



EUROSTARS
HOTELS

es personal



BANQUETING FOLDER

Eurostars aims to satisfy your needs and waiting to give you a high standard of culinary experience with traditional recipes.



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BREAKFAST

EUROSTARS

CONTINENTAL

Fruit juices | Fruit yoghurt | Plain yoghurt | Variety of cereals
Danish pastries | Fresh fruit salad | Variety of bread | Butter, jam, honey
coffee, tea.

€ 9.00 per person

EUROSTARS

AMERICAN BREAKFAST

Fruit juices | Fresh fruit salad | Fruit compote, whole fresh fruit
Variety of cereals, low-fat yoghurt Fruit yoghurt, variety of breads | Danish pastries, yeast cakes
selection of cold cuts and cheese | scrambled eggs | Bacon, ham, sausage
Butter, jam, honey | coffee, American coffee | tea, milk

€ 13.00 per person

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HEALTHY START

Includes the continental breakfast

Slices of fresh fruit
(melon, pineapple, kiwi, apple)
Plain and fruit yogurts
(banana, lemon and mixed berry)
Choice of cereals
(all bran, special k, whole wheat corn flakes)

Selection of cereals bars
(blue berry, cherries and chocolate)
Banana, yogurt and walnuts muffins | Whole wheat croissants with honey
Selection of bread
(whole wheat slices bread, brown bread and toast bread)
Margarine, honey and sugar free jam
Selection of fruit juices
(pineapple, grapefruit, carrot)
Espresso coffee, American coffee and tea | soya and skimmed milk

€ 15.00 per person

COFFEE BREAK

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BASIC COFFEE BREAK

Coffee, tea, milk
Fresh fruit juices
Mineral water

30 min.	€ 5,00	per person
1 hour	€ 7,00	
1/2 day	€ 10,00	
full day	€ 13,00	

add. € 1,50 per person and choice

EUROSTARS

BUSINESS BREAK

Coffee, tea, milk
Fresh fruit juices
Mineral water | Croissants and sweet pastries or dry Pastries

30 min.	€ 7,00	per person
1 hour	€ 9,00	
1/2 day	€ 12,00	
full day	€ 15,00	

add. € 1,50 per person and choice

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FRUIT AND HEALTHY BREAK

Fresh fruit juices
Pineapple juice | carrots juice , apple and celery, tomato juice
Fruit skewers | Power bars and cereal bars
coffee, tea, milk
Mineral water

30 min.	€ 9,00	per person
1 hour	€ 11,00	
1/2 day	€ 14,00	
full day	€ 17,00	

add. € 1,50 per person and choice

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SWEET BREAK

Chocolate tart, cream buns | opera, sacher
Apple pie | coffee, tea, milk
Fresh fruit juices | Assorted mignon pastries
Fresh fruit juices | Mineral water

30 min.	€ 10,00	per person
1 hour	€ 12,00	
1/2 day	€ 16,00	
full day	€ 21,00	

add. € 1,50 per person and choice



Choose your Own Break

Savoury

Tuna fish Tartar | Quiche Lorraine
Vegetable Skewers | Mini Pizzas
Caprese Salada with Buffalo Mozzarella cheese
Roasted Chicken Skewers

Sweets

Mini Fuit tarts | Italian Pastries
Chocolate Fantasy | Apple Strudel
Strawberries and Cream





QUICK MENU

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BOX BREAKFAST

Ham and cheese sandwich | cereal bar | Muffin | Yogurt | Jam tart
crackers | Whole fruit | Fruit juices | Mineral water

€ 8.00 per person

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BOX LUNCH

selection of sandwich | Mixed salad | selection of cold cuts
Grill vegetables | Vegetable pie | Fruit salad | Bread roll
Whole fruit | Fruit juices | Mineral water

€ 12.00 per Person

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SNACK MENU

Grill vegetables | Mixed green salad | selection of sandwich | selection of pizza
(margherita, mushroom, cold cuts, mix vegetables) | Mini baguette with tuna fish
and tomatoes | savory puff pastries | olive ascolana | Mini quiche | Whole fruits
Mini tiramisu | Fruit tart | tea, coffee, Mineral water

€ 13.50 per person

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QUICK LUNCH

Grilled vegetables | Mini caprese salad | cold canapé | Mini sandwich
selection of mini pizza | Mini baguette with baked | Ham and cheese | Mini burgers
French-fries | Fruit salad | Baked cream | tea, coffee, Mineral water

€ 15.00 per person

MAKE YOUR OWN SNACK

Pasta salad | Rice salad
cous cous with mixed vegetables

€ 5.00 per portion

Roast beef with green salad
Italian cold cuts with mozzarella cheese
Marinated salmon with salad

€ 6.00 per portion

Mini burger | Vegetable club sandwich
Baguette with baked ham and cheese

€ 8.00 per portion

Chocolate mousse | Apple tart
Fruit salad | Whole fruits

€ 8.00 per portion

BUSINESS SERVED LUNCH

MENU „A“ SERVED

ENTREE

Cream of white asparagoes served with crispy ham and melon cubes

MAIN COURSE

Chicken fricassee served with roasted potatoes, wild mushrooms white asparagos and wild rice with sage

DESSERT

Double chocolate cake with vanilla sauce

€ 28.00 per person
25 pax up to 300 pax
incl. tax

MENU „B“ SERVED

ENTREE

Maccheroncini with cream of tilstier cheese, prosciutto ham and mushrooms

MAIN COURSE

Our Esbein terrine served with crispy potatoes and steamed vegetables

DESSERT

Plum cake con salsa de chocolate blanco

€ 28.00 per person
25 pax up to 300 pax
incl. tax

MENU „C“ SERVED

ENTREE

Gnocchi Normas style with Eggplant, tomatoes, mozzarella, e Parmesano cheese

MAIN COURSE

Slowly cooked pork loin served with traditional German potato salad

DESSERT

Raspberry yogurt cake

€ 35.00 per person
25 pax up to 300 pax
incl. tax

MENU „D“ SERVED

ENTREE

Crepes Fiorentina style with spinach and mozzarella

MAIN COURSE

Zander fish served with mashed potatoes and lemon butter sauce

DESSERT

Traditional apple strudel with cinamon and vanilla sauce

€ 35.00 per person
25 pax up to 300 pax
incl. tax



Drinks

Mineral water, white and red wine, non-alcoholic drinks, Beer, Coffee, Tea



EUROSTARS BERLIN
LUNCH BUFFET MENU “A”

SOUP

Traditional Goulash served with herb croutons

SET DRESSING

Especial selection of imported Olive Oils, Batonagge, Balsamic vinaigrette, Salt and freshly ground pepper, Soy sauce, Traditional Honey mustard and dill sauce, Caesar dressing, Italian dressing, Perrins sauce, Tabasco

BREAD CORNER

Mini Chapata, Mini Toscana with seeds, Mini breads with olives Mini bread of nuts

SALAD CORNER

Mezclum Salad, tomato chery, green and white espragos, served with traditional mayonese sauce, traditional German warm potato salad, pasta salad with sun dried tomatoes, zuchini, basil and mozarella, Bowls of green and black marinated olives Tuna fish in olive oil Stuffed red bell peppers with pink sauce infused with orange, Mixed Antipasto.

ANTIPASTI SPECIALS

Cold plate of

Cold meats, Cheeses and Smoked Fish
Traditioanal German cheese platters served with Homemade fruit chutney, Traditional German cold meats served with marinated olives, onions and mixed pickles. Smoked Noriegan Salmon served with Honey Mustard and Dill sauce.

PASTA

Penne Rigatte a la Amatriciana with Parmesano Reggiano Cheese

MAIN COURSES

Our Meat

Our Fricando
(slowly cooked beef with potatoes)

Our Fish

Fresh Sea Bass served with fava beans and crust of herbs

Our Poultry

Slowly cooked Duck Confit served with roasted pears and red wine sauce.

SIDE DISHES

Basmati rice with grilled mini vegetables
Sauted of wild Mushrooms and roasmary

SWEETS

Traditioanal German assorted cakes, fresh fruit salad, Fresh cheese cake with Strawberries sauce.

OUR BAR

Mineral water, Sodas, Juices, beer coffee and infusions.



€ 32.00 per person
25 pax up to 250 pax

incl. tax



EUROSTARS BERLIN
LUNCH BUFFET MENU “B”

SOUP

Traditional Goulash served with herb croutons

SET DRESSING

Especial selection of imported Olive Oils, Batonagge, Balsamic vinaigrette, Salt and freshly ground pepper, Soy sauce, Traditional Honey mustard and dill sauce, Caesar dressing, Italian dressing, Perrins sauce, Tabasco

BREAD CORNER

Mini Chapata, Mini Toscana with seeds, Mini breads with olives Mini bread of nuts

SALAD CORNER

Mezclum Salad, tomato chery, green and white espragos, served with traditional mayonese sauce, traditional German warm potato salad, pasta salad with sun dried tomatoes, zuchini, basil and mozarella, Bowls of green and black marinated olives Tuna fish in olive oil Stuffed red bell peppers with pink sauce infused with orange, Mixed Antipasto.

ANTIPASTI SPECIALS

Cold plate of

Cold meats, Cheeses and Smoked Fish
Traditioanal German cheese platters served with Homemade fruit chutney, Traditional German cold meats served with marinated olives, onions and mixed pickles. Smoked Noriegan Salmon served with Honey Mustard and Dill sauce.

PASTA

Ricotta and spinach filled Ravioli served with Napolitan Sauce

MAIN COURSES

Our Meat

Grilled Entrecotte served with porcinis and red Tornfelder sauce

Our Fish

Slowly cooked salmon served with citrus and tarragon cream sauce

Our Poultry

Roasted Chicken breast served with white Asparagos and red berries

SIDE DISHES

Coliflower gratin with lindenburg cheese Fresh grilled mini vegetables

SWEETS

Traditioanal German assorted cakes, fresh fruit salad, Fresh cheese cake with Strawberries sauce.

OUR BAR

Mineral water, Sodas, Juices, beer coffee and infusions.



€ 42.00 per person
25 pax up to 250 pax

incl. tax







EUROSTARS BERLIN
LUNCH BUFFET MENU “C”

SOUP

Traditional Goulash served with herb croutons

SET DRESSING

Especial selection of imported Olive Oils, Batonagge, Balsamic vinaigrette, Salt and freshly ground pepper, Soy sauce, Traditional Honey mustard and dill sauce, Caesar dressing, Italian dressing, Perrins sauce, Tabasco

BREAD CORNER

Mini Chapata, Mini Toscana with seeds, Mini breads with olives Mini bread of nuts

SALAD CORNER

Mezclum Salad, tomato chery, green and white espragos, served with traditional mayonese sauce, traditional German warm potato salad, pasta salad with sun dried tomatoes, zuchini, basil and mozarella, Bowls of green and black marinated olives Tuna fish in olive oil Stuffed red bell peppers with pink sauce infused with orange, Mixed Antipasto.

ANTIPASTI SPECIALS

Cold plate of

Cold meats, Cheeses and Smoked Fish
Traditioanal German cheese platters served with Homemade fruit chutney, Traditional German cold meats served with marinated olives, onions and mixed pickles. Smoked Noriegan Salmon served with Honey Mustard and Dill sauce.

PASTA

Egg Tagliatelle served with traditional pesto sauce and shaves of Parmesano Reggiano.

MAIN COURSES

Our Meat

Eisbein slowly roasted until tender served with cream of green peas, fresh mint and its cooking juices

Our Fish

Fresh salmon filet cooked on the grill with fresh Yogurt dill sauce and vegetable Basmati rice

Our Poultry

Roasted Chicken breast with herbs served with traditional Sauerkraut and wine.

SIDE DISHES

Potato gratin with Tilsiter Cheese
Grilled mini vegetables and Hollandaise Sauce

SWEETS

Traditonal German assorted cakes, fresh fruit salad, Fresh cheese cake with Strawberries sauce.

OUR BAR

Mineral water, Sodas, Juices, beer coffee and infusions.

€ 52.00 per person
25 pax up to 250 pax
incl. tax

COCKTAIL APERITIVE FINGER FOOD BUFFET

- ◇ Tartare de anchovies, carrots and orange in glass
- ◇ Strips of polenta with cheese and peppe
- ◇ Mini Quiche with zucchini and mint
- ◇ Leek roulade stuffed with potatoes and olives to the bamboo
- ◇ Rolls of smoked salmon with spicy rice
- ◇ Sushi and sashimi
- ◇ Small choux with sausage and pistachio mousse
- ◇ Meatballs with cherry tomatoes flavored with cinnamon
- ◇ Bon bon with ricotta and pistachio and hazelnut heart
- ◇ Pomodirii cherry with seafood
- ◇ Rice salad with cherry tomatoes
- ◇ Plums with bacon
- ◇ Prunge bacon with a heart of hazelnuts
- ◇ Mini ham and melon skewers
- ◇ Mini kebabs with feta, olives and cucumber
- ◇ Pumpernickle, brie and caramelized figs
- ◇ Mini tortillas stuffed with rustic
- ◇ Rolls of crepes stuffed with mushrooms
- ◇ Rolls of crepes with mascarpone and strawberries
- ◇ Tartini salmon marinated in salt
- ◇ Canapés with tuna mousse
- ◇ Canapés with dried beef, parmesan and Ruculi
- ◇ Canapés with anchovy and pepper
- ◇ Greek salad in a glass
- ◇ Glasses with julienne vegetables and eggs with walnut sauce
- ◇ Cups with salmon and rice Ruculi
- ◇ Glasses with slices of marinated salmon with citrus
- ◇ Glasses with carpaccio of octopus with radicchio and fennel
- ◇ Cups couscous and vegetables
- ◇ Cups basmati rice and shrimp
- ◇ Glasses of salmon tartare with green apple and yoghurt
- ◇ Eggplant rolls with parmesan
- ◇ Savory strudels
- ◇ Tempura of vegetables with cream cheese sauce
- ◇ Craft suppli
- ◇ Cream of pumpkin soup with Taleggio macaroons in glasses
- ◇ Fruits of the sea fried with tartar sauce with lemon
- ◇ Cube veal with red wine sauce

€ 1.00 per portion



EXTENDED COCKTAIL

- ◇ Vegetable tempura with cream cheese
- ◇ craft supply
- ◇ Potato croquettes with ginger
- ◇ Cream of pumpkin soup with cheese and amaretti
- ◇ Baked potato with crispy squid
- ◇ Mousse of eggplant parmigiana
- ◇ Chicken breast stuffed with mushrooms and herbs
- ◇ Steamed shrimp with tomato soup
- ◇ Salmon marinated with cane sugar shoots mello
- ◇ Ricotta with chilli and mussels
- ◇ Mini bowl of what vaccinara vinaigrette salad with celery and herbs to
- ◇ savory strudels
- ◇ Cube veal with tuna sauce
- ◇ Buffalo mozzarella with marinated sea bream
- ◇ Chick pea soup with rosemary
- ◇ Sirloin of beef marinated in beer with a salad of green beans
- ◇ Skewers of mozzarella and tomato with pesto

HOT DISH

- ◇ Penne with salmon
- ◇ Pasta with roasted tomato paste and fund buffalo
- ◇ Ristto with mushrooms and reduction of dark beer
- ◇ Lasagna baked with lean veal

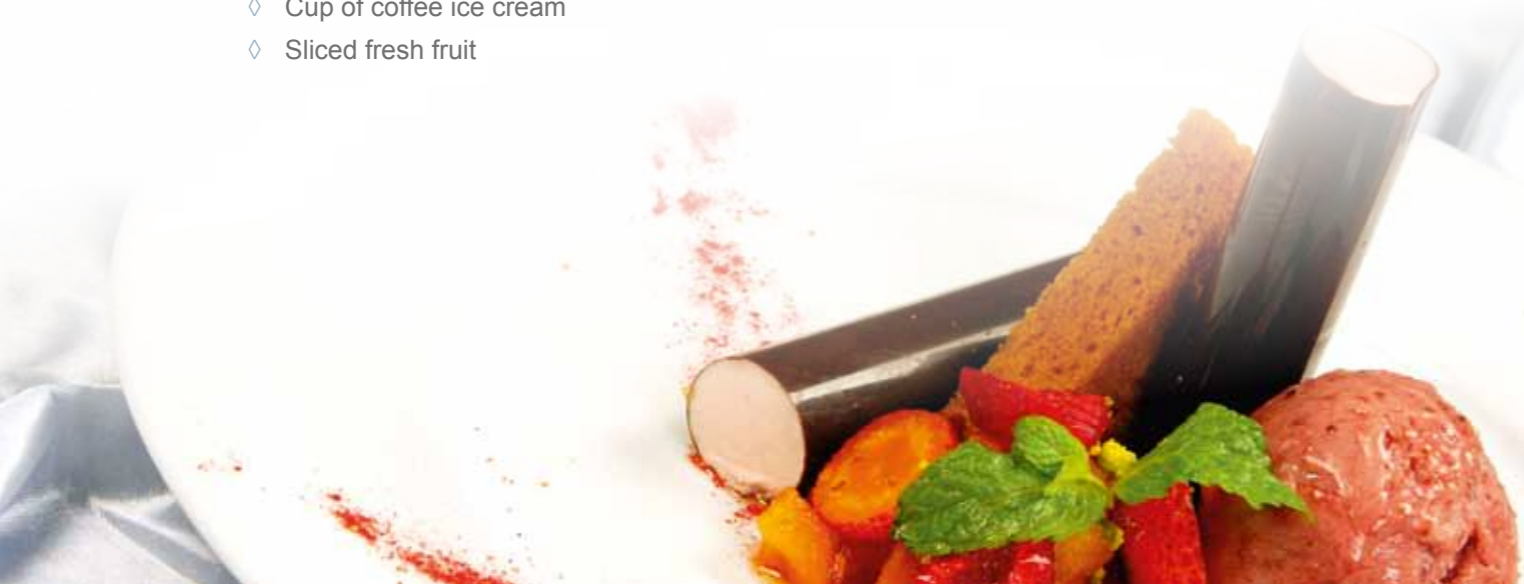
THE SWEET

- ◇ Petit Mont Blanc
- ◇ The compound's Bavarian yogurt with grape drink
- ◇ Ricotta mousse with pistachio crumble
- ◇ Chocolate mousse
- ◇ Cup of coffee ice cream
- ◇ Sliced fresh fruit



€ 55.00 per person
25 pax up to 250 pax

incl. tax



GALA MENU DINNER

GALA MENU DINNER „A“

- ◇ Cream of roasted Corn with Large Tandori Pranwns
- ◇ Slow cooked Noriegan Salmon served with Parmentiere of Perubian Purple Potatoes, and mascarpone light citrus sauce.
- ◇ Apple cinnamon sorbet
- ◇ Rack of lamb served with confited cheery tomatoes, sweet pea Parmentiere and Trollinger demi glace.
- ◇ Warm Chocolate Cake with hazelnut ice cream.



€ 60.00 per person
25 pax up to 250 pax

incl. tax

GALA MENU DINNER „B“

- ◇ Beef Carpaccio served with Enoki mushrooms mustard sauce and roasted pine nuts
- ◇ French Breast of Branderburger Duck with roasted Granny Smith apple and Passion Fruit sauce
- ◇ Chilled strawberry foam
- ◇ Fillet of Cod with potato truffle mousseline and baby organic vegetables
- ◇ Our version of Tiramisu with coconut cream.



€ 65.00 per person
25 pax up to 250 pax

incl. tax

GALA MENU DINNER „C“

- ◇ Warm Cauliflower mousseline with salmon caviar and Pedro Ximenes Reduction
- ◇ Roasted rack of lamb served with confited artichokes and truffled new potatoes
- ◇ Basil Sorbet served with sweet tomato chutney
- ◇ Fillet of halibut served with a thousand leaves of vegetable gratin and white wine sauce.
- ◇ Milk Chocolate Foundant served with macademian sauce and wild berries.



€ 70.00 per person
25 pax up to 250 pax

incl. tax

CHOOSE YOUR OWN MENU

ENTREES

- ◇ Cream of white asparagus season with crispy ham shavings and cubes of melon
- ◇ German potato cream and mushrooms with cream fraiche
- ◇ Pan s potato cake with cheese sauce and chili oil
- ◇ Spatzle served with scallions crjiente for, and tomato sauce with basil
- ◇ Gratin of vegetables with melted cream cheese and sage
- ◇ Frutti di mare risotto with shellfish sauceTagliatelle alla Amatriciana
- ◇ Ravioli stuffed with cream cheese and spinach with tomato and basil sauce
- ◇ Traditional Caprese salad with black olive pate and balsamic reduction
- ◇ Spaghetti carbonara with the crispy bacon
- ◇ English style „meat pie“ with rustic gratin mashed potatoes and melted cheese

MAIN COURSE

- ◇ Fricassee of chicken with potatoes, mushrooms and white asparagus served with wild rice with sage
- ◇ Our succulent Eisbär servido infused with mashed peas with mint and red wine sauce
- ◇ Roulade of veal with black olives, leeks, garlic roast potatoes roast with rosemary and mustard sauce
- ◇ Our Schnitzler chicken, beef, or pork served with cauliflower gratin with cheese sauce and lemon oil
- ◇ Roasted Salmon with herbs served with eggplant caviar and dill yogurt sauce
- ◇ Kassel style pork loin served with roasted pears, pumpkin puree and red wine sauce
- ◇ Our version of goulash served with roasted potatoes and steamed vegetables
- ◇ Fish fillet served with creamy lemon butter and vegetable caponata style

DESSERTS

- ◇ Apple cake with cream cheese and vanilla sauce
- ◇ Chocolate cake with berries
- ◇ Plum cake with white chocolate sauce, chocolate mousse and strawberries
white chocolate mousse with blackberry sauce
- ◇ Glace fruit cake and mango
- ◇ Cut fruit at the time
- ◇ Kiwi Yogurt Sauce
- ◇ Lemon cheesecake

 **€ 33.00 per person**
1 Entrees, 1 Main Course, 1 Dessert

incl. tax

SANDWICH BUFFET

SANDWICH BUFFET 1

MENU

- ◇ Sandwich with smoked salmon and cream cheese with arugula
- ◇ Vegetable Sandwich with carrots, cucumbers, tomatoes, fresh salad and house dressing
- ◇ Rustic bread sandwich with Parma ham and tomato.
- ◇ Fresh sliced fruit.

