | 4,95 € |
| Muffins, Chocolate or Blueberry | 5,50 € |
| Mini Chocolate Éclair with Vanilla Pudding | 4,95 € |
| Praline from Butter Cake | 5,85€ |
| Mini Pastry (Variety) | 5,85€ |
| Petit Four (Variety) | 6,95€ |

## FINGERFOOD

## CHICKEN FINGER HITS

* per piece
Chicken Fingers BBQ (Filet with BBQ spice) .............. 5,95 €
Curry Coconut Chicken
(Spicy marinated chicken breast)

Virginia Chicken Wings BBQ
(Mildly seasoned with a slight smoky touch) .............. 5,95 €
Chicken Pineapple Sticks
Chicken Roll Sweet Pepper



## VEGETARIAN FINGERFOOD

* per piece

Backed Zucchini Roll

Grilled Eggplant Roll


Crostini with Confit from Tomatoes and Basil ............ $\mathbf{4 , 9 5} \mathbf{€}$

* per serving
Fresh seasonal Vegetable Sticks
(About 8 pieces with Sour Cream)



## DELICIOUS SOUPS FROM THE KETTLE

We recommend 0,5 liter per serving
19,90 € * per serving
= Carrot \& Ginger Cream Soup
$\Rightarrow$ Thai Vegetable \& Herbs
= Bell Pepper Cream Soup with Basil and Croutons
$\Rightarrow$ Curry Soup with Poultry and Cream Topping
$\Rightarrow$ Tomato Soup with Rice, Gin Cream und Basil
= Gazpacho with Garlic Baguette
$\Rightarrow$ White Mushroom Cream Soup with Red Pepper
$\Rightarrow$ Asparagus Soup with Pine Nut
$\Rightarrow$ Carrot Chestnut Soup with fresh Pineapple
$\Rightarrow$ Cauliflower Cream Soup with Croutons
$\Rightarrow$ Green Pepper Soup with Pernod and Figs
$\Rightarrow$ Coconut Lemongrass Soup with Chicken Breast
$\Rightarrow$ Poultry Curry Soup with Lychee und Coconut
$\Rightarrow$ Cream Soup from Herbs
$\Rightarrow$ Potato Soup with Cabanossi
$\Rightarrow$ Wedding Soup with Asparagus and Meatballs
$\Rightarrow$ Pea Soup with sliced Sausage
$\Rightarrow$ Lentil Stew with Vegetables and Bacon
$\Rightarrow$ Fresh Vegetable Stew with Dumplings and Sausages
= Swiss Cheese Soup with Leek and Minced Meat
$\Rightarrow$ Leek Cream Soup with Stripes of Smoked Salmon
$\Rightarrow$ Potato Soup with Brown North Sea Shrimp
= Cream Soup from Cress with Salmon Strips
= Cream Soup from Seafood with Ravioli
= Hot Goulash Soup with assorted Bread
= Minestrone (Italian Vegetable Soup)
= Chili Con Carne from Beef
$\Rightarrow$ Texas-Stew with Beef and Beans
$\Rightarrow$ Clear Beef Soup with Broccoli Dumplings

## DELICIOUS DESSERTS

Served in small glasses
9,90 $€$ * per serving
$\Rightarrow$ Typical Fruit Jelly from Hamburg with Vanilla Sauce
= Mousse from Dark Chocolate
$\Rightarrow$ Marinated seasonal Fruit Salad
$\Rightarrow$ Tiramisu with Biscuit and Brandy
$\Rightarrow$ Vanilla Mousse with Bourbon Vanilla \& Fruits
= Mango-Coconut Mousse
= Seasonal Fruits
$\Rightarrow$ White Chocolate Mousse
= Mascarpone \& Mango Mousse with Fruits
$\Rightarrow$ Layers of White and Dark Chocolate Mousse
$\Rightarrow$ Chocolate with Ragout from Berries
$\Rightarrow$ Cappuccino Mousse with Mango
$\Rightarrow$ Yoghurt \& Peach Mousse with exotic Fruits
$\Rightarrow$ Lemon \& Mango Cream with Coconut Crumble
$\Rightarrow$ Filled Pineapple with Almond \& Pistachio Cream
$\Rightarrow$ Port Wine Mousse with Melon Salad
$\Rightarrow$ Crêpes with Vanilla Cream und Orange Sauce
$\Rightarrow$ Coconut Rice Cake with Fruit Mousse \& Brittle
= Sabayon with Grapes
= Vanilla Apple Cream with Calvados \& Mint
$\Rightarrow$ Curd Foam with Cherry Sauce
= Waffles and Cream Lasagna
$\Rightarrow$ Pear and Chocolate Casserole on marinated Biscuit
$\Rightarrow$ Amaretto Curd Mousse with Fruits
$\Rightarrow$ Orange Cinnamon Cream with Cointreau
= Black Forest Cherry Mousse


## CAKES

|  | * per piece |
| :--- | :--- |
| German Butter Calke | $\mathbf{4 , 9 0 €}$ |
| Assorted tray balked Calkes |  |
| Fancy Calke pieces (up to order) |  |

## TEATIME

Teatime I
(4 pcs. per person)

