



 | STERN+KREIS

# CATERING-CATALOG

Prices as of 2026, prices including VAT  
[www.sternundkreis.de](http://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](mailto:felix.fortagne@sternundkreis.de)**



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# BBQ



# BOARD ON BBQ - BBQ LIGHT

(Only on designated ships)

## STARTERS

### SUMMER LEAF SALAD <sup>10</sup>

with sprouts, roasted seeds, and raspberry balsamic dressing

### BADEN-STYLE POTATO SALAD <sup>10, K, G</sup>

with cucumber, spring onions, and radishes

## BREAD SELECTION

### SELECTION OF BAGUETTES <sup>1, 6, 7, 11</sup>

with herb butter and beetroot hummus

## DIPS

### SOUR CREAM WITH CHIVES <sup>7</sup>

### MANGO CURRY <sup>6, 9, 10</sup>

### BBQ SAUCE <sup>10, F</sup>

### KETCHUP <sup>9, 10</sup>

### MUSTARD <sup>10</sup>

## FROM THE GRILL

### THÜRINGER BRATWURST <sup>9, 10, A, P</sup>

### CHICKEN SHASHLIK SKEWER <sup>9, 10, G</sup>

with bell peppers and onions

### HALLOUMI <sup>7</sup>

grilled cheese made from sheep's and goat's milk with herbs

### GRILLED CORN ON THE COB

with chili and garlic

## DESSERT

### HOMEMADE CHOCOLATE BROWNIE <sup>1, 3, 7, 8</sup>

with walnuts, cream cheese topping, and grapes

EUR 36.50 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 | B=Gelatin Leaves | E=Emulsifiers | F=Colorings | S=Acids | G=Flavor Enhancers | K=Preservatives | P=Phosphate | N=Nitrite Curing Salt



# BOARD ON BBQ - BBQ I

(Only on designated ships)

## STARTERS

### SUMMER LEAF SALAD <sup>10</sup>

with sprouts, roasted seeds, and raspberry balsamic dressing

### BADEN-STYLE POTATO SALAD <sup>10, K, G</sup>

with cucumber, spring onions, and radishes

### CUCUMBER SALAD <sup>10</sup>

with red onions and dill

### CHICKPEA SALAD

with cucumber, tomato, sumac spice, and parsley

## BREAD SELECTION

### SELECTION OF BAGUETTES <sup>1, 6, 7, 11</sup>

with herb butter and beetroot hummus

## DIPS

### SOUR CREAM WITH CHIVES <sup>7</sup>

### MANGO CURRY <sup>6, 9, 10</sup>

### BBQ SAUCE <sup>10, F</sup>

### KETCHUP <sup>9, 10</sup>

### MUSTARD <sup>10</sup>

## FROM THE GRILL

### THÜRINGER BRATWURST <sup>9, 10, A, P</sup>

### CHICKEN SHASHLIK SKEWER <sup>9, 10, G</sup>

with bell peppers and onions

### PULLED BEEF <sup>10</sup>

24-hour slow-cooked beef neck with homemade BBQ sauce

### HALLOUMI <sup>7</sup>

grilled cheese made from sheep's and goat's milk with herbs

## Vegan options (10%)

### VEGAN BRATWURST

pea protein-based

### QUINOA AND PEA PATTY <sup>9</sup>

### GRILLED SWEET POTATO

## DESSERT

### VEGAN PANNA COTTA <sup>6</sup>

with mango and passion fruit salad

### HOMEMADE CHOCOLATE BROWNIE <sup>1, 3, 7, 8</sup>

with walnuts, cream cheese topping, and grapes

EUR 47.50 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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# BOARD ON BBQ - BBQ 2


(Only on designated ships)

## STARTERS

**SUMMER LEAF SALAD** <sup>10</sup>   
with sprouts, roasted seeds, and raspberry balsamic dressing

**TOMATO-MOZZARELLA SALAD** <sup>7,8,A</sup>   
with arugula and pesto dressing

**ANTIPASTI** <sup>9,5</sup>   
roasted vegetables with chili, lemon, balsamic, and olive oil

**MEDITERRANEAN PASTA SALAD** <sup>1,8,10</sup>   
with grilled bell peppers, cherry tomatoes, capers, olives, and arugula

