

Buffet Catalog



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This is us

We will spoil you and your guests with culinary delights.

Whether for a private or business occasion, our inclusive team will prepare just the right meal for every taste.



What sets us apart:

Quality & freshness

Seasonal products, reliable suppliers from the region, gentle preparation, fresh to the table

Variety & diversity

Individual concepts, different dishes, balanced nutrition

Health & enjoyment

Predominantly regional products, experts in healthy, wholesome food preparation

Vegetarian line

Increasingly popular at the request of our customers - we create exquisite menus on a purely plant-based basis

Price & performance

Are in a healthy relationship to each other

Service & know-how

Serving staff can be provided on request, individual advice on site

Flexible & individual

Preparation of special diets (food intolerances), personal support

Fingerfood



Palatinate eggs *c
Stuffed mushrooms *g
Cheese skewers *g
Tomato and mozzarella salad *g
Dried tomatoes on black olive pesto (v) *l,12

Price per piece 2,50€

Chicken teriyaki skewer with peanut cream *e
Homemade quiche with olive-paprika-mountain cheese *a,a1,c,g,12
Falafel balls with garlic cream *a,a1,c,g,i
Mediterranean grilled vegetables (v)
Home-baked Obazda cupcakes *g
Fresh fruit salad (v)
Sweet cupcake in a glass *a,a1,c,g
Panna cotta with fruit pulp in a glass *g
Tiramisu in a glass *g

Price per piece 3,00€

Red lentil salad with corn-fed chicken *l,j,3,6
Smoked salmon on potato straw *d
Small schnitzel with potato salad *a,a1,c
Vitello with veal *c,d
Roast beef (R) with remoulade sauce *c,j,3,4,6,7
Melon salad with Serrano ham (S) *3,4
Spanish tortilla with olives, peppers & paprika *a,a1,c,g
Cream cheese bits - wraps filled with cream cheese, tomatoes, herbs, cucumber (v) *a1,4,j,f,i
Quinoa salad with crispy chickpeas, arugula & fresh berries (v) *a,a1,f,i,j,4
Asian noodle salad with fresh vegetables and peanut-soy dressing (v) *a,a1,f,e,i,j,k,4
Zucchini tartlets with zucchini, leek and cashew filling (v) *a,a1,h4,i,j,4
Polenta bites - corn semolina, zucchini, avocado, tomatoes (v)
Cauliflower wings with BBQ sauce (v) *a,a1,2,4,6,15
Tortilla couscous rolls - wrap filled with couscous and spinach (v) *a,a1,i,j,4

Price per piece 3,50€

(v)=vegan

Mediterranean Buffet



Tuscan farmer's salad *g,l,3,12

Red lentil salad with balsamic dressing & grape seed oil (v) *i,j,3,6

Genoese potato salad with fresh basil & Grana Pardano *j,4

Fresh seasonal leaf salad with house dressing & balsamic olive vinaigrette (v) *j

Antipasti of eggplants, peppers, zucchinis, mushrooms & artichokes (v)

Tomato and mozzarella with basil pesto & extra virgin olive oil *g

Selection of marinated olives & peppers (v) *l,12

Spicy pickled shepherd's cheese with garlic & chili *g

"Paëlla" with chicken, mussels, prawns, fresh peppers,
peas, onions & garlic *d,n

"Parmigiana" breaded escalope of veal, pork or turkey with fine Bolognese sauce
Bolognese sauce, gratinated with Grana Pardano - served with Spaghetti Aglio Olio
*a,a1,c,g,i

Braised lamb with Tuscan vegetables & potato gnocchi

Fresh fruit salad (v)

Homemade tiramisu *g

Panna cotta with wild berries *g

Flûit, ciabatta, choice of bread & sage butter *a,a1,a3

49,50€ Price per portion

(v)=vegan

BBQ Buffet



Potato salad with bacon (S) & onions *j,1,3,4

Coleslaw salad *c,j,3,6,7

Colorful pasta salad with lyonnaise (S), corn & cornichons *a,a1,g,j,1,3,4

Variation of leaf salads with our house dressing & balsamic-honey vinaigrette (v) *j

Small sausages (S) *i,j,3

Roast sausages red & white (S) *f,i,j,2,3,4,5

Turkey sausages *i,j,2,3

Mediterranean vegetable skewers (v)

Small beef steaks **+€3.00 surcharge per portion**

Spicy pickled shepherd's cheese with garlic & chili *g

Served with: Rosemary potatoes with sour cream, dips & barbecue sauces *i

Cheese platter *g

Fresh fruit salad (v)

