



FLORIS Catering It's BBQ-Time!





CONTENT

ABOUT FLORIS CATERING	1
SUGGESTION I	2
SUGGESTION II	3
SUGGESTION III	4
FLORIS HOMEMADE BURGER	5
DESSERTS FROM THE BBQ-BARREL	6
DESSERTS	7
BBQ IN FAMILY STYLE	8
REFRESHING DRINKS	9
FINAL REMARKS	10

PAGE





ABOUT FLORIS CATERING

FLORIS stands for modern yet down-to-earth cuisine

We love light and healthy dishes made of ingredients we buy from local producers and qualified butcher shops. Our sophisticated claim to freshness and sustainability starts through thoroughly choosing our suppliers and partners. This way we can guarantee our consistent level of quality.

Flexible and up to date

Flexible and always keeping up with the times

Our target is to make you and your guests happy. Our chefs create all dishes with the extra portion of love that is required to meet with your expectations: straight-forward finger food, a huge variety of buffets or sophisticated set menus. We cater for your individual wishes and are happy to advise you on vegetarian options or other specialties.

Our contribution to ecological action

All our efforts towards a sustainable economic activity lead to the 'green-catering' certificate which FLORIS holds for 3 consecutive years already. We aim to achieve 'greener' event concepts and emission neutral services. Already in this year we preserve a 100% neutrality of climate through compensating all incurred CO2 greenhouse gas, considering energy supply and mobility. For us this is only one step towards a greener thinking and acting





SUGGESTION I

Cold Appetizers

Tomato and mozzarella salad in balsamic marinade with fresh basil 🍅

Salad of pickled mushrooms and red onions 🍄 🌿

Summery chickpea and cucumber salad with yoghurt mint marinade 🍅 🌿

Summery lettuce with raspberry vinaigrette and roasted cashews 🍅 🌿 🥜

From the FLORIS gourmet selection

Cretan Kolympari Olive Oil, Rosemary Orange Salt and Green Lime & Pepper Salt

Two kinds of French baguette

From the grill

Back steak from Brandenburger country side pork with thyme-honey-mustard

Chicken breast made from lime and cane sugar marinade

Veggie

Grilled halloumi & grilled corncobs in chilli maple marinade 🍅

From the oven

Baked potatoes with sour cream 🍅

Dressings and dips

Herb-butter, apricot chutney, ketchup, lemon zest

Price on request.



SUGGESTION II

Cold Appetizers

Gazpacho salad with lemon dressing and marinated olives 🍷 🌿 🥒

Iceberg lettuce-salad with mango and mozzarella in cilantro sesame mari 🍷 le

Potato-cucumber-salad with fresh chives and coarse mustard 🍷

Rocket salad with grated Grana Padano, thyme croutons and blueberry dressing 🍷 🥒

From the FLORIS gourmet selection

Cretan Kolympari Olive Oil, Rosemary Orange Salt and Green Lime & Pepper Salt

Two kinds of French baguette

From the grill

Veal steak with rosemary and thyme

Shish kebab from the poulard with onions and peppers

Citrus salmon fillet grilled in beech bread

Veggie

Sheep cheese grilled in foil with pickled tomatoes and olives 🍷

From the oven

Baked sweet potatoes and grilled summer vegetables 🌿 🥒

Dressings and dips

Herb-garlic-butter, ketchup and mustard, gremolata, lime dip

Price on request.



SUGGESTION III

Cold Appetizers

Salad of beefsteak tomatoes and roasted peasant bread with young onions 🌿

Grilled and pickled vegetables with grated Parmesan 🥗

Colorful lettuce-salad with garden cucumber and cherry vinaigrette 🥗

Salad of green asparagus and new potatoes 🥗

From the FLORIS gourmet selection

Cretan Kolympari Olive Oil, Rosemary Orange Salt and Green Lime & Pepper Salt

Two kinds of French baguette

Fresh from the grill

Roast beef in Tuscan marinade

Atlantic cod in the grill skin

Skewer of corn-poulard marinated in teriyaki sauce

Veggie

Variation von gegrilltem Gemüse in der Folie 🥗

From the oven

Small lemon-potatoes and corn-on-the-cob in chili honey marinade 🥗

Dressings and dips

Bernaise-butter, BBQ sauce, pepper-mayonnaise, lemon zest

Price on request.