## BREAD SELECTION

**SELECTION OF BAGUETTES** <sup>1,6,7,11</sup>   
with herb butter and beetroot hummus

## DIPS

**SOUR CREAM WITH CHIVES** <sup>7</sup> 

**MANGO CURRY** <sup>6,9,10</sup> 

**BBQ SAUCE** <sup>10,F</sup> 

**KETCHUP** <sup>9,10</sup> 

**MUSTARD** <sup>10</sup> 

## FROM THE GRILL

**SALSICCIA WITH FENNEL** <sup>9,10, A</sup>  
Italian coarse sausage with fennel seeds

**TANDOORI CHICKEN** <sup>9,10</sup>  
boneless chicken leg in tandoori mango marinade

**SHRIMP SKEWER** <sup>2</sup>  
shrimp in a spicy-sweet chili marinade

**FLANK STEAK**  
classic beef flank steak with herb emulsion

Vegetarian/vegan options (10%)

**HALLOUMI** <sup>7</sup> 

**VEGAN BRATWURST**   
pea protein-based

**QUINOA AND PEA PATTY** <sup>9</sup> 

**CORN ON THE COB** 

## DESSERT

**YOGURT-LIME CREAM** <sup>1,7</sup>   
with raspberry coulis and vanilla crumble

**CAKE BALL** <sup>1,3,7,8</sup>   
coated in toasted coconut flakes

**EUR 53.50** per person




# BOARD ON BBQ - BBQ 3

(Only on designated ships)

## STARTERS

### SWEET POTATO SALAD WITH SHRIMP <sup>6</sup>

with coconut flavors, sprouts, cilantro, chili,   
and grilled shrimp (served separately) <sup>2</sup>

### CAESAR SALAD <sup>1,3,7,10,5</sup>

romaine hearts with Caesar dressing, croutons, Italian hard cheese, and cherry tomatoes

### VITELLO TONNATO <sup>3,4,10,5</sup>

veal with tuna sauce, served with capers and arugula

### UMBRIAN POTATO SALAD <sup>9,10,G,K</sup>

with spring onions, green beans, and parsley

## BREAD SELECTION

### SELECTION OF BAGUETTES <sup>1,6,7,11</sup>

with herb butter and beetroot hummus

## DIPS

### SOUR CREAM WITH CHIVES <sup>7</sup>

### MANGO CURRY <sup>6,9,10</sup>

### BBQ SAUCE <sup>10,F</sup>

### KETCHUP <sup>9,10</sup>

### MUSTARD <sup>10</sup>

## FROM THE GRILL

### MERGUEZ <sup>9,10,A,F</sup>

fine beef and lamb sausage with paprika

### MARINATED CHICKEN STEAKS

baked in the oven with honey and mountain pepper

### SALMON FILET IN FOIL <sup>4</sup>

with lemon pepper

### BEEF FILET

medallions marinated with aromatics

Vegetarian/vegan options (10%)

### HALLOUMI <sup>7</sup>

### VEGAN BRATWURST

pea protein-based

### RED OAT PATTY <sup>1,10</sup>

### GRILLED SWEET POTATO

## DESSERT

### ELDERFLOWER TIRAMISU <sup>1,3,7,8,B</sup>

with strawberries and almonds

### MINI NUT BUNDT CAKE <sup>1,3,7,8</sup>

with caramel topping

EUR 59.50 per person



# BOARD ON BBQ - BBQ VEGAN

(Only on designated ships)