Bread basket *a,a1,a3 & herb butter *g

Optional:

Gas barbecue rental 100€ per day

Barbecue service 40€ per employee hour

32,00€ Price per portion

(v)=vegan

Vegetarian Tasty



Homemade vegetable quiche with herb dip *a,a1,c,g

Home-baked leek cupcakes *a,a1,c,g

Antipasti of eggplants, peppers, zucchinis, mushrooms & artichokes (v)

Cucumber salad with dill cream *g,j

Tuscan farmer's salad *g,l,3,12

Fennel and bell pepper salad with roasted almond flakes (v) *h,h1

Mixed leaf salad with raspberry dressing (v) *l,3

Mediterranean vegetable pan with feta cheese *g

Vegetable pockets tossed in sage butter *a,a1,c,i

Penne in sweet potato and tomato sauce (v) *a,a1

Chocolate mousse *g

Tiramisu *g

Käsevariation *g

Flûit, rolls & bread selection (v) *a,a1,a3

36,00€ Price per portion

(v)=vegan

Culinary journey



Greek farmer's salad *g,l,3,12

Couscous salad with balsamic vinegar (v) *a,a1,j

Chickpea salad with fresh herbs (v) *j

Fresh seasonal leaf salad with house dressing & balsamic olive vinaigrette (v) *j

Antipasti of eggplants, peppers, zucchinis, mushrooms & artichokes (v)

Tomato and mozzarella with basil pesto & extra virgin olive oil *g

Selection of marinated olives & peppers (v) *12

Spicy pickled shepherd's cheese with garlic & chili *g

"Oriental vegetable curry" with fresh peppers, chickpeas, onions, garlic, coconut milk & rice (v)

"Moussaka" with eggplants, tomatoes & potatoes *g

Braised vegetables with falafel balls & bulgur (v) *a,a1,i

Tomato dip & herb dip *g

Flatbread & choice of bread (v) *a,a1,k

36,00€ Price per portion

(v)=vegan

Fresh, fast & tasty buffet



Leaf salad with house dressing (v) *j

Carrot salad (v) *j

Red lentil salad (v) *l,j,3,6

Potato salad with bacon (S) & onions *j,1,3,4

Burgundy roast beef in gravy *a,a1

Escalope of pork/turkey with cream sauce *a,a1,c,g

Pork loin in mushroom cream *g

Butter spaetzle *a,a1,c,g

Potato gratin *c,g

Bread dumplings *a,a1,c

Colorful seasonal vegetable platter (v)

Oriental vegetable curry with rice (v) *g

Mousse *g

Fresh fruit salad (v)

Choice of bread *a,a1,a3 & butter *g

34,00€ Price per portion

(v)=vegan

Gud Gess Buffet



Leaf salad with mother's vinaigrette & potato-chive dressing (v) *j
"Schnippelches bean salad" with roasted bacon (S) & field tomatoes *3,4,7
Lyonnaise salad (S) with onion strips & cucumber strips *1,3,4
"Grumbeer salad" with bacon (S) & onions *j,1,3,4

Rolled juicy ham (S) with asparagus & crème fraîche *g,4
Homemade meatball (S/R) with pickled gherkins & mustard dip *a,a1,c,j
Homemade liver & blood sausage (S) *f,i,j,2,3,4,5
Crispy raw sausage (S) *3,4

Potato and leek cream with butter crusts *a,a1,g

Roast crusty ham (S) with brown beer-dried meat sauce (S) & creamy potato gratin *g
"Gefillde" on hearty sauerkraut with bacon cream sauce (S) *a,a1,c,i,j,1,2,3,4
Palatinate "Saumagen" (S) on sauerkraut with mashed potatoes *1,4

Rusty knights with vanilla sauce *a,a1,c,g
Fresh fruit salad (v)

Flûit, rolls, choice of bread & butter *a,a1,a3

38,00€ Price per portion

(v)=vegan

From the soup pot



Carrot and ginger soup *g | 0,3l

Tomato soup (v) | 0,3l

Onion soup *g | 0,3l

Seasonal: wild garlic soup *g | black salsify soup *g | 0,3l

Price per portion 5,00€

Old German potato soup *g,l,i,3 | 0,5l

Seasonal:

Cream of asparagus soup *g,a,a1 | Chestnut soup *g | Cream of pumpkin soup *g | 0,3l

