Dear Clients,

We would be happy to cater for your official celebration or reception on the campus of KIT. On the following pages, you will find a few suggestions.

We also cater for external companies. For the corresponding order, please contact us.

Your order **with binding numbers of participants must be submitted at least three working days before the event.** In case of large events with more than 50 persons, submit your order **at least one week in advance.**

We will be pleased to answer your questions and receive your suggestions at catering@aserv.kit.edu. We will also be happy to advise you personally.

Your catering team

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All prices are understood to be inclusive of value added tax and per portion. The prices are valid from April 01, 2019.
# Soups
- Goulash soup 2,50 €
- Vegan tomato soup 2,00 €
- Potato soup (vegetarian) 2,00 €
- Soup of the day 2,00 €

# Vegetarian Offer
- Falafel with Couscous 4,60 €
- Vegetarian lasagna 4,60 €
- Potato squares stuffed with cream cheese 3,60 €
- Curd cheese dip 0,90 €

# Salads
- Leaf salads 1,80 €
- Raw vegetable salads 1,60 €
- Potato salad 1,60 €
- Potato salad with eggs and mayonnaise 1,80 €

# Fish
- Steak of salmon 8,20 €
- Fried pikeperch 7,90 €
- White wine sauce 1,00 €

# Meat (sauce included)
- **Pork:**
  - Large breaded escalope 4,90 €
  - Meat loaf fresh from oven 3,90 €
  - 2 meat balls 4,10 €
  (From rural production group)

- **Beef:**
  - Roast veal (flank) 6,30 €
  - Homemade beef roulade 6,20 €
  (stuffed with onions, gherkins, bacon and mustard)

- **Poultry:**
  - Small chicken escalope 2,80 €
  - Chicken-leg 3,70 €

# Sauces
- Mushroom-Sauce
- Onion sauce
- Green pepper sauce
- Tomato sauce

# Side Dishes
- 2 bread dumplings 1,80 €
- Tagliatelle 1,70 €
- Potatoes au gratin 2,50 €
- Spaetzle 1,60 €
- Almond rice 1,80 €
- Selected vegetables 2,20 €

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For Conferences:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Small pastry</td>
<td>0,75 €</td>
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<tr>
<td>Delacre biscuits 1000g</td>
<td>18,95 €</td>
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<tr>
<td>½ topped bread roll</td>
<td>2,45 €</td>
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<tr>
<td>Fruit basket per person</td>
<td>2,45 €</td>
</tr>
<tr>
<td>Fruit salad in a glass</td>
<td>2,80 €</td>
</tr>
<tr>
<td>Pretzel</td>
<td>0,85 €</td>
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<tr>
<td>Buttered pretzel</td>
<td>1,20 €</td>
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<tr>
<td>Party pretzels with cheese and cream cheese</td>
<td>1,20 €</td>
</tr>
<tr>
<td>Party buttered pretzel</td>
<td>0,90 €</td>
</tr>
<tr>
<td>Party pretzel</td>
<td>0,60 €</td>
</tr>
</tbody>
</table>

Let our buffets and finger foods on the following pages surprise and delight you.
Buffet Polar Star

Garden salads with two dressings
  Raw vegetable salads
  Selection of bread

Meat
  Breaded escalope of pork with mushroom sauce
  Roast beef “Esterhazy”

Fish
  Ragout of salmon, pikeperch, and shrimps in beurre blanc

Side Dishes
  Spaetzle
  Bread dumplings
  Vegetable selection
  Rice

Dessert in the Glass
  Fresh fruit salad
  Mousse au chocolate with cherries

Price per person 20,90 €

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The prices are valid from April 1, 2019.
Buffet Fireside

Lamb’s lettuce with fried bacon and croutons
Salad of carrots
Cabbage salad
Cucumber salad
Selection of bread

Meat
Canard breast with orange sauce
Roast veal with mixed mushrooms

Fish
Pikeperch on leaf spinach

Side Dishes
Spaetzle
Tagliatelle
Selected vegetables

Dessert in the Glass
Panna Cotta with berries
Fresh fruit salad

Price per person 22,90 €

All prices are understood to be inclusive of value added tax and per portion. The prices are valid from April 1, 2019.
Buffet Spring Scent

Garden salads
Raw-vegetable salads
Selection of bread

Soup
Regional potato soup with croutons

Meat
Ragout of lamb à la Provence
Pork loin with Calvados sauce

Fish
Fresh salmon with green asparagus

Side Dishes
Rice
Spaetzle: “Knöpfle”
Pasta
Selected vegetables

Dessert in the Glass
Panna Cotta with raspberries
Apple strudel with vanilla sauce
Fruit salad

Selection of cheese

Price per person 26,90 €

All prices are understood to be inclusive of value added tax and per portion. The prices are valid from April 1, 2019.
Buffet Dusk

Garden salads
Raw vegetable salads
Selection of bread

Soup
Pumpkin cream soup with croutons

Meat
Game goulash with mixed mushrooms
Pork loin with Calvados sauce

Side Dishes
Rice
Spaetzle: “Knöpfle”
Pasta
Selected vegetables

Dessert in the Glass
Red fruit compote with vanilla sauce
Panna Cotta with raspberries

Selection of cheese

Price per person 22,80 €

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Classical Finger Food

**Cold:**
- Smoked trout, horseradish cream, and lentils salad
- Slices of salmon wraps
- Meat ball-tomato-olive skewer
- Poultry salad
- Chicken-pineapple skewer with carrot-cabbage salad
  - Swiss cheese salad
  - Potato salad

