

NEO

CATERING & EVENTS



Dear Ladies and Gentlemen,

It gives me great pleasure to welcome you to NEO Catering and to introduce you to our catering catalogue.

NEO Catering, based in Hamburg and Berlin, is your perfect partner for professional catering & events in the Northern Germany area. For our customers, this means TOP quality in the ingredients used, craftsmanship in the preparation, personal service, and perfect organisational processes.

NEO Catering focuses on you and your wishes!

Our motivated team consists of young, creative, and dedicated professionals. Our team is never satisfied with mediocrity and has the ambition to create trends.

To the point:

We have the appropriate know-how to realise your ideas perfectly.

I hope you enjoy discovering our first-class products, which we prepare for you with much love and creativity.

A handwritten signature in blue ink, appearing to read 'P. J. L.', is centered on the page.The logo for NEO Catering & Events is displayed. It features the word 'NEO' in large, bold, gold-colored capital letters. Below it, the words 'CATERING & EVENTS' are written in a smaller, gold-colored, sans-serif font. The entire logo is set against a dark blue rectangular background.

WE OFFER YOU...

Business & Office Catering

We have you back! Meetings, customer appointments and little time for a meal – that's the classic daily routine in many offices. However, breaks and healthy food are important to finish the day with good work results. With NEO Business & Office Catering, we offer you tailor-made catering that covers every time of day in the office with light and refreshing foods as well as fruit, snacks, and lunch dishes. Just as it should be in everyday working life, fast, flexible, and uncomplicated.

Event catering

Take advantage of our experience from numerous events. We offer you tailor-made concepts for all event formats, such as product presentations, Roadshows, employee events or press conferences. NEO Catering offers you full service in the areas of locations, service personnel, drinks, equipment, and artists. Whatever you decide - we ensure perfect implementation.

Company catering

A balanced, healthy, and light diet is a proven basis for productivity at work. NEO Catering helps you to position yourself as an attractive employer through modern and professional employee catering. We would be happy to advise you personally in order to develop a concept tailored to your company.

Private customer catering

Whether it's a wedding, birthday, christening or garden party NEO Catering is the perfect partner for planning and implementing your personal celebration. Our aim is to turn your personal ideas into perfection and to give the party your personal touch. You can concentrate fully on your role as host, while we take care of the perfect realisation and smooth running behind the scenes. To give you a precise idea, we cordially invite you to an initial consultation and a subsequent tasting of our skills.

Exhibition catering

NEO Catering supports you as a professional partner for your perfect Exhibition appearance. Take advantage of our convenient full service so that you can concentrate fully on your Exhibition customers and visitors. In addition to food and beverages, we are also happy to provide the appropriate equipment as well as professional service staff and decorations. We are also happy to take care of crew catering. A successful Exhibition not only requires tasty catering, but also a successful end to the day. We will also be happy to create a suitable concept for your stand party or evening event in a separate location.

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The following offer is intended exclusively for industry, businesses, and the liberal professions. All prices are net prices, plus the statutory value-added tax.



OUR NEO-TEAM

The **collective** wins!

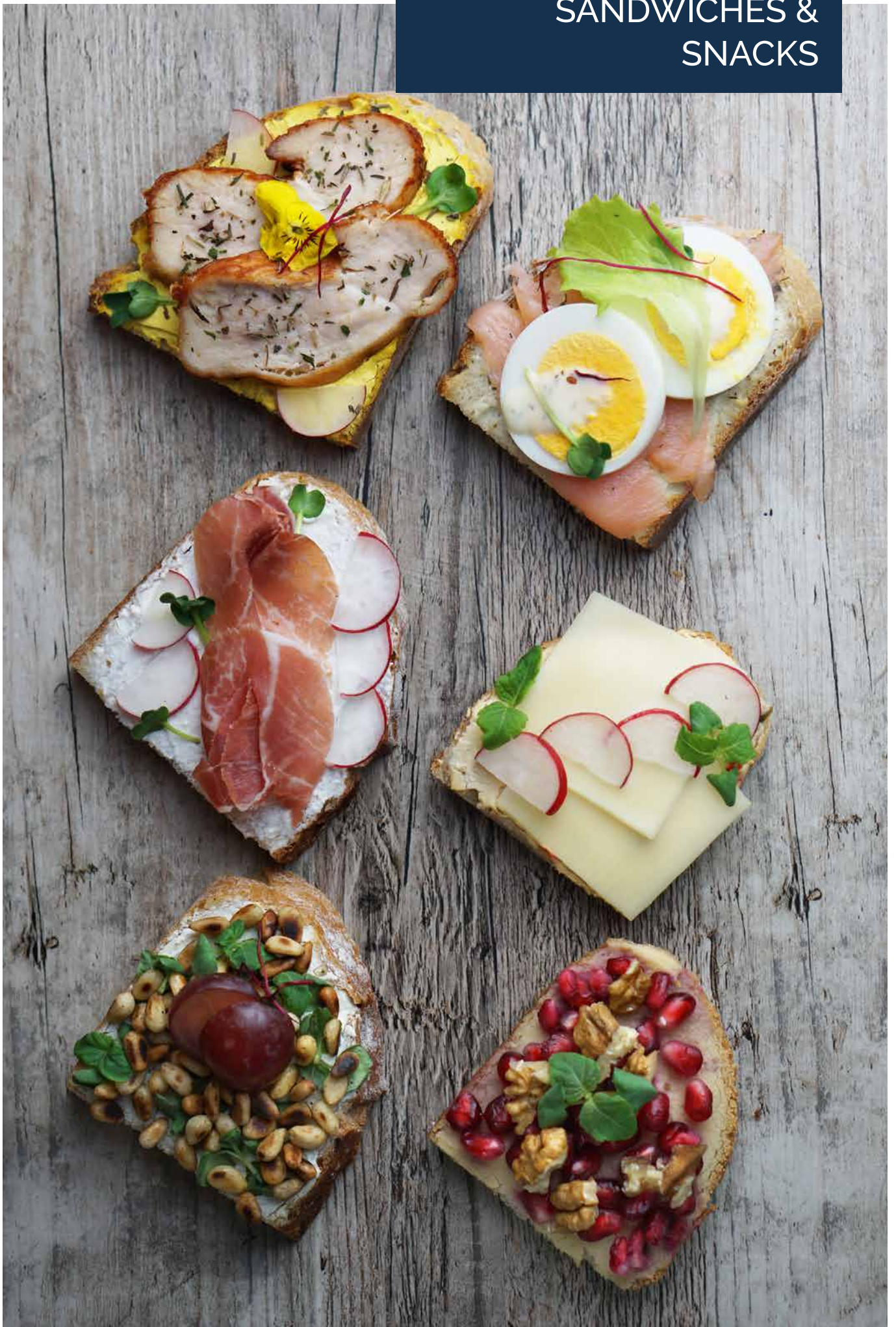




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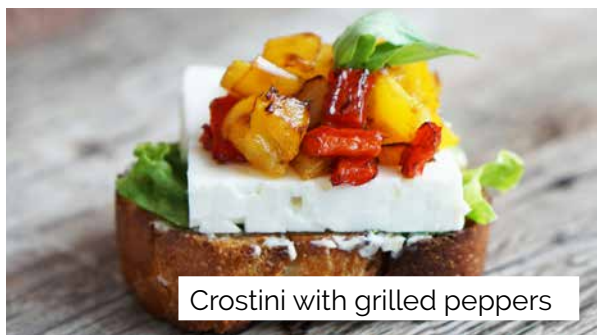
SANDWICHES & SNACKS





Bagel selection

Our filled snacks are perfect for any occasion and can be ideally combined with our finger food products



Crostini with grilled peppers

TOASTED FARMER'S BREAD

Minimum order quantity 5 pieces per variety. Half slices are supplied.

with Prosciutto di Parma, ricotta, radishes and chives
3,30 €

with marinated salmon, free-range egg and honey-mustard sauce
3,30 €

with oven tandoori chicken breast, garden cucumber and Madras curry cream
3,00 €

with stracciata di buffala, honey tomatoes and green asparagus (veggie)
3,30 €

with miso carrots, pistachio, pickled shallots and baby leaf salad (vegan)
3,30 €

with homemade hummus, chickpea falafel, tomato relish and beet from the oven (vegan)
3,30 €

