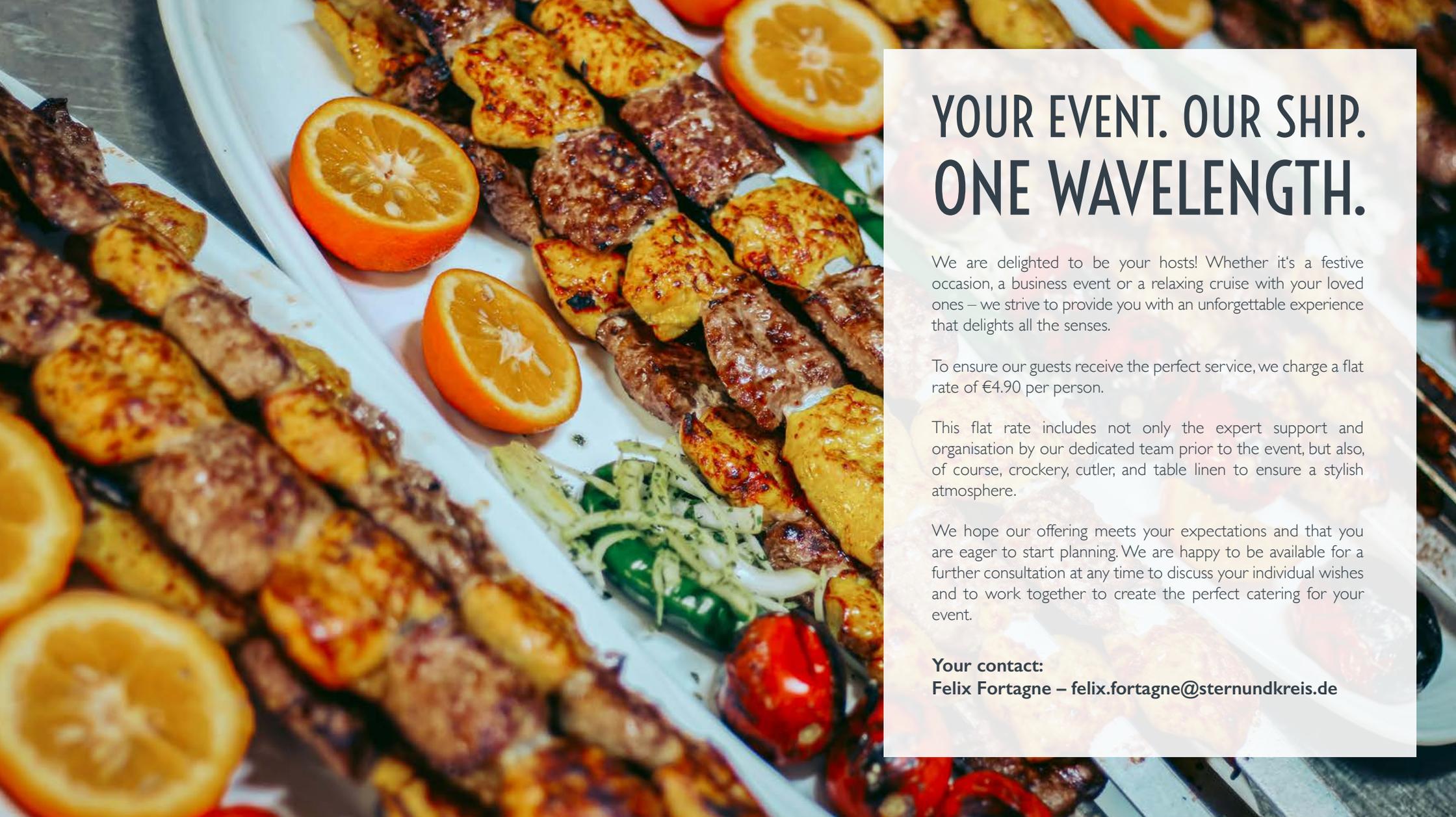




 | STERN+KREIS

CATERING-CATALOG PREMIUM

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

BBQ



ON BOARD BBQ - BBQ I

(Only on designated ships)

