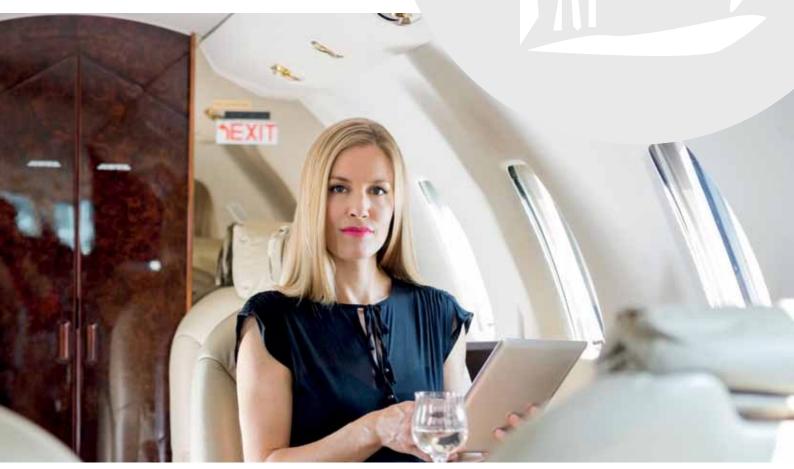
CATERING KONT R Kochende Leidenschaft



AirCatering Offers





WELCOME

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.

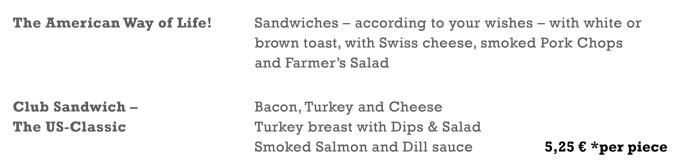
Our office team can be reached: Monday to Friday from 9am to 5pm Beyond our office time our answering machine will always provide you with an emergency number.

> Phone: +49 40.570 14 37 40 | Fax: +49 (0)40.570 14 37 57 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



SNACK PACKS For the small appetite

Snack Pack No. l	l Sandwich 3 pieces of seasonal Fingerfood Dips and Bread	22,50€ *per serving
Snack Pack No. 2	l Sandwich 3 pieces of Seasonal Fingerfood Dips, Bread & 1 Muffin	24,50€ *per serving
Snack Pack No. 3	l 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	
l piece of Fruit	
l 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 comp	osed *
	Bread, Dips and Tiramisu	28,50 € *per serving





Cocktailbuns Assortment



Colourful Canapés Assortment







Black Atlas Tray with Cover

Country Cheese Plate

Canapés Assortment

Canapés Assortment

SALADS & 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	* 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 with different Dips and richly decorated	32,50€ *per serving
Northern German Poultry Plate	Different Delicacies from Poultry, served with Fruits and a variety of Dips	29,50€*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	Smoked Salmon
Fresh ground Pork with Onions	Marinated Salmon
Turkey-Salami	Matjes Tatar (special fish delicacy) with Onions
Sliced Egg	Gammon
Sliced Cheese with Garnish	Smoked, Rolled Fillet of HAM
Mozzarella and Tomato with Basil	Chicken Breast Fillet
Poultry Liver Parfait	Pork Fillet Medallion
Roasted Pork from the Oven	Air dried Ham
Delicious Mini Salami	Mild smoked Pork Chop
Cream Cheese with Chives	Fully ripened Camembert

BREAKFAST



BREAKFAST SELECTION

Seasonal Fruit Plate
Cereal / Muesli
Greek Yoghurt
Fruit Yoghurt
Fruits Salad
Omelet (plain)
Omelet with Mushrooms
Omelet with Brown North Sea Shrimp 17,90 € *per serving
Brown Bread with Gammon
Fresh Juices (Orange, Apple, Carrot, Grapefruit, Watermelon) 19,90€ per liter
Fresh Pommegranate Juice

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	32,50€ *per serving
Continental Breakfast	Brown Bread, 2 Buns, Butter, Jam, Honey, cold Meat, Ham, Cheese, Curd, Muesli	30,50€ *per serving
French Breakfast	Croissants, Baguette, Butter, Jam, Honey	25,90 € *per serving

FINGERFOOD



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

	* per piece
Meatballs with Cherry Tomatoes	5,95€
Baked Plum wrapped in Bacon	4,95€
Baked Apricot wrapped in bacon	4,95€
Party Meatballs	4,95€
Tropical Perch Skewers with Pineapple & Coconut	5,95€
Mini Pizza with different Toppings	.5,95€
Mini Quiche	5,95€
Cantaloupe Melon with air dried Ham	5,95€

BEST OF ASIA'S FINGERFOOD

	* per piece
Salmon Fillet Appetizer with Sesame Seeds	6,90€
Spicy King Prawn Skewers with Surimi	7,90€
Mini Spring Roll – vegetarian	
with Cabbage, Carrots, Leek, Bamboo & Onions	5,95€
Mini Saté from Chicken Breast with	
Coconut-Peanut-Sauce	6,50€
Tandori Cube from Salmon & Sambal Oelek	6,95€

