

BORDGASTRONOMIE

CATERING 2018



EVENTCATAMARAN

***FILLA RHENI***

## A H O I on board of the „FILIA RHENI“

You already chartered our ship,  
or planned your celebration,  
aboard our Eventcatamaran....

We offer you our suggestion  
of catering / buffets and menus, also informations  
about music and decoration.

We are happy to provide you with  
individual advice and are available  
to answer your questions at any time.

We hope that you find all informations  
in our Buffet / Menu suggestions and being able  
to welcome you on board of our ship!

Your  
Manuela & Clemens Schmitz

You can reach us:  
telephone : 0171-22 44 66 5  
Email:  
info@schmitz-bonn.de



.....we for you!

Following you will find our  
dish recommendations in Buffet - oder Menuform.

The vegetarian courts are by marked ✓.



### Buffet- und Menu:

<i>Partybuffet</i>	<i>per Person</i>	<i>24,00 €</i>
<i>Bonn classic</i>	<i>per Person</i>	<i>31,50 €</i>
<i>Buffet Cologne</i>	<i>per Person</i>	<i>31,50 €</i>
<i>Light &amp; delicious</i>	<i>per Person</i>	<i>32,00 €</i>
<i>Seven mountains</i>	<i>per Person</i>	<i>32,00 €</i>
<i>Pastabuffet</i>	<i>per Person</i>	<i>32,00 €</i>
<i>Vegetarian buffet</i>	<i>per Person</i>	<i>32,00 €</i>
<i>Viva Espana</i>	<i>pro Person</i>	<i>34,00 €</i>
<i>Mediterranean buffet</i>	<i>per Person</i>	<i>38,00 €</i>
<i>Wedding special Filia Rheni</i>	<i>per Person</i>	<i>45,00 €</i>
<i>Speciality buffet</i>	<i>per Person</i>	<i>46,00 €</i>
<i>Brunchbuffet</i>	<i>per Person</i>	<i>32,00 €</i>
<i>Fingerfood 3 pieces</i>	<i>per Person</i>	<i>17,50 €</i>
<i>Menu's</i>	<i>per Person ab</i>	<i>31,00 €</i>

„Partybuffet“ \_\_\_\_\_ € 24,00

Starters

- ✓ Salad from tomatoes & mozzarella with basil
- ✓ fresh saladplate with a herb vinaigrette
- ✓ potato salad
- ✓ cole slaw

juicy melon with Black Forest ham

Chicken „Tonnato“ with tunacream and captures

Partybread & butter

Main course

- Pork roast
- ✓ Potaogratin
- ✓ Vegetables Choice
- Slices of turkey in mushroomsauce
- ✓ fettuccine

Desserts

red wald berry jelly with vanilla sauce  
Greek yogurt with honey and fruit

„Bonn classic“ \_\_\_\_\_ € 31,50

Starters

Sausagesalad „Rhinestyle“  
with fresh herbs, vinegar & oil

Herring with sour cream, apples & pickled gherkins

fried potato patties with smoked salmon & dill

- ✓ potato salad classic
- ✓ fresh salads
- choice of homemade dressings

Partybread & butter

Main course

- Pork roast with well seasoned beersauce
- ✓ Grandma's fried potatoes
- creamy pointed cabbage with ham
- ✓ potatogoulasch with lemon - herb - cream
- fresh Bratwurst with rosted onions