Pomeranian goat's cream cheese, figs, wildflower honey and colorful grapes (veggie)
3,30 €

CROSTINI

Slices of baguette toasted crispy in olive oil. Minimum order quantity 5 pieces per variety.

with oven tandoori chicken breast and apricot chutney
2,90 €

with grilled peppers and creamy feta cheese (veggie)
2,70 €

with buffalo mozzarella, figs, cherry tomatoes and extra virgin olive oil (veggie)
2,70 €

with chickpea tahini, beet, sesame and coriander (vegan)
2,70 €

with salmon brandade, mustard honey and tarragon
2,90 €

BAGELS

Yeast dough, with the characteristic hole in the middle, deliciously topped. Minimum order quantity 5 bagels per variety, delivered halved.

with cream cheese, pickled salmon, baby spinach, avocado slices and honey-mustard sauce
4,70 €

with cream cheese, grated horseradish, coleslaw, pastrami and gherkins
4,40 €

with cream cheese, lamb's lettuce, turkey breast, truffle mayo, avocado, and Gruyere cheese
4,40 €

with cream cheese, lamb's lettuce, Camembert cheese, lingonberries, and walnuts (veggie)
4,30 €

with beetroot hummus, baby spinach, cucumber and falafel (vegan)
4,30 €

with hummus, baby leaf salad, vine tomato and avocado (vegan)
4,30 €

Bagel with carrot „salmon“, vegan dill mayo and rocket (vegan)
4,30 €

PRETZELS & LYE CONFECTIONERY

The crispy classic. Minimum order quantity 5 pieces per variety.

Pretzel nature (vegan)
2,10 €

Pretzel with butter (veggie)
2,30 €

Pretzel with butter and chives (veggie)
2,30 €

Lye confectionery with Obazda (veggie)
2,10 €

Pretzel confectionery with curry cream cheese (veggie) 2,10 €

Pretzel confectionery with hummus (vegan)
2,10 €



FOCACCIA

Ligurian round flatbread, savory topping.
Minimum order quantity 5 pieces per variety,
delivered halved.

with hummus, garden mustard and
grilled antipasti vegetables (vegan)
4,90 €

with baked oven tandoori chicken breast,
homemade basil pesto, baby spinach
and parmesan flakes
5,20 €

with Prosciutto di Parma, garden mustard,
Parmesan flakes and sun-dried tomatoes
5,20 €

with buffalo mozzarella, vine tomatoes,
homemade basil pesto
and fresh basil (veggie)
4,90 €

MINI ROLLS

Topped with fresh ingredients.
Minimum order quantity 5 pieces per variety.

with hot-smoked Stremel salmon,
cucumber and dill sour cream
4,10 €

with Holsteiner Katenschinken, savory
Müritzer, vine tomato and cucumber
3,70 €

with Gouda cheese, radishes and
paprika cream cheese (veggie)
3,60 €

with North Sea prawns and dill sour cream
4,90 €

with beet mousse, dill cucumber and
puffed quinoa
3,70 €

CIABATTA CUBES

Crispy baked and lightly buttered. Minimum order
quantity 5 pieces per variety.

with prosciutto di parma, garden mustard and
parmesan flakes
3,20 €

with air-dried Salame Milano,
dried tomatoes and garden mustard
3,20 €

with mediterranean grilled vegetables and
mozzarella (veggie)
3,20 €

GLUTEN-FREE BREAD ROLLS

The wholesome alternative.
Minimum order quantity 5 pieces per variety.

with hummus, baby leaf salad, grilled zucchini
and oven peppers (vegan)
2,90 €

with Gouda, garden mustard and dried tomatoes
tomatoes
2,90 €

WRAPS

Filled with fresh ingredients and hand-rolled,
halved. Minimum order quantity 5 pieces per variety.

with chickpea falafel, garden cucumber, vine
tomato and honey mustard sauce (veggie)
8,90 €

with vine tomato, mozzarella, homemade basil pesto
and basil (veggie)
8,90 €

with roasted chicken breast, vine tomato,
cucumber, parmesan flakes and
Caesar dressing
9,90 €

with spicy beef, grilled bell pepper and cucumber
9,90 €

with chickpeas, tahini and grilled sweet potato
sweet potato (vegan)
8,90 €

MINI-QUICHE

Small bites with a tasty filling (served cold).
Minimum order quantity
10 pieces per variety.

with beet, plucked thyme and feta (veggie)
2,50 €

with Spanish chorizo, manchego and crème fraîche
2,70 €

with baby spinach, pickled salmon and pine nuts
2,90 €

MINI-WRAP ROLLS

Filled with fresh ingredients and hand-rolled.
Minimum order quantity 10 pieces per variety.

with tuna cream and radish sprouts
2,30 €

Oven-baked tandoori chicken breast,
Parmesan flakes and Caesar dressing
2,30 €

with mozzarella, vine tomato and homemade basil
homemade basil pesto (veggie)
2,30 €



Selection of party skewers



SKEWERS

Hearty, spicy or fruity - our skewers are available in many different and delicious varieties.
Minimum order quantity 10 pieces per variety.

Beef polpette
 with cherry tomatoes
 2,50 € / 10cm

Madras curry chicken
 2,50 € / 10cm

Saté chicken
 2,50 € / 10cm

Grilled Hokkaido pumpkin with chicken
 and sesame seeds
 2,50 € / 10cm

Crispy cutlet with lemon
 2,50 € / 10cm

Madras curry prawns with mango
 and coriander
 3,50 € / 10cm

Grilled sweet potato with paprika and sesame
(vegan)
 2,50 € / 10cm

Marinated oven mushrooms with baby corn
(vegan)
 2,50 € / 10cm

Mediterranean grilled antipasti vegetables
(vegan)
 2,50 € / 10cm

Vine tomato and mozzarella marinated with
 homemade basil pesto *(veggie)*
 2,50 € / 10cm

Falafel balls with garden cucumber *(veggie)*
 2,50 € / 10cm

Smoked tofu with grilled pineapple *(vegan)*
 2,50 € / 10cm



Fingerfood

Creatively and attractively presented, these small delicacies are big stars for a glamorous reception, birthday party, company anniversary or trade fair exhibition. Uncomplicated and easy to eat without cutlery finger food is the ideal solution for large and small parties. The varied mix offers just the right thing for every taste.



Blini with pickled salmon

COMPOSITIONS

Small culinary compositions, exclusively & freshly prepared. Minimum order quantity 10 pieces per variety.

Alsatian mini tarte flambée with northern Italian gorgonzola, pear and rocket
3,20 €

Alsatian mini tarte flambée with air-dried Prosciutto di Parma, pecorino and melted cherry tomatoes
3,20 €

Aubergine ricotta rolls (vegan)
2,80 €

Blinis with carrot lax, black sesame and coriander emulsion (vegan)
2,80 €

Tartelette with chorizo, paprika cream cheese, grilled sweet potato, feta and forest honey
2,80 €

COMPOSITIONS

Tartelette with parmesan mousse, ratatouille and mozzarella (veggie)
2,80 €

Herb parmesan tartlet with zucchini and ricotta (veggie)
2,30 €

Aubergine caviar with tarragon on a toasted bread roll (vegan)
2,70 €

Parmesan crackers with Spanish chorizo and pimienta sour cream
2,60 €

Mini burger with beef patty, cheddar, NEO burger sauce, vine tomato and gherkins
3,90 €

Mini chicken burger with crispy pan-fried chicken, garden cucumber, vine tomato and sweet chili sauce
3,90 €

Blinis with crayfish tails and dill crème fraîche
3,00 €

Holsteiner beef tartare on roasted bread, capers and quail egg
3,40 €

Mini hot dog with chorizo, kimchi and fried onions
3,10 €

Half mini jacket potato with tobiko, crème fraîche and sea salt
2,60 €

Crêpes rolls with pickled salmon and cress cream
2,60 €

Blinis with pickled salmon and dill crème fraîche
2,70 €

Zucchini rolls filled with feta cheese (veggie)
2,60 €

COMPOSITIONS

Mini veggie burger with falafel and cucumber and mint sauce (*veggie*)
3,90 €

Half a stuffed fig with goat's cheese, forest honey and walnut (*veggie*)
3,10 €

Taquito with beet and chili tartare, avocado cream and sweet potato chip (*vegan*)
2,80 €

Aubergine rolls filled with olives, dried tomatoes and garden mustard (*vegan*)
2,60 €

Fried smoked tofu in a sesame crust
sesame crust (*vegan*)
2,30 €

Crêpes rolls with tarragon sour cream, prawns, dill oil and crispy cauliflower
2,60 €

Panko celeriac, guacamole, wild broccoli and puffed quinoa (*vegan*)
2,80 €

Roasted farmer's bread with dyke cheese, cucumber relish and beetroot (*veggie*)
2,80 €



To accompany a short reception, we calculate approx. 3 - 5 pieces of finger food per person. If you want your guests to be full, we recommend 10 - 12 pieces per person. A mixed selection with our excellent crostini is always always go down well!



