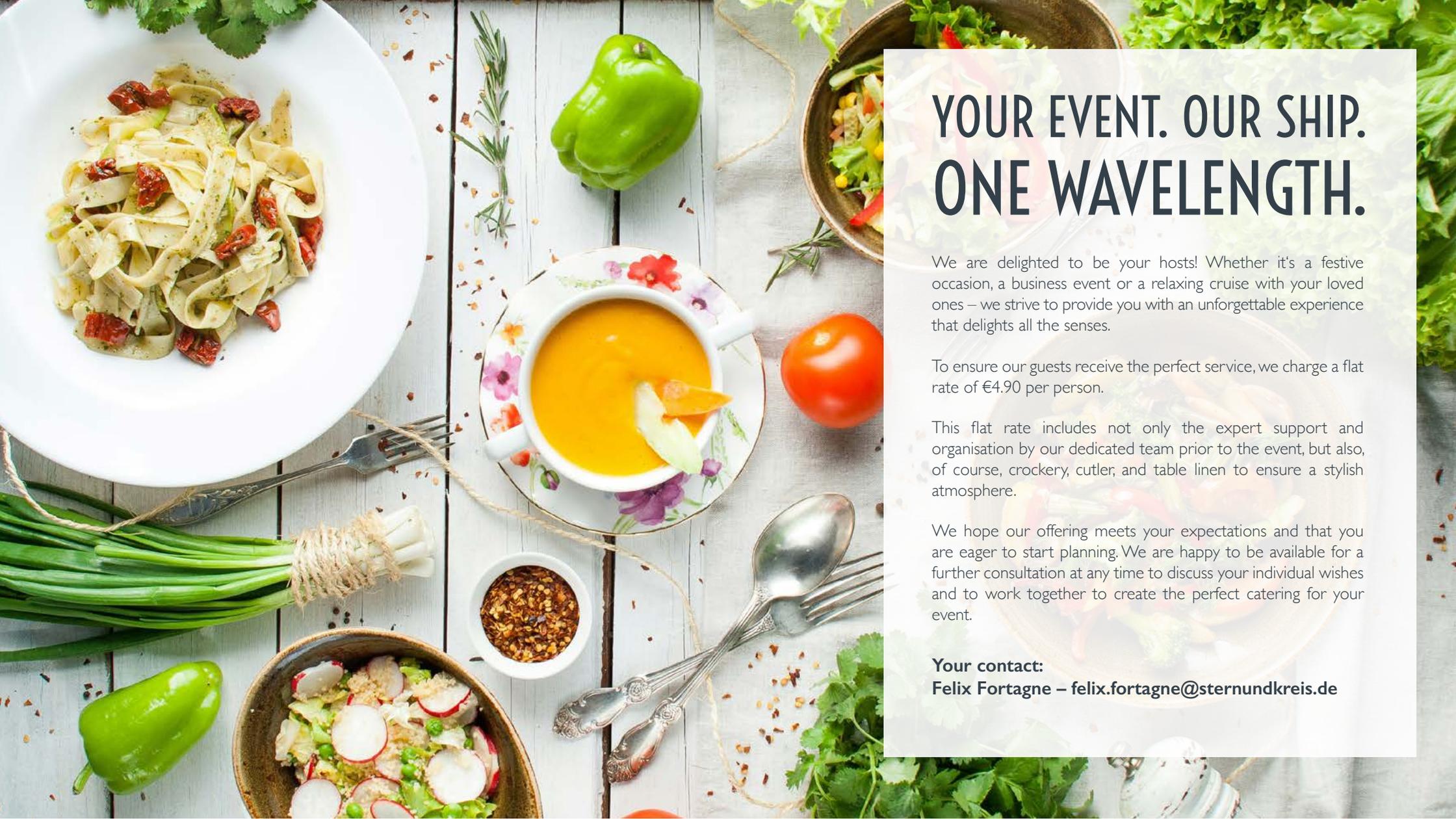


CATERING-CATALOG BASIC



Prices as of 2025,
prices including VAT
www.sternundkreis.de



YOUR EVENT. OUR SHIP. ONE WAVELENGTH.

We are delighted to be your hosts! Whether it's a festive occasion, a business event or a relaxing cruise with your loved ones – we strive to provide you with an unforgettable experience that delights all the senses.

To ensure our guests receive the perfect service, we charge a flat rate of €4.90 per person.

This flat rate includes not only the expert support and organisation by our dedicated team prior to the event, but also, of course, crockery, cutler, and table linen to ensure a stylish atmosphere.

We hope our offering meets your expectations and that you are eager to start planning. We are happy to be available for a further consultation at any time to discuss your individual wishes and to work together to create the perfect catering for your event.

