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OUR (ALLER)BEST RECOMMENDATIONS

A finger food reception if requested and optionally served as a flying buffet:
(only in combination with the main order)

e.g.

pumpernickel coins, various sorts, premium-quality

small and colorful skewer, various sorts, from savoury to noble

gourmet spoon „surprise“

miniature tomatoes-sugo-bruschetta

prawns in a potato dough spiral

price per person: 7,48 EUR net

8,90 EUR gross

(excl. staff)



BUFFET VARIETY

„Basic“

salads

homemade potato salad
Bavarian cheese sausage salad with caraway
raw vegetable salad “tricolor”

starters

various dips with a bread selection
party meatballs with a chilli dip
vine tomato slices
with mozzarella and basil pesto

soup

AllerBest potato cream soup

main dishes

fried chicken breast in tarragon mustard sauce
moist pork neck roast in
top-fermented dark beer sauce
penne pasta with Mediterranean vegetables
in herbal cream sauce

side dishes

potatoes with rosemary in their jackets
colorful vegetables

dessert in a canning jar

red berry compote with vanilla sauce

tiramisu

minimum order quantity: 40 persons

per person 25,13 EUR net

29,90 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Bavarian titbits“

Please see our Oktoberfest catalogue

<https://www.allerbest-catering.de/oktoberfest-hannover/>



BUFFET VARIETY

„Swabian“

salads

Swabian potato salad
lentil salad with scalded sausage
green salad with radishes and cucumbers
ox muzzle salad

starters

brawn (in aspic jelly) with pumpkin seed oil
melon with Black Forest ham
cold slices from the pork roast with
mixed pickles and remoulade sauce
smoked trout fillet on leek salad

soup

potato soup with buttermilk

main dishes

pike-perch fillet “Baden style“
with champignons in dill sauce
sauerbraten from the free-range beef
with bread dumpling
medaillons of pork in pepper sauce with
homemade egg spaetzle

side dishes

egg spaetzle
bread dumpling
colorful vegetables

dessert in a canning jar

Swabian Ofenschlupfer
fresh fruit salad
red berry compote with vanilla sauce

minimum order quantity: 40 persons

per person 32,35 EUR net
38,50 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Berlin“

salads

Berlin jacket potato with cucumber and egg
pasta salad with mayonnaise and vegetables
sausage salad in spicy marinade with gherkins
beetroot salad

starters

small Berlin meatballs and sausages with mustard
and spicy vegetables
variations of rollmops, fried herring and matie
with remoulade
cold smoked pork chop cuts

soup

yellow pea soup with smoked pork chop stripes

main dishes

Berlin rostbratwurst
calf's liver „Berlin style“ with braised onions and
apples
carved brisket of beef in horseradish cream sauce

side dishes

parsley potatoes
colorful vegetables
sauerkraut
potato cream purée

dessert in a canning jar

vanilla quark with raspberries
semolina pudding with apple purée

minimum order quantity: 40 persons

per person 32,35 EUR net

38,50 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



ALLERBEST BUFFETS

CULINARY AROUND THE WORLD



0511 - 600 48 48

AllerBest
Creatives Catering.

www.allerbest-catering.de





BUFFET VARIETY

„Lower Saxony“

salads

bacon potato salad
marinated coleslaw

cucumber sour cream salad with dill

green salads of the season with various dressings,
tomato, cucumber, pepper and mushrooms

starters

filled eggs with parsley butter

Mett small balls with quark with herbs

vinegar-marinated meat with remoulade

filets of herring with red onion rings and

„Housewife style“ sauce

soup

Lower Saxony wedding soup with royale, balls,
asparagus and pasta

main dishes

eggs in mustard sauce

pork loin roast with onion mustard sauce

kale with mit bregenwurst (seasonal)

braised heath leg of lamb

side dishes

parsley potatoes

colorful vegetables

bacon beans

potato gratin

dessert in a canning jar

Hanoverian welfenspeise

cherry sago chilled fruit soup

minimum order quantity: 40 persons

per person 32,35 EUR net

38,50 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Mexico“

starters and salads

Coctel de camarón
(shrimp cocktail marinated
with tomatoes and limes)

small and spicy bell pepper filled
with minced meat

tacos with various dips
filled tortilla

roast beef rolls with courgette purée

pasta salad with marinated chicken, limes,
coriander and avocado

soup

peppered corn sweetpotato soup

main dishes

Pollo con mango

(braised chicken leg with mango and pepper polenta)

Barbacoa

(braised lamb shoulder with a small corn cob
and a filled baked potato)

Pescado Yucateco

(steamed fish fillet with olives, tomatoes and grilled
vegetables)