Finger food package

Finger food packages

Save time and take advantage of our ready-made finger food packages. We have prepared a colorful mix of delicious compositions for you.



VEGAN

20 finger food portions

- 4x party skewer with grilled sweet potato, bell pepper and sesame
- 4x half toasted farmer's breads with hummus, walnuts and pomegranate seeds
- 4x fried smoked tofu in sesame crust
- 4x Taquito with beet and chili tartare, avocado cream and sweet potato chip
- 4x half bagel with beet hummus, spinach and falafel

44,50 €

CLASSIC

20 finger food portions

- 4x party skewer with crispy schnitzel and lemon
- 4x half bagel with horseradish cream cheese, coleslaw, pastrami and cornichons
- Mini rolls with cured ham, Müritzer, tomato and cucumber
- 4x Mini wrap rolls with chicken breast, bacon, parmesan and Caesar dressing
- 4x Goat's cheese praline with pear and walnut on pumpernickel

45,50 €

MEDITERRANEAN

20 finger food portions

- 4x half toasted farmhouse breads with Parma ham, ricotta cheese, radishes and chives
- 4x party skewers with antipasti vegetables
- 4x crostini with tomato confit and basil pesto
- 4x mini quiche with chorizo, manchego, and crème fraîche
- 4x half ciabatta cubes with Milanese salami, dried tomatoes and rocket salad

48,50 €

VEGETARIAN

20 finger food portions

- 4x mini rolls with Gouda cheese, radishes and paprika cream cheese
- 4x mini wrap rolls with mozzarella, tomato and basil pesto
- 4x party skewer with falafel balls and raita
- 4x mini quiche with beet, thyme and feta
- 4x half bagel with cream cheese, lamb's lettuce, camembert, cranberries and walnuts

42,50 €



FORK FOOD (IN A JAR)

The ideal accompaniment for any occasion.
Also ideal as a flying buffet. minimum order quantity
10 pieces per variety.

Potato and cucumber salad
with mini beef meatball
4,10 €

Salad of Büsum crabs,
mango, chili and garden cucumber
4,70 €

Orecchiette salad with grilled chicken breast,
French beans and Taggiasca olives
4,10 €

Avocado, garden cucumber and corn poulard salad
with wild cranberries
4,10 €

Crispy sesame chicken on hummus
with shiso cress
3,90 €

Shrimp on glass noodle salad with passion fruit
vinaigrette
4,20 €

Crayfish salad on Madras curry beluga lentils
4,90 €

Jacket potato salad with pickled salmon,
cucumber and dill yogurt
4,40 €

Burrata with grapefruit, coarse tomato relish and
coriander seeds (veggie)
3,90 €

Panzanella - Tuscan bread salad,
with grilled antipasti vegetables and
mozzarella (veggie)
3,90 €



Taboulé with vine tomatoes, garden cucumber,
spring onions, parsley and mint (vegan)
3,70 €

Colorful raw vegetable sticks on
tomato hummus (vegan)
3,50 €

Chickpea salad with grilled sweet potato,
sesame seeds, parsley and tahini (vegan)
3,70 €

Avocado salad with grapefruit, mint
and cashew nuts (vegan)
3,90 €

Broccoli, green beans and plum dressing
plum dressing (vegan)
3,70 €

endive salad with
sautéed shitake mushrooms (vegan)
3,90 €

Breaded panko cauliflower on beetroot
hummus (vegan)
3,90 €

Colorful lentil salad, watercress cream, grilled
root vegetables and crumbled sheep's cheese
3,90 €

Braised potato salad with roast beef cubes,
mustard dressing and gherkins
4,10 €

Beef polpette filled with feta and olives on
labneh
4,10 €



ANTIPASTI & TAPAS



ANTIPASTI & TAPAS

Our antipasti and tapas variations offer a great variety for every occasion. Treat your guests to a culinary highlight.

ANTIPASTI PLATE

For 15 persons

Milanese salami, original Italian
Parma ham, panzanella - Tuscan bread salad
with mozzarella and homemade pesto,
pickled artichokes, sautéed wild broccoli
with roasted almonds

65,50 €

ANTIPASTI PLATE VEGGIE

For 15 persons

Taggiasca olives, roasted pimientos,
Parmesan in chunks, grilled Mediterranean
vegetables - peppers, mushrooms and zucchinis

56,50 €

ANTIPASTI PLATE PREMIUM

For 15 persons

Grilled eggplant with parsley, spicy orange prawns,
caramelized walnuts, figs, goat's cheese,
young rainbow carrots with
parmesan and truffle vinaigrette

75,50 €

ANTIPASTI PLATE VEGAN

For 15 persons

Grilled carrots with almonds and raisins,
Rosemary sweet potatoes, spicy cauliflower
with tahina and sesame, beet and falafel

55,50 €

TAPAS PLATE

For 15 persons

Serrano ham, chorizo Iberico,
Papas arrugadas - Canarian potatoes,
Almendras fritas - roasted almonds,
Albondigas - meatballs in tomato dip,
Chorizo en tinta - paprika sausage in red wine,
Pimientos de padron, Manchego

71,50 €







DELICATESSEN SALADS

**Rich in vitamins and varieties:
Our salad assortment. Minimum purchase 1 kilo
per variety, price per kilo.**

Taboulé with tomatoes, cucumber,
spring onions, parsley and mint (vegan)
22,50 €

Garden salad with radishes, garden cress,
carrots and cherry tomatoes
with balsamic dressing (vegan)
23,50 €

Baby spinach salad with caramelized walnuts goat's
cheese with honey and mustard dressing (veggie)
27,50 €

Penne with cherry vine tomatoes, buffalo mozzarella
and homemade basil pesto (veggie)
24,50 €

Italian potato salad with dried tomatoes, courgettes
tomatoes, zucchini and olives (veggie)
22,50 €

Heather potato salad with garden cucumber, salad
mayonnaise and wild herbs (veggie)
22,50 €

Oriental salad made from Altländer apples ,
carrots, sliced almonds and garden herbs (vegan)
21,50 €

Greek farmer's salad with vine tomatoes,
cucumber and feta cheese (veggie)
23,50 €

For leaf salads we calculate
80 g to 100 g per person.
For delicatessen salads we
calculate 150 g to 200 g per person.



Garden cucumber salad with dill sour cream (veggie)
20,50 €

Roasted eggplants
with Madras curry yogurt (veggie)
23,50

Panzanella - Tuscan bread salad made from toasted
ciabatta with grilled antipasti vegetables,
buffalo mozzarella and homemade basil
pesto (veggie)
24,50 €



Suppen

We deliver our soups in electronic soup pots.
Please have a power socket ready for this.