## STARTERS

### SUMMER LEAF SALAD <sup>10</sup>

with sprouts, roasted seeds, and raspberry balsamic dressing

### ANTIPASTI <sup>9,5</sup>

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

### MEDITERRANEAN PASTA SALAD <sup>1,8,10</sup>

with grilled bell peppers, cherry tomatoes, capers, olives, and arugula

### CHICKPEA SALAD

with cucumber, tomato, sumac spice, and parsley

## BREAD SELECTION

### SELECTION OF BAGUETTES <sup>1,6,7,11</sup>

with margarine and beetroot hummus

## DIPS

### MANGO CURRY <sup>6,9,10</sup>

### BBQ SAUCE <sup>10,F</sup>

### KETCHUP <sup>9,10</sup>

### MUSTARD <sup>10</sup>

## GRILLGUT

### VEGAN BRATWURST

pea protein-based

### GRILLED CORN ON THE COB WITH CHILI

### RED OAT PATTY <sup>1,10</sup>

### GRILLED SWEET POTATO

## DESSERT

### COCONUT RICE PUDDING <sup>1,6</sup>

with pineapple-lime compote

**43,00 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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# BOARD ON BBQ - BBQ ADD ONS

(Prices are per serving.)

Complete your BBQ selection with the following add ons:

## MEAT

**FLANK STEAK** EUR 7,80

Classic steak from the beef flank with herb emulsion

**BEEF TENDERLOIN** (100 g) EUR 11,90

Medallion of beef tenderloin marinated in aromatics

**LAMB CHOPS** (100 g) EUR 13,50

Marinated with garlic and rosemary

**MERGUEZ** <sup>9,10,A,F</sup> EUR 4,90

Sausage made from fine beef, lamb, and paprika

**SALSICCIA WITH FENNEL** <sup>9,10,A</sup> EUR 4,90

Italian sausage with fennel

**CHORIZO SAUSAGE** <sup>A,F,S</sup> EUR 4,90

Spanish sausage with garlic and paprika

**CHICKEN SHASHLIK SKEWER** <sup>9,10,G</sup> EUR 5,50

With bell peppers and red onions

**SPARE RIBS** <sup>10,F,K</sup> EUR 8,50

Pork ribs in BBQ sauce, marinated and grilled

## FISH

**SHRIMP SKEWER** (80 g) <sup>2</sup> EUR 7,80

Sweet-and-sour marinated shrimp skewer with coriander

**SALMON FILLET** (100 g) <sup>4</sup> EUR 9,90

With lemon pepper

## VEGETARIAN

**HALLOUMI** <sup>7</sup> EUR 5,50

Grilled cheese from sheep and goat milk with herbs

## VEGAN

**HALF CORN ON THE COB**  EUR 3,50

Marinated with garlic and chili

**GRILLED SWEET POTATO** EUR 4,50

**VEGETABLE SKEWER**  EUR 8,50

Bell pepper, zucchini, eggplant, mushroom

**VEGAN BRATWURST** (90 g) EUR 5,50

Based on pea protein

**PLANTED STEAK** (120 g) <sup>6</sup>  EUR 12,50

Juicy, tender, and with an intense umami flavor





## BUFFET - LIGHT, RUSTIC

### STARTERS

#### CUCUMBER SALAD <sup>10</sup>

with red onions and dill

#### BERLIN-STYLE POTATO SALAD <sup>3,10,G,K</sup>

with cucumber, egg, and radish topping

#### BREAD SELECTION <sup>1,6,7,11</sup>

Selection of baguettes with herb butter and beetroot hummus

### MAIN COURSES

#### BAKED KASSELER (CURED PORK) <sup>1,9,10,K,N</sup>

with mustard-honey marinade, dark gravy, and Berlin-style sauerkraut with carrots

#### SERVED WITH

parsley-buttered potatoes <sup>7</sup> 

#### SCHUPFNUDEL (POTATO NOODLE) STIR-FRY <sup>1</sup>

with roasted carrots, mushrooms, and parsley

Served with herb sour cream <sup>7</sup> 

### DESSERT

#### RED FRUIT PUDDING <sup>6</sup>

with vegan vanilla sauce

#### CHEESECAKE CREAM <sup>1,3,7,8</sup>

with apricots and cookie crunch

EUR 39.50 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 - LIGHT, MEDITERRANEAN

