

Smart BBQ

**A buffet for you and your guests in the form of
a relaxed barbecue in the open air**

Taste the feeling

Your contact to us:
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Smart BBQ

A summerly treat

Hot off the grill



What could be better than sitting around a crackling fire on a lukewarm summer evening?

Enjoy a culinary barbecue evening together with your team on our summerly outdoor terrace with a unique view into the green.

Put together your desired buffet according to your ideas and wishes and experience enjoyable evenings on the Bergstraße.

You can also find more details at:
www.lufthansa-seeheim.de

All prices include VAT.

Please note that the weather situation (rainfall, wind, temperature, etc.) must be taken into account on the day of the event. Against this background, we reserve the right to hold parts or the entire event indoors.

The dishes may contain allergens.
Please do not hesitate to contact us if you have any questions

Bookable from a group size of 30 persons.

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From 30 Personen

Valid 1st June till 30th September 2024



The modular structure of the Smart BBQ enables you to individually create the buffet to your own taste.

Our wide selection includes the categories Starters, Classics & Evergreens, vegetarian Classics & Evergreens, Highlights, Add-Ons and Sweet Delights, from which you can compose your individual buffet.

Please find our price grid on page 5.

Starters

- Hessian potato salad with chives
- Tomato salad with red onions and herbs
- Cucumber salad with sour cream and dill
- Coleslaw with paprika and a hint of garlic
- Grilled tomato salad with mozzarella cheese and aromatic basil
- Greek farmers salad with croûtons
- Classic juicy coleslaw
- Asian chicken salad with lemon grass and peanuts
- Hearts of romaine lettuce with Caesar dressing and crunchy bacon
- Tortillas with tomato salsa, sour cream and avocado dip
- Variation of Antipasti
- Filled peppers on quinoa salad
- Boiled eggs with cress and „Frankfurter Grüner Soße“
- Hearty couscous with cucumbers, tomatoes and chickpeas
- Eggplant cream with sesame seeds and herbs
- Air-dried ham with melon and pink pepper



Choose a selection of international bottled beers from the Punch Bowl to match the BBQ at € 3.90 per bottle.

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It's up to you



Classics & Evergreens

- Tender salmon steaks with lime
- Chili-marinated sea bream with coarse sea salt
- Grilled octopus with chili and lime
- Seafood skewer with calamari, octopus and shrimp
- Veal kebab with garlic
- Homemade beef burger with brioche buns and several toppings
- Triple sausage skewers (pork, beef and Knacker)
- Seeheim's favorite fried sausages
- Regional Odenwald Pork steak with a brown ale marinade
- Pulled pork with hearty BBQ sauce
- Spicy spareribs with a smokey glaze
- Tandoori-yoghurt marinated chicken breast
- Glazed chicken leg with a cider honey marinade
- Turkey breast steaks with thyme and a hint of garlic
- Caribbean "Jerk chicken" with aromatic spices

Vegetarian Classics & Evergreens

- Feta cheese, tomatoes and spring onions
- Grilled Halloumi with rosemary oil
- Quesadillas stuffed with vegetables and Cheddar
- Parmesan tomatoes au gratin
- Grilled vegetables with olive oil and fresh herbs
- Green asparagus marinated with orange and sesame
- Mediterranean vegetable skewers
- Sautéed mushrooms, onions and fresh herbs

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Especially for you

Highlights

- Fresh tuna flavoured with Tasmanian mountain pepper
- Sea bass filet with olive oil and fleur de sel
- King prawns with Mediterranean marinade
- US rib eye steaks with QSH salt
- Tender US roast beef with herb butter
- Tender beef filet with pepper
- Aromatic rack of lamb with rosemary
- Double cooked belly meat of Duroc pork with mustard marinade
- Honey and beer glazed suckling pig

Add-Ons

- Small potatoes with herb curd
- Baked sweet potato with sour cream
- Macaroni & cheese
- Louisiana rice pan with fresh vegetables
- Polenta gnocchi pan with pesto rosso
- Glazed corn cobs with maple syrup
- Green beans with roasted bacon strips
- Cassoulet of white beans

All buffets are served with Caesar salad, an international choice of breads including garlic bread, olive oils, butter varieties, various grill sauces and fresh watermelon.



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*Sweets for
a treat*

As a delicious final:

Choose your favourites from our versatile selection to impress your guests' palate with these creative desserts.

We would be pleased to submit an individual offer, if you wish.

Sweet Delights

- Selection of ice cream and sorbet with assorted toppings
- Flambéed peaches with chocolate
- Fruit skewers with a juicy purée
- Grilled pineapple with Piña Colada cream
- Lemon tart with marshmallow topping and berry sauce
- Banana bread with walnuts and palm sugar
- Strawberry-rhubarb crumble with nut crumble
- Brownie with caramel toffee sauce
- Raspberry panna cotta with poached apricots

BBQ Choices

What do you choose?

*Perfect for
your needs*



BBQ 1

- 4 Starters
- 3 Classics & Evergreens
- 2 Add-Ons
- 2 Sweet Delights

Price € 59.00

BBQ 2

- 5 Starters
- 3 Classics & Evergreens
- 3 Add-Ons
- 2 Sweet Delights

Price € 63.00

BBQ 3

- 5 Starters
- 3 Classics & Evergreens
- 1 Highlight
- 3 Add-Ons
- 3 Sweet Delights

Price € 69.00

BBQ 4

- 6 Starters
- 3 Classics & Evergreens
- 1 Highlight
- 4 Add-Ons
- 3 Sweet Delights

Price € 75.00

BBQ 5

- 6 Starters
- 3 Classics & Evergreens
- 2 Highlights
- 3 Add-Ons
- 3 Sweet Delights

Price € 81.00

We are happy to serve your guests a selected starter and present parts of the grill directly at the table. In this case we cover a small selection of bread with butter on the tables.

Price per person € 9.00

Treat your guests to a fiery highlight and have your food grilled over an open fire on our original OFYR grills.

Preis per person € 9.00