SOUPS

**Our soups are freshly prepared daily
prepared for you according to our own recipe.
Minimum order quantity 10 portions per variety.**

Chili con carne
8,90 €

Sweet potato cream soup with
Tandoori chicken skewer à part
8,90 €

Carrot and orange soup
refined with fresh ginger (vegan)
7,20 €

Tuscan tomato soup with Mediterranean herbs
herbs with parmesan crunch (veggie)
7,20 €

Cream of potato soup with pumpkin seed oil
and roasted pumpkin seeds (veggie)
7,20 €

Cream of pumpkin soup with rosemary (veggie)
7,20 €

Pumpkin chilli sin carne with lentils and
and fine spiciness (vegan)
7,20 €

Thai coconut soup with
Asian vegetables and coriander (vegan)
7,20 €

Chickpea stew with sweet potato,
vine tomatoes, peppers
and coriander yogurt (veggie)
7,20 €

Stew of beef brisket, carrots, peppers,
potatoes, cabbage and cumin
8,90 €

The soup is served with mini rolls
and our fresh toppings: parsley,
crème fraîche and croutons.







Hot meals

We deliver our hot dishes in chafing dishes with fuel paste including matching cutlery (included in the price)

PASTA

We serve all pasta dishes with freshly grated Parmesan cheese.
Minimum order quantity 10 portions per dish.

Penne Bolognese made from tender braised minced beef
 12,90 €

Penne with strips of free-range chicken breast fillet and grilled wild mushrooms in a creamy cream sauce
 13,50 €

Penne Arrabbiata (vegan)
 11,50 €

Tortiglioni with caramelized onions, pear, garden mustard and eggplant sauce (vegan)
 12,50 €

Orecchiette with white veal bolognese, baby spinach and cherry tomatoes
 13,90 €

Garganelli with root vegetables, miso, mustard and braised ox heart tomatoes (vegan)
 11,50

Truffle ravioli with wild mushroom cream, served with grated Parmeggiano
 15,50 €

FISH

Minimum order quantity 10 portions per dish.

Roasted wild salmon fillet with a light Riesling cream sauce, served with sautéed romanesco and steamed wild rice
 17,50 €

Müritz zander with sautéed triplets, wild broccoli broccoli with roasted peanuts and lime veloute
 16,50 €

Herb piccata of Norwegian halibut
 Steamed saffron rice, pico de gallo , Pimiento beurre blanc
 17,50 €

BEEF & VEAL

**Minimum order quantity 10 portions
per dish.**

.....
Veal meatball with green beans and vegetables
and potato gratin

14,50 €

Veal cream goulash with
mushrooms, served with lightly fried
butter spaetzle

16,50 €

Beef fillet tips in morel cream,
served with roasted potato noodles

17,50 €

Veal medallions in cognac cream sauce
with almond broccoli and gnocchii

19,50 €

Beef fillet medallions in Madeira jus,
rosemary potatoes and rainbow carrots

23,50 €

Veal "Strindberg" - mustard crust,
braised Roscoff onions, served with
Potato and horseradish mash in a light mustard sauce

19,50 €

Spicy merguez from Provence with cannellini beans
in tomato sauce, served with patatas bravas

17,50 €

medallions of veal fillet from Holstein in rosemary jus
with glazed sand carrots and sage dumplings

18,50 €

Boeuf Bourguignon with roasted sweet potatoes
and pecan nuts

16,50 €

Goulash from Holstein pasture-raised beef with
mushrooms, carrots,
pointed peppers, served with roasted herb spaetzle
and parsley crème fraîche

16,50 €

Königsberger meatballs in a creamy caper sauce
with sautéed heather potatoes,
served with diced beet

16,50 €

POULTRY

**Minimum order quantity 10 portions
per dish.**

.....
Holstein turkey ragout with cherry tomatoes,
zucchinis and wild mushrooms served with steamed
fragrant rice

13,50 €

Corn-fed poulard breast with green creamy pepper
sauce with colorful carrot vegetables and
risolee potatoes

14,50 €

Zurich sliced free-range turkey with hash browns

13,50 €

Mini roulade of Holstein free-range turkey,
Prosciutto di Parma, matured Taleggio ,
Tuscan vegetables and rosemary triplets

14,50 €

Chicken fricassee from free-range chicken in a cre-
amy creamy vegetable sauce with buttered rice

14,50 €

PIG

**Minimum order quantity 10 portions
per dish.**

.....
Organic curry sausage with our
homemade curry sauce with
oven-fresh mini rolls

7,50 €

Vegan curry sausage with our homemade
curry sauce with oven-fresh mini rolls

7,50 €





RICE-DISHES

**We serve all rice dishes with
a yogurt-mint dip.**

Minimum order of 10 portions per dish.

Red Thai curry with Asian vegetables and coconut
milk, served with steamed dry rice (vegan)
11,50 €

Tandoori chicken, served with rice
12,50 €

Chickpea curry with cauliflower and chopped
tomatoes, served with jewel rice (vegan)
11,50 €

Stir fried rice with sautéed Thai vegetables,
confit black tiger prawns with lime zest served with
Cantonese hoisin sauce
19,50 €

VEGETARIAN

**Minimum order quantity 10 portions
per dish.**

Falafel skewer with oriental grilled vegetables
couscous and mint dip (vegan)
12,50 €

Sweet potato gnocchi with baby spinach
and walnuts
12,50 €

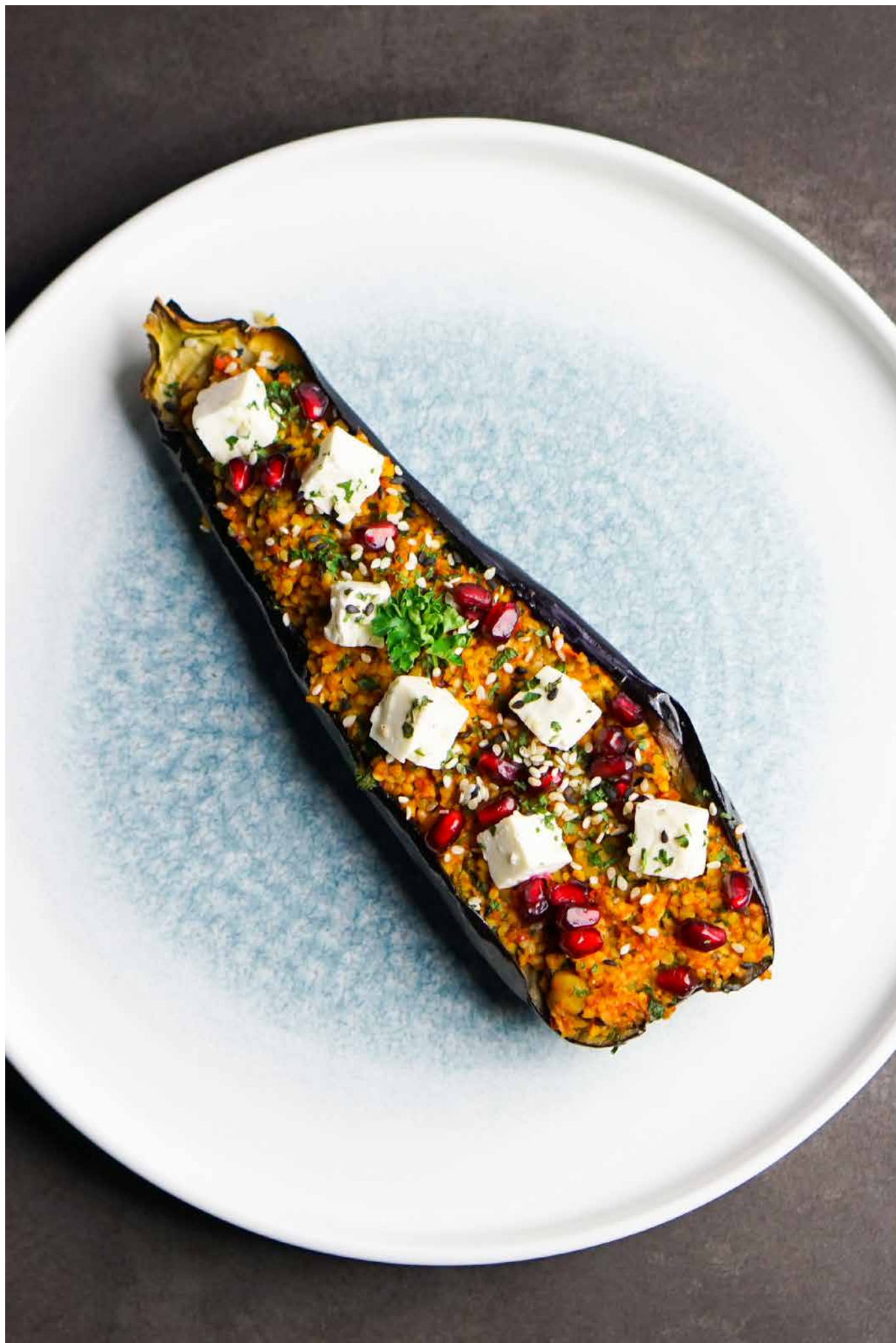
Colored ravioli pan with
Mediterranean vegetables and parmesan
12,50 €

