



LEHRIEDER
begeistert

BUSINESS-BUFFETS.

Package offer

Booking possible from May until August



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

*

Green bean salad // orange pepper // bacon

*

Marinated emmer // vegetables // roasted nuts

*

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

MAIN DISHES

Braised pork roast // sauerkraut // potato dumpling // gravy

*

Roasted pike // fennel-tomato vegetable // butter potatoes // creamy wood garlic
sauce

*

Potato-vegetable casserole

DESSERTS

Prosecco cream // marinated raspberries

*

Marinated strawberries // mint pesto

€ 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

*

Sweet-sour marinated mushrooms // dried tomatoes // spring leek

*

Root vegetable from the region // apple vinegar // roasted seeds

*

Roasted roast beef // apple-celery-salad // roasted nuts

MAIN DISHES

Filled veal roll // roasted mushrooms // mushroom cream sauce // hash browns

*

Roasted char // spinach-tomato vegetable // Bavarian rice // white wine sauce

*

Tagliatelle // wood garlic pesto // cooked tomatoes

DESSERTS

Berry-cream cheese cream // hazelnut

*

Rhubarb cake // whipped cream

*

Lemon-mint mousse // orange juice

€ 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

*

Beef pastrami // marinated celery // dried apricots

*

Smoked fish plate // gin cucumber // creamy horseradish

*

Marinated radish // chive vinaigrette

*

Potato-endive salad // pickled radish

MAIN DISHES

Roasted beef medallions // green asparagus // potato gratin // gravy

*

Roasted trout fillets // creamy spinach // salted potatoes // lemon

*

Zucchini Tagliatelle // mushroom-cream sauce // herbs

DESSERTS

Forest berry cream // champagne pears

*

Red jelly // vanilla sauce

*

Chocolate mousse // marinated berries

*

Buttermilk mousse // marinated strawberries

€ 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

*

Romana salad // garlic croutons // garlic-mustard vinaigrette // parmesan cheese

*

Bulgur // vegetables // tomato-pepper marinade // lemon oil // parsley

*

Cucumber salad // feta cheese // dill

MAIN DISHES

Meat balls // rice // tomato-olive gravy

*

Tilapia rolls // braised pointed cabbage // almond rice // white wine sauce

*

Tofu-vegetable pan // sprouts // coriander // chili

DESSERTS

Marinated strawberries // mascarpone // mint

*

Chocolate brownie // caramel // roasted pecan nuts

€ 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

*

Air-dried ham // papaya-kiwi salad // limes // mint

*

Glass noodle salad // prawns // vegetable strips // chili

*

Quinoa // spring onions // five spice // yoghurt

MAIN DISHES

Roasted strips of US beef // teriyaki // vegetables // rice noodles

*

Roasted kingfish // spinach-tomato vegetable // gnocchi // herb sauce

*

Vegetarian chickpea curry // vegetables // rice // coriander-chili yoghurt

DESSERTS

Green tea mousse // melon salad

*

Pineapple Panna Cotta // rum fruits

*

Rice pudding risotto // rhubarb

€ 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

*

Roasted prawns // papaya // cucumber // tomato // mint // coriander

*

Tomato-pineapple salad // grilled strips of chicken // red onions

*

Marinated beef strips // red onion // balsamic

MAIN DISHES

Roasted saddle of lamb // ratatouille vegetables // rosemary potatoes // raisins // gravy

*

Roasted Parrotfish // summer vegetables // rice // wasabi sauce

*

Baked falafel balls // couscous // ras el hanout // mint yoghurt

DESSERTS

Lemon-thyme mousse // pistachio crumble

*

Holla cream // marinated strawberries

*

Lemon curd // yoghurt mousse

€ 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

*

Penne-arugula salad // lemon oil // pine nuts

*

Pepper salad // feta cheese cubes // herb oil

*

Tomato-mozzarella // basil pesto

MAIN DISHES

Roasted strips of turkey // orange pepper sauce // summer vegetables // ginger rice

*

Fettuccine // roasted prawns // spinach-ricotta pesto

*

Vegetable casserole // tomato-olive gravy

DESSERTS

Strawberry tiramisu

*

Marinated fruit salad

€ 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

*

Cantaloupe melon // parma ham

*

Melon-cucumber salad // goat cheese // mint

*

Penne-arugula salad // tomato vinaigrette

MAIN DISHES

Saltimbocca // roasted summer vegetables // rosemary potatoes // parmesan sauce

*

Roasted salmon // green asparagus // herb rice // lemon-pepper sauce

*

Farfalle // mushroom cream sauce // dried tomatoes

DESSERTS

Mango mousse // marinated blueberries

*

Nut cake // chocolate ganache

*

Avocado mousse // candied olives

€ 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

*

Selection of homemade antipasti // herb pesto

*

Grilled seafood // radicchio // arugula // tomato vinaigrette

*

Wild tomato salad // baby mozzarella // basil

MAIN DISHES

Ossobuco // braised root vegetables // roasted gnocchi // wild garlic-gremolata

*

Roasted gilt-head fillets // green asparagus // sweet potato mash // white wine sauce

*

Tagliatelle // dried tomatoes // capers // olives // tomato sauce

DESSERTS

Strawberry yoghurt mousse // honny cress

*

Crème Brûlée with tonka beans

*

Nut-nougat cake // baisier

€ 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.*

