



LEHRIEDER

begeistert

BUSINESS-BUFFETS.

Package offer

Booking possible from September until January



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

*

Boiled fillet aspic // mustard cucumbers // parsley

*

Pumpkin salad // apple cubes // pumpkin seeds

*

Marinated mushrooms // nut oil // herbs // raspberry vinegar

MAIN DISHES

Roasted // char fillet // potato-leek vegetable // white wine sauce

*

Filled veal breast // cream sauce // mushrooms // spaetzle

*

Potato-herb-strudel // cheese sauce

DESSERTS

Plum strudel // marzipan cream

*

Apple pie // 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 salmon // apple horseradish

*

Salad with Nuremberg sausage "Stadtwurst" // pickle // radish

*

Baked Hokkaido pumpkin // lemon oil // cranberries

MAIN DISHES

450 gr. pork "Schäuferle" // Bavarian cabbage // potato dumpling // dark beer sauce

*

Grilled pikeperch // creamy sauerkraut // potatoes

*

Potato-mushroom vegetable // marjoram // white wine sauce

DESSERTS

Apple crumble cake // whipped cream

*

Chocolate cake // plums

*

Buttermilk cream // caramelized almonds

€ 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

*

Smoked duck breast // cranberry cream // lamb's lettuce

*

Franconian specialties plate // marinated vegetables // horseradish

*

Smoked halibuts // orange-fennel-salad // dill

*

Bean-Panna Cotta // sweet-sour carrots

MAIN DISHES

Braised beef cheeks // glazed black salsify // potato gratin // gravy

*

Roasted salmon trout // fried pointed cabbage // cherry tomatoes // rice // white wine sauce

*

Tarragon-bread dumpling // mushroom ragout // tomato sauce

DESSERTS

Semolina // red jelly

*

Bavarian cream // berry compote

*

Pear strudel // vanilla sauce // icing sugar

*

Yoghurt mousse // quince ragout

€ 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

*

Glass noodle salad // prawns // Mu-Err mushrooms // cashew nuts

*

Beef salad // soya sauce // pink ginger

*

Cucumber salad // sour cream // dill

MAIN DISHES

Tilapia rolls // red pepper // quinoa vegetables pan

*

Asian wok // strips of chicken // Mie noodles // vegetables // coconut-curry-sauce

*

Sweet potato strudel // sour cream dip

DESSERTS

Cream strudel // blueberries

*

Cream cheese mousse // pistachio

€ 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

*

Chickpea-carrot salad // ginger // spring onion // sesame

*

Falafel // tabbouleh // pumpkin-chutney

*

Parma ham // arugula // artichoke // balsamic

MAIN DISHES

Red snapper // braised pointed cabbage // salt potatoes // white wine sauce

*

Braised deer roll // savoy // bread dumplings // cranberry sauce

*

Panzerotti // tomato-mozzarella // fried arugula

DESSERTS

Apricot dumplings // cinnamon-sugar // apricot compote

*

Chestnut mousse // port wine pear

*

Chocolate brownie // walnut // caramel

€ 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

*

Smoked salmon // hazelnut // orange // marinated fennel

*

Grilled prawns // couscous // marinated pepper

*

Pasta salad // marinated olives // dried tomatoes // basil

MAIN DISHES

Butter mackerel // carrot-ginger-mash // lime // pine nuts

*

Braised duck breast // broccoli // potato-pumpkin-gratin // gravy

*

Spinach-ricotta lasagna // tomato-olive-gravy

DESSERTS

Roasted herb cream // oranges

*

American cheesecake // mirabelles

*

Mascarpone mousse // cherry compote // vanilla

€ 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

*

Braised pumpkin // goat cheese // herb marinade

*

Selection of homemade antipasti

*

Tomato // mozzarella // olive oil

MAIN DISHES

Pork saltimbocca // peperonata // linguine

*

Plaice fillet // fennel vegetable // cherry tomatoes // rice // white wine sauce

*

Tortellini // ricotta-spinach filling // tomato-olive-gravy

DESSERTS

Mascarpone cream // plums

*

Rice pudding risotto // peach compote

€ 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

*

Seafood salad // olive oil // garlic vinaigrette

*

Roast beef // braised mushrooms

*

Cherry tomato salad // baby mozzarella // basil pesto

MAIN DISHES

Grilled corn poulard // herb couscous // tomato-olive-gravy

*

Halibut // vegetable rice // saffron sauce

*

Mediterranean vegetable lasagna // braised mushrooms // gorgonzola

DESSERTS

2 different chocolate mousse // ganache

*

Crème Brûlée // vanilla oranges

*

Latte Macchiato cakes // nougat // plums

€ 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

*

Smoked salmon // basil // oranges

*

Veal escalope // tuna-caper sauce // limes

*

Selection of Mediterranean sausage specialties // olives // dried tomatoes (Bresaola, Copa, Serrano ham, Chorizo)

MAIN DISHES

Braised sea bass fillet // fennel // Sepia Pasta // white wine sauce

*

Braised beef fillet medallions // ratatouille vegetable // rosemary potatoes

*

Gnocchi // braised artichoke // dried tomatoes

DESSERTS

Forest berry tiramisu // physalis

*

Mint Panna Cotta // orange

*

Avocado cream // lemon // candied olives

€ 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.*