Desserts

Mousse au Chocolat  
Mascarpone cream with cherries & chocolate

„Buffet Cologne “ \_\_\_\_\_ € 31,50

Starters

Smoked trouts & peppermackerel

herring grandma's style  
meat patties with mustard

„confectionery Cognestyle“

Black pudding with roasted mustard onions  
in the puff pastry cushion

✓ Champignons fully with herbal dip

✓ potatosalad with vinegar & oil

✓ leek - applesalad

✓ coleslaw with caraway & paprika cubes

✓ Fresh salads with different dressings

✓ Tomato & cucumbersalad

Partybread, rolls & butter

Main dishes

„Rhenish roasted beef“ with raisins

braised beef roast in delicious sweet - vinegar sauce

✓ Potato dumplings

Potato pie with sausage & apples

Desserts

„Tiramisu cognestyle“

Jellied cherries with cream

„Light & dilicious“ \_\_\_\_\_ € 31,50

Starters

✓ „Antipasti“

Olives with herbs, Champignons, Pepperoni

✓ tomatoes

with Ricotta garliccream

✓ Tortellinisalad „Pesto“

✓ Greek farmerssalad with feta cheese

✓ Fresh salads

with homemade dressings

Partybread, rolls & butter

Main dishes

✓ Vegetable - Cocos - Curry

✓ Basmatirice

„Tender chickenbreast“ in lemon herb sauce

✓ spinach

✓ potatogratin

Desserts

Strawberry Mousse

„Apfel Crumble“ with vanilla sauce

„Seven mountains“ \_\_\_\_\_ € 32,00

Starters

meat patties with mustard

Chicken drumsticks with delicious dips

Black forest ham with juicy melon

small pork schnitzel with lemons

✓ potato salad with eggs

✓ pastasalad with vegetables  
chickensalad

Partybread, rolls & butter

Main dishes

pork rost „forster style“

with ham, onions & fresh champignons

✓ potatogratin

✓ mixed vegetables

Slices of turkey in currysauce

✓ herb - spaetzle

Desserts

„Rote Zora“ (greek Curd cream & raspberries)

caramelcream

„Viva Espana“ \_\_\_\_\_ € 34,00

Vorspeisen

Frutti di Mare salad

✓ Oliven in herbs - oil

✓ Champignons in garlic - oil

„spanish Serrano - ham“ with melone

shrimps in garlicjus

Chorizzo with grilled pepper

Bread, rolls, aioli sauce & butter

Main dishes

✓ Patas Bravas - grilled potato cubes with sea salt

Chicken in „Riojasauce“

Beef - Manchegocheeseballs in deliciousTomatosauce

✓ Vegetables with Oliveoil & fresh herbs

Desserts

Crema Catalan

Orangecream

Vegetarian buffet \_\_\_\_\_ € 32,00

Starters

✓ Coloured Salad, with yoghurt dressing

✓ Italian Pastasalad

✓ Gazpacho (cold vegetablesoup) in a glas

✓ Tomato - Mozzarella - Platte

✓ Variation from Antipasti

✓ vegetable tureen with peppervinaigrette

Bread, butter and dips

Main dishes

✓ Green fettuccine on Ratatouille

✓ vegetarian balls on tomato - herbsauce

✓ Gratinated fennel under a herbcrust

✓ Broccoli – cheese – gratin

Dessert

Orangesemolina with berry sauce

fresh fruit salad with vanillasauce

„Pastabuffet“ \_\_\_\_\_ € 32,00

Starters

✓ Big saladbar with dressings

„Caprese different“

✓ Mozzarella with mangos and limepesto

Galia Melone with italian „Parmaham“

✓ Anti Pasti Salat

„Picatta Milanese“

delicious tunasalad

bread, butter und dips

Main dishes

✓ „Tortellini Burro e Salvia“

Tortellini in butter-sage-sauce

Fettuccini with Salmoncupes & sauted cherry tomatoes

„Canneloni Classico“

with meatfilling, gratinated with chesse

Dessert

Panna Cotta with raspberrys

Tiramisu

„Culinary Roundtrip“ \_\_\_\_\_ € 39,00

### Starters

tasty smoked fish

Trout, mackerel, salmon with dips

Turkey - schnitzel in almond - Cocoscoat

Roastbeef with remouladesauce

chickensalad

✓ Greeksalad with fetacheese & beans

✓ Orange - fennel - salad

✓ Pastasald with olives and tomatoes in oil

✓ Fresh salads with our homemade dressings

Partybread, rolls & butter

### Main dishes

pork tenderloin in mushroomsauce

✓ potato gratin

leg of lamb in herb and garlic jus

✓ Rosmary potatoes

✓ vegetables from the market

### Desserts

Mango - yoghurtcream

Fresh Strawberries (seasonal or fresh fruit slad)