**Warm:**
- Mini chicken escalope
- Mini meat balls of pork
- Dates wrapped in bacon
  - Eggplant bundle
  - Breaded brie tips

**Sauces und Dips:**
- Mustard
- BBQ sauce

**Dessert:**
- “Cassis-Queen”
- Bavarian cream on fine cassis puree
- Dessert of the day
  - Baguette

Price per person: 15,50 €

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Finger Food Asian Style

Cold:
Shrimps and cucumber-wasabi salad
Couscous salad
Poultry skewer and curry of turkey hen
Smoked canard breast and Asian glass noodle salad

Warm:
“Asian lollipop” – prawn on lemon grass stick
Chicken spring roll
Three types of noodle sticks:
“Pad Thai”– rice noodles, tofu, cashew nuts, and Pad Thai sauce
“Sweet Sour”– glass noodles, pineapple, bell pepper, and sweet-sour sauce
“Teriyaki– Udon noodles, carrots, spring onions, Asian mushrooms, and Teriyaki sauce

Sauces and Dips:
Mango dip
Sweet chili sauce

Dessert:
“KIT Colada”
fruity pineapple between a cream-coconut mousse and a rum-flavored cream, with coconut flake garnish
Dessert of the day
Baguette

Price per person: 15,90 €

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Vegetarian Finger Food

Cold:
- Falafel skewer and couscous salad
- Feta cheese-tomato skewer
- Lentils salad
- Antipasti salad
- Mixed bean salad
- Asian glass noodle salad
- Tomato-mozzarella skewer and rocket

Warm:
- Breaded brie tips
- Three types of noodle sticks
- “Pad Thai”—rice noodles, tofu, cashew nuts, and Pad Thai sauce
- “Sweet Sour”—glass noodles, pineapple, bell pepper, and sweet-sour sauce
- “Teriyaki”—Udon noodles, carrots, spring onions, Asian mushrooms, and Teriyaki sauce
- Eggplant bundles

Sauces and Dips:
- Salsa dip
- Sour cream dip

Dessert:
- “Black & White”
- chocolate panna cotta meets white chocolate mousse
- Dessert of the day
- Baguette

Price per person: 14,00 €

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Mediterranean Finger Food

Cold:
Couscous salad
Grilled bell pepper
Parma ham and melon
Poultry skewer and antipasti salad
Chorizo sausage and mixed bean salad
Beef salad “Florence”
Tomato-mozzarella skewer and rocket
Three sorts of bruschetta

Warm:
Mini chicken piccata
Mini veal meat balls
Falafel stuffed with cream cheese

Sauces and Dips:
Mustard
Yoghurt dip

Dessert:
“Himbeerherz” (raspberry heart)
fruity raspberry puree embedded in mascarpone cream and biscuit, garnished with crispy Amarettini
Dessert of the day

Baguette

Price per person: 22,00 €

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TexMex Finger Food

Cold:
“Cream Cheese” peppers and coleslaw salad
Slices of smoked salmon wraps
Tortilla tarte flambée stuffed with ham
Meat ball skewer à la Mexico
Stuffed chili

Warm:
Three sorts of pulled chicken sliders:
“BBQ”– sesame bun, chicken breast fillet, red bell pepper, and BBQ sauce
“Honey-Mustard”–long bun, chicken breast fillet, onion, and honey-mustard sauce
“Chipotle”–mini bun, chicken breast fillet, green bell pepper, and chipotle sauce
Fire roasted chicken bits
Chili cheese nuggets

Sauces and dips:
BBQ sauce
Salsa dip
Sour cream dip

Dessert:
„Mexican Coffee”
fine coffee mousse on coffee jelly and panna cotta
Dessert of the day

Baguette
Nachos

Price per person: 19,50 €
Premium Finger Food

**Cold:**
Smoked trout, horseradish cream, and lentils salad
Flavored ham and mixed bean salad
Smoked canard breast and Asian glass noodle salad
Goat cheese pyramid
Porcini tiramisu

**Warm:**
Ox cheek praline
Clam bacon-wrapped salmon skewer
Eggplant bundles

**Sauces and dips:**
Tarragon mustard
Horseradish
Sour cream dip

**Dessert:**
“Schwarzwald” (Black forest):
Finest layered dessert of dark chocolate cream, cherry compote, cherry brandy mousse, and chocolate pieces
Dessert of the day
Baguette

**Price per person: 24,50 €**

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Important

Please note that we will deliver **free of charge** when your order value **exceeds EUR 50** (on Campus North). Below this order value, we charge a delivery fee of EUR10.

We also cater KIT Campus South (order value at least EUR 100) and Campus East (order value at least EUR 100).

Additionally, costs will arise for delivered tableware, dishes and equipment. These costs will be considered in our offer.

For business-related caterings, please generate a *guest hospitality order* via the SRM portal. Via this hospitality order, you can directly access our guest hospitality catalog and select from our offers.

Our cold beverages will be sold on consignment basis and will be charged according to consumption.

Please note that our driver will deliver your order to the venue. For difficult to access venues, we will charge an extra fee depending on our expenditure. If you need additional services for setting up the catering equipment, arranging the food and removing the equipment again or the complete service, inform us accordingly in advance.

We will be pleased to send you our offer.

Your catering team

Contact: **catering@aserv.kit.edu**