APPETIZERS

SUMMERY LETTUCE SALAD ^{8,10}

with sprouts, roasted seeds, and raspberry balsamic dressing

POTATO SALAD "BADEN STYLE" ^{10,K,G}

with cucumber, spring onions, and radishes

CUCUMBER SALAD ¹⁰

with red onions and dill

GREEK SALAD ⁷

with tomatoes, cucumbers, peppers, red onions, and feta cheese (separately)

BREAD SELECTION

RUSTIC FARMERS' BAGUETTE, CIABATTA, AND VITAL MULTIGRAIN BAKE ^{1,6,7,11}

with herb butter and beetroot hummus

DIPS

SOUR CREAM WITH CHIVES ⁷

MANGO CURRY DIP ^{9,10}

BBQ SAUCE ¹⁰

KETCHUP ^{9,10}

MUSTARD ¹⁰

GRILLED FOOD

THÜRINGER BRATWURST ^{9,10, A,P}

CHICKEN SHASHLIK SKEWER ^{9,10, G}

with peppers and onions

PULLED BEEF ¹⁰

24-hour cooked beef with homemade BBQ sauce

HALLOUMI ⁷

Grilled cheese made from cow's, sheep's, and goat's milk with herbs

Vegetarian content: 10%

TOFU SAUSAGE ⁶

QUINOA PEA PATTY ⁹

GRILLED SWEET POTATO

DESSERT

VEGAN PANNA COTTA ^{6,8}

with mango and passion fruit salad and lemon balm

HOMEMADE CHOCOLATE BROWNIE ^{1,3,7,8}

with walnuts, cream cheese topping, and grapes

47.50 EUR per person



ON BOARD BBQ - BBQ 2

(Only on designated ships)

APPETIZERS

SUMMERY LETTUCE SALAD ^{8,10} 
with sprouts, roasted seeds, and raspberry balsamic dressing

TOMATO MOZZARELLA SALAD ^{7,8,A} 
dressed with arugula and pesto dressing

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

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

BREAD SELECTION

**RUSTIC FARMERS' BAGUETTE, CIABATTA AND
VITAL MULTIGRAIN BAKE** ^{1,6,7,11} 
with herb butter and beetroot hummus

DIPS

SOUR CREAM WITH CHIVES ⁷ 

MANGO CURRY DIP ^{9,10} 

BBQ SAUCE ¹⁰ 

KETCHUP ^{9,10} 

MUSTARD ¹⁰ 

GRILLED FOOD

SALSICCIA WITH FENNEL ^{9,10, A}
italian coarse sausage with fennel seeds

TANDOORI CHICKEN ^{5,9,10}
boneless chicken leg in tandoori mango marinade

SHRIMP SKEWER ²
shrimp in a spicy-sweet chili marinade

FLANK STEAK
Classic steak from the Beef flank with herb emulsion

Vegetarian content: 10%

HALLOUMI ⁷ 

TOFU SAUSAGE ⁶ 

QUINOA PEA PATTY ⁹ 

GRILLED SWEET POTATO 

DESSERT

YOGURT-LIME CREAM ^{1,7} 
with raspberry coulis and vanilla crumble

PINEAPPLE CAKE BALL ^{1,3,7,8} 
Fruity chocolate cake ball with pineapple and
toasted coconut flakes

53.50 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
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ON BOARD BBQ - BBQ 3

(Only on designated ships)

VORSPEISEN

SWEET POTATO SALAD

with coconut flavors, sprouts, cilantro, chili  and grilled shrimp (separate) ²

CAESAR SALAD ^{1,3,7,10}

romaine hearts with caesar dressing, croutons, parmesan cheese, and cherry tomatoes