### STARTERS

#### ANTIPASTI <sup>9,5</sup>

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

#### MEDITERRANEAN PASTA SALAD <sup>1,8,10</sup>

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

#### BREAD SELECTION <sup>1,6,7,11</sup>

Selection of baguettes with herb butter and beetroot hummus

### MAIN COURSES

#### BAKED CHICKEN WITH CHERRY TOMATOES <sup>7,9</sup>

#### SERVED WITH

carrot-pea vegetables, roasted baby potatoes, and light sauce <sup>1,7,9</sup> 

#### QUINOA PATTY <sup>9</sup>

on bean and bell pepper vegetables with tomato ragout

### DESSERT

#### VEGAN PANNA COTTA <sup>6</sup>

with mango and passion fruit salad

#### WALNUT BROWNIE <sup>1,3,7,8</sup>

with cream cheese topping and grapes

EUR 39.50 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 - SCHIFFSJUNGE

## STARTERS

### CUCUMBER SALAD <sup>10</sup>

with red onions and dill

### BERLIN-STYLE POTATO SALAD <sup>3, 10, G, K</sup>

with cucumber, egg, and radishes

### BERLIN MINI MEATBALLS <sup>1, 3, 7, 10</sup>

with mustard and pickles

### FISH PLATTER "MÜGGELSPREE" <sup>1, 3, 4, 7, 10</sup>

with lemon, horseradish, and dill-mustard dip

### SMALL SELECTION OF BERLIN BREAD AND ROLLS <sup>1, 7</sup>

with herb butter and lard

## MAIN COURSES

### BAKED KASSELER (CURED PORK) <sup>1, 9, 10, K, N</sup>

with mustard-honey marinade, dark Schwarzbier jus, and Berlin-style sauerkraut

### PAN-FRIED CHICKEN LEG <sup>7, 9, 10</sup>

with caramelized onion sauce and green beans  
with young leeks

### SERVED WITH

parsley-buttered potatoes <sup>7</sup>

*Vegetarian/vegan options (10%)*

### SCHUPFNUDEL (POTATO NOODLE) STIR-FRY <sup>1</sup>

with roasted carrots, mushrooms, and parsley  
Served with herb sour cream <sup>7</sup>

## DESSERT

### RED FRUIT PUDDING <sup>6</sup>

with vegan vanilla sauce

### CHEESECAKE CREAM <sup>1, 3, 7, 8</sup>

with apricots and cookie crunch

EUR 45.80 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

## STARTERS

### SUMMER LEAF SALAD <sup>10</sup>

with sprouts, roasted seeds, and balsamic dressing

### MOZZARELLA AND TOMATO SALAD <sup>7,8,10</sup>

with arugula and pesto dressing

### ANTIPASTI <sup>9,5</sup>

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

### MEDITERRANEAN PASTA SALAD <sup>1,8,10</sup>

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

### BREAD SELECTION <sup>1,6,7,11</sup>

Selection of baguettes with herb butter and beetroot hummus


## MAIN COURSES

### BAKED CHICKEN WITH CHERRY TOMATOES <sup>7,9</sup>

### BRAISED BEEF SHANK <sup>9,12</sup>

in red wine sauce

### SERVED WITH

Lightly gratinated potatoes with olive oil and Italian ribbon pasta with herbs <sup>1</sup> 

*Vegetarian/vegan options (10%)*

### QUINOA PATTY <sup>9</sup>

on bean and bell pepper vegetables with tomato ragout

## DESSERT

### VEGAN PANNA COTTA <sup>6</sup>

with mango and passion fruit salad

### CHOCOLATE MOUSSE <sup>3,7,8</sup>

with blackcurrant-raspberries and rosemary

**EUR 50.50** 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

## STARTERS

### PANZANELLA <sup>1,8,10</sup>

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

### UMBRIAN POTATO SALAD <sup>9,10,G,K</sup>

with spring onions, green beans, and parsley

### SMOKED CORN-FED CHICKEN BREAST <sup>1,3,7,10,5</sup>

on romaine hearts with Parmesan dressing, croutons, Italian hard cheese, and cherry tomatoes

