



OUR SERVICES

As a full-service provider, we work together with our clients to develop the catering experience they desire, from beverage services to food selection.

Whether arranging an assortment of snacks, classic lunch buffets, custom menus, finger food or regional specialities: our catering team tailors the culinary design of your event to your needs and budget. We also take regional products and specialities into consideration and ensure that products are sourced from farms meeting or exceeding animal welfare standards.

We would be pleased to create a customised offer for your event at the RHEIN SIEG FORUM.









CULINARY DELIGHTS THROUGHOUT THE DAY

1st Service / Coffee & Breakfast

Yoghurt topped with berries & muesli (optional), served in a glass Mini pretzels & an assortment of filled mini croissants

2nd Service / Coffee & Snacks

Selection of fresh fruits and muesli bars

3rd Service / Coffee & Snacks

Sweet mini pastries, crumbles and sheet cakes

4th Service / Lunch Buffet

Starters

- Seasonal salads with fresh tomatoes, cucumber and corn, served with a selection of homemade dressings
- Mixed breadbasket with plain butter and herb butter
- Tomato-Mozzarella with balsamic vinaigrette
- · Vitello Tonnato (pork)
- Mediterranean pasta salad

Main courses

- Pork tenderloin served with a choice of mushroom cream sauce, paprika cream sauce or Parisian pepper sauce
- Beef Stroganoff with pickles and mushrooms
- Alternatively, salmon fillet served on spinach with dill sauce on the side
- Tagliatelle, rissole potatoes, half wild rice
- Mixed vegetable platter with hollandaise sauce

Dessert

- Bavarian cream with raspberry sauce
- Crème Brûlée (alternative: chocolate cream pudding with almonds)

5th Service / Finger Food

Mini meatball on lentil salad, smoked salmon on rocket with herb pesto, tomato-mozzarella salad, Vitello Tonnato, vegan bulgur salad with fresh vegetables, crispy chicken tenders with sweet and sour sauce, Bavarian cream with raspberry sauce, curd with berries, crème brûlée, chocolate mousse, mini schnitzel with homemade potato salad, pork roulade stuffed with banana and curry sauce, spinach-stuffed turkey roulades with Cumberland sauce, vegetarian pancakes with fresh vegetables, mini-sandwiches also available with a vegetarian option











CULINARY DELIGHTS THROUGHOUT THE DAY (VEGGIE AND HEALTHY)

1st Service / Coffee & Breakfast

Banana-apple smoothie Veggie bagel sandwich

2nd Service / Coffee & Snacks

Selection of fresh fruits and vegetarian rye cheese sticks

3rd Service / Coffee & Snacks

Assortment of gluten-free cakes

4th Service / Lunch Buffet

Starters

- Middle Eastern bulgur salad with spicy sauce, fruits and vegetables (vegan)
- Beetroot carpaccio (vegetarian)
- Fennel and orange salad (vegan)
- Seasonal salads with fresh tomatoes, cucumber and corn, served with a selection of homemade dressings
- Mixed breadbasket with plain butter and herb butter

Main courses

- Vegetable barley risotto with fresh mushrooms
- Whole grain pasta with fresh spinach, cherry tomatoes and pesto
- Parsley potatoes (vegan)
- Falafel with mint curd
- Mediterranean-style vegetables

Dessert

- Curd with fresh berries
- Seasonal fruit salad

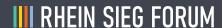
5th Service / Finger Food

Tomato-mozzarella salad (vegetarian), vegan bulgur salad with fresh vegetables, vegetarian pancakes with fresh vegetables, vegetarian mini-sandwiches, vegan antipasti served in a glass, lentil salad with honey-glazed goat cheese, millet veggie burger served with beetroot









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We would be happy to advise you. Please get in touch!

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