Dessert

Limonencreme mit Mangosauce

Melonensalat mit Chilli und Minze

minimum order quantity: 40 persons

per person 41,93 EUR net

49,90 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Classic“

salads

apple carrot salad with nuts
various green salads with dressings
white cabbage salad

starters

bread selection with butter and lard
shrimp cocktail with pineapples
smoked fish selection with horseradish cream
tomato mozzarella slices with basil pesto
slices from the boiled cap of rump
with green sauce

soup

leek cream soup

main dishes

beef juice roast with a pungent red wine sauce
tender duck leg in marjoram gravy
pork loin from the oven filled with leek

side dishes

potato dumplings
rissolé potatoes
cream savoy
apple red cabbage

dessert

welfenspeise
red berry compote with vanilla sauce

cheese

international cheese selection from a board with
fig mustard and baguettes

minimum order quantity: 40 persons

per person 34,87 EUR net

41,50 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Our summer buffet“

salads

pepper salad with pears and ewe's cheese
red cabbage salad with sliced almonds and
mandarin segments
tomatoes with mozzarella and basil dressing

starters

giant prawn in potato pastry crust
antipasti
bruschetta canapés
Serrano ham on a melon boat

soup

cooled soup from the cantaloupe melon
with port wine

main dishes

Amsterdam marmite
skewer from chicken breast fillet with
curry coconut sauce
salmon fillet in lemon grass sauce

side dishes

courgette potato gratin
penne in pesto
potatoes with rosemary in their jackets
summer vegetables

dessert

fruit with chocolate truffles on pineapples
Marsala cream with red wild berries
fruit salad on proto yoghurt and roasted nuts

minimum order quantity: 40 persons

per person 36,89 EUR net

43,90 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Fine Classics“

salads

colorful potato salad with radish and cucumber
fruity carrot salad with raisins
beetroot salad
green salad variations with different dressings

starters

smoked Norwegian salmon with lime crème fraîche
rustical bread selection with crackling fat
fresh slices from the roast beef of the
Argentinian angus beef,
gently accomplished over the smoke of 3 years old aged
beechwood in the smoker, with tartar sauce
(a cold delicacy with a special taste adventure)
tranches of the chicken breast with fruits
and curry mayonnaise

soup

Lower Saxony wedding soup with royale, balls, asparagus
and pasta

main dishes

boiled cap of rump in horseradish sauce
medaillons of pork in wild mushroom cream sauce
poached tranches from the Norwegian salmon
in light mustard sauce

side dishes

glazed carrots, creamy leaf spinach,
parsley potatoes and penne pasta

dessert

poppy quark mousse
panna cotta with raspberry sauce

cheese

international cheese selection from a board with fig
mustard and baguettes

minimum order quantity: 40 persons

per person 44,45 EUR net

52,90 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„VIVA Italia I“

salads

apple fennel salad in lemon oil
 pasta salad with ricotta, almond slices,
 prosciutto slices and garlic
 Frutti di mare (seafood salad)
 rucola salad with cocktail tomatoes in
 Italian herb marinade

starters

antipasti plate composed of:

grilled courgette and eggplant slices with garlic, herbs and
 olive oil
 marinated bell pepper with rosemary in balsamic vinegar
 sweet sour mushrooms and pickled olives
 marinated white beans and carrot slices
 roasted onions in balsamic vinegar dressing

mozzarella skewer with cherry tomatoes and fresh basil
 Milan salami plate with small pear balls
 Parma ham plate with rockmelons

soup

tomato consommé „Stracciatella“ with Parmesan egg cloud

main dishes

ricotta spinach tortellini in Gorgonzola cream
 salmon fillet in lime sauce
 „Ossobuco“
 (braised calf leg slices in tomato garlic gravy

side dishes

leaf spinach
 thyme potatoes in their jackets
 courgette vegetables
 red wine risotto

dessert in a canning jar

panna cotta with peach marrow
 tiramisu

minimum order quantity: 40 persons

per person 41,93 EUR net,
 49,90 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„VIVA Italia II“

salads

spaghetti salad aglio, olio e peperoncini
with dried tomatoes and cherry tomatoes
rucola grape salad with marinated goat cheese and
rosemary honey

starters

antipasti plate composed of:

grilled courgette and eggplant slices with garlic, herbs and
olive oil

marinated bell pepper with rosemary in balsamic vinegar
sweet sour mushrooms and pickled olives
marinated white beans and carrot slices
roasted onions in balsamic vinegar dressing

