

# AXICA. CATERING & SERVICES



# CATERING TO THE MOST SOPHISTICATED TASTES

Flying Food, Live Cooking or Five-course-Menu:  
You can select regional and international dishes from our broad repertoire  
based on personal preferences or the theme of your event. .



# OUR RECIPE IS SUSTAINABILITY

With the best products of regional partners, we always create new, special and individual menus - many of them vegetarian. We are cooks, butchers, patissiers and love what we do. That's why we treat food with appreciation and combine old knowledge with new products. And we go further and further: Vegan concepts, nose-to-tails processing of whole, animal-reared animals are accompanied by concepts for alternative sources of protein. This includes accompaniment with non-alcoholic lemonades, kefir or herbal extracts from regional plants.



# FULL SERVICE FOR YOUR SUCCESS

From catering to interior design, from technical support to booking an entertainment floor show, from organization to security issues – we will provide you with comprehensive advice on how to plan and hold your event.



# AXICA. CATERING

» WE ARE LOOKING FORWARD TO SHOW YOU SPECIAL LOCATIONS IN BERLIN



# CONCEPTION & CONSULTING

Excellence for unique events.

Our goal is simple – we make dreams come true!



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