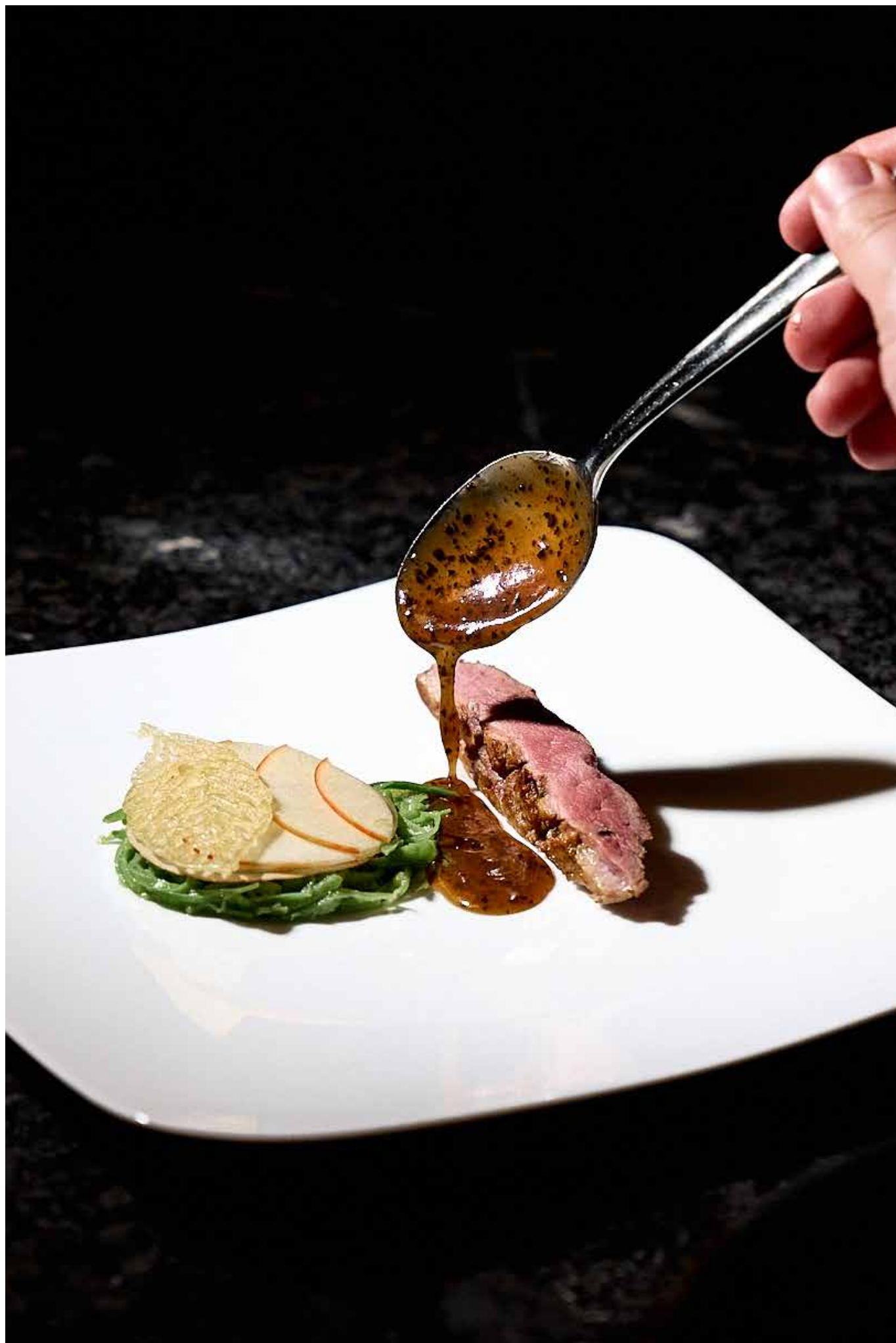
Stuffed eggplant with bulgur and feta,
served with tomato sauce
13,50 €

Quinoa meatball with
potato and bean pan with guacamole (vegan)
13,50 €

Thyme bread dumplings with brown mushrooms
mushrooms in cream and spring onions
12,50 €

Oven chard with sautéed wild mushrooms,
green salted almond chard salsa and
roasted potatoes (vegan)
13,50 €









Macaron-Lollies

Desserts & fruits

Enjoy our sweet delicacies and healthy vitamin bombs for dessert, All our desserts are made with a lot of love by ourselves.

DESSERT IN A JAR

**Minimum order quantity
10 pieces per variety.**

Vanilla quark cream with raspberry puree
3,90 €

Caramelized pineapple with
coconut-mascarpone cream
3,90 €

Oreo salted caramel trifle
3,90 €

Fresh fruit salad with vanilla sour cream
3,90 €

Mascarpone cream with amarettini
and colorful berries
3,90 €

Cappuccino cream with Giotto
and chocolate sauce
3,90 €

Strawberry cheesecake in a glass (vegan)
3,90

Caramelized peach and lime cream,
Cantuccini crunch and basil oil
3,90 €

Key-West Lime Pie non baked, lime cream,
salted caramel and meringue
3,90 €

Apricot lavender panna cotta, dulce de leche
and macadamia
3,90 €

Raspberry tiramisu with pistachios
3,90 €

Pannacotta of salted caramel with thyme pear
3,90 €

Disguised peasant girl - apple compote
on ladyfingers under a mascarpone topping
3,90 €

Vineyard peach with port wine, thyme and honey
and layered lime yogurt
3,90 €

Order conveniently online
in our webshop:
www.neo-catering.de



Kiwi lollipops



Fake apricot cheesecake



CAKES & TARTS

Minimum order quantity 10 pieces per dish.

Butter cake
3,70 €
plucked cake
3,70 €
Carrot Cake
3,70 €
Chocolate and cherry cake
3,70 €
Apple cake
3,70 €

FRUITS

Minimum order quantity 10 pieces per variety.

Fresh fruit salad in a jar
3,90 €
Fruit skewer, 20 cm
3,70 €
Party fruit skewer, 10 cm
2,50 €
Hand fruit, whole pieces
1,30 €
Fruit platter with bite-sized sliced fruit, per person
5,00 €
Fruit lollipops with chocolate strawberry
2,30 €
Fruit lollipops with chocolate kiwi
2,30 €
Fruit lollipops with chocolate pineapple
2,30 €

SWEETIES & PASTRIES

Minimum order quantity 10 pieces per variety.

Chocolate cookie
2,60 €
Macaron lollies (mixed varieties)
2,20 €
Brownie (vegan)
2,90 €
Mini apple turnover
2,30 €
Mini nut roll
2,30 €
Mini chocolate croissant
2,30 €
Mini cinnamon rolls
2,30 €
Blueberry muffin
3,10 €
Chocolate muffin
3,10 €
Apple and cinnamon muffin
3,10 €
Tartelette with vanilla cream and wild berries
3,50 €
Tartelette with white chocolate and raspberries
3,50 €

Order conveniently online
in our webshop:
www.neo-catering.de



Buffets for 10 persons or more

The classic buffet is still a big hit for all kinds of events. Visually modern and attractively presented, a guaranteed highlight.

CLASSICAL BUFFET

Starters

Selection of mini rolls with salted butter *(veggie)*
Garden salad with radish, garden cress, carrot and cherry tomato, served with yoghurt dressing *(veggie)*

Main course

Veal meatball with bean vegetables and potato gratin

Dessert in a jar

Vanilla quark cream with raspberry puree

23,50 € | p. P.