VITELLO TONNATO ^{1,4,10}

veal with a tuna sauce, capers, and arugula

POTATO SALAD "UMBRIAN" STYLE ^{9,10,G,K}

with spring onions, green beans, and parsley

BREAD SELECTION

RUSTIC FARMERS' BAGUETTE, CIABATTA, AND VITAL MULTIGRAIN BAKE ^{1,6,7,11}

with herb butter and beetroot hummus

DIPS

SOUR CREAM WITH CHIVES ⁷

MANGO CURRY DIP ^{9,10}

BBQ SAUCE ¹⁰

KETCHUP ^{9,10}

MUSTARD ¹⁰

GRILLED FOOD

MERGUEZ ^{9,10,A,F}

Bratwurst made from fine beef, lamb, and peppers

MARINATED CHICKEN STEAKS

oven-baked with honey and mountain pepper

SALMON FILLET IN FOIL ⁴

with lemon pepper

BEEF FILLET

medallions marinated in aromatics

Vegetarian content: 10%

HALLOUMI ⁷

TOFU SAUSAGE ⁶

MARINATED TEMPEH ^{1,6,9}

GRILLED SWEET POTATO

DESSERT

STRAWBERRY TIRAMISU ^{1,3,7,8}

with strawberry topping

NUT "GUGELHUPF" CAKE ^{1,3,7,8}

with caramel topping

59.50 EUR per person





BUFFET - SCHIFFSJUNGE

APPETIZERS

CUCUMBER SALAD ¹⁰

with red onions and dill

POTATO SALAD "BERLIN-STYLE" ^{3,10,G,K}

with cucumber, egg, and radishes

MINI MEATBALLS "BERLIN-STYLE" ^{1,3,7,10}

with mustard and gherkin

"MÜGGELSPREE" FISH PLATTER ^{1,3,4,7,10}

with lemon, horseradish, and dill-mustard dip

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

rustic bread and grain baguette with herb butter and beetroot hummus

MAIN COURSES

BAKED KASSELER SPEAR ^{9,10,K,N}

with mustard-honey marinade, dark gravy, and Berliner Sauerkraut with Carrots

ROASTED CHICKEN LEG ^{7,9,10}

with braised onion and beer sauce and green beans with baby leeks

with potatoes tossed in parsley butter ⁷

vegetarian/vegan portion 10%

"SCHUPFNUDEL" PAN ¹

with roasted carrots, mushrooms, and parsley with herb sour cream ⁷

DESSERT

"ROTE GRÜTZE"

with vegan vanilla sauce ⁶

CHEESECAKE CREAM ^{1,3,7}

with apricots and cookie crunch

45.80 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
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BUFFET - LEICHTMATROSE

APPRIZERS

SUMMERY LETTUCE SALAD ^{8,10}

with sprouts, roasted seeds, and balsamic dressing

MOZZARELLA AND TOMATO SALAD ^{7,8,10}

with arugula and pesto dressing

ANTIPASTI

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

MEDITERRANEAN PASTA SALAD ^{1,8,10}

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

ITALIAN BREAD SELECTION ^{1,7,11}

bane rustico, ciabatta, and focaccia with herb butter and beetroot hummus

MAIN COURSES

LEMON CHICKEN

braised with olives, served with roasted carrots

“BRASATO” ⁹

Tuscan roast beef braised for 12 hours in Barolo

MEDITERRANEAN OVEN-BAKED VEGETABLES

with red onions and parsley

served with au gratin potatoes with olive oil and Italian tagliatelle with herbs ¹

Vegetarian/vegan content 10%

QUINOA-BOULETTE

on beans and pepper vegetables with tomato ragout ⁹

DESSERT

VEGAN PANNA COTTA ^{6,8}

with mango and passion fruit salad and lemon balm

CHOCOLATE MOUSSE ^{3,7,8}

with blackcurrant raspberries and rosemary

50.50 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
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BUFFET - BOOTSMANN

APPETIZERS

PANZANELLA ^{1, 8, 10}

italian bread salad with vine tomatoes, red onions, basil, pine nuts, and balsamic dressing

POTATO SALAD "UMBRIAN" STYLE ^{10, G, K}

with spring onions, green beans, and parsley

SMOKED CORN-FED CHICKEN BREAST ^{1, 3, 7, 10, F}

on lettuce hearts with Parmesan dressing, croutons, and cherry tomatoes

VITELLO TONNATO ^{3, 7, 10}

pink-roasted veal with a tuna sauce with capers and arugula

ITALIAN BREAD SELECTION ^{1, 7, 11}

pane rustico, ciabatta, and focaccia with herb butter and beetroot hummus

MAIN COURSES

ROASTED SALMON FILLET ^{4, 9}

with orange-saffron sauce and grilled vegetables
fennel, bell peppers, and broccoli

