

# Food & Beverage

Menu suggestions



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## Menu choices

Create the menu of your choice. All the individual components have been chosen to go with each other, and any combination is possible.

We will be pleased to provide you with further suggestions.

Price per person (from 15 people)

2-course menu .....	€ 24.00/net	€ 20.17
3-course menu .....	€ 35.00/net	€ 29.41
4-course menu .....	€ 43.00/net	€ 36.14
5-course menu .....	€ 49.00/net	€ 41.18

### Starters

- Tomato carpaccio  
Mozzarella balls | finely aromatic rocket salad | balsamic reduction
- Dill crêpe with smoked salmon  
Cucumber tartar | sour cream | juicy cherry tomatoes
- Mediterranean dish  
Serrano ham | selection of grilled vegetables | yellow melon

### Soups

- Cream of oyster mushroom soup  
Oyster mushrooms | vegetable stock | cress
- Duck borscht  
Mixed vegetable confetti | strips of duck | beetroot
- Red Thai curry  
Harmonious coconut milk | scampi | banana





## Entrees

- Apple sorbet with mango puree  
Apple | sparkling apple wine | basil
- Medallion of monkfish  
Sautéed monkfish | chilli and vanilla butter | green asparagus

## Main courses

- Breast of corn poulard with morel farcie  
Red fettuccine | ratatouille | Marsala sauce
- Pork fillet en croute  
Light potato muffin | crispy garden vegetables | „QSH Waldsalz“
- Lentil and bulgur cakes  
Glazed vegetables | yoghurt dip | tender mint leaves

## Desserts

- Berry tiramisu  
Red forest berries | pistachio wafer | dark chocolate strips
- Seeheim chocolate delight  
Nougat terrine | warm chocolate fondant | Valrhona mousse
- Mediterranean crème brûlée  
Candied herbs | marinated orange filets | crispy caramel





## Hessian buffet (minimum 30 people)

### Overture

- Marinated herring filet in cucumber and dill sour cream
- Hessian smoked sausage with lentil salad
- Mixed salad with strips of smoked pork, thyme croûtons and beer balsamic
- Boiled beef brawn finished with Odenwald honey on a sour cream dip
- Potato soup with a touch of celery, seasoned with wild thyme
- Brown bread, pretzels and butter

### Symphony

- Sautéed brook trout on julienne vegetables with "Frankfurt Green Sauce"
- Saddle of suckling pig with a hearty bacon sauce
- „Woin Hinckelchen" – cider-braised chicken breast with root vegetables
- Sauté potatoes
- Mini dumplings with buttered breadcrumbs
- Potato noodles

### Finale

- Jellied Riesling soup with caramelised apples
- Seeheim crème brûlée: burnt potato crème with marinated plums
- Forest berry ragout with currant vinegar sauce

Price per person ..... € 35.00/net € 29.41





## Mediterranean buffet (minimum 30 people)

### Overture

- Focaccia with wafer thin Spanish ham
- Selection of Italian antipasti: peppers, tomatoes, mushrooms, courgettes, aubergines, artichokes
- Rocket radicchio with preserved olives, baby spring onions, aromatic sheep's cheese and sunflower seeds
- Fennel salad with sliced salami, Parmesan slivers, olive oil and lime vinaigrette
- The classic: Turkey vitello tonnato
- Ciabatta, olive and tomato bread, pesto selection

### Symphony

- Scaloppini with melted tomatoes and pepper vegetables
- From the Live Cooking Station: Tortellini stuffed with ricotta in a herb cream sauce
- Salmon medallions in a Chardonnay sauce served with spinach and pine nuts
  
- Penne
- Pilau rice
- Sautéed potatoes with thyme

### Finale

- Orange panna cotta with Amarena and Grappa cherries and an almond croquant sail
- Fresh fruit salad with basil essence
- Almond latte macchiato with a light Amaretto foam