VEGAN BUFFET

Starters

Mini roll selection with beet hummus
Arabic carrot, apple and almond salad with fresh herbs

Main course

Quinoa meatball with potato and bean pan, served with guacamole

Dessert in a jar

Chocolate soy yogurt with granola crunch
22,90 € | p. P.



ITALIAN BUFFET

Starters

Mini bread roll selection with basil butter *(veggie)*
Romaine lettuce with rocket, cocktail tomatoes and baby mozzarella, served with balsamic dressing *(veggie)*

Main course

Penne Bolognese

Dessert in a jar

Classic tiramisu

21,50 € | p. P.

INTERNATIONAL BUFFET

Starters

Selection of mini rolls with olive tapenade *(veggie)*
Spinach salad with caramelized walnuts and goat's cheese goat cheese, served with honey-mustard dressing *(veggie)*

Main course

Tandoori chicken with rice and raita

Dessert in a jar

Milk slice in a glass

22,90 € | p. P.

VEGETARIAN BUFFET

Starters

Selection of mini rolls with herb quark, Cucumber salad with sour cream and dill

Main course

Stuffed eggplant with bulgur and feta, served with tomato sauce

Dessert in a jar

Stracciatella yogurt with lots of chocolate
21,50 € | p. P.

Buffets for 20 people or more

MEDITERRANEAN BUFFET

Starters

Selection of mini rolls with fresh olives and tomato butter *(veggie)*

Romaine lettuce with rocket and cocktail tomatoes, served with balsamic dressing *(veggie)*

Antipasti platter (olives, pimientos, parmesan in chunks, grilled vegetables) *(veggie)*

Pennes salad with cocktail tomatoes and mozzarella in basil pesto

Main course

Turkey rolls with Parma ham and Parmesan cheese with Tuscan country vegetables, served with rosemary potatoes

Ravioli with cherry tomatoes, pine nuts, zucchinis and pesto *(veggie)*

Dessert in a jar

Classic tiramisu

Fresh fruit salad *(vegan)*

33,50 € | p. P.

ASIAN BUFFET

Starters

Mini roll selection with Sriracha dip *(veggie)*

Asian cucumber salad with sesame seeds *(vegan)*

Pak choi salad with ginger, paprika, peanut, sesame and ponzu dressing *(vegan)*

Glass noodle salad with passion fruit vinaigrette and shrimps in a jar

Main course

Yakitori beef fillet tips with baby corn and pak choi, served with fried noodles

Asian white cabbage pan with rice and sweet chili dip *(vegan)*

Dessert in a jar

Caramelized pineapple with coconut-mascarpone cream

Avocado chocolate pudding with passion fruit coulis *(vegan)*

35,50 € | p. P.

OUR PRICE-SMASHING BUFFET

Starters

Selection of mini rolls with herb quark *(veggie)*

Spinach salad with caramelized walnuts and goat cheese, served with honey and mustard dressing *(veggie)*

Garden salad with radishes, garden cress, carrot and cherry tomato, served with yoghurt dressing *(veggie)*

Greek farmer's salad *(veggie)*

Main course

Züricher Geschnetzeltes (turkey) with hash brown corners

Colorful ravioli pan with vegetables and parmesan *(veggie)*

Dessert in a jars

Mascarpone cream with amarettini and colorful berries

Milk slice in a glass

30,50 € | p. P.

CROSSOVER BUFFET

Starters

Selection of mini rolls with herb quark *(veggie)*

Cucumber salad with sour cream and dill *(veggie)*

Roasted eggplant with curry yogurt *(veggie)*

Orechiette with chicken, beans and Taggiasca olives in a glass

Main course

Köttbullar with mushroom sauce, cranberries and mashed potatoes

Stuffed eggplant with bulgur and feta, served with tomato sauce *(veggie)*

Dessert in a jar

Faux apricot cheesecake

Cappuccino cream with Giotto and chocolate sauce

31,50 € | p. P.

Buffets for 30 persons or more

GREEN GARDEN BUFFET (VEGAN)

from 20 persons

Starters

Mini roll selection
with curry hummus

Vegan antipasti platter: grilled carrots
with almonds and raisins,

Rosemary sweet potatoes,
spicy cauliflower with tahina and sesame seeds,
beet and falafel

Taboulé with tomatoes, cucumber, spring onions,
parsley and mint

Avocado salad with grapefruit, mint
and cashew nuts in a jar

Main course

Orechiette with sweet potato, baby spinach
and sunflower seeds

Chickpea curry with cauliflower
and chopped tomatoes, served with jewel rice
and mint soy yogurt

Dessert

Chocolate brownies

Vanilla soy yogurt with raspberry puree in a jar

31,50 € | p. P.

MODERN CULINARY DELIGHTS

Starters

Selection of mini rolls with country butter,
olive oil and fleur de sel (veggie)

Pumpkin and parsnip salad with tahini dressing
and cranberry brittle (veggie) in a jar

Marinated grilled chicken breast slice
with honey, pine nuts and fresh herbs

Air-dried Italian ham
with Grana Padano and tomato-onion chutney

Original Caesar salad with croutons (veggie)

Main course

Poulard breast stuffed with feta and grilled peppers
poulard breast, served with gremolata
and sage gnocchi

Pike-perch, roast potatoes, wild broccoli
with peanuts and lime veloute

Green tender wheat risotto
with fried parsnip slices (veggie)

Dessert

Oreo salted caramel trifle in a jar

Mascarpone cream with amarettini
and colorful berries in a glass

Mini bundt cake selection

40,50 € | p. P.



NORTHERN GERMAN BUFFET

Starters

Selection of mini rolls with salted butter and dill sour cream (*veggie*)

Everything from Labskaus in a cup:

Beef broth with beet and mustard cucumber mustard pickle, cured beef brisket, quail egg and potato dumplings

Roast beef, tartar sauce, grilled shallots, herbs

North German crops, grilled in olive oil (*vegan*)

Leaf salads with various toppings and North German dressing (*veggie*)

Main course

Linumer veal boiled beef with horseradish-cress jus, buttered potatoes and yellow wax beans

Hamburger Pannfisch 2.0 with curry mashed potatoes and tomato-apricot salsa

"Snüschen" as pasta with creamy spring vegetables (*veggie*)

Dessert in a jar

Hamburger red fruit jelly with Tahitian vanilla sauce (*vegan*)

Lemon jette with macadamia crunch

Tiramisu from Altländer apples with cinnamon

43,50 € | p. P.

CULINARY DELIGHTS

Starters

Cherry tomato salad with baby mozzarella and homemade pesto (*veggie*)

Chicken strips with sweet potatoes and macadamia nuts

Grilled vegetables with balsamic vinegar and fresh mushrooms (*vegan*)

Lush salad bar with carrot, radish, tomato, cucumber and roasted seeds, served with buttermilk dressing and herb vinaigrette (*veggie*)

Selection of mini rolls with tomato butter and herb quark (*veggie*)

Main course

Beef fillet medallions in Madeira jus, rosemary potatoes and rainbow carrots

Monkfish on pimientos and cherry tomatoes, served with couscous

Sweet potato gnocchi with baby spinach and walnuts (*veggie*)

Dessert

Caramelized pineapple with Coconut-mascarpone cream in a glass

Cappuccino cream with Giotto and chocolate sauce in a glass

Colorful macaron selection

46,50 € | p. P.

ORIENTAL TASTE (HALAL)

Starters

Flatbread with hummus and harissa-date dip (*veggie*)

Sheep's cheese wedges with roasted sesame seeds and black cumin (*veggie*)

Arabic carrot-apple almond salad (*vegan*)

Roasted eggplant with olive oil yogurt, figs and walnuts (*veggie*)

Chickpea salad with sweet potato and tahina in a jar (*vegan*)

Main course

Chicken breast fillet stuffed with dates and walnuts

walnuts on apricot-orange sauce, served with Korma cauliflower and saffron rice

Beef fillet tips in garlic-yogurt sauce with coriander, served with turmeric-sesame-potatoes

Falafel skewers with barberry couscous and raita (*veggie*)

Dessert in a jar

Melon salad with mint (*vegan*)

Turkish yogurt with caramelized walnuts and wildflower honey

Arabian rice pudding with rose water and pistachios

40,50 € | p. P.