BEEF RAGOUT ⁹

braised in red wine with sage, pearl onions, and mushrooms

DOUBLE-SIDED BEET VEGETABLES ⁹

and grilled courgette

GNOCCHI IN TOMATO BUTTER ^{1, 7}

roasted with Grana Padano

SMALL ROASTED POTATOES

with sea salt and rosemary oil

Vegetarian/Vegan content 10%

GRILLED COURGETTE ^{1, 9}

stuffed with date couscous on tomato sauce

DESSERT

TIRAMISU ^{1, 3, 7, 8}

with seasonal berries and caramelized Almonds

CHOCOLATE MOUSSE ^{3, 5, 7, 8}

with caramel and roasted peanuts

58.00 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
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VEGETARIAN-VEGAN ON THE SPREE

APPETIZERS

MOZZARELLA AND TOMATO SALAD ^{7,10}

with arugula and pesto dressing

ANTIPASTI

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

MEDITERRANEAN PASTA SALAD ^{1,8,10}

with baked carrots, peas, cherry tomatoes, roasted almonds, and herbs

COLORFUL QUINOA SALAD ¹⁰

with seasonal vegetables, chervil vinaigrette, and roasted sunflower seeds

RUSTIC BREAD SELECTION ^{1,7,8,11}

(sourdough bread and vital grain bread) with herb butter and beetroot hummus

MAIN COURSES

BAKED SWEET POTATOES ^{7,8,10}

with hazelnut and broccoli crumble with feta cheese on chickpea curry

ROASTED OYSTER MUSHROOMS

on potato and carrot vegetables with cranberries and parsley pesto

GNOCCHI FRIED IN TOMATO BUTTER ^{1,7,8}

with Grana Padano and homemade basil pesto

DESSERT

SEMOLINA FLAMMERIE ^{1,6}

with vanilla and rhubarb and strawberry compote

COCONUT MILK PANNA COTTA

with pineapple ragout, lime, and basil

50.50 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
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BRUNCH BUFFET

(limited time, bookable until 1 p.m.)

COLD

SMALL BREAD SELECTION ^{1,11}

from rolls, whole-grain bread, and baguette

BUTTER AND PLANT-BASED SPREADS HERB HUMMUS, JAMS, AND NUTELLA ^{3,7}

CREAMY YOGURT ^{1,7,8}

with berries and muesli topping

MOZZARELLA AND TOMATO SALAD ^{7,8,10}

with arugula and pesto dressing

SMALL SAUSAGE AND CHEESE SELECTION ^{7,8,9}

such as mountain cheese, Camembert, Serrano ham, and salami, garnished with olives and fruit

WARM

LEMON CHICKEN

Lemon chicken with herbs and olives, served with baked carrots and small pieces Roasted Potatoes

PENNE LUPARA ^{1,9,12}

Penne with a spicy olive, sun-dried tomato, and caper sauce with roasted onions and extra Parmesan ⁷

DESSERT

CHOCOLATE MOUSSE ^{3,7,8}

with blackcurrant raspberries and rosemary

VEGAN PANNA COTTA ^{6,8}

with mango and passion fruit salad and lemon balm

47.00 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
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FINGERFOOD