Price per person ..... € 38.00/net € 31.93





## Business buffet (minimum 30 people)

### Overture

- Graved salmon tart with dill pesto and cream cheese
- Grilled antipasti with artichokes, peppers, courgettes, cherry tomatoes and cep mushrooms, flavoured with olive oil and dark balsamic
- Fruity guacamole with marinated shrimps
- Terrine of quail with orange and chilli mustard
- Crispy salad leaves with Parmesan slivers, toppings and various dressings
- Seeded bread with unsalted butter, lightly salted butter and herb butter

### Symphony

- Braised beef on a ragout of meadow herbs and mushrooms
- Trout saltimbocca
- Swabian potato noodles with sauerkraut
- Tagliatelle
- Fresh market vegetables
- Potato muffins

### Finale

- Coconut panna cotta with peach sugo and burnt almonds
- Dark chocolate mousse with a touch of Amarula, served in a preserving jar
- Pineapple salad with basil and white balsamic

Price per person ..... Euro 40.00/net € 33.61





## Fingerfood

Fingerfood represents a passion for detail. We will be pleased to serve you a selection of tiny works of art for your reception, flying buffet or as highlights during breaks.

Price per item ..... € 1.70/net € 1.43

- Coarse pepper and Parmesan lollies
- Chorizo and Manchego cheese kebab with olives
- Crostini with pepperoni cream cheese
- Mini peppers stuffed with vital cream cheese
- Various stuffed wan tan and spring rolls
- Hessian spring roll stuffed with bacon and sauerkraut
- Meatballs in a spicy chilli and coriander sauce
- Stuffed cornettini with guacamole and shrimp
- Smoked salmon tartar on potato chip
- Serrano ham on marinated flageolet beans
- Salmon tandoori with pineapple salsa

Price per item ..... € 2.70/net € 2.27

- Lime mousse tartlet
- Mini opera slice
- Asian curry soup from the "Plopp the Soup" bottle

Price per item ..... €3.20/net € 2.69

- Veal kebab in a ginger and orange marinade
- Tarte flambée squares with Serrano ham and rocket salad
- Shrimp on a pesto and potato salad, served in a preserving jar
- Marinated beef filet with couscous salad, served on a Happy Spoon
- Sour dough bread with North German dripping and cumin
- Walnut bread with Gorgonzola and Ticino pear mustard
- Fruit bread with unsalted butter
- Teriyaki skewers with peanut sauce

Please note the minimum order quantity of 20 pieces per variety.





## Coffee breaks in the daily packages

Turn your coffee breaks into an experience. Choose your favourites

Price per item ..... € 1.50/net €1.26

- Mini croissants
- Pretzel rolls
- Muesli bars

Price per item ..... € 2.30/net € 1.93

- Freshly baked cake
- Selection of quality biscuits from our patisserie
- Fruit skewer dipped in chocolate
- Actimel
- Muffins
- Brownies
- Tomato bruschetta

Price per item ..... € 4.00/net € 3.36

- Farmhouse bread with a selection of spreads (feta and olive, red pesto, tuna)
- Exotic fruit salad with mint
- Petits fours
- Selection of chocolates from the First Class on-board programme (4)
- Freshly squeezed juices
- Smoothies

Please note the minimum order quantity of 20 pieces per unit.

Cakes for special occasions with an individual message

- Cake to serve 12 ..... € 33.00/net € 27.73
- Cake to serve 16 ..... € 45.00/net € 37.82
- Sheet cake to serve 48 ..... € 130.00/net € 109.24





## Selection of drinks

### Non-alcoholic drinks

Mineral water (still, sparkling) .....	0.25 l .....	€ 2.20/net € 1.85
.....	0.75 l .....	€ 6.00/net € 5.04
Soft drinks, various .....	0.20 l .....	€ 2.20/net € 1.85
.....	1.00 l .....	€ 9.00/net € 7.56
Juices, various .....	0.20 l .....	€ 2.70/net € 2.27
.....	1.00 l .....	€ 9.50/net € 7.98

### Coffee and tea

Our coffees are from the  Rainforest Alliance Programme

Cup of coffee .....		€ 2.20/net € 1.85
Pot of filter coffee .....	1.00 l .....	€ 8.00/net € 6.72
Cappuccino .....		€ 2.50/net € 2.10
Espresso .....		€ 2.00/net € 1.68
Cup of tea .....		€ 2.20/net € 1.85
Coffee trends .....		€ 2.80/net € 2.35

### Beers

Draught beer .....	1.00 l .....	€ 7.50/net € 6.30
Wheat beer (light, dark), bottle .....	0.50 l .....	€ 3.50/net € 2.94

### Spirits

Ramazzotti .....	4 c l .....	€ 4.00/net € 3.36
Carlos 1 .....	4 c l .....	€ 4.00/net € 3.36
Grappa Bianca .....	4 c l .....	€ 4.00/net € 3.36
Bombay Sapphire .....	4 c l .....	€ 4.50/net € 3.78
Johnnie Walker Black Label .....	4 c l .....	€ 5.00/net € 4.20
Morand fruit brandies and schnapps, various .....	4 c l .....	€ 6.00/net € 5.04

Please ask for details of our further offers.





## Wine and sparkling wine

### Wine

Lufthansa „edition three white“ .....	0.75 l .....	€ 21.50/net € 18.07
Schloss Vollrads, Riesling, QbA, Rheingau		
Lufthansa „edition three red“ .....	0.75 l .....	€ 21.50/net € 18.07
Gérard Bertrand, Syrah, VdP, Languedoc-Roussillon		

### Germany

#### White wine

Iphöfer Kronsberg.....	0.75 l .....	€ 25.00/net € 21.01
Weingut Wirsching, Silvaner, Kabinett, Franken		
Rheingraf Pinot Blanc.....	0.75 l .....	€ 26.00/net € 21.85
Weingut Villa Sachsen, Pinot Blanc, QbA, Rheinhessen		
Blanc de Noirs.....	0.75 l .....	€ 28.00/net € 23.52
Prinz zu Salm-Dalberg'schen Weingut, Blanc de Noir, QbA, Nahe		
Organic wine – Biodyvin		
Riesling.....	0.75 l .....	€ 29.50/net € 24.79
Weingut Dr. Bürklin-Wolf, Riesling, QbA, Pfalz		
Organic wine – Biodyvin		
Burkheimer Schlossgarten .....	0.75 l .....	€ 35.00/net € 29.41
Weingut Bercher, Pinot Gris, Kabinett, Baden		

#### Red wine

Trollinger.....	0.75 l .....	€ 25.00/net € 21.01
Trollinger QbA, Weingut Sonnenhof, Württemberg		
Gundheimer Sonnenberg „Hinter der Mauer“ .....	0.75 l .....	€ 28.50/net € 23.95
Weingut Gerhard Gutzler, Dornfelder, QbA, Rheinhessen		
Königschaffhauser Steingröße .....	0.75 l .....	€ 29.50/net € 24.79
Weingut Königschaffhausen, Pinot Noir, QbA, Baden		





Sokrates Cuvée.....0.75 l..... € 29.50/net € 24.79  
 Weingut Keth, Cuvée, QbA, Rheinhessen

### Rosé wine

Bercher Spätburgunder Rosé .....0.75 l..... € 26.00/net € 21.85  
 Weingut Bercher, Pinot Noir, Kabinett, Baden

### France

#### White wine

Marrenon Chardonnay.....0.75 l..... € 26.00/net € 21.85  
 Cellier de Marrenon, Chardonnay VdP, Vallée du Rhone

Pouilly-Fumé Les Cailloux Silex.....0.75 l..... € 38.50/net € 32.35  
 Domaine Chatelain, Sauvignon Blanc, Loire

#### Red wine

Merlot .....0.75 l..... € 27.00/net € 22.69  
 Domaine Sinsans, Merlot, VdP, Languedoc

Château Leboscq.....0.75 l..... € 38.50/net € 32.35  
 Château Leboscq, Bordeaux, Cru Bourgeois, Médoc

### Spain

#### White wine

Castillo Perelada Blanc de Blanc .....0.75 l..... € 25.00/net € 21.01  
 Castillo Perelada, Cuvée, D.O. Costa Brava

Montespina Verdejo.....0.75 l..... € 26.00/net € 21.85  
 Avelino Vegas, Verdejo DOC, D.O. Rueda

#### Red wine

Corona de Castilla „Estilo“.....0.75 l..... € 29.00/net € 24.37  
 Avelino Vegas, Tempranillo, DOC, Ribera del Duero





Dehasa la Granja .....0.75 l ..... € 31.00/net € 26.05  
 Bodegas Alejandro Fernandez, Tempranillo, D.O. Toro

## Italy

### White wine

Bianco di Custoza .....0.75 l ..... € 27.00/net € 22.69  
 Cantina di Custoza, Cuvée, DOC, Veneto  
 Gavi di Gavi „Le Colombaré“ .....0.75 l ..... € 29.50/net € 24.79  
 Tenuta Santa Seraffa, Gavi, DOC, Piemont  
 Lugana „I Frati“ .....0.75 l ..... € 36.00/net € 30.53  
 Ca dei Frati, Lugana, DOC, Lombardei

### Red wine

Barbera d'Asti .....0.75 l ..... € 28.00/net € 23.53  
 Casa Sant' Orsola, Barbera, DOC, Piemont  
 Chianti Classico ..... € 31.50/net € 26.47  
 Casa Vinicola Carpineto, Cuvée, DOCG, Chianti  
 Montemareto Countacc! .....0.75 l ..... € 39.00/net € 32.77  
 Michele Chiarlo, Cuvée, DOC, Piemont

## Austria

### White wine

Grüner Veltliner .....0.75 l ..... € 28.50/net € 23.95  
 Weingut Markowitsch, Grüner Veltliner, Quality wine, Carnuntum

### Red wine

Carnuntum Cuvée .....0.75 l ..... € 28.50/net € 23.95  
 Weingut Markowitsch, Zweigelt-Pinot Noir, Quality wine, Carnuntum





## South Africa

### White wine

Chenin Blanc.....	0.75 l.....	€ 35.00/net € 29.41
Kleine Zalze, Chenin Blanc, Stellenbosch		

### Red wine

Laborie Shiraz.....	0.75 l.....	€ 29.50/net € 24.79
Laborie, Shiraz, Paarl		
Grand Classique.....	0.75 l.....	€ 45.00/net € 37.82
Glen Carlou, Paarl		

## Australia

### White wine

Chardonnay Benchmark.....	0.75 l.....	€ 28.50/net € 23.95
Benchmark, Chardonnay, Barossa Valley		

### Red wine

Cabernet-Shiraz Benchmark.....	0.75 l.....	€ 28.50/net € 23.95
Benchmark, Cabernet-Shiraz, Barossa Valley		

### Sparkling wine

edition sekt Riesling Brut.....	0.75 l.....	€ 21.00/net 17.65
Menger Krug Cuvée Zero.....	0.75 l.....	€ 29.00/net 24.37
Menger Krug Rosé Brut.....	0.75 l.....	€ 30.00/net 25.21
Schloss Vaux Rosé Brut.....	0.75 l.....	€ 30.00/net 25.21

### Champagne

Jacquart Brut Mosaique.....	0.75 l.....	€ 55.00/net 46.22
Devaux Brut Cuvée D.....	0.75 l.....	€ 60.00/net 50.42

Please ask for details of our current vintages.





## Contact

Lufthansa Training & Conference Center GmbH  
Lufthansaring 1  
D-64342 Seeheim-Jugenheim

Tel +49 (0)69 696 13 9100

sales@lufthansa-seeheim.de

[www.lufthansa-seeheim.de](http://www.lufthansa-seeheim.de)



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