Vanillasauce

„Mediterranean buffet “ \_\_\_\_\_ € 38,00

### Vorspeisen

„porkfillet tonnato“

slices of porkfilet with tunacream and captures

✓ „Antipasti“

marinated vegetables, Olives, Scampi in garlicoil

„Parmaham with honey melon“

✓ „Buffalo mozzarella with tomatoes & fresh rucola“

✓ „Caesar Salad“

with romaine lettuce hearts, bacon, croutons,  
chives and Caesar dressing

italian partybread, butter

### Main dishes

„Lasagne Bolognese“

„Salmon with pestocrust“

✓ black fettuccini with slices of vegetables

✓ Potato – herbgratin

✓ filled champignons

with fetacheese & spinach

### Desserts

Panna Cotta with mango sauce

Tiramisu

„Weddingspecial- Filia Rheni“ \_\_\_\_\_ € 45,00

Starters

- ✓ Gourmet Saladbar with dressing
- ✓ Italian Pastasalad    ✓ Italian breadsalad  
Variation from Shrimp Skewers
- ✓ Mozzarella on mangoslices with limevinaigrette
- ✓ Green Crespelle - Italian pancakes filled  
with ricotta and herbs

✓ Antipasti

Bread, butter und dips

Main dishes

„Roastbeef with Portwinejus“

✓ Italian potaogratin  
with cherrytomatoes and Grana Padano

„Chickenbreast in limesauce“

✓ Fettuccini with sauted cherrytomatoes and pine nuts

„pike prech with lemon - whitewinesauce“

- ✓ rice
- ✓ vegetables

Dessert

different Mousse

Creme Brulee with cocosmilk

yoghurtcream with fresh mariated strawberries and fresh mint

„Spezialitätenbuffet“ \_\_\_\_\_ € 46,00

Starters

Shrimp - cocktail  
Smoked fish plate with dips  
poached salmon

Slices of roast cut with remoulade  
„Bresaola“ Italian ham with melon

✓ Mozarellaballs „Gremolata“ & Cherrytomatoes  
Chickensalad in currycream

✓ Waldorfsalad

✓ Lentil - Salad with rucola

✓ Couscous salad with fresh mint  
✓ green salads with homemade dressings

Partybread, rolls & butter

Maindishes

Turkey medaillons in gorgonzolacream

- ✓ spinach
- ✓ Spaghetti pesto

Slices of beef in Dijon - mustardsauce

- ✓ potatogratin
- ✓ green beans

Desserts

Cocos Pannacotta with fresh fruits

Tiramisu



Starters

Smoked salmon with honey - mustard sauce

Variation from cold cuts and ham

✓ mixed cheese

✓ Tomatoes & mozzarella with basilpesto  
chicken - Sateé - spits with peanutdip

✓ farmerssalad with fetacheese

✓ Fres salads with our homemade dressings

jam & honey

Bread, rolls & butter

Main dishes

✓ Leeksoup with croutons

✓ crambled eggs  
fried ham

✓ potatognocchis with champignon - mascarponecream

beef goulash

✓ spaetzle

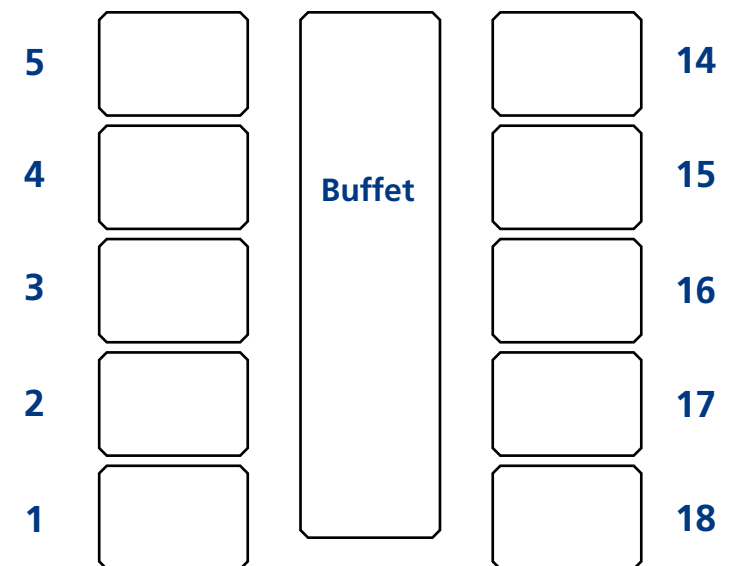
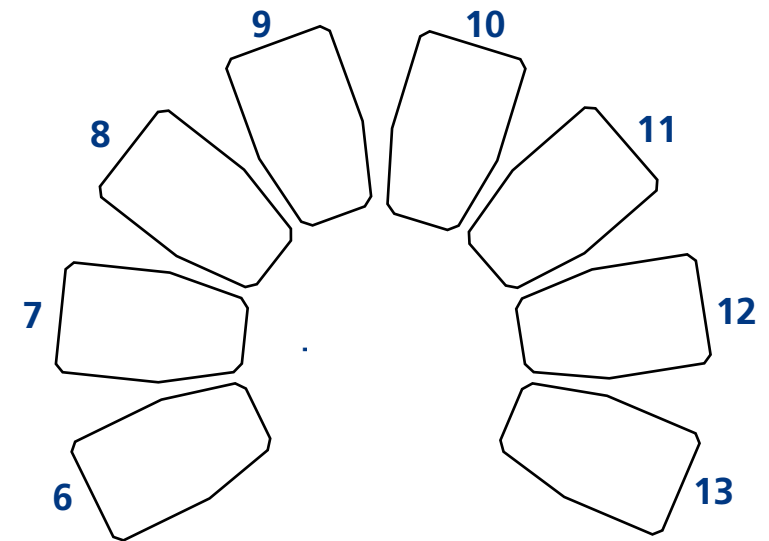
✓ green beans