English Mini Cucumber Sandwiches Little Treats from our bakery
Fruit Skewers
23,50 € *per serving

Teatime II
(4 pcs. per person)

Salmon Canapés
Cheese Canapés
Petit Fours
Fruit Skewers

## MAIN DISHES

PORK
Roasted Pork Fillet in Dijon-Mustard-Crust with Cream Sauce ..... 28,90 €
Grilled Stealks from minced Meat with Grilled Tomatoes, Pesto and Mozzarella ..... 28,90 €
Pork Fillet Medallions in Prosecco Brew ..... 28,90 €
POULTRY
Filled Turkey Roll in a Brew of Herbs ..... 26,50 €
Sliced Turkey Breast in Basil, Tomato Sauce ..... 26,50 €
Chicken Fricassée à la maison ..... $24,50 €$
Züricher Geschnetzeltes (Swiss Turkey specialty) ..... 26,50 €
Sliced Duck Breast in Ginger-Cherry-Sauce ..... 34,50 €
BEEF
Braised Tournedos of Beef Fillet in Burgundy Cream Sauce ..... 35,90 €
Boeff Stroganoff (Russian specialty) ..... 32,50 €
FISH
Salmon grilled with Skin in Saffron Sauce ..... 29,50 €
Scampi Pan Mediterranean with Vegetables and Herb Sauce ..... 31,50 €
Fried Perch Fillet with Paprika in White Wine Sauce ..... 29,50 €
Grilled Sea Bass with Herbs ..... 33,50 €
LAMB
Lamb Curry with tropical Fruits ..... 29,50 €
PASTA
Spaghetti Bolognese ..... 25,50 €
Spaghetti or Penne Arrabiata ..... 22,50 €
Spaghetti or Penne with Tomatoes \& Herbs ..... 22,50 €
Spaghetti or Penne with Mushroom Sauce ..... 22,50 €
Penne with Scampi in Cream Sauce ..... 31,90 €


## STIDE ORDERS

SIDE ORDERS
Potatoes with Parsley tossed in Butter ..... 9,50 €
Potatoes with Rosemary fresh from the pan ..... 9,50 €
Swiss Potato Balke ..... 9,90 €
Italian Butter Pasta with Parmesan Cheese ..... 9,50 €
Wild Rice ..... 9,50 €
Boiled Noodles (various types) ..... 9,50 €
Vegetarian Vegetable Casserole scalloped with Cheese ..... 9,90 €
Potato Casserole with Zucchini and Mushrooms ..... 9,90 €
Schwäbische Spätzle (Swabian noodle specialty) ..... 9,50 €
Golden fried Gnocchi ..... 9,50 €
Steamed Vegetables ..... 9,90 €
Grilled Vegetables ..... 9,90 €
Colorful, seasonal Vegetable platter ..... 9,90 €
Bacon \& Beans ..... 9,50 €
Creamed Beans ..... 9,50 €
Carrots and tender Peas in Cream ..... 9,50 €
Mashed Potatoes Northern Style with roasted Onions ..... 9,50 €
Mashed Sweet Potatoes with Spinach Flakes ..... 9,50 €
Winter Savory Cabbage ..... 9,50 €
Hazelnut Carrots ..... 9,50 €
Mediterranean pan fried Vegetables ..... 9,90 €

## CREW MEAL

Crew Box with $2 \times$ original "Hamburger Stulle" (Rye Bread Sandwich) and little Sweets

Crew Salad
Cold Crew Meal
Cold Crew Meal - vegetarian
Pasta Crew Meal
Hot Cold Crew Meal
Hot Crew Meal - vegetarian
Hummus \& Crudités
Sandwich based Crew Meal

15,50 € per Person 21,50 € per Portion 25,90 € per Portion 25,90 € per Portion 25,90 € per Portion 25,90 € per Portion 25,90 € per Portion 25,90 € per Portion 25,90 € per Portion


## PACKAGING \& DELIVERY

We deliver all ordered food items in time, according to your order to the GAT (General Aviation Terminal).

Our standard is, to serve all cold food on black atlas trays with transparent cover. Each Tray is additionaly packed in a silver box for transportation. Salads or other loose foods, will be served on transparent acryl plates. Liquids like soups, dressing and juices, we deliver in transparent plastic bottles. Warm dishes are delivered single packed in aluminum forms with cover to be heated in the oven.
All single components are packed in "one way boxes" for delivery. All components are labeled separately with production date and, if requested, with the flight number.

All foods are produced freshly on your travel day, following the highest hygienic standards and the HACCP (Hazard Analysis Critical Control Points) guidelines.

In case you prefer another way of presentation - for example "bone china"please let us know.

All Packaging costs are included.

We wish you a nice flight!

| Goods/Services: | Description/Unit: | Price per Unit: |
| :--- | :--- | :---: |
| Delivery | flat charge <br> each delivery/tour | $\mathbf{3 4 , 9 0} €$ |
| Shopping fee <br> (Hamburg city) | flat charge <br> for special or late orders | $\mathbf{4 9 , 9 0} €$ |

# Kochende Leidenschaft* 

*Cooking with Passion