DRINKS

Mineral water, Soft Drinks, Coffee



€ 14.00 per person

incl. tax

SANDWICH BUFFET 2

MENU

- ◇ Sandwich with smoked salmon and cream cheese with arugula
- ◇ Walnut bread with tomato sauce and Asiago cheese
- ◇ Vegetable Sandwich with carrots, cucumbers, tomatoes, fresh salad and house dressing
- ◇ Rustic bread sandwich with Parma ham and tomato
- ◇ Sandwich with whole wheat bread and tuna salad
- ◇ Fresh sliced fruit

DRINKS

Mineral water, Soft Drinks, Coffee



€ 19.00 per person

incl. tax

SANDWICH BUFFET 3

MENU

- ◇ Sandwich with smoked salmon and cream cheese with arugula
- ◇ Walnut bread with tomato chutney and Asiago cheese
- ◇ Vegetable Sandwich with carrots, cucumbers, tomatoes, fresh salad and house dressing
- ◇ Rustic bread sandwich with Parma ham and tomato
- ◇ Sandwich with whole wheat bread and tuna salad
- ◇ Dried pastries
- ◇ Fresh sliced fruit

DRINKS

Mineral water, Soft Drinks, Coffee



€ 22.00 per person

incl. tax



DELI BUFFET

DELI BUFFET 1

MENU

- ◇ Orzo Pasta Salad with chicken breast, roasted fennel and tomatoes
- ◇ Tomato salad with mozzarella, black olives and rocket salad Spinach and Ricotta
- ◇ Ricotta and Spinach Tortellini with Napoletana sauce
- ◇ Crusty ciabatta with potato and mushroom omelet
- ◇ Focaccia with roasted vegetables, Romesco Sauce and Balsamic Vinegar of Modena
- ◇ Crusty ciabatta with potato and mushroom omelette
- ◇ Tilsiter cheese, crackers and tomato paste
- ◇ Fresh sliced fruit

DRINKS

Mineral water, Soft Drinks, Coffee



€ 26.00 per person

incl. tax

DELI BUFFET 2

MENU

- ◇ Vienna Roll with roasted duck breast, cheese and tomato
- ◇ Rustic bread with grilled vegetables and goats Cheese
- ◇ Focaccia bread with onion confit, mozzarella, tomato, olives
- ◇ Cheese and spinach ravioli in cream sauce and mushrooms
- ◇ Hearts of lettuce salad, shrimp and smoked bacon
- ◇ Potato salad, tuna, capers and Spring Onion
- ◇ Fresh sliced fruit

DRINKS

Mineral water, Soft Drinks, Coffee



€ 26.00 per person

incl. tax

WINE

WHITE WINE

2008	Winzervereinigung Freyburg, Riesling QbA, trocken, Saale-Unstrut, Deutschland	€ 16.50
2007/08	Auggener Schäf, Gutedel QbA, trocken, Baden, Deutschland	€ 14.00
2010	Viñas del Vero, Chardonnay, Somontano DO, Spanien	€ 18.50
2010	Corvo Bianco, Sicilia IGP, Italien Inzolia, Grecanico	€ 16.50
2011	Danie de Wet „Good Hope“, Chenin Blanc, W. O. Robertson, Südafrika	€ 16.00
2010	Altitudes, Sauvignon Blanc, Valle Central, Chile	€ 16.00

RED WINE

2009	Viñas del Vero, Somontano DO, Spanien Cabernet Sauvignon, Merlot	€ 16.50
2009	Taja, Jumilian DO, Spanien Monastrell	€ 16.00
2008	Château de Lamy, Corbières AOC, Frankreich Carigna, Grenache, Syrah, Mourvedre	€ 17.00
2009	Dino Illuminati Riparosso, Montepulciano d’Abruzzo DOC, Italien	€ 17.00
2008	Hess Grand Circle, Zinfandel, California, USA	€ 17.00
2011	Danie de Wet „Good Hope“, Pinotage, W. O. Robertson, Südafrika	€ 16.00



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