



LEHRIEDER

begeistert

BUSINESS-BUFFETS.

Package offer

Booking possible from February until April



INCLUSIVE.

Food & alcohol free drinks

Service staff & chefs
(Service arrangement 1:25)

Complete service material

Buffet & drinking station

Standard decoration

Packaging & disposal of waste

Set up & dismantling

ON REQUEST.

Seating

Individual decoration

Alcoholic drinks

Power

(Calculation of costs after finalizing the
general regulations)





With just one click to
your favourite buffet



Franconian Buffet 1

STARTERS & SALADS

Franconian bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Carrot salad // orange marinade

*

Cucumber salad // sour cream // dill

*

Obatzter // chive // brown bread

MAIN DISHES

Braised roast pork // potato dumpling // gravy

*

Poached catfish // root brew // salt potatoes // horseradish

*

Potato noodles // roasted vegetables of the season // hazelnut

DESSERTS

Grandma's cake // plums

*

Homemade cherry cake // vanilla sauce

€ 55,00 / person* (up to 100 people)

€ 52,00 / person* (up to 200 people)

€ 48,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





Franconian Buffet 2

STARTERS & SALADS

Franconian bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Smoked carp fillet // potato-endive salad

*

Franconian cream cheese // chive // cherry tomatoes

*

Salad with Nuremberg sausages // red onions // mustard vinaigrette

MAIN DISHES

Braised pork knuckle // sauerkraut // potato dumplings

*

Roasted trout fillet // creamy spinach // salt potatoes

*

Cheese spaetzle // roasted onions // chive

DESSERTS

Poppy-potato noodles // vanilla sauce

*

Lemon cake

*

Cream cheese mousse // apple compote

€ 57,00 / person* (up to 100 people)

€ 53,00 / person* (up to 200 people)

€ 49,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 / person will be charged.





Franconian Buffet 3

STARTERS & SALADS

Franconian bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Black smoked ham // radish // mixed pickles

*

Suckling pig jelly // apple-chive vinaigrette

*

Sweet-sour char // red beetroot // horseradish mousse

*

White cabbage salad // caraway

MAIN DISHES

Roasted pork loin // spaetzle // creamy mushroom sauce

*

Catfish // root brew // vegetables julienne // salt potatoes

*

Vegetables ravioli // melted onions

DESSERTS

Semolina // red jelly

*

Sour cream mousse // cherry ragout // butter crumbles

*

Homemade yeast dumplings // pear ragout

*

Egg liqueur // caramelized almonds

€ 59,00 / person* (up to 100 people)

€ 55,00 / person* (up to 200 people)

€ 51,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





International Buffet 1

STARTERS & SALADS

Bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Tuna salad // white beans // spring leek // cherry tomatoes

*

Couscous // pepper cubes // sheep cheese // parsley

*

Carrot salad // orange marinade // seeds

MAIN DISHES

Braised chicken leg // vegetable-rice pan // chili-ginger dip

*

Roasted red snapper // bulgur // coriander // wasabi sauce

*

Filled pepper // pearl barley // tomato sauce

DESSERTS

Rice pudding // dried dates

*

Semolina // marinated berries

€ 56,00 / person* (up to 100 people)

€ 52,00 / person* (up to 200 people)

€ 47,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





International Buffet 2

STARTERS & SALADS

Bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Quinoa // lemon oil // vegetables // raisins // seeds

*

Smoked salmon // braised parsley root // parsley pesto

*

Goat cheese // roasted pepper // tomato sauce

MAIN DISHES

Roasted corn poulard // broccoli // sesame // sweet potato mash

*

Roasted gilthead // green cabbage-potato pan // white wine sauce

*

Roasted tofu // sesame // coriander-chili marinade

DESSERTS

Apple-quark cream // biscuit

*

Pear strudel // vanilla-cinnamon sauce

*

Cheesecake // marinated fruits

€ 59,00 / person* (up to 100 people)

€ 55,00 / person* (up to 200 people)

€ 50,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





International Buffet 3

STARTERS & SALADS

Bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Beef pastrami // roasted pepper // tomato marmalade

*

Vegetable-sprout salad // roasted prawns // teriyaki // coriander

*

Falafel // tabbouleh // dried figs // mint yoghurt

MAIN DISHES

Roasted roast beef // green beans // potato gratin // gravy

*

Roasted sea bass // carrot-ginger mash // lime // pine nuts

*

Orichette // spring vegetables // tomato-olive gravy

DESSERTS

Banana mousse // chili-chocolate ganache

*

Yuzu-Panna Cotta

*

Cream cheese mousse // pistachio crumble

€ 62,00 / person* (up to 100 people)