FLYING FINGER AND FORK BUFFETS



All articles with illustrations
can also be found at:
store.neo-catering.de

Buffets for 10 persons or more

AS A SNACK AT THE RECEPTION

- 4 parts p.P. -

Crispy leaf with parmesan, parmachip,
pumpkin and truffle mayo

Crêpes rolls with salmon
and cress cream

chini rolls filled with feta cheese (*veggie*)

Taquito with beet and chili tartare
Avocado cream and sweet potato chip (*vegan*)

10,50 € | p. P.

TO GET FULL

- 10 parts p.P. -

Crispy leaf with parmesan, parmachip,
pumpkin and truffle mayo

Pulled pork lollipop

Blinis with crayfish tails

Crêpes rolls with salmon and cress cream

Zucchini rolls filled with feta cheese (*veggie*)

Herb Parmesan thaler with zucchini
and ricotta (*veggie*)

Taquito with beet and chili tartare,
avocado cream and sweet potato chip (*vegan*)

Crispy sesame chicken on hummus in a jar

Jacket potato salad with smoked salmon,
cucumber and dill yogurt in a jar

Panzanella - Italian bread salad
with antipasti vegetables
and mozzarella in a jar (*veggie*)

28,50 € | p. P.



Buffets for 50 persons or more

PREMIUM BUFFET

- 8 parts p.P. -

Rare beef carpaccio on hazelnut sablé
with basil pesto

Salmon cube with wasabi avocado cream,
roasted cashew nuts
and radish sprouts

Mini jacket potato with crème fraîche and tobiko

Half a stuffed fig
with goat cheese and walnut (*veggie*)

Eggplant caviar with tarragon
on roasted bread (*vegan*)

Mini veal meatball with truffle mayo
and shiso in a jar

Lobster salad with curried lentils in a preserving jar

Avocado and corn poulard salad with cranberries
cranberry in a jar

31,50 € | p. P.



LIVE COOKING STATIONS



Our live cooking stations are the highlight highlight at your event, bringing our culinary delights to life.

For 50 persons or more

PASTA FROM THE PARMESAN LOAF

- with toppings of your choice -

Pesto, rocket, cherry tomatoes

13,90 € | p. P.

+ Live-flamed fillet of beef

additional 5,00 € | p. P.

also ask us for fresh truffles
(price according to season)

STUFFED BUTTERNUT SQUASH

served with pumpkin cubes from the wok

Saté chicken from the plancha grill plate

9,50 €

BAO BUN TACOS

filled with spicy beef and Thai,
spicy cucumber salad

10,50 €

PROSCIUTTO DI PARMA

with the Berkel flywheel slicer
sliced on home-baked focaccia
served with rocket and vine tomato relish.

Served with cantaloupe melon
wrapped in Parma ham.

9,50 €

POTATO SNOW

Pressed live with home-pickled salmon,
brown butter and crème fraîche

10,50 €

HOME-PICKLED SALMON

whole string freshly carved with pickled cucumber
cucumber and dill yogurt

9,50 €

STIR FRIED RICE (VEGAN)

Served in half a coconut with sweet chili dip

Optionally with fried quail egg

9,50 €



STUFFED BABY PINEAPPLE

with coconut mascarpone cream, caramelized
pineapple cubes and grated coconut

7,50 €

LEMON ICE CREAM

from the hollowed-out lemon with oat crumble
served on crushed ice

6,50 €

CELERY KEBAB

the street food classic with celery 100% kebab
Taste experience, 0% meat. With tomato, cucumber,
yoghurt sauce, NEO sauce, colorful cabbage salad.

8,50 €

QUESADILLA

with spicy beef or avocado served with cheese,
vine tomato salsa and coriander

9,50 €

BEEFTATAR

prepared live on an ice block
(live minced then on the block or in a bowl on
bowl on crushed ice)

10,50 €





Personnel, required equipment as well as set-up and dismantling costs will be charged separately

WAFFLE ON A STICK

- with toppings of your choice -

Various sauces, crumbles, cream etc.

5,50 € | p. P.



MISTY POPCORN

- spectacular effect -

served steaming cold with liquid nitrogen

4,50 € | p. P.

NITROGEN ICE

- Blueberry or raspberry -

Toppings of your choice: various sauces,

Crumble, cream etc.

6,50 € | p. P.



Barbecue buffets

Barbecuing is a great pleasure at any time. In summer with ice-cold drinks or in winter with mulled wine around a warming campfire. The buffets we offer provide your guests with well-known barbecue classics and surprising creations of their own. We are also happy to provide a suitable barbecue including a barbecue master. Just get in touch with us!



Buffets for 20 people or more

CLASSIC BBQ

Appetizers from large platters and bowls

Triplet salad with pesto and walnuts *(veggie)*

Greek farmer's salad *(veggie)*

Summer leaf salads with carrot, mushrooms, seed mix, colorful cress and farmer's bread croutons with honey-mustard dressing *(veggie)*

Selection of mini rolls with herb butter *(veggie)*

From the large BBQ grill

Skewers with Mediterranean summer vegetables *(vegan)*

Chicken breast in tandoori ginger marinade

Pork neck steak in paprika marinade

Grilled sausages

Dips

Mustard, ketchup, barbecue sauce, herb quark

Dessert in a jar

Strawberry cheesecake in a jar *(vegan)*

29.90 € | p. P.

MEDITERRANEAN BBQ

Appetizers from large platters and bowls

Antipasti platter with olives, pimientos, Parmesan cheese in chunks & grilled vegetables *(veggie)*

Romaine lettuce with pine nuts and dried tomatoes tomatoes served with balsamic dressing *(vegan)*

Pennes salad with green pesto, cherry tomatoes, parmesan and rocket *(veggie)*

Italian potato salad with Taggiasca olives and Dijon mustard *(veggie)*

Selection of mini rolls with thyme butter *(veggie)*

From the large BBQ grill

Grilled eggplant slices with olive oil and sea salt *(vegan)*

Lemon salmon

Salsiccia and fennel skewer

Corn-fed poulard with thyme and honey marinade

Rosemary triplets on a skewer *(vegan)*

Dips

Mustard, ketchup, aioli, chili dip

Dessert in a jar

Classic tiramisu

Vanilla quark with raspberry puree

39.90 € | p. P.

On request we also offer a flying barbecue buffet.

PREMIUM BBQ

Appetizers from large platters and bowls

Roasted eggplant with curry yogurt *(veggie)*

Spinach salad with caramelized walnuts and goat's cheese goat cheese, served with honey-mustard dressing *(veggie)*

Fresh tabbouleh with tomatoes, cucumber, grilled peppers, leaf parsley, coriander, dried cranberries and slivered almonds, served with raita *(vegan)*

Burrata with dried apricots, tomato jam and coriander seeds in a preserving jar *(veggie)*

Selection of mini rolls with olive tapenade and rosemary butter *(veggie)*

From the large BBQ grill

Prawn and lemongrass skewer

Entrecôte with piment d' Espelette

Perlhuhnbrust mit Honig-Senf-Marinade

Veal sausage

grilled halloumi *(veggie)*

Dips

Aioli, steak sauce, chimichurri, ketchup, mustard

Dessert

Cappuccino cream with Giotto and chocolate sauce in a glass

Caramelized pineapple with coconut-mascarpone cream in a glass

Muffin chocolate overkill

45,90 € | p. P.

AMERICAN BBQ

Appetizers from large platters and bowls

Classic coleslaw *(veggie)*

Cesar salad with croutons, cherry tomatoes, chicken and parmesan

Sweet potato and chickpea salad in a jars *(vegan)*

Selection of mini rolls with herb butter *(veggie)*

From the large BBQ grill

Do it yourself burger with:

Beef patties, brioche buns, cheddar cheese, lettuce, tomatoes, gherkins and onions

Flank steak with steak pepper

Chicken Stripes Cajun Style

Baked Potatoe *(vegan)*

Corn on the cob with salted butter *(veggie)*

Dips

Honey mustard sauce, ketchup, BBQ sauce, sour cream

Dessert

Faux apricot cheesecake in a jar

Oreo salted caramel trifle in a glass

vegan brownies

40,50 € | p. P.