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)	5,95€
Chicken Nugget in Cereal Crust	5,95€
Virginia Chicken Wings BBQ	
(Mildly seasoned with a slight smoky touch)	5,95€
Chicken Pineapple Sticks	5,95€
Chicken Roll Sweet Pepper	
(Chicken Breast Roll, sweet & spicy)	5,50€

VEGETARIAN FINGERFOOD

	* per piece
Figs covered with aromatic Cheese	5,90€
Backed Zucchini Roll	
(stuffed with Rocket & Cheese)	4,95€
Grilled Eggplant Roll	
(stuffed with Cheese)	. 4,95 €
Tomato Mozzarella Skewers with Basil	4,95€
Crostini with Confit from Tomatoes and Basil	.4,95€
Vegetable Skewers Antipasti Style	4,95€

*	per	serving
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Fresh seasonal Vegetable Sticks	
(About 8 pieces with Sour Cream)	.6,90€
Assorted Bread, fresh sliced	5,50€





DELICIOUS SOUPS FROM THE KETTLE

We recommend 0,5 liter per serving

19,90 € * per serving

- ➡ Carrot & Ginger Cream Soup
- ⇒ Thai Vegetable & Herbs
- Bell Pepper Cream Soup with Basil and Croutons
- Curry Soup with Poultry and Cream Topping
- Tomato Soup with Rice, Gin Cream und Basil
- Gazpacho with Garlic Baguette
- White Mushroom Cream Soup with Red Pepper
- Asparagus Soup with Pine Nut
- Carrot Chestnut Soup with fresh Pineapple
- Cauliflower Cream Soup with Croutons
- Green Pepper Soup with Pernod and Figs
- Coconut Lemongrass Soup with Chicken Breast
- Poultry Curry Soup with Lychee und Coconut
- Cream Soup from Herbs
- Potato Soup with Cabanossi
- Wedding Soup with Asparagus and Meatballs
- Pea Soup with sliced Sausage
- Lentil Stew with Vegetables and Bacon
- Fresh Vegetable Stew with Dumplings and Sausages
- Swiss Cheese Soup with Leek and Minced Meat
- Leek Cream Soup with Stripes of Smoked Salmon
- 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
- Texas-Stew with Beef and Beans
- Clear Beef Soup with Broccoli Dumplings

DESSERTS



DELICIOUS DESSERTS

Served in small glasses

9,90 € * per serving

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



CAKES

German Butter Cake	4,90€
Assorted tray baked Cakes	5,90€
Fancy Cake pieces (up to order)	6,90€

TEATIME

Teatime I (4 pcs. per person)

Teatime II (4 pcs. per person) English Mini Cucumber Sandwiches Little Treats from our bakery Fruit Skewers

* per piece

Salmon Canapés Cheese Canapés Petit Fours Fruit Skewers 23,50 € *per serving

23,50 € *per serving

MAIN DISHES



PORK

Roasted Pork Fillet in Dijon-Mustard-Crust with Cream Sauce	28,90€
Grilled Steaks 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	5
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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€



SIDE ORDERS

SIDE ORDERS

Potatoes with Parsley tossed in Butter	0€
Potatoes with Rosemary fresh from the pan	0€
Swiss Potato Bake	0€
Italian Butter Pasta with Parmesan Cheese	0€
Wild Rice	0€
Boiled Noodles (various types)	0€
Vegetarian Vegetable Casserole scalloped with Cheese	0€
Potato Casserole with Zucchini and Mushrooms	0€
Schwäbische Spätzle (Swabian noodle specialty)	0€
Golden fried Gnocchi	0€
Steamed Vegetables	0€
Grilled Vegetables	0€
Colorful, seasonal Vegetable platter	0€
Bacon & Beans	0€
Creamed Beans	0€
Carrots and tender Peas in Cream	0€
Mashed Potatoes Northern Style with roasted Onions	0€
Mashed Sweet Potatoes with Spinach Flakes	0€
Winter Savory Cabbage	0€
Hazelnut Carrots	0€
Mediterranean pan fried Vegetables	0€



CREW MEAL

Crew Box with 2 x original "Hamburger Stulle"	
(Rye Bread Sandwich) and little Sweets	15,50 € per Person
Crew Salad	21,50 € per Portion
Cold Crew Meal	25,90 € per Portion
Cold Crew Meal – vegetarian	25,90 € per Portion
Pasta Crew Meal	25,90 € per Portion
Hot Cold Crew Meal	25,90 € per Portion
Hot Crew Meal – vegetarian	25,90 € per Portion
Hummus & Crudités	25,90 € per Portion
Sandwich based Crew Meal	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 each delivery/tour	34,90€
Shopping fee (Hamburg city)	flat charge for special or late orders	49,90€



Kochende Leidenschaft*

*Cooking with Passion

Catering Kontor C. Maak GmbH

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