RECEPTION SNACKS - COCKTAIL RECEPTION

Minimum order: 30 pieces per variety

GOAT CHEESE TRUFFLE ^{1,7}

marinated goat cheese with pumpnickel and dried cherry tomatoes

GRILLED COURGETTE ROLLS ^{7,8}

with feta cheese and cashews

CRÊPE ROLL ^{1,3,4,7}

with smoked salmon and dill sour cream

VEAL MEATBALL ^{1,3,7,10,11}

with caper mayonnaise and beetroot

MELON AND HAM

Cantaloupe melon with air-dried ham

BEETROOT FALAFEL ^{1,11}

with tahini dip

TORTILLA ROLLS ¹

Cream made with tomato, spinach salad, and Couscous

CREAM CHEESE ^{1,7}

with truffle flavors on pumpnickel slices and chervil

“PINEAPPLE CAKE BALL” ^{1,3,7,8}

fruity chocolate cake ball with pineapple and toasted coconut flakes

5.50 EUR per Person

MEDIUM PACKAGE - 6 COMPONENTS

Bookable for groups of 30 or more

LEAF SPINACH FETA QUICHE ^{1,3,7}

with sour cream and feta cheese topping

BELUGA LENTIL SALAD ^{1,7,9,10}

with goat cheese cream and croutons

CHICKEN BREAST WRAP ^{1,7,9}

grilled, with avocado, leaf lettuce, tomato, and cilantro

BADEN POTATO SALAD ^{1,3,7,10}

with small Veal Meatball

YOGURT-LIME CREAM ^{1,7}

with raspberries and vanilla crumble

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

with cream cheese topping and grapes

36.00 EUR per person

LARGE PACKAGE - 8 COMPONENTS

Bookable for groups of 30 or more

WRAP WITH RATATOUILLE ^{1,11}

with cream cheese, tomato, zucchini, eggplant, peppers, and leaf lettuce

ORIENTAL COUSCOUS SALAD ^{1,8,9}

spice couscous with seasonal vegetables, parsley, and roasted almonds

SATÉ SKEWERS WITH PEANUT-LIME DIP ^{1,5,6}

marinated chicken thighs with chili, honey, and soy sauce, with Peanut-Lime Dip

QUICHE LORRAINE ^{1,3,7}

with Tyrolean ham, leek, and sour cream

GLASS NOODLE SALAD WITH SHRIMP ^{1,2,5,6,11}

sweet and sour glass noodle salad with fried shrimp, chili, and garlic

CORN-FED POULARD BREAST ¹²

grilled on a cabbage salad with red onion marmalade

STRAWBERRY TIRAMISU ^{1,3,7}

with seasonal berries and caramelized almonds

CHOCOLATE MOUSSE ^{3,5,7,8}

with caramel cream and roasted peanuts

48.00 EUR per person



STERN+KREIS

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MENU



MENU 1

Meal service is not available on all ships.

APPETIZERS

CAESAR SALAT ^{1,3,7,10}

Romaine lettuce with chicken breast strips, cherry tomatoes, shaved Parmesan cheese, and croutons

MAIN COURSE

BRAISED BURGERMEISTER ^{7,9}

on white bean puree with lukewarm salad of candied lemons, pickled rhubarb, and green beans, served with rosemary potatoes

DESSERT

“KALTSCHALE” WHITE PEACH ^{1,7,8}

with buttermilk jelly, caramelized hazelnuts, and lavender crumble

3-Course Menu

45.00 EUR per person

MENU 2

APPETIZERS

BETROOT CARPACCIO ^{1,10}

with seared goat cheese, leaf salad, and chive salsa

MAIN COURSE

BRAISED OX CHEESE ^{7,9}

with green asparagus and potato gratin, served with red wine jus

DESSERT

DARK AND WHITE CHOCOLATE DUET ^{1,3,7,8}

with raspberries and sage

3-Course Menu

62.00 EUR per person

MENU 3

APPETIZERS

SLICES OF BARBARIE DUCK BREAST ^{9,10}

with wild herb salad, mountain lentils, and melted tomatoes

MAIN COURSE

PINK-ROASTED BEEF FILLET ⁷

with herb butter, oven-roasted tomatoes, and rosemary potatoes

DESSERT

ABRICOT MOUSSE IN A GLASS ^{1,3,7,8}

with amaretti biscuits and mint

3-Course Menu

57.50 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
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BEVERAGES



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

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STERN+KREIS

Stern und Kreisschiffahrt GmbH
12435 Berlin | Puschkinallee 15

www.sternundkreis.de

Registered office: Berlin
Berlin-Charlottenburg District Court
HRB 41029B

Managing Directors:
Christina Aue, Andreas Behrens