Desserts

pancakes with mitmaple syrup

curd cream with raspberrys

Salad from fresh fruits



Menu 1 \_\_\_\_\_ € 31,00

French pancake with smoked salmon  
on fresh salads

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carrots - ginger - soup with chicken spit

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„Pork tenderloin with champignonsauce“  
fried potatoes & broccoli and almond

\*\*\*

„Rote Zora“

yoghurtcream with raspberrys

Menu 2 \_\_\_\_\_ € 31,00

Vitello Tonnato with fresh salad

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Tomatosoup with Cherrycream & fresh basil

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„roasted turkey medaillons in gorgonzolacheesecream“  
rice & spinach

\*\*\*

Tiramisu with fresh fruits

Menu 3 \_\_\_\_\_ € 31,00

Salmonatatar on fried potato

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Leekcreamsoup with crispy bread chip

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„Beef roast Rhinestyle“  
Minidumplings, apples and cranberries

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Mousse au chocolat

Menu 4 \_\_\_\_\_ € 34,00

Roastbeef with horseradishcream  
and fresh Saladbouquet

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Peppersoup with Chorizzo

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„pike perch“  
on mashed potaoes an vegetables

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Limone - Cream with italian Cantuccicookies

Menu 5 \_\_\_\_\_ € 35,00

Avocado - tomatosalad with with roasted shrimps

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Weddingsoup

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Slices of veal with fresh mushrooms  
fried potato & vegetables

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cocos - pannacotta with ananas - Mangocutney

Menu 6 \_\_\_\_\_ € 39,80

„Starters variation“  
Orange - salmon with dill - mustarddip  
filled Champignon with Ricottacream  
Bressaola with rucola & parmesan

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Peas - Minz - Cappuchino with crispy breadchip

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vealfillet in herbcrust  
spaetzle & carrots in butter

\*\*\*

Panna Cotta with fresh fruits

Exsamples beverage list 2017

Beer

Sion Kölsch - draftbeer	0,3 Ltr.	€ 2.80
Bitburger Pils - in a bottle	0.33 Ltr.	€ 2.80
Bitburger Drive - non alcoholic	0.33 Ltr.	€ 2.80
Erdinger Hefeweizen Hell - bottle	0.5 Ltr.	€ 4.50

Softdrinks

Apollinaris mineralwater with gas	0.25 Ltr.	€ 2.50
Apollinaris „Selection“ with gas	0.75 Ltr.	€ 6.00
Coca Cola / Fanta / Sprite	0.3 Ltr.	€ 3.00
Applesprizzer	0.3 Ltr.	€ 3.00
Orangejuice	0.2 Ltr.	€ 2.50
Schweppes Bitter Lemon / Tonic Water	0.2 Ltr.	€ 2.50