### VITELLO TONNATO <sup>3,4,7,10,12,F</sup>

pink roasted veal with tuna sauce, served with capers and arugula

### BREAD SELECTION <sup>1,6,7,11</sup>

Selection of baguettes with herb butter and beetroot hummus

## MAIN COURSES

### PAN-SEARED SALMON FILET <sup>4,9</sup>

with orange-saffron sauce and grilled fennel, bell pepper, and broccoli

### BEEF RAGOUT <sup>9,12</sup>

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

### VEGETABLES

beetroot and zucchini

### PAN-FRIED SWEET POTATO GNOCCHI <sup>1,7</sup>

with grated Italian cheese

### ROASTED BABY POTATOES

with sea salt and rosemary oil

*Vegetarian/vegan options (10%)*

### GRILLED COURGETTI <sup>1,8,9</sup>

stuffed with date-couscous on tomato sauce

## DESSERT

### ELDERFLOWER TIRAMISU <sup>1,3,7,8,B</sup>

with strawberries and almonds

### CHOCOLATE MOUSSE <sup>3,5,7</sup>

with caramel and roasted peanuts

**EUR 58.00** 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

### STARTERS

#### MOZZARELLA AND TOMATO SALAD <sup>7,8,10</sup>

with arugula and pesto dressing

#### ANTIPASTI <sup>9,5</sup>

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

#### MEDITERRANEAN PASTA SALAD <sup>1,8,10</sup>

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

#### COLORFUL QUINOA SALAD <sup>10</sup>

with seasonal vegetables, chervil vinaigrette, and roasted sunflower seeds

#### BREAD SELECTION <sup>1,6,7,11</sup>

Selection of baguettes with herb butter and beetroot hummus

### MAIN COURSES

#### BAKED SWEET POTATOES <sup>7,8,10</sup>

with hazelnut-broccoli crumble and sheep's cheese on chickpea curry

#### TUSCAN VEGETABLE PASTA <sup>1,9</sup>

with marinated king oyster mushrooms and pesto

#### PAN-FRIED SWEET POTATO GNOCCHI <sup>1,7</sup>

with carrot-zucchini vegetables, topped with grated Italian hard cheese and basil pesto

### DESSERT

#### COCONUT RICE PUDDING <sup>1,6</sup>

with pineapple-lime compote

#### VEGAN STRAWBERRY MOUSSE <sup>1,6</sup>

with rhubarb

EUR 50.50 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 DISHES

### BREAD SELECTION <sup>1,11</sup>

Small selection of bread rolls and baguettes

### BUTTER AND PLANT-BASED SPREADS

herb hummus, jams, and Nutella <sup>3,7</sup>

### CREAMY YOGURT <sup>1,7,8</sup>

with berries and muesli topping

### MOZZARELLA AND TOMATO SALAD <sup>7,8,10</sup>

with arugula and pesto dressing

### SMALL SELECTION OF COLD CUTS AND CHEESES <sup>7,8,9</sup>

such as Serrano ham, salami, alpine cheese, and Camembert,  
garnished with olives and fruits

## HOT DISHES

### BAKED CHICKEN WITH CHERRY TOMATOES <sup>7,9</sup>

#### SERVED WITH

carrot-pea vegetables, roasted baby potatoes,  
and a light sauce

### PENNE LUPARA <sup>1,9,12</sup>

Penne pasta with a spicy sauce of olives, sun-dried tomatoes,  
and capers, topped with crispy fried onions  
and extra grated Italian cheese <sup>7</sup> 

## DESSERT

### CHOCOLATE MOUSSE <sup>3,7,8</sup>

with blackcurrant-raspberries and rosemary

### VEGAN PANNA COTTA <sup>6</sup>

with mango and passion fruit salad

EUR 37.50 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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STERN+KREIS