Vitello Tonnato

(slices of the roast veal with tuna sauce)
carpaccio, marinated with rucola and Grana Padano
Parma ham with melon

soup

minestrone

main dishes

chicken breast in tomato olive sauce
saltimbocca of the calf with sage and Parma ham
cod fillet in lemon caper sauce

side dishes

courgette tomato vegetables
gnocchi in pesto
potatoes with rosemary

dessert

raspberry gratin with zabaglione
fresh fruit salad with mascarpone
and roasted nuts

minimum order quantity: 40 persons

per person 45,38 EUR net

54,00 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Christmas buffet 1“

salads

wintery green salads with various dressings
Waldorf salad with walnuts, apples and celery
red cabbage salad with mandarine slices
and sliced almonds

starters

mild smoked deer ham with Cumberland sauce
smoked fish variations with cowberry horseradish
cream
Petit Carolines with different fillings

soup

wintery cream soup „AllerBest style“

main dishes

crispy roast goose with marjoram gravy
and glazed chestnuts
deer goulash in junipers gravy
pork crackling roast with dark beer gravy

side dishes

potato dumplings
red cabbage
parsley potatoes
sauerkraut
Spaetzle

dessert

layered junket with gingerbread and sour cherries
baked apple filled with almonds, raisins and
marzipan

minimum order quantity: 40 persons

per person 49,58 EUR net

59,00 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

„Christmas buffet 2“

salads

wintery green salads with various dressings
Waldorf salad with walnuts, apples and celery
red cabbage salad with mandarine slices
and sliced almonds

starters

deer ham with Cumberland sauce
slices of smoked salmon and halibut with
horseradish cream
carpaccio, marinated with shaved Grana Padano and
rucola

Petit Carolines with different fillings

main dishes

crispy duck with orange pepper sauce
beef juice roast with red wine sauce
saddle of venison „Baden-Baden“
with cowberry pears and wild gravy

side dishes

potato dumplings
red cabbage
bacon sprouts
potatoes with rosemary

dessert

layered junket with gingerbread and sour
cherries
baked apple filled with almonds, raisins and
marzipan

minimum order quantity: 40 persons

per person 52,94 EUR net

63,00 EUR gross

The above-mentioned dishes are suggestions. You are totally free to choose your preferred combination and amount. We will calculate a new offer if necessary. Please feel free to ask us for everything.



BUFFET VARIETY

"Kale buffet"

variety 1

Lower Saxony kale with
boiled potatoes and
bregenwurst

per person
15,00 EUR net
(17,85 EUR gross)

variety 2

Lower Saxony kale with
boiled potatoes,
bregenwurst and smoked
pork chop neck

per person
16,50 EUR net
(19,64 EUR gross)

variety 3

Lower Saxony kale plate
with boiled potatoes,
bregenwurst, smoked
pork chop neck and pork
belly

per person
17,50 EUR net
(20,83 EUR gross)

variety 4

serving Oldenburg duck
from the oven with
marjoram gravy, kale and
boiled potatoes

per person
23,50 EUR net
(27,97 EUR gross)

dessert

red berry compote with vanilla sauce

per person 2,94 EUR net
(3,50 EUR gross)

„digestion water“

(potato spirit or kale slug)
0,7 l

price per bottle: 17,50 EUR net

per person: from 15,00 EUR net (plus 19 % VAT)
minimum order quantity per variety: 50 persons



SPECIFICS

Prosciutto Live Station

Inspire your guests with our fresh on site ultra-thin sliced Italian ham - and be surprised at our nostalgic prosciutto machine.

The ham will be served on slices of baguettes with various toppings:

tomato fresh cheese

basil fresh cheese

arugula

butter

ASO

The price of the Italian ham is a daily price which goes according to the size and the weight. Please feel free to ask us for the current price.

Daily rent for the nostalgic prosciutto machine: 75,00 EUR net (plus 19 % VAT)

For this you will need kitchen staff for the professional handling of the prosciutto machine and the preparation of the snacks: per hour 49,50 EUR net (plus 19 % VAT)

minimum period of employment incl. preparatory and extra work: 4 hours



SPECIFICS

Parmesan fresh from the loaf

We offer you a special live show and a unique taste adventure for your guests.
Perfect for your exhibition stand, as a welcome snack, as a component of your finger food buffet
or as a live show - this highlight will catch all eyes!

We will open up a whole Parmesan using a saw in front of your guests eyes. The bite-sized pieces are perfect as a
companion for wine and snacks - or also pure without anything!

The price of 19,90 EUR per kilogram contains a whole Parmesan loaf, the rent of the required tools and the
corresponding mobile table.

