



THE RITZ-CARLTON

BERLIN

THE RITZ-CARLTON, BERLIN

BANQUET MENU

2016/2017

A CULINARY JOURNEY THROUGH BERLIN AND BRANDENBURG





COFFEE BREAK

COFFEE BREAK Buffet

The Victory Column

- Morning: Filled croissants, mini eclairs, fruit skewers
Afternoon: Currywurst in a glass, Charlottenburg-style sandwiches,
Brandenburg-style antipasti

The Brandenburg Gate

- Morning: Mini doughnuts, smoothies, Bircher muesli
Afternoon: Pizzetta, tomato and mozzarella salad,
quiche Lorraine

Mauerpark

- Morning: Doughnuts, filled profiteroles, cut fruit
Afternoon: Vegetarian sushi, chicken satay skewers, Caesar wrap

Potsdam Square

- Morning: Yeast dough cakes, quark balls,
vanilla flavoured mini berry fruit jelly
Afternoon: Clear chicken soup, vegetarian samosa,
smoked salmon with pumpernickel

Funkturm Berlin

- Morning: Fruit salad, muffins, French toast
Afternoon: Finger sandwiches, kofta and tomato couscous,
goat's cheese praline

Includes filter coffee and tea.

The dishes can only be changed where they are part of the conference package.

A buffet table is set up with a white tablecloth. In the foreground, there are several large glass bowls filled with fresh green salads, including one with sliced red onions and another with tomatoes and cucumbers. Behind these are more bowls of mixed salads, some with olives and cheese. A chef in a white uniform and apron is standing on the right side of the table, reaching for a dish. In the background, there are more buffet stations with various food items, including breads and pastries. The setting appears to be a restaurant or a dining area with large windows in the background.

BUFFET



Lunch buffet “Fit through Berlin”

Soup

Hot yogurt soup with fava beans

Appetisers

Nice-style salad station
(lettuce hearts, green beans, red onions, tuna,
potatoes, tomatoes, olives, eggs)

French dressing

Wild tomatoes, torn mozzarella, rocket,
quinoa, cucumber, dill

Beef carpaccio, parmesan, organic garden cress

Main courses

Chicken roulade, tomato sugo

Roast gilt head, artichokes, spinach

Almond wild rice

Vegetable stir-fry

Dessert

Smoothie

Spelt cake with oat flakes

Cut fruit



Lunch buffet “Fashion Week”

Appetisers

“Light” salad station
(various green salads, dried fruit, nuts, seeds,
goat cheese, coloured quinoa)

Seafood, lime, spinach

Spelt bread, quark with herbs, chives

Cucumber, melon and tarragon shot

Couscous, chicken, coriander

Main courses

Corn poulard, harissa, pomegranate yoghurt

Oven-baked salmon, lime, tomatoes

Poached baby vegetables

Orecchiette pasta, broccoli, parmesan

Dessert

Cheesecake, blueberries

Cranberry whole grain cookies

Jellied berries, vanilla



“Thai Park” lunch buffet

Soup

“Tom Kha Gai” coconut soup

Appetisers

Asia salad station
(Mie noodles, pak choy, various sprouts and sprouted seeds, prawns, peanuts, coriander, pickled ginger, sesame soy vinaigrette)

Papaya, lotus root, leek

Soba noodles, green beans, smoked duck breast

Asian vitello tonnato

Main courses

“Kung Pao” beef

Green fish curry

Basmati rice

Spicy tofu, spring onions, Thai asparagus

Dessert

Strawberries and white chocolate

Smoothie

Homemade granola bars



“Carnival of cultures” lunch buffet

Soup

Minestrone (seasonal market vegetables)

Appetisers

Green salad,
(pickled zucchini, aubergine, fennel,
onions, mushrooms, French dressing)

Andalusian gazpacho shots

Marinated artichoke hearts

BBQ shrimps, mango salsa

Main courses

Bourguignon beef, indigenous roots,
pommes croquette

Mediterranean red mullet, Niçoise
vegetables,
olive tapenade

Cauliflower au gratin

Dessert

New York-style cheesecake

Warm apple crumble

Brownies



“Marathon” lunch buffet

Soup

Traditional clear chicken soup

Appetisers

“Wild field” salad station
(various green salads, beetroot, yellow carrots, celery, kohlrabi, sunflower seeds, canola oil)

Marinated pumpkin, soft goat’s cheese, crusty bread

Fennel, crayfish, orange

Cap of rump, green asparagus, horseradish

Main courses

Roasted veal steak, a variety of beans, jus

Steamed North Sea fish, bronze fennel, crabs

Mashed potatoes

Parsnips, capers, sweet potatoes

Dessert

Granola with yoghurt and apple

Banana muffins

Exotic fruit salad

THANK YOU



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