



FLORIS CATERING –
GANZ NACH IHREM GESCHMACK.

FLORIS

Buffets Autumn/Winter 2024





HANDMADE
LOCAL
BEST QUALITY

FOOD





BUFFETS

Lunch autumn/winter I (vegetarian/vegan)

Starters

Turnip salad in chive vinaigrette with whipped honey, plucked goat's cheese and roasted walnut (vegetarian)
Baked pumpkin and chickpea salad with apple and thyme dressing with sun-dried tomatoes (vegan)
Oak leaf salad and radicchio with potato dressing and herbcroutons (vegan)
Bread basket | bread selection (vegan)

Main courses

Fried spinach ravioli with braised apricot savoy cabbage in parsley cream (vegetarian)
Vegan jackfruit sausage with onion jus, caraway sauerkraut and vegan potato-bacon puree (vegan)

Desserts

Pear tart with chocolate and cinnamon mousse and cherry coulis (vegetarian)
Vegan gingerbread mousse with candied kumquat (vegan)





BUFFETS

Lunch autumn/winter II (vegetarian/vegan)

Starters

Fennel and chicory salad in orange dressing with roasted pumpkin seeds (vegan)
Potato and mushroom salad with tarragon and mustard marinade and crunchy frisée (vegan)
Red baby chard with fried mushrooms and a walnut dressing walnut dressing (vegan)
Bread basket | bread selection (vegan)

Main courses

Baked pumpkin wedges with chilli and maple syrup and goat's cheese
gnocchi with walnut and parsley pesto (vegetarian)
Green soya bean & chickpea balls with wintery stir-fried vegetables and Bööberli cream (coriander cream) (vegan)

Desserts

Plum tart with cinnamon and vanilla sauce (vegetarian)
Milkmaid orange cream on chocolate muesli crunch and berry coulis (vegetarian)





BUFFETS

Lunch autumn/winter III (meat/vegetarian)

Starters

Salad of colourful lentils and winter root vegetables with vegan bacon (vegan)

Salad of yellow carrots and pointed cabbage in vegan herb mayonnaise (vegan)

Blood sorrel with cauliflower ceviche and pear (vegan)

Bread basket | bread selection (vegan)

Main courses

Pork loin stuffed with prunes in porcini cream with braised savoy cabbage and bread dumplings

Baked cauliflower in cheese cream sauce with spinach spaetzle and fried onions (vegetarian)

Desserts

Blood orange foam with chocolate sauce and whitechocolate crunch pearls (vegetarian)

Brandenburg apple mousse in choux pastry with vanilla sauce and raspberry brittle





BUFFETS

Dinner Fall/Winter I

Starters

Cole slaw of red cabbage with pink roasted saddle of beef
Salad of baked yellow beetroot in wasabi sour cream and crispy Kale (vegetarian)
Field and frisee salad with quince dressing and pumpernickel crunch (vegan)
Potato salad in tarragon-mustard dressing with fried mushrooms (vegan)

Main courses

Gently braised roast beef in red wine jus with glazed carrots and potato gratin
Winter cod with herb crust, framed pointed cabbage and beetroot gnocchi
Baked pumpkin wedges with chilli and maple, mashed potatoes and celery and port wine shallots (vegetarian)

Desserts

Nougat mousse with pickled oranges and hazelnut brittle (vegetarian)
Curd cheese mousse with cinnamon plums (vegetarian)
Pear compote with vanilla sauce and butter crumble (vegetarian)





BUFFETS

Dinner Fall/Winter II

Starters

Mousse of Spreewald pumpkin with venison ham and wild herbs
Salad of baked cauliflower in parsley-egg dressing with nut bread chip (vegetarian)
Colourful lentil salad with celery and apple-thyme marinade (vegan)
Young spinach with dried small tomatoes and vegan feta (vegan)

Main courses

Juicy pork loin from the Thuringian Landuro in plum jus with glazed pointed cabbage and potatoes au gratin
Salmon fillet roasted on the skin with lemon-butter sauce, glazed yellow carrots and sea salt potatoes
Gnocchi of goat cheese with melted tomatoes and spinach in Gorgonzola with roasted walnuts (vegetarian)

Desserts

Mascarpone- cinnamon cream with cherries (vegetarian)
Trifle of oat biscuits, coffee mousse and plum ragout
Pear tart with vanilla sauce (vegetarian)





BUFFETS

Dinner Fall/Winter III (vegetarian & vegan)

Starters

Salad of baked pumpkin and chickpeas in grapefruit chilli dressing (vegan)
Orange-fennel salad with vegan smoked salmon, seaweed caviar and wild herbs (vegan)
Truffled salsify mousse with young frisée and roasted hazelnuts (vegan)
Lamb's lettuce with potato and herb dressing and vegan bacon crunch (vegan)

Main courses

Glazed beetroot gnocchi with roasted cauliflower, red onions and vegan feta (vegan)
Baked pointed cabbage in caraway-agave-thyme glaze with carrot-potato puree (vegan)
Bread dumplings au gratin with parmesan and fried mushrooms in porcini mushroom cream (vegetarian)

Desserts

Coconut mousse with passion fruit coulis and honey cress (vegan)
Cherry-vanilla mousse with salt-caramel sauce (vegan)
Brownie with rum fruits (vegetarian)





BUFFETS

Flying-Bufferet Fall/Winter I

Starters

Saddle of rabbit in herb coating on wild herb salad and blackberry vinaigrette
Fried shrimp on tomato bread salad and parsley pesto
Carpaccio of yellow beetroot with fried mushrooms and chilli cress (vegan)

Soup

Light cream soup of black salsify with truffle croutons (vegetarian)

Main courses

Chops of pasture lamb on bean ragout and sweet potato mash
Fried winter cod in coriander coating on potato-leek fondue
Pumpkin risotto with glazed courgettes and pumpkin seeds (vegetarian)

Dessert

Apple crumble with cinnamon spuma (vegetarian)
Nougat mousse with spiced oranges





BUFFETS

Flying-Bufferet Fall & Winter II

Starters

Tranches of beetroot salmon on yellow beetroot with horseradish vinaigrette

Mini burger of land duck with red cabbage salad and plum chilli sauce

Potato and leek terrine with truffled mushroom salad (vegetarian)

Soup

Pumpkin soup with roe deer boulette on a spit

Main courses

Braised ox cheek with bean cassoulet and sweet potato puree

Pike-perch fillet on fennel-orange ragout with small potatoes

Herb gnocchi in dried tomato olive nage (vegetarian)

Dessert

Crumble of rum cherries with vanilla (vegetarian)

Trifle of speculoos, white chocolate foam and espresso jelly





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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