Premium BBQ Upgrade with Chateaubriand: Instead of entrecôte we grill Chateaubriand

The buffet price is then € 49.90 per person.



DRINKS & SMOOTHIES



For events with service personnel we are also happy to offer you individual drinks packages incl. champagne reception as well as long drink and cocktail packages. Please get in touch with us!

PARTY BOTTLES

In the 0.2 l swing-top bottle - a real eye-catcher that goes down well at any party.
Minimum order quantity 5 pieces per variety.
(Price excl. swing-top bottle)

0,2l

In the varieties:

Mango lassi (*veggie*)

Wild fruit smoothie with lemon balm
(Rosehip, apple sauce, sea buckthorn,
soured milk) (*veggie*)

Almond smoothie with yogurt (*veggie*)

Soy smoothie with raspberries (*vegan*)

each 3,10 €

LEMONADE & ICED TEA

Homemade lemonades and iced tea
in a 5.0 l beverage dispenser
with tap.

Homemade lemonade
5,0 l

In the varieties:

Lemon-Rosemary

Lime-Mint

Orange-Ginger-Basil

each 55,00 €

Homemade iced tea
5,0 l

In the varieties:

Lemon-mint

Raspberry elderberry

each 55,00 €

CONFERENCE DRINKS

Below you will find an overview
of our range of beverages, which can of course be
individually extended. can be individually extended.
You will find an extensive selection of wines in our
wine list. We will be happy to send it to you on
request. We charge according to consumption, per
case or part thereof.

Soft drinks

Magnus Mineral water,
Classic/Still, 12 x 0,75 l
40,50 €

Coca Cola, 12 x 1,0 l
Coca Cola light, 12 x 1,0 l
Fanta, 12 x 1,0 l
Sprite, 12 x 1,0 l
each 38,50 €

Juices

Apple juice, 6 x 1,0 l
25,50 €

Orange juice, 6 x 1,0 l
25,50 €

Beer

Becks Pils, 24 x 0,33 l
43,50 €

Becks Green Lemon, 24 x 0,33 l
43,50 €

Becks alkoholfrei, 24 x 0,33 l
43,50 €

Coffee & Tea

Coffee, brewed in a pump jug 3,0 l
22,50 €

Tea in a pump jug 3,0 l
11,20 €



CATERING IMPRESSIONS





EQUIPMENT

Porcelain & cutlery

(Price per piece, incl. final cleaning)

Basic porcelain series Piece 1,00 €

Basic cutlery series Piece 0,90 €

Glasses of all kinds

(Price per piece, incl. final cleaning)

Water glass, champagne glass,
Wine glass or tulip Piece 0,90 €

Furniture

Bistro high table Piece 18,00 €

Buffet table, 180 x 80 cm Piece 18,00 €

Beer set Piece 24,50 €

Wardrobe, rollable
incl. 40 clothes hangers Piece 35,00 €

Tables:

80 x 80 cm,
120 x 80 cm,
160 x 80 cm per piece on request

Round table:

120 cm und 170 cm per piece on request

Upholstered chair

or bistro chair per piece on request

Tablecloths

Stretch cover
for high table, white Piece 27,50 €

Cover for
High table with bow, white Piece 23,50 €

Table cloth, white
for buffet table 130 x 225 cm Piece 18,50 €

Prices for additional equipment, table linen,
furniture and coffee machines on request.

Simply place your order
simply online at: store.neo-catering.de

STAFF

Our service staff are dressed
with a white blouse or white shirt,
black trousers and black shoes.

Service

(Minimum duration 4 hours)

Event management 60,50 € per hour

Head waiter /
Service management 48,00 € per hour

Service staff 39,50 € per hour

Bartender 39,50 € per hour

Logistician 35,00 € per hour

Kitchen

(Minimum duration 3 hours)

Chef 48,00 € per hour

Kitchen assistant 35,00 € per hour

DECORATION

Fresh table, counter and buffet decorations made
from floral elements

Themed table, counter and buffet decorations
Molton for the tables

Molton for the tables

Flag cloth in various colors

Different types of candles and tea lights in
corresponding stands

candles and tea lights in appropriate stands
or glasses Large silver candlesticks Decorative
plants (e.g. bamboo, palm, cypress,
privet, laurel, horsetail)

Prices on request.

We are happy to create buffet signs
and menu cards in German and
English. Please contact us!

AT A GLANCE & FAQ'S

Modifications to the order

Changes to the order are possible up to 5 working days before the start of the event. We also need the final number of people from you by then.

Deliveries and pick-ups

Delivery will be made to the specified address on the agreed delivery date. Please take into account our waiting time of +/- 30 minutes for delivery. We accept no liability in the event of force majeure. Please inform us in advance if the delivery situation is difficult (floor, elevator, steps, etc.). Difficult assembly and dismantling conditions (if not communicated in advance) will be invoiced separately. Collection takes place on the next working day; the driver will agree the exact time with you on delivery and note this on the delivery bill. We require a time window of at least 3 hours for collection. We take back the catering equipment (plates, bowls etc.) unwashed. However, leftover food and waste must be removed beforehand. Please use the gray transport boxes provided for this purpose. Please ensure that all items are returned according to the delivery bill. Shortages and breakages will be invoiced separately.

Vending of equipment and furnitur

Crockery, cutlery and glasses must be sorted and returned complete in the transport boxes and racks provided. Any additional costs incurred due to waste disposal and sorting will be charged retrospectively. Missing or defective parts will be charged at replacement value. Heavily soiled tablecloths, napkins or covers that can no longer be cleaned will also be charged at replacement value. Invoices for missing quantities can be issued up to three weeks after the event.

Staff

Our service staff and bartenders have a minimum working time of 4 hours. Staff are always billed according to the actual duration of their assignment. If no event manager has been booked, the customer must brief the staff on site (show them the premises, procedure, tasks, etc.).

Payment/Invoice

From an order value of € 1,000.00, we require a down payment of 80% of the total order value (gross), due from the time the order is placed. Our payment term is 10 days, without deduction. For deliveries of food and equipment only, you will receive the invoice upon delivery. Please transfer this afterwards. Payment in cash or by credit card is not possible. For events and orders with beverages & staff, you will receive the invoice after the event with exact consumption / operating times. Please provide us with a correct billing address, a change of billing address after the event has taken place will be charged at a flat rate of €10.

Errors excepted. Our general terms and conditions of business and delivery apply. These can be found on our homepage.



SERVICE & DELIVERY CONDITIONS

Minimum order value

Our minimum order value on weekdays and Saturdays is € 350.00 net (food only) per delivery. On Sundays and public holidays we deliver from € 750.00 net (food only).

This offer is exclusively for industry, trade and the liberal professions intended. All prices quoted are net prices are net prices, plus the statutory value added tax.

Acceptance of orders

We will take your order by 2 p.m. at the latest for the following day. Orders for the weekend are accepted until Thursday 2 pm. Orders at short notice are accepted after consultation and subject to availability.

Delivery conditions

We are also happy to deliver to you outside the business hours of our logistics department. These are from 8:00 am to 6:00 pm. We take the liberty of charging a surcharge of € 50.00 for this.

Free service equipment

All our hot dishes come with the necessary chafing dishes or soup kettles and the appropriate serving cutlery at no extra charge.

Transport costs

For the journey we charge within a radius of 10 km, within the city area, on working days (Mon-Sat). For deliveries within the city area on Sundays and public holidays, the flat rate is € 50.00. The cost of collecting the equipment within a radius of 10 km is 25.00 euros. Travel costs outside the 10 km on request. For additional deliveries, such as equipment and/or furniture, as well as for larger events transportation, set-up and dismantling will be charged at actual cost.

From a buffet delivery with two or more or more hot components, set-up costs of € 17.50 or € 35.00 will be charged, depending on the depending on the complexity/scope of the buffet

Please note our
waiting time of +/- 30 minutes
for delivery

WWW.NEO-CATERING-BERLIN.DE
INFO@NEO-CATERING.DE

Catalog: As of 15/01/2025
We reserve the right to make changes,
as well as errors and misprints.
Our general terms and
terms and conditions apply.

NEO

CATERING & EVENTS

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