FLORIS HOMEMADE BURGER

OPTIONALLY POSSIBLE

Beefburger with roasted onions, cheese, tomatoes and salad

Beefburger with crispy salad, pickled jalapeños, avocado salsa and saffron-mayonnaise

Salmon burger with wasabi mayonnaise and crispy salad

Calf burger with avocado salsa and tomato-jam 🍷 🌿 🍴

Burger with grilled tofu and mango-chilli salsa

Chick-pea burgers with tomatoes, cucumbers, lettuce and lemon mayonnaise 🍷 🍴

Price on request.

(Minimum order: 30 pieces per variety)



DESSERTS FROM THE BBQ-BARREL

OPTIONALLY POSSIBLE

Grilled fruit skewers with honey-mint-yoghurt dip 🍷

Grilled fruit skewers with lime-sauce 🍷

Grilled pineapple with coconut dip 🍷🍷

Grilled watermelon with white chocolate sauce 🍷

Grilled banana filled with marshmallows and peanuts 🍷

Marshmallow spit with chocolate sauce 🍷

Small cakes with chocolate core baked in an orange 🍷

Price on request.

(Minimum order: 30 pieces per variety)

For the preparation of these desserts additional equipment and staff is necessary.



DESSERTS

OPTIONALLY POSSIBLE

Crème Brûlée with marinated raspberries 🍓

Strawberry curd cheese with grilled peach 🍓

Pineapple ragout in Caipirinha marinade 🍓

Strawberry salad with orange liqueur 🍓

Sour cherry gazpacho with blueberry espuma 🍓

Price on request.

(Minimum order: 30 pieces per variety)





BBQ IN FAMILY STYLE - DIY

DO IT YOURSELF!

Grill our prominent BBQ buffets yourself à la table.

In addition to fondue and raclette, Family Style BBQ can also be very sociable and funny. Whether you do it in your own garden, at an outdoor party, on the banks of the Spree River or in the courtyard of your company. This trendy barbecue style is perfect for bringing your friends or colleagues together.

The premium device is even smoke-free. Price per grill incl. charcoal, fuel paste, cleaning and delivery: on request.

We recommend for 30 people the use of 4-5 barbecue-grills.

(1 barbecue-grill is suitable for about 6-8 people.)



REFRESHING DRINKS

OPTIONALLY POSSIBLE

Hausgemachte Limonaden

„FLORIS SummerBreeze“

Organic orange, lime, fresh ginger, raw cane sugar, fresh nana mint and mineral water

Decanter 1,0 l

Grapes lemonade

Blue grapes, agave syrup, lemon and mineral water

Decanter 1,0 l

Basil Limes Cooler

Basil, agave syrup, lime and mineral water

Decanter 1,0 l

Homemade ice tea

Black tea, lime, ginger and mint

Decanter 1,0 l

Green tea with pineapple and cane sugar

Decanter 1,0 l

Rooibos vanilla with orange juice and honey

Decanter 1,0 l

Price on request.

We are happy to send you our beverage list on request.





FINAL REMARKS

The offers are valid for a minimum of 50 persons.
All prices on request.

We are happy to try to comply to special requests as are terms of allergies, incompatibilities, etc.

Your contact person

Do you have a question or need more information?
We are happy to advise you by phone, by e-mail or at a personal meeting.

Our sales staff can be reached by phone from 09:00 - 18:00 h, from Monday to Friday,
at 0049 – (0)30-61814 60 or write an e-mail to: anfrage@floris-catering.de

FLORIS Catering GmbH

Liegnitzer Straße 15 | 10999 Berlin
T +49 30 6181460 | F +49 30 6181472
E anfrage@floris-catering.de | W www.floris-catering.de

EXPLANATION



Vegan



Veggie



Superfood

