

Confirmation & Communion Menus 2025



Menu 1

Burgundy roast beef in gravy *a,a1

Schnitzel of turkey with cream sauce *a,a1,c,g

Pork loin in mushroom cream *g

Butter spaetzle *a,a1,c,g

Potato gratin *c,g

Bread dumplings *a,a1,c

Colorful seasonal vegetable platter **(v)** *a,a1,c,g

Oriental vegetable curry with fresh bell peppers, chickpeas, onions, garlic, coconut milk & rice **(v)** *g

From 20 persons

25,50€ Price per person

Menu 2

Oriental vegetable curry with fresh bell peppers, chickpeas, onions, garlic, coconut milk & rice **(v)** *g

Moussaka with eggplants, tomatoes & potatoes (Beef) *g

Braised vegetables with falafel balls & bulgur **(v)** *a,a1,i

Tomato dip & herb dip *g

Flatbread & bread selection **(v)** *a,a1,k

From 20 persons

22,50€ Price per person

Menu 3

Fresh seasonal leaf salad with house dressing & balsamic-olive vinaigrette **(v)**

"Parmigiana" breaded pork escalope with fine Bolognese sauce, au gratin with Grana Pardano - served with Spaghetti Aglio Olio *a,a1,c,g,i

Vegetable lasagna with tomato sauce

From 20 persons

22,50€ Price per person

(v)=vegan

DECLARATIONS

- *1 Phosphate
- *2 Flavor enhancer
- *3 Antioxidant
- *4 Preservative/preserved
- *5 Nitrite curing salt, nitrate, nitrite curing salt and nitrate
- *6 Coloring agent
- *7 Sweetener: sweeteners/sugar substitute
- *8 Contains quinine
- *9 Sulphurized
- *10 Contains caffeine
- *11 Waxed
- *12 Blackened
- *13 Milk protein
- *14 Egg
- *15 Starch
- *16 see allergens printed on packaging

*a Cereals containing gluten

*a1 Wheat *a2 Spelt *a3 Rye *a4 Barley *a5 Oats - or hybrid strains thereof

*b Crustaceans

*c Eggs

*d Fish

*e Peanuts

*f Soybeans

*g Milk (including lactose)

*h Nuts

*h1 Almonds *h2 Hazelnuts *h3 Walnuts *h4 Cashew nuts *h5 Pecans *h6 Brazil nuts *h7

Pistachios *h8 Macadamia or Queensland nuts

*i Celery

*j Mustard

*k Sesame seeds

*l Sulfur dioxide and sulfites (from 10 milligrams per kilogram or liter)

*m Lupins

*n Molluscs Legend

G= Poultry R= Beef S= Pork V= Ovo-lacto-vegetarian

Note: All our dishes are prepared exclusively with iodized table salt.

CONTACT

We look forward to providing you and your guests with delicious food at your next event.

Whether you have any questions about our menus or would like to make an appointment - we look forward to hearing from you!



Myriam Spiegel

Event catering & customer service

06301 7994-151

mSpiegel@simotec-kochwerk.de

www.simotec-kochwerk.de