€ 57,00 / person* (up to 200 people)

€ 52,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





Mediterranean Buffet 1

STARTERS & SALADS

Bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Marinated bulgur // raisins // cranberries

*

Pasta salad // tuna // mayonnaise // pepper

*

Roasted zucchini // goat cheese // olive oil

MAIN DISHES

Beef cannelloni // herbs // tomato sauce

*

Roasted pollock // gnocchi // spring vegetables // white wine sauce

*

Baked pastry // feta-spinach filling // tzatziki

DESSERTS

Chocolate-chili mousse

*

Almond milk-Panna Cotta

€ 59,00 / person* (up to 100 people)

€ 55,00 / person* (up to 200 people)

€ 50,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





Mediterranean Buffet 2

STARTERS & SALADS

Bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Vitello-Tonnato // capers // limes

*

Tortellini salad // pepper // tomato vinaigrette

*

Grilled mushrooms // garlic // herb marinade

MAIN DISHES

Roasted guinea fowl // gnocchi // grilled vegetables // basil pesto

*

Roasted seafood // tagliatelle // boiled cherry tomatoes // garlic oil

*

Spinach lasagna // ricotta // tomato-olive gravy

DESSERTS

Cream catalan

*

Limoncello mousse // dried figs

*

White chocolate mousse // apricot marmalade

€ 61,00 / person* (up to 100 people)

€ 57,00 / person* (up to 200 people)

€ 52,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





Mediterranean Buffet 3

STARTERS & SALADS

Bread specialties

*

Fresh salads of the season from the region

*

Yoghurt dressing // herb vinaigrette // roasted seeds // croutons

*

Mediterranean sausage specialties // olives

*

Manchego mousse // boiled tomatoes // olives

*

Marinated wild tomatoes // baby mozzarella // arugula // pine nuts

MAIN DISHES

Roasted beef fillet medallions // rosemary potatoes // braised root vegetables //
gravy

*

Cod saltimbocca // roasted zucchini // red mojo

*

Pastasotto // peas // ricotta // roasted pine nuts

DESSERTS

Champagne mousse // marinated grapes

*

Rhubarb cake // butter crumble // mint

*

Butter milk cream // marinated forest berries

€ 65,00 / person* (up to 100 people)

€ 61,00 / person* (up to 200 people)

€ 55,00 / person* (up to 500 people)

* with an event duration of maximum 4 hours
For each extra hour, € 9,50 per person will be charged.





Drinks

Following drinks are included in the flat rate:

Water still & sparkling

Soft drinks (Coca-Cola, Fanta, Sprite)

Orange & apple juice

Coffee specialties and/or coffee in cans with milk and sugar

Tea in different types

Additional offer:

Local beer

Corresponding wines

€ 12,50 per person extra



Order confirmation

Event date _____

From _____ Until _____

Number of people _____

Event location _____

Company _____

Contact person _____

Phone _____

Fax _____

E-Mail _____

Invoice address _____

The order is made on account.

With our legally binding signature, we accept the general terms and conditions of the NürnbergMesse and the general terms and conditions as well as the service conditions of Lehrieder Catering-Party-Service GmbH & Co. KG. Breakage and loss of objects of loan will be invoiced.

Signature _____

Place & date _____





Lehrieder impresses!

Lehrieder is certificated after DIN ISO 9001 ff. In our gourmet kitchen are only the best products fresh and natural for you prepared.

Breakage and loss of objects of loan will be invoiced.

All general terms and conditions apply.

Only a change of number of persons 5 days prior to the event will be accounted for. We try to take short-term changes into account.

All prices are without value added tax.

Payment conditions: 50% down payment 8 days prior to the event. Remaining payment within 8 days after receiving the invoice net.

Our aim is to offer you the perfect event. If you do not like something throughout the event, please talk to your contact person immediately. Later complaints cannot be considered.

Power and water costs as well as consumption costs will be invoiced.

Seating plan: if you need or wish a catering or seating plan for your event, we would love to prepare that for you. Costs for the plan will be invoiced with € 90,00 per working hour.

We can be reached all the time and will assist you with whatever you wish to:

No. 0911 - 8606 - 6114

Warm regards,
Your Lehrieder-Team

Our event location, the "Kochstelle", is the perfect room up to 200 people.

PS: Visit us also online!

Website: lehrieder.de
Instagram: instagram.com/lehrieder_catering
Facebook: facebook.com/lehrieder

*The attention to detail makes the
small difference.*