Sparkling wine / Champagne

„Aperol Sprizz“ or „Hugo“	0.2 Ltr.	€ 6.00
„Campari - Orange“	0.1 Ltr.	€ 3.00
Captain´s choice (dry)	0.75 Ltr.	€ 19.50
Henkell dry	0.75 Ltr.	€ 21.00
Prosecco Spumante extra dry	0.75 Ltr.	€ 22.00
TAITTINGER BRUT RESERVE CHAMPAGNER	0.75 Ltr.	€ 78.00

coffee & cake

Pott coffee oder tea		€ 3.00
Pott cocoa		€ 3.60
Cream		€ 0.60
Piece of applecake		€ 2.20
Piece of chessecake		€ 2.20
Piece of creamcake		€ 3.00

Bottles of wine Rhine

- 2) „Rheinhessen Riesling Spätlese“ - dry  
Weingut der Stadt Mainz 0.75 Ltr. € 19.50
- 3) Rheinhessen „Grauer Burgunder“ - dry  
Spätlese - Weingut Fleischer 0.75 Ltr. € 19.50

Bottles of wine Ahr

- 4) Dernauer Spätburgunder  
Red - Pinot noir semi-dry 1.0 Ltr. € 22.50
- 5) Dagernova Spätburgunder NO.1  
Red, Pinot noir dry 0.75Ltr. € 24,00
- 6) Dagernova Portugieser  
Blanc de Noir semi-dry 1.0 Ltr. € 22.50

Bottles of wine Italy

- 7) Pinot Grigio  
dry 0.75 L tr. € 19.00
- 8) Bardolino D.O.C. Classico  
red - dry 0.75 Ltr. € 18.50

Bottles of wine Baden-Kaiserstuhl

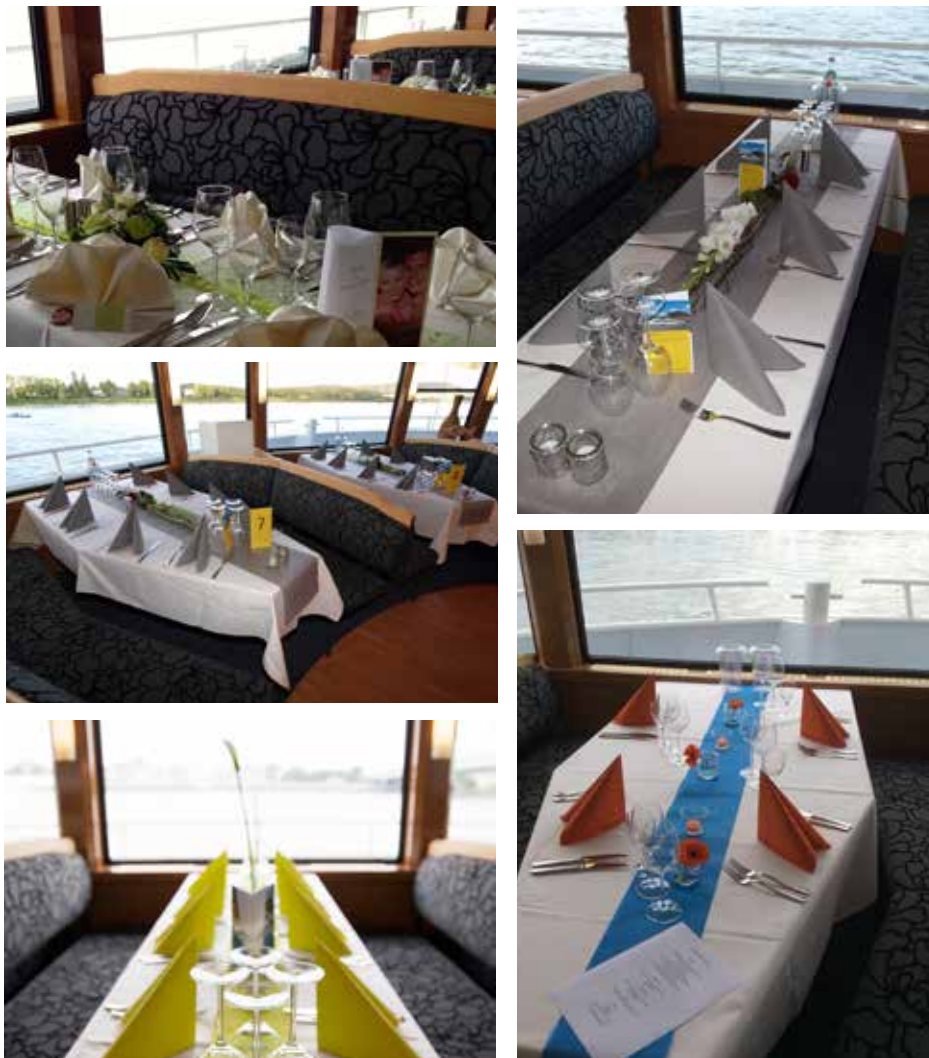
- 9) Achkarrer Rosé  
Pinot noir , Rosé - dry 0.75 Ltr. € 18.50
- 10) Achkarren Castellberg - dry  
Pinot blanc 0.75 Ltr. € 19.50
- 11) Achkarrer Redwine  
Pinot noir - dry 0.75 Ltr. € 19.50

