



BANQUET PORTFOLIO

Buffet selection

Enclosed you find our top-3 selection of our buffet suggestions. Of course, we offer you some further ideas for buffets, menus, canapés and fingerfood on request.

Do not hesitate asking us.

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Contact

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Buffet suggestions

from 20 people

Variety of Potsdam

32.00 EUR per person

Soup

Potato soup with porcini and bacon

Starters

Slices of fake fillet marinated with chives and vegetables vinaigrette

„Häckerle“ made from fresh pickled herring

served with eggs, capers and rollmops

Cucumber boat filled with herbed cottage cheese

Young lamb's lettuce with potato dressing and cress blossoms (vegan)

Spicy salad of poultry cold cuts and cheese in chives mustard marinade

Freshly baked bread selection and butter variations

Main courses

Veal cheeks with thyme onion jus

Sautéed root vegetables

White cylinders from napkin dumplings

Spicy marinated salmon filets wrapped with bacon

Cream kohlrabi of the Spreewald with peas and turnips

Butter potatoes with garden herbs

Potatoes with herbs, sautéed root vegetables
and a crispy wheat patty (vegan)

Desserts

Tartelet of Werderaner apples with vanilla sauce

Bornstedter berry jelly from the dessert glass (vegan)

Cheese selection with grapes and savory snacks

Buffet suggestions

from 20 people

Madrid to Cape town

34.00 EUR per person

Soup

Soup of curry and lemongrass with coconut milk
and fried cauliflower florets (vegan)

Starters

Marinated crayfish with mango mint salad
Tapas with olives, mountain cheese, chorizo sausage and serrano ham
Layered eggplant gratinated with Manchego
Salad made from red beans, corn and avocado (vegan)
Fresh lettuce from the market with three types of dressing
Baguette, garlic bread and a roll selection

Main courses

Beef Ribs cooked according to the sous vide method
with cherry tomatoes and pineapple cubes

Sweet potato Tikka Masala (vegan)

Fried breast of corn fed poulard with Scamorza cheese and tomatoes
Gratin of sweet potatoes and pears
Mixed vegetables of fennel, shallots and carrots (vegan)

Grilled prawns on vegetable panaché
Couscous with vegetables (vegan)

Desserts

Chocolate mousse on a crispy base
with black candied olives and oranges
Exotic fruit salad seasoned with lime juice and mint (vegan)
Cream tarte of banana and chia with nuts (vegan)

Buffet suggestions

from 20 people

Would you like some more?

44.00 EUR per person

Soup

Cold cucumber soup with sour cream and dill tips

Starters

Pulled pork bites on a turnip salad

Fried prawns on asparagus salad of the Havelland

Skewer of country ham and melon

Salad of Werderaner field vegetables in herb marinade (vegan)

Young lamb's lettuce with potato dressing and cress blossoms (vegan)

Basket with fresh farmhouse bread and baguette, butter and lard

Main Courses

Brandenburger roast beef LIVE carved in front of the guests
with thyme onion jus

Vegetable soufflé with broccoli, carrots and peas

Spicy garlic potatoes

From the BBQ

Fresh gambas with lime skewered on lemongrass

Original Thuringian grilled sausage

Beer steaks with Köstritzer brown ale marinade

Little turkey steaks with a hearty fiery marinade

Desserts

Chocolate mousse with ginger

Havelländer strawberry ragout with bourbon vanilla cream in a vertigo glas

Refreshing yogurt mousse and pistachio cream on a nutty chocolate base

Gratinated goat cheese with forest blossom honey and walnuts