The minimum purchase is a whole Parmesan loaf. The weight of the loaf fluctuate between 32,5 kg and 40,0 kg.

price per kilogram: 19,90 EUR net (plus 19 % VAT)
minimum purchase: 1 loaf

General terms and conditions

Payment terms

If not otherwise specified, all prices are net prices and are subject to VAT. In case of ordering a deposit of 20 % is payable immediately. In case of a last-minute cancellation, we will hold back this deposit. The next deposit is payable 14 days before the date of event. The final amount of 40 % plus any auxiliary services is payable immediately after the event.

Exhibition customers: 50 % deposit is payable 14 days until the start of the event. The bill is payable immediately in full (less the deposit).
Attention! Without the receipt of payment of the deposit, our contract note loses validity. Customers and exhibition customers who are not headquartered in Germany, have to pay a 50 % deposit 21 days until the start of the event. Customers who are not headquartered in the EU, have to pay the full billing amount in prepayment.

Cancellations

Cancellations will be calculated in the following way:

Until 18 weeks before the date of event we calculate an administrative charge of 10 % of the total amount.

Until 12 weeks before the date of event we calculate 20 % of the total amount.

Until 8 weeks before the date of event we calculate 35 % of the total amount.

Until 4 weeks before the date of event we calculate 50 % of the total amount.

Until 3 weeks before the date of event we calculate 80 % of the total amount.

Until 1 weeks before the date of event we calculate 100 % of the total amount.

Rental items and equipment

All of the items and equipment are on loan. If something is broken or missing, we have to invoice the replacement value.

Rental items and equipment (additional exhibition regulation)

Large equipment like kitchen devices and furnishings will be delivered to the exhibition stand. Charges for connecting and setup are not included in the price. For insurance reasons water and electricity can only be installed by Deutsche Messe AG (exhibitors have to assign the technician over the online area of Deutsche Messe AG). There are some special entry rules concerning the removal resp. the retrieval of the equipment for some exhibitions. Normally the caterer and their vehicles are allowed to enter the exhibition grounds 3 hours after the exhibition (please see contract between exhibitor and Deutsche Messe AG). The customer is responsible for the equipment and the items, which are surrendered on trust, by then. Customers who want us to remove everything subsequent to the exhibition, have to organize a special permission for the earlier entry by Deutsche Messe AG for the removal staff and the vehicles.

Removal tickets (only for people, not for vehicles)

The staff who implements the surrender directly after the exhibition, have to be paid until the final collection through our vehicles as removal staff. The same holds true for the redemption of the goods on consignment and the empties. We ensure a collection not later than the following day.

Note

If it comes to capacity bottlenecks in orders due to the omnipresent shortage of personnel, we are authorized to involve cooperation partners or to commission them to carry out the work.

Delivery

We deliver behind the first ground-level door with a trolley. If we have to deliver to an upper floor and there is no elevator, we need a second driver. In this case we will calculate the delivery costs according to expenditure. Please quote this sufficiently early.

Delivery (additional exhibition regulation)

Please provide enough exhibitor passes or other legitimisations for free entrance to the exhibition grounds for all drivers, passengers and the exhibition staff at the beginning of the exhibition.

Exhibition staff

Due to our years of experience in the personnel area we can offer you qualified staff in the areas „service“ and „sales presentations“. Cooks on request. The staff receives two half an hour paid breaks incl. free food daily (from 6,5 hours). Please keep that in mind and arrange enough staff. In case of permanent large crowd, a staff increase is advisable. Please consider to provide an exhibitor pass, a voucher oder other legitimisations for free entrance to the exhibition site for the staff early.

Sundays and bank holidays

On sundays and bank holidays we calculate a surcharge of 100 % for the journey. On sundays we calculate a surcharge of 50 % and on bank holidays we calculate a surcharge of 100 % for the staff.

Privacy policy 1/3

Privacy policy of the
Creativ Catering Hannover GmbH
chief executive: Wolfgang Richter
Am Lindenhofe 23
30519 Hanover
Germany

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1. Name and contact details of the responsible authority

This privacy policy applies to us
Creativ Catering Hannover GmbH
chief executive: Wolfgang Richter
Am Lindenhofe 23
30519 Hanover
Germany
Phone: +49 (0) 511 – 600 48 48
Fax: +49 (0) 511 – 600 48 47
E-Mail: info@allerbest-catering.de
as the responsible authority.

2. Elicitation and storage of personal data; kind, purpose and usage

If you employ us, we will gather the following information:

- title, academic title, first name, surname
- address
- e-mail address
- phone number (landline and/or cell number)
- fax number (if available & desired)
- account data
- date of birth

Furthermore we will gather all data which are necessary for the contractual performance:

The elicitation of the personal data is necessary to

- identify you as a customer
- provide you with professional advice
- accomplish our contractual obligation
- fulfil our lawful obligations
- communicate with you
- create the account (