Decoration

- deco 1 \_\_\_\_\_  
Decoration in the ship  
small middle cover, or runner  
Standard decoration, without extra charge
- deco 2 \_\_\_\_\_ € 9,50  
champagne-coloured table linen  
with seasonal flower in a small glass vase
- deco 3 \_\_\_\_\_ € 17,00  
champagne-coloured table linen  
with fresh flower arrangement
- deco 4 \_\_\_\_\_ € 7,00  
champagne-coloured table linen  
your own decoration
- deco 5 \_\_\_\_\_ € 13,00  
champagne-coloured table linen  
with seasonal flower in a small glass vase  
Table tape, tea lights in the little glass  
Mencards (2 per table)
- deco 6 \_\_\_\_\_ € 21,00  
champagne-coloured table linen  
with fresh flower arrangement  
Table tape, small tea lights in a little glass  
Mencards (2 per table)

*The price of the table decoration gets on per covered table.  
We help for you with the creation of the seat plan with pleasure.*

## Decoration / examples



The possibilities of the decoration are almost unlimited.  
Chose youre favorit colour.

## Infos for your planning:

### Buffets - menus

All buffets are calculated for groups from 50 people.  
We prepare buffets or menus against surcharge also for you  
for smaller groups to.

### Food - allergies

Please, inform us of any allergies on time, so we find a  
suitable alternative for you.

### Menu arrangements

With pleasure we adapt this by your wishes.

### Buffet / personal number:

An order, smaller than the actual personal number  
it is not possible.

At the latest 7 working days before the beginning of the event,  
we need the exact number of participants.

This serves as a calculation basis for the agreed dishes.

### Children:

Children are free until 4 years

We calculate children till 14 years inclusively with 15.00€

### Cheese

If you want to enjoy after the buffet, or by later hour  
a cheese plate with stove-fresh bread.

We offer this for you at a price  
of 4.00 € per person in addition.

Drink-all-inclusive:

(from a ship rent of 4 hours)

We offer a drink-all-inclusive until the event to you.  
The all-inclusive amounts per guest & amp; hour to 6.00€.  
Soft drinks, 1 white wine are included drily,  
1 red wine drily, draught beer & amp; coffee, tea

Menusuggestions

Against a surcharge of 6.50 € per person we build to you  
the dessert in buffet form on.  
Enjoy a varied dessert choice & amp; allow themselves  
for the end a tasty cheese offer.

corkage:

Enjoy your favorite wine / champagne  
aboard?

For this we calculate to you per bottle

Wine: 12.00 € of champagne: 15.00 € of champagne: 30.00 €  
incl. service, cooling

Wedding cake / cake:

With pleasure we serve your wedding cake, for this we calculate to  
them 2.00 EUR per person in plate money.  
The service & amp; cooling for this is included. We draw the attention  
of you to the fact that we is brought for the wedding cake and any  
accessories, no liability assume.

Table decoration:

Bright middle cover & amp; fresh seasonal flower without surcharge.  
Against surcharge we cover the tables in the drawing room festively.

Music:

Lounge - or light background music is able discreetly  
over the board arrangement are played.  
We provide a solo entertainer, DJ or a volume for you with pleasure.

*Notices:*