Your contact:

Felix Fortagne – felix.fortagne@sternundkreis.de



www.sternundkreis.de

BUFFETS



BUFFET - LIGHT, RUSTIC

APPETIZERS

POTATO SALAD "BERLIN-STYLE" ^{3, 10, G, K} 
with cucumber, egg, and radish topping

CUCUMBER SALAD ^{10, G, K} 
with red onions and dill

BREAD SELECTION

SMALL BREAD SELECTION ^{1, 6, 7, 11} 
Rustic bread and seeded baguette with herb butter and beetroot hummus

MAIN COURSES

BAKED KASSELER SPEAR ^{9, 10, K, N}
with mustard-honey marinade, dark gravy, and Berlin sauerkraut with carrots

with potatoes tossed in parsley butter ⁷ 

"SCHUPFNUDEL" PAN
with roasted carrots, mushrooms, and parsley ¹ 

with herb sour cream ⁷ 

DESSERT

"ROTE GRÜTZE"
with vegan vanilla sauce ⁶ 

CHEESECAKE CREAM
with apricots and cookie crunch ^{1, 3, 7, 8} 

39.50 EUR per person



BUFFET - LIGHT, MEDITERRANEAN

APPETIZERS

MEDITERRANEAN PASTA SALAD ^{1, 8, 10}

with baked carrots, peas, cherry tomatoes, roasted. Almonds and herbs

ANTIPASTI

roasted and marinated vegetables with chili, lemon, balsamic vinegar, and olive oil

BREAD SELECTION

SMALL BREAD SELECTION ^{1, 6, 7, 11}

Rustic bread and whole-grain baguette with herb butter and beetroot hummus

MAIN COURSES

LEMON CHICKEN

with herbs and olives, with baked carrots and small roasted potatoes

QUINOA MEATBALL

on bean and pepper vegetables with tomato ragout ⁹ 

DESSERT

VEGAN PANNA COTTA ^{6, 8}

with mango and passion fruit salad and lemon balm

WALNUT BROWNIE ^{1, 3, 7, 8}

with cream cheese topping and grapes

39.50 EUR per person

1 | Gluten | 2 | Crustaceans | 3 | Eggs | 4 | Fish | 5 | Peanuts | 6 | Soy | 7 | Lactose | 8 | Tree Nuts | 9 | Celery | 10 | Mustard | 11 | Sesame | 12 | Sulfur Dioxide | 13 | Lupin | 14 | Molluscs
A=Antioxidants | E=Emulsifiers | F=Colorings | S=Acids | G=Flavor Enhancers | K=Preservatives | P=Phosphate | N=Nitrite Curing Salt



Put together your own buffet from a variety of components. Available for groups of 50 or more.

We charge:	per appetizer	€ 4.90
	per salad bar (per person)	€ 10.90
	per main course	€ 19.90
	per two main courses	€ 27.90
	per three main courses	€ 30.90
	per dessert	€ 4.90



LUNCH / DINNER KIT

SEASONAL STARTERS (May-October):

POTATO SALAD "BADEN STYLE" ^{3, 10, G, K} 
with cucumber, spring onions, and radish topping

CUCUMBER SALAD ¹⁰ 
with red onions and dill

MEDITERRANEAN PASTA SALAD ^{1, 8, 10} 
with baked carrots, peas, cherry tomatoes,
roasted almonds, and herbs

MOZZARELLA TOMATO SALAD ^{7, 10} 
dressed with arugula and pesto dressing

OFF-SEASON STARTERS (November-April):

UMBRIAN POTATO SALAD ^{3, 9, 10, G, K} 
with spring onions, green beans, and parsley

BEETROOT SALAD ¹⁰ 
with horseradish sour cream and chives

MEDITERRANEAN PASTA SALAD ^{1, 8, 10} 
with baked carrots, peas, cherry tomatoes, roasted almonds,
and herbs

PANZANELLA ^{1, 10} 
Bread salad with tomatoes, red onions, basil, pine nuts,
and balsamic dressing

SMALL SALAD STATION

SELECTION OF LOCAL LETTUCE SALADS
with raspberry balsamic and yogurt dressing, plus a colorful
selection of vegetables to assemble yourself, with feta cubes
and roasted seeds

SMALL BREAD SELECTION ^{1, 6, 7, 11} 
Bane Rustico and seed baguette with herb butter and
beetroot hummus

LUNCH KIT

MAIN COURSES

Meat and Fish

CHICKEN LEG BRAISED IN WHITE WINE ^{1,3,7,9,12}

with carrots, mushrooms, and pearl onions served with fried potato dumplings

BRAISED "SCHAUFELSTÜCK" ^{1,3,7,9,12}

beef in red wine sauce with roasted vegetables and gratinated potatoes

CHICKEN CURRY ^{2,6,11}

with coconut milk, ginger, and coriander, served with fresh seasonal vegetables and basmati rice

