



FLORIS CATERING –
GANZ NACH IHREM GESCHMACK.

FLORIS X-MAS Treats 2024





MERRY CHRISTMAS!

XMAS FOOD





FOOD

Menu X-MAS I

Starters

Avocado-cucumber foam with a char-apple tartare and pepper drops

Main courses

Pink saddle of venison coated in coffee and chocolate with a blackcurrant jus on caramelised pumpkin puree, dwarf oranges, flower sprouts and potato tree cake

Desserts

Chocolate chestnut mousse with marinated cape gooseberries, Sour cherry and pistachio crumble and salty caramel espuma (vegetarian)

Menu X-MAS II

Soup

Cream of goose soup with gin and chestnut and apple tartare

Main courses

Cinnamon skewer of duck breast with lukewarm port wine shallot jus, red cabbage and pear salad, crispy salsify and nut butter parsnip and celery puree

Desserts

Vanilla croissant terrine wrapped in Baumkuchen with star aniseed oranges and vodka-elderflower foam (vegetarian)





FOOD

Menu X-MAS - vegan

Soup

Cauliflower and apple soup with cinnamon nuts and smoked tofu croutons (vegan)

Main courses

Roast celeriac stuffed with mushrooms and cranberries served with vegetable-pepper jus with caramelised Frisian palm and roasted potato and nut roulade (vegan)

Desserts

Chocolate and nut tartlet with liquid chocolate centre with fruity blood orange sorbet and raspberry hibiscus tea salsa (vegan)





FOOD

Buffet X-MAS I

Starters

Venison carpaccio with roasted hazelnuts, Dijon mustard vinaigrette and wild blueberries
Savoury black salsify crème brûlée with parsley and juniper nut ham
Kale salad with candy apple crunch and avocado (vegan)

Soup

Cream of potato and almond soup with orange oil and herb crumbs (vegetarian)

Main courses with live cooking component

Pulled duck "kebab" - Plucked duck leg with red cabbage salad, fried mushrooms with pomegranate seeds and shallot sauce in a flatbread

Main courses

Beef roulade braised in mulled wine with truffled orange pointed cabbage and potato and nut pancakes
Vegan roast lentils with a celeriac and pear sauce, braised red cabbage red cabbage and rosemary triplets (vegan)

Desserts

Ginger & cream cheese mousse with speculoos crumble (vegetarian)
Orange and mandarin chocolate mousse in a Baumkuchen coating (vegetarian)
Eggnog granitée with coffee and chocolate crumble (vegetarian)





FOOD

Buffet X-MAS II

Starters

Oven-baked red cabbage tartare with buffalo mozzarella pearls and walnut sauce (vegetarian)
Savoury eclairs filled with rapunzel salad, beetroot and goat's cream cheese (vegetarian)
Rocket marinated in pomegranate on roasted root vegetables and crispbread chip (vegan)

Soup

Parsnip and Riesling foam soup with cinnamon croutons (vegetarian)

Main courses

Braised wild boar cheeks with winter flavours of star anise and cinnamon with cranberry-honey-carrots and Potato and chestnut quark muffins
Vegan strudel of potato dumpling, kale and vegan bacon on glazed pumpkin slices with rosehip and mustard (vegan)

Desserts

Poached mini pear in chocolate sauce with nut crunch (vegan)
Warm curd egg tarts with rum sultanas and orange compote (vegetarian)





FOOD

Buffet X-MAS III

Starters

Baked sweet potato slices with caramelized goat's cheese, lemon thyme and spicy broccoli (vegetarian)
Field carrot and millet salad with bacon croutons and hazelnut caviar
Bonbon of pheasant on lentils & pumpkin with curly parsley
Persimmon caprese with mozzarella, stewed tomatoes and walnut and basil pesto (vegetarian)

Soup

Cream of goose soup with Berlin gin and almond balls

Main courses

Crispy leg of duck in a honey and nut butter coating with sour cherry red cabbage and potato quark pierogi
Winter cod with hops creamed cabbage and tomato roasted potatoes
Vegan mushroom goulash with smoked KOFU (tofu made from chickpeas) on braised Brussels sprouts-grain pan (vegan)

Desserts

Panettone trifles with mascarpone cream and Marsala plum compote (vegetarian)
Cherry jelly with amaretto cream and crunchy pistachio (vegetarian)





FOOD

Fingerfood X-MAS

Savoury

Zucchini and pumpkin cupcake with goat's cheese topping and caramelized pumpkin seeds (vegetarian)

Smoked salmon lollipop with Manchego apple and herb ragout

Venison carpaccio with mulled wine fig and hard cheese from Germany and crispy capers

Praline of confit carrots on roasted bread taler (vegetarian)

Blue cheese and walnut croquette with a paprika and nectarine chutney (vegetarian)

Duck terrine with pear and walnut on a bed of savoy cabbage

Brussels sprouts tartelette with port wine onions and nutmeg cream (vegetarian)

Sweet

Marzipan and mascarpone tartlets with red wine gel and pistachio crunch (vegetarian)

Brandenburg baked apple mousse and rum berries with cinnamon caramel (vegetarian)

Crunchy speculoos with persipan, fruit jelly and nougat cream (a la Dominos) (vegetarian)

Minimum order quantity: 50 pieces / variety

All prices apply plus VAT & plus staff, equipment and transport. We have information about allergens ready for you.





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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