

Buffet

Appetizers

Wild Mushroom Salad with Pear | Beet Carpaccio with Goat Cheese
Pumpkin and Apple Salad with Cinnamon and Toasted Seeds | Curry Cauliflower Salad
Endive Salad with Mandarins and Lardo | Stuffed Figs with Goat Cheese and Port Wine Glaze

Avocado and Shrimp Cocktail | Scallops on Pea Purée | Tuna Salad
Blinis with Salmon and Caviar | Matjes Herring Salad Variation

Smoked Duck Salad | Vitello Tonnato | Chicken Yogurt Salad with Pineapple and Seeds
Mini Beef Meatballs with Mustard Cream | Beef Salad with Root Vegetables

Bread Specialties from Holtkamp Bakery
Homemade Dips: Onion | Zucchini | Pumpkin Cream

Soup

Chestnut Soup

Live Station

Shrimp with tomato salsa, pesto, or garlic sauce | Pasta from a Parmesan wheel
24-hour slow-cooked beef shoulder with chestnut sauce

Main Courses

Cod fillet on saffron-lemon risotto
Romanesco | Beets | Caramelized carrots and parsnips
Mini potato gratin with toasted almonds and herbs

Dessert buffet

Spekulatius tartlets | Gingerbread panna cotta | Crêpe station with various toppings
Pistachio parfait | Blackcurrant sorbet | Lemon sorbet | Chocolate ice cream
Walnut cake | Fruit skewers | Homemade stollen, cookies, and pralines

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