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# FINGERFOOD



# RECEPTION SNACKS

## RECEPTION SNACKS - COCKTAIL RECEPTION

Minimum order: 30 pieces per type

### MEAT

#### MELON & HAM

cantaloupe melon with air-dried ham

#### SAVORY FILLED TARTLETS <sup>1,7</sup>

with borlotti bean cream and corn-fed chicken

### FISH

#### CRÊPES ROULADE <sup>1,3,4,7</sup>

with smoked salmon and dill sour cream

#### SMOKED TROUT <sup>4,7,10</sup>

served with apple and cucumber salad and horseradish

#### SAVORY FILLED TARTLETS <sup>1,4,7</sup>

with green pea cream and cured salmon

### VEGETARIAN

#### GOAT CHEESE TRUFFLE <sup>1,7</sup>

marinated fresh goat cheese with pumpernickel and sun-dried cherry tomato

#### GRILLED ZUCCHINI <sup>7,8,10</sup>

with sheep's cheese cream, pickled bell pepper, and roasted cashew nuts

#### BASIL CREAM CHEESE <sup>1,7</sup>

on pumpernickel discs with pine nuts and cress

#### CAKE BALL <sup>1,3,7,8</sup>

in toasted coconut flakes

### VEGAN

#### EDAMAME BALLS <sup>6</sup>

on fruity mango chutney

#### BEETROOT FALAFEL <sup>1,11</sup>

with tahini dip

#### TORTILLA ROLLS <sup>1,12,A</sup>

with tomato, spinach, and couscous cream

#### BEETROOT CRÊPES <sup>1,6</sup>

with vegan wild garlic cream and vegan bacon

#### VEGAN BALLS <sup>6,10</sup>

on lentil curry cream

#### SAVORY FILLED TARTLETS <sup>1,9,10,11</sup>

with chickpea curry cream and grilled bell peppers

EUR 5.50 per piece



### MEDIUM SATIETY, 6 COMPONENTS

Minimum order: 30 pieces per variety

#### QUICHE WITH SPINACH AND FETA <sup>1,3,7</sup>

sour cream, and sheep's cheese topping

#### BELUGA LENTIL SALAD <sup>1,7,9,10</sup>

with goat cheese cream and croutons

#### CHICKEN BREAST WRAP <sup>1,7,9</sup>

grilled with avocado, leaf salad, tomato, and coriander

#### BADEN-STYLE POTATO SALAD <sup>1,3,7,10</sup>

with mini veal meatball <sup>6</sup> 

#### YOGURT-LIME CREAM <sup>1,7</sup>

with raspberries and vanilla crumble

#### WALNUT BROWNIE <sup>1,3,7,8</sup>

with cream cheese topping and grapes

### FULL SATIETY, 8 COMPONENTS

Bookable for groups of 30 or more

#### RATATOUILLE WRAP <sup>1,11</sup>

with cream cheese, tomato, zucchini, eggplant, bell pepper; and leaf salad

#### ORIENTAL COUSCOUS SALAD <sup>1,8,7,9</sup>

with seasonal vegetables, parsley, and roasted almonds

#### SATÉ SKEWERS <sup>1,5,6</sup>

with peanut-lime dip – marinated chicken thighs with chili, honey and soy sauce

#### QUICHE LORRAINE <sup>1,3,7</sup>

with Tyrolean ham, leek and sour cream

#### GLASS NOODLE SALAD <sup>1,2,5,6,11</sup>

Sweet-and-sour with prawn skewer, chili and garlic

#### CORN-FED CHICKEN BREAST <sup>12</sup>

grilled, on pointed cabbage salad with red onion marmalade

#### ELDERFLOWER TIRAMISUU <sup>1,3,7,8,B</sup>

with seasonal berries and caramelized almonds

#### CHOCOLATE MOUSSE <sup>3,5,7</sup>

with caramel cream and roasted peanuts and blackberries

### VEGAN, 6 COMPONENTS

Bookable for groups of 30 or more

#### VEGAN WRAP <sup>1,11</sup>

white beans, red onion, tomato, lime, and leaf salad

#### ORIENTAL COUSCOUS SALAD <sup>1,8,9</sup>

spiced couscous with seasonal vegetables, parsley, and roasted almonds

#### BEETROOT FALAFEL <sup>1,11</sup>

with tahini dip

#### TORTILLA ROLLS <sup>1,12,A</sup>

cream of sun-dried tomatoes, spinach, and couscous

#### VIETNAMESE GLASS NOODLE SALAD <sup>1,5,6,11</sup>

sweet-and-sour with coriander, roasted peanuts, chili and garlic

#### VEGAN PANNA COTTA <sup>6</sup>

with passion fruit and mango salad

EUR 36.00 per person

EUR 48.00 per person

EUR 36.00 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 | B=Gelatin Leaves | E=Emulsifiers | F=Colorings | S=Acids | G=Flavor Enhancers | K=Preservatives | P=Phosphate | N=Nitrite Curing Salt



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MENÜ

# MENU 1

Meal service is not available on all ships.