Price per portion 6,00€

Beef goulash soup *g,6 | 0,5l

Beef soup vegetables *i | 0,5l

Price per portion 6,50€

Homemade salads



Cauliflower salad clear (v) *l,1,3
Cauliflower salad with herb cream *c,g,l,i,3,6,7
Clear cucumber salad (v) *l,i,3
Cucumber salad with cream sauce *c,g,i,3,6,7
Natural potato salad *c,a,j,a1
Beet salad (v) *l,i,3,7

Price per kg 6,00€

Bean salad (v) *l,3
Broccoli salad (v) *h,h1,l,i,3
Carrot salad (v) *l,i,3
Potato salad with bacon *i,3,4,1
Pasta salad *a,a1,f,i
Rice salad with tuna *d,g

Price per kg 7,00€

Farmer's salad with feta cheese *g,l,12,3
Leek salad with pineapple, cheese and ham *c,g,j,3,6,4,1,7
Lentil salad with paprika clear (v) *l,i,3,6
Spaghetti salad with green pesto *h,h4,a,a1,g
Spaghetti salad with red pesto *h,h4,c,a,a1,g,l,3,4
American white cabbage salad *c,l,i,3,7,6

Price per kg 8,00€

Leaf salad with herb dressing (v) *l,i,3

Price per person 3,00€

(v)=vegan



Pick-me-up Breakfast

Two smoothies *g

Overnight oats *g,a,a5

Mixed nuts *e,h,h1,h4

Wholemeal bread *a,a1,a3,a4,a5

Sweet potato spread *k,h,h4

Fruit salad

From 25 persons

20,50€ Price per portion

(v)=vegan



Pulled Pork Burger Set

5 Burger Buns *a,a1

750g Pulled Pork (for self-heating)

500g Coleslaw Salad *c,f,j

500g BBQ sauce

250g fresh onions (chopped)

Vegetarian alternatives are also available on request.

29,50€ package price

Pick up in our Bistro To Go

Hans-Geiger-Straße 8, 67661 Kaiserslautern

(v)=vegan



Fine slices

Fine sandwiches topped with:

Smoked salmon, smoked trout, pink roast beef (R) or
roast beef (R) or Black Forest ham (S) *d,4,5

Price per piece 3,00€

Fine sandwiches topped with:

Salami (S), cold cuts, soft cheese
or sliced cheese *g,1,3,4

Price per piece 2,50€



Cake delights

Donauwelle *a,a1,c,g

Apple crumble cake

Poppy seed crumble sheet cake

Cherry and sand cake

Russian pluck cake

Cheese sheet cake

Price per piece 3,00€

Latte macchiato cream cake *a,a1,c,g

Chocolate cream cake *a,a1,c,g

Cheese cream cake

Price per piece 3,50€

DECLARATIONS

- *1 Phosphate
- *2 Flavor enhancer
- *3 Antioxidant
- *4 Preservative/preserved
- *5 Nitrite curing salt, nitrate, nitrite curing salt and nitrate
- *6 Coloring agent
- *7 Sweetener: sweeteners/sugar substitute
- *8 Contains quinine
- *9 Sulphurized
- *10 Contains caffeine
- *11 Waxed
- *12 Blackened
- *13 Milk protein
- *14 Egg
- *15 Starch
- *16 see allergens printed on packaging

*a Cereals containing gluten

*a1 Wheat *a2 Spelt *a3 Rye *a4 Barley *a5 Oats - or hybrid strains thereof

*b Crustaceans

*c Eggs

*d Fish

*e Peanuts

*f Soybeans

*g Milk (including lactose)

*h Nuts

*h1 Almonds *h2 Hazelnuts *h3 Walnuts *h4 Cashew nuts *h5 Pecans *h6 Brazil nuts

*h7 Pistachios *h8 Macadamia or Queensland nuts

*i Celery

*j Mustard

*k Sesame seeds

*l Sulfur dioxide and sulfites (from 10 milligrams per kilogram or liter)

*m Lupins

*n Molluscs Legend

G= Poultry R= Beef S= Pork V= Ovo-lacto-vegetarian

Note: All our dishes are prepared exclusively with iodized table salt.

CONTACT

We look forward to planning the menu for your next event together with you.

Whether you have any questions about our buffets or would like to make an appointment - we look forward to hearing from you!



Myriam Spiegel

Event catering & customer service
06301 7994-151
mSpiegel@simotec-kochwerk.de
www.simotec-kochwerk.de