

FLORIS CATERING – GANZ NACH IHREM GESCHMACK.

FLORIS Fingerfood 2024







Snacks & Drinks

Black and green Mamouth olives (vegan)

FLORIS nut mix (vegan)

A mixture of peanuts Krikri Jakarta and wasabi green, as well as BBQ and Kakinotane rice crackers

Coffee FLORIS Powermix (vegetarian)

A mixture of salted peanuts, shelled almonds, coffee beans in a chocolate coating, dried grapes and dried sour cherries

Grissini bars (vegetarian)

for example Olive oil, Rosemary, Sesame

Crunchy vegetable chips (vegan)

(sweet potato, pumpkin, taro, carrot, French bean)





Fingerfood vegan

Pearl barley vegetable sushi with vegan mayonnaise, vegan salmon and grated horseradish

Green pea with vegan ham and Pea cress in a tartelette

Cream of vegan feta cheese with olives and dried Tomato in spicy cup

Vegan Mettwurst on crusty bread and spring onions

Praline of herb cream cheese wrapped in pumpernickel and orange mustard

Lassi of soy yoghurt and mustard pickles with beetroot oat milk foam

Cream soup of Brandenburger red cabbage with green apple foam and nut bread chip

Salad of lentils in thyme-apple dressing and leek straw

Salad of Brandenburg potatoes with fresh herbs and gherkins





Fingerfood vegetarian

Polenta au gratin with dried tomato and spicy green

Goat cheese praline in pumpernickel-rosemary coat with apricot chutney

Quiche of goat's cheese and peppers with walnut crunch

Tartelette of tomato and mozzarella with micro basil

FLORIS Garden herb cream in a raised bed with Parmesan fritter

Buttermilk and beetroot soup with chive oil

Truffled potato soup with leek foam

Salad of cucumbers and tomatoes with fried halloumi and Arabic dressing

Orange hummus with grilled courgette and toasted bread chip





Fingerfood from the water

Smoked eel on blini with caraway mayonnaise and sauerkraut straw

Cream puff filled with matie "housewife style"

Quiche of crayfish and young leeks

Baked prawn balls with saffron cream and coriander cress

Pike perch curry sausage with garden cress and crispy potato

Home-pickled beetroot salmon on blini with wasabi sour cream and tobiko

Marinated char on savoury shortcrust pastry, lemon cream and its caviar

White tomato sour cream cold dish with trout caviar

Herb velouté with baked pike-perch praline

Jellied bouillabaisse with herb and fennel salad





Fingerfood meat & poultry

Original Berlin meatball with Bautzner mustard

Roulade of pickled pasture-raised beef with tomato tartar on a nut bread chip

Skewer of corn poulard with herb crunch and pimento dip

Quiche tartelette with onions, bacon and sour cream

Saddle of rabbit wrapped in bacon on shortcrust pastry with prune and pepper cream

Lollipop of herbed chicken in tomato jelly with hazelnut crunch

Melon cold bowl with ham chip

Foam of green peas with two kinds of bacon

Red lentil salad with smoked duck breast

Berlin potato salad with gherkins, fresh herbs and bacon chip





Fingerfood Sweet-Style

Cupcake of pears and nuts with nougat cream (vegetarian)

Cupcake Black Forrest (vegetarian)

Chocolate raspberry cupcake with raspberry cream (vegetarian)

Cupcake apple-lavender (gluten-free)

New York cheese cake bites (vegetarian)

Mini almond tartelette with white chocolate canache and passion fruit jelly

Buckwheat tartelette with dark canache and puffed buckwheat (gluten-free)

Triffle of Berlin pancake with vanilla curd and strawberry sauce (vegetarian)

Blue cheese crème brûlée with calvados apple ragout (vegetarian)

Mousse of williams pear with butter-caramel sauce (vegetarian)

Trifle of vanilla cotta mousse, amarettini and mustard fruits

Cucumber-lime-yoghurt cream with elderflower gelée

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