## STARTERS

**SMALL SELECTION OF SLICED BREAD** <sup>1,7,A</sup>   
with two flavored butters, served on the table


**CRÈME BRÛLÉE OF GOAT CHEESE** <sup>1,3,7,10,11,K</sup>   
with green apple chutney, leaf lettuce, and crostini

## MAIN COURSE

**BRAISED BEEF SHOULDER ROLL** <sup>1,9,12</sup>   
with vegetable-barley risotto and port wine jus  
vegan alternative

**VEGETABLE-BARLEY RISOTTO** <sup>1,6,9,E</sup>   
with marinated king oyster mushrooms and wild garlic foam

## DESSERT

**OPERA CAKE** <sup>1,3,6,7,8,E</sup>   
with raspberry coulis and crème pâtissière

3-Course Menu  
**EUR 50.00** per person

# MENU 2

## STARTERS


**SMALL SELECTION OF SLICED BREAD** <sup>1,7,A</sup>   
with two flavored butters, served on the table

**BEETROOT CARPACCIO** <sup>7,9,10,K</sup>   
with flamed goat cheese, frisée salad, and chive salsa

## MAIN COURSE

**MEDITERRANEAN-STUFFED CORN-FED CHICKEN BREAST** <sup>7,9,12,A</sup>  
with grilled vegetables, creamy corn polenta, and lemon-butter sauce

vegan alternative

**TWO KINDS OF KIBBEH** <sup>1,6,9,11</sup>   
with grilled vegetables, beetroot hummus, and baba ganoush

## DESSERT

**APRICOT MOUSSE IN A TUMBLER** <sup>1,3,6,7,8,A,B,E</sup>  
with decorative crumble, amarettini, and mint

3-Course Menu  
**EUR 50.00** per person

# MENU 3

## STARTERS

**SMALL SELECTION OF SLICED BREAD** <sup>1,7,A</sup>   
with two flavored butters, served on the table

**SLICES OF BARBARY DUCK BREAST** <sup>9,10</sup>  
with wild herb salad, mountain lentils, and roasted tomatoes  
vegan alternative

**BRAISED FENNEL** <sup>9,10</sup>   
with wild herb salad, mountain lentils, and roasted tomatoes

## MAIN COURSE

**ROASTED BEEF FILLET** <sup>7,9,12</sup>  
with glazed carrot vegetables, mashed potato-celery, and port wine jus  
vegan alternative

**CUBES OF BAKED HALLOUMI** <sup>1,7,9,10</sup>   
on chickpea curry with bell peppers and red onions

## DESSERT

**DUET OF DARK AND WHITE CHOCOLATE** <sup>1,3,6,7,E</sup>   
with raspberry and sage crostini

3-Course Menu  
**EUR 57.50** per person



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# BEVERAGES



## 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  
Selters Mineral Water (Natural and Classic)  
Rauch apple and orange juice  
Specialty coffees and tea

**EUR 8.50**

### BASIC 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

**EUR 10.90**

### 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 | Lillet Wildberry

**EUR 14.90**

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 | B=Gelatin Leaves | E=Emulsifiers | F=Colorings | S=Acids | G=Flavor Enhancers | K=Preservatives | P=Phosphate | N=Nitrite Curing Salt



**STERN+KREIS**

Stern und Kreisschiffahrt GmbH  
Puschkinallee 15 | 12435 Berlin

[www.sternundkreis.de](http://www.sternundkreis.de)

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

Managing Directors:  
Sandra Schumacher, Andreas Behrens