

FLORIS CATERING – GANZ NACH IHREM GESCHMACK.

FLORIS Coffeebreaks 2024







Mini pastry

Mini berliners (e.g. raspberry, chocolate, vanilla) (vegetarian)

Mini fritter (glazed, with cinnamon & sugar) (vegetarian)

Mini puff pastry mix (vegetarian)

Vegan mini puff pastry fruit pockets (Strawberry-rhubarb, peach, mango) (vegan)

Minimum Order: 30 pieces per variety

Powercups

Creamy soya yoghurt with acai and crunchy muesli (vegan)

Homemade coconut chia crème with strawberry puree (vegan)

Proteincup Low-fat quark, honey, roasted nuts & seasonal fruit (vegetrian)

Minimum Order: 30 pieces per variety





Brainfood

Energyballs from sun-dried fruits and nuts (vegan)

Coffee FLORIS Powermix (vegetarian) A mixture of salted peanuts, shelled almonds, coffee beans in a chocolate coating, dried grapes and dried sour cherries

Dried fruit mix (vegan) (mango, melon, green papaya)

Minimum Order: 30 pieces per variety

Powershots - served in a shotglass

Vital Shot (vegan) ginger, lemon, apple cider vinegar, black pepper

Immune Shot (vegan) ginger, turmeric, orange, agave syrup

Berry shot (vegan) ginger, apple, berries, agave syrup, lemon

Chia-ginger energiser (vegan) ginger, lime, chia seeds, agave syrup

Minimum order quantity: 20 pieces per variety





Vitals

Seasonal fruit skewer (vegan)

Fine fruit salad mix with mango topping (vegan, superfood)

Minimum Order: 30 pieces per variety

Fruit basket with seasonal fruits (vegan) Mixed fruit, e.g. apples, grapes, strawberries, apricots, pears

Mixed platter with sliced fruits (1,5kg cut fruit)

Minimum order: 1 piece

Baguettesandwich

1/8 Baguettesandwich with sausage specialties (Italian salami, grilled turkey breast, beer ham) The choice is made by our chef.

1/8 Baguettesandwich with fine cheese selection (medium aged Gouda, Edam, Bergjausenkäse, herb cream cheese etc.) The choice is made by our chef.

1/8 Baguettesandwich with vegan side dishes (grilled zucchini, hummus, avocado cream, tomato pesto etc.) The choice is made by our chef.

Minimum Order: 32 pieces per variety, in units of 8



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Minirolls

Minibuns with sausage specialties (Italian salami, grilled turkey breast, beer ham) The choice is made by our chef.

Minibuns with a fine selection of cheeses (medium aged Gouda, Edam, Bergjausenkäse herb cream cheese etc.) The choice is made by our chef.

Minibuns with vegan side dishes (grilled zucchini, hummus, avocado cream, tomato pesto etc.) The choice is made by our chef.

Minimum Order: 30 pieces per variety

Pretzel confectionery

Pretzel confection (vegetarian) filled with foamy chive butter and fried onions

Pretzel confectionery (vegan) filled with tomato and basil cream

Pretzel confection filled with blue cheese cream and pear (vegetarian)

Minimum Order: 30 pieces per variety





Wraps

Wrap with fried chicken breast, crunchy romaine lettuce, sun-dried tomatoes, parmesan cream and rocket salad

Wrap with vegan smoked salmon, spinach salad, horseradish and lemon cream, crisp salad and wakame salad (vegan)

Wrap filled with tomato and mozzarella, basil cream, vine tomato, roasted almonds, arugula and crispy lettuce (vegetarian)

Minimum order: 50 pieces per variety

Cake

Cakes from the regional bakery spring/summer vegetarian/vegan e.g. bee sting, apple cake, rhubarb slice The selection is made by our chef.

Cakes from the regional bakery autumn/winter vegetarian/vegan e.g. Tyrolean cheesecake, apple carrot nut, chocolate fudge. The selection is made by our chef.

Minimum Order: 20 pieces per variety, in units of 4





Cookies & Co

Crispy oat cookies (vegetarian)

Crispy oat cookies with chocolate bits 30g (vegetarian)

Crunchy vegetable chips (vegan) (sweet potato, pumpkin, taro, carrot, French bean)

Fruit chips (e.g.: banana, apple, kiwi) (vegan)

Minimum order quantity: 20 pieces per variety

Crispy cookie mix with / without chocolate (vegetarian)

Minimum order: 1 piece

We have information on allergens ready for you. All prices are subject to VAT. & staff, equipment and transportation.



FLORIS

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-lebensmittelabfällen

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. OKI2 12

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ABOUT US

Individual, reliable, creative, flexible and personal – this is how premium catering hast 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!



LORIS IS 100% CO2-NEUTRAL





SUSTAINABLE MEETINGS BERLIN Zerlifizierter Partner

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