BAKED CHICKEN STEAK ^{7,12}

with Mediterranean market vegetables, thyme jus, and grilled potatoes

BEEF RAGOUT BRAISED IN RED WINE

with sage, pearl onions, and wild mushrooms ⁹
small Roasted potatoes with sea salt and rosemary oil

LEMON CHICKEN

Braised with olives, served with baked carrots and small roasted potatoes

BAKED KASSELER SPEER

(Pork with Mustard and Honey Marinade), dark gravy, and sauerkraut "Berlin Style" with carrots ^{9,10,N,K}
served with potatoes tossed in parsley butter ⁷

FRIED SALMON FILLET ^{1,4,7,9}

with saffron vegetables and basmati wild rice

MAIN COURSES

Vegan & Vegetarian

ORIENTAL PILAV ⁹

with roasted chickpeas, vegetable and tomato sauce, spring onions, and parsley

ROASTED OYSTER MUSHROOMS ⁸

on a potato and carrot mix with dried cranberries and roasted sunflower seeds

VEGAN DUMPLINGS ^{1,9}

with melted onions, on a bed of fine root vegetables with parsley salsa

HOMEMADE CHILI SIN CARNE ^{6,9}

with vegetable rice

RUSTIC "SCHUPFNUDEL" PAN ^{1,3,7,9}

with Brandenburg vegetables, cream of mushrooms, and chives

QUINOA VEGETABLE PATTY ⁹

on a bed of beans and peppers with tomato ragout

GNOCCHI FRIED IN TOMATO BUTTER ^{1,7}

with Grana Padano and homemade basil pesto



LUNCH KIT

DESSERTS

(served in a mason jar)

YOGURT-LIME CREAM ^{1,7} 
with raspberries and crumble

COFFEE-AMARETTO CREAM ^{1,6,8} 

CHOCOLATE MOUSSE ^{3,7,8} 
with blackcurrant raspberries and rosemary

VEGAN PANNA COTTA ⁶ 
with mango and passion fruit salad and lemon balm

CHEESECAKE CREAM ^{1,3,7,8} 
with apricots and cookie crunch

NEW YORK CHEESECAKE ^{1,3,7,8} 
with blueberries

TONKA BEAN QUARK CREAM ⁷ 
with caramelized basil and peach

CHOCOLATE MOUSSE ^{3,5,7} 
with caramel and roasted peaches Peanuts





WELCOME DRINKS

„ZEKT“ SPARKLING WINE 0.1L EUR 4.90
dry

APEROL SPRITZ 0.2L EUR 8.50
Prosecco (10cl), Aperol (5cl)

CRÉMANT DE LOIRE 0.75L FI. EUR 39.90
BOUVET-LADUBAY, BRUT
Orange blossoms, lemon zest, white peach and ripe pears

CRÉMANT DE LOIRE 0.75 L FI. EUR 39.90
BOUVET-LADUBAY, BRUT ROSE
Aromas of red berries (blackcurrants and wild raspberries),
with a hint of white peach

BEVERAGES FLAT RATE (Alternatively, billing is based on consumption)

ALCOHOL-FREE BEVERAGE FLAT RATE

per person and per hour includes:

Pepsi Cola / ZERO | Mirinda | 7up
Rauch apple and orange juice
Specialty coffees and tea

8.50 EUR

BASIC BEVERAGE FLAT RATE

per person and per hour includes:

Pepsi Cola / ZERO | Mirinda | 7up
Rauch apple and orange juice
Rauch fruit juice spritzer
Berliner Kindl Jubiläums Pilsner | Schöfferhofer Hefeweizen
Alcohol-free Hefeweizen
White wine | Red wine | Sparkling Wine
Specialty coffees and tea

10.90 EUR

PREMIUM BEVERAGE FLAT RATE

per person and per hour includes:

Pepsi Cola / ZERO | Mirinda | 7up
Selters Mineral Water (Natural and Classic)
Rauch Apple and Orange Juice
Rauch Fruit Juice Spritzer
Berliner Kindl Jubiläums Pilsner | Schöfferhofer Hefeweizen
Alcohol-Free Hefeweizen
White Wine | Red Wine | Sparkling Wine
Specialty coffees and tea
Cuba Libre | Gin and Tonic | Aperol Spritz

14.90 EUR

| Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose | 8 Tree Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulfur Dioxide | 13 Lupin | 14 Molluscs
A=Antioxidants | E=Emulsifiers | F=Colorings | S=Acids | G=Flavor Enhancers | K=Preservatives | P=Phosphate | N=Nitrite Curing Salt



STERN+KREIS

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Berlin-Charlottenburg District Court
HRB 41029B

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