



FLORIS CATERING –
ENTIRELY TO YOUR TASTE.

FLORIS HEALTHY GREENS 2023

Everything vegetarian & vegan!





HEALTHY GREENS



FOOD

Buffet BBQ

Delicious refreshing summer salads

Salad of watermelon, yellow peppers and mozzarella with chili olive oil and basil (vegetarian)

Salad of multicolored beans and dried tomatoes in savory dressing (vegan)

Salad of Spreewald cucumbers in soy-dill-cream and seaweed caviar (vegan)

Salad of colorful tomatoes and roasted farmhouse bread with young onions (vegan)

Salad of chickpeas, Spreewald cucumbers and radishes in lemon chive dressing (vegan)

Young wild salads with sprouts, pretzel bread croutons and goat cheese dressing (vegetarian)

Small lettuce hearts with sun dried cherry tomatoes, shaved parmesan and herb dressing (vegetarian)

Spinach salad with raspberry dressing and roasted sunflower seeds (vegan)

Pointed cabbage salad in chive vinaigrette with toasted caraway bread cubes (vegan)

Cous cous salad with pineapple, raisins in coriander dressing (vegan)

FLORIS Tabouleh Salad with millet, leaf parsley and lemon dressing (vegan)

Young corn with red quinoa, young onions and shepherd's cheese (vegetarian)

Raspberry salt from the FLORIS LieblingsFOOD series with olive oil and two kinds of baguette (vegan)

Delicious food from the grill

Grilled corn on the cob in chili maple marinade (vegetarian)

Grilled artichoke with tomato olive feta ragout (vegetarian)

Grilled artichoke stuffed with tomato olive ragout (vegan)

Grilled vegan vegetable mault pocket with parsley pesto (vegan)

Skewer of mushrooms and halloumi marinated with herbs (vegetarian)

Skewer of small potatoes, onions and halloumi (vegetarian)

Baked sweet potatoes with chili and red onions (vegan)

Small potatoes from the oven (vegan)

Oriental grilled cheese (vegetarian)

Quesadilla of planted BBQ Pork with spinach, red onions and vegan feta (vegan)

Grilled vegetable kebab (yellow beet, zucchini, peppers, oyster mushrooms) (vegan)

Dips

Vegan aioli of baked garlic | herb butter with fresh herbs from FLORIS garden | sour cream | Bautz'ner mustard | ketchup

Desserts

Grilled honey banana with lemon sour cream (vegetarian)

Grilled melon with white chocolate sauce (vegetarian)





FOOD

Grilled white wine pear with vegan chocolate sauce and oatmeal crumble (vegan)

Pina Colada from the Granitor with pineapple ragout (vegetarian)

Crème brûlée with flambéed berries (vegetarian)

Buttermilk Limoncello Granité with Rhubarb Ragout (vegetarian)

Grilled Belgian waffles with cherries and cream (vegetarian)

Melon salad with elderflower cucumber granité and spreegin (vegan)

Buffet summer

Colorful prelude

Salad of colourful tomatoes and plucked Brandenburg buffalo mozzarella with garden herb pesto and roasted hazelnuts (vegetarian)

Salad of green beans and fried mushrooms in tarragon dressing (vegan)

Salad of cucumbers, tomatoes, peppers, olives and vegan feta in lemon dressing (vegan)

Roasted cauliflower, millet and Spreewald cucumber salad in mint dressing (vegan)

Teltower radish salad with apple cider vinegar and rapeseed oil vinaigrette and vegan crispy bacon (vegan)

Colourful plucked salads in a glass with grapes, Dresdner Berle and Theo's bronze fennel balsamic vinegar (vegetarian)

Young lettuce with lemon rapeseed oil dressing and toasted spelt bread from the bakery (vegetarian)

Romaine lettuce hearts with dried tomatoes, croutons and goat cheese-garlic dressing (vegetarian)

Gazpacho salad of Spreewald vegetables with roasted farmhouse bread in raspberry chilli dressing (vegan)

Crispy bread with chive sour cream (vegetarian)

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Goat cheese with music in thyme honey, iceberg berry salad and nut bread chips (vegetarian)

Main courses with live cooking component

Potato-olive risotto cooked live with grilled herb mushrooms and chive oil (vegan)

Filled noodle rolls with grilled vegetables with Soy chervil veloute and tomato salsa (vegetarian)

Stuffed artichoke hearts in parmesan-olive veloute with sweet potato-basil mash (vegetarian)

Roasted vegan beetroot Maultaschen with white onion-pear-thyme chutney (vegan)

Baked carrot falafel with celery puree and Parsley-walnut gremolata (vegetarian)





FOOD

Light summer desserts

Balsamic foam with marinated strawberries (vegetarian)
Melon salad with elderflower cucumber granité and spreegin (vegan)
Berry salad with Berlin woodruff white from the Granitor (vegan)
Rhubarb porridge with vanilla soy yoghurt (vegan)
Buttermilk Limoncello Granité with Rhubarb Ragout (vegetarian)
Lime-basil curd with melon salad (vegetarian)
New York Cheesecake in a glass with blackberry coulis (vegetarian)
Vegan rice pudding mousse with green apple (vegan)
Vegan crème brûlée with marinated raspberries (vegan)

Street Food Market

Peru

Colourful jacket potatoes of Grenaile, purple and sweet potato enriched with huancaína dip of feta cheese, walnut and yellow chilli and ocopa dip of feta cheese, walnut and black mint (vegetarian)

Morocco

Baked chickpea falafel with parsley iceberg salad and harissa soy yoghurt (vegan)

Mexico

Burrito with chilli sin carne, black bean puree, rice, soy yoghurt and iceberg coriander salad (vegan)

Italy

Live tossed penne pasta with sun-dried tomatoes, black olive rings and pesto (vegan)

Germany

Colourful leaf salads with seasonal toppings, various vinegars and oils - freshly shaken for you by our bartender

France

White chocolate crème brûlée with raspberries (vegetarian)

Hawaii

Pina Colada of pineapple and coconut rum milk from the Granitor (vegan)

Austria

Kaiserschmarrn with strawberry salad and chocolate sauce (vegetarian)





FOOD

Buffet Flying Summer

Starters

Cauliflower two ways (white mousse, roasted colourful cauliflower) with parsley gremolata and nut bread chip (vegetarian)

Colourful vegetable aspic with Spreewald remoulade and crispy crisps (vegan)

Soup

Herb consommé with half-whipped cream and carrot straw (vegetarian)

Main courses

Fried vegetable dumplings in cucumber-soy coriander-sesame oil broth (vegan)

Sea asparagus tempura on citrus cous-cous and light liquorice foam (vegetarian)

Desserts

Granité of espresso, Kahlua and vanilla cream (vegetarian)

Chocolate-olive mousse with passion fruit foam and raspberry crunch (vegetarian)

Granité of strawberries and vodka with cheesecake foam (vegetarian)





FOODWASTE

So good - and still something left over? Despite accurate calculation, food leftovers cannot always be avoided. In this case, we offer you various options.

Enjoy leftovers with the Beste Reste 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/en-gb/kopie-vermeidung-von-lebensmittefallen

Donate leftover food

... because shared enjoyment is double enjoyment!

FLORIS works together with the Berliner Tafeln and the initiative Foodsharing e.V., among others. Any leftover food will be picked up at the event location and - in exchange for a donation receipt - donated.

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CO₂-NEUTRAL
EVENTS
ONLY 1,20 P.P.



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!

FLORIS IS
100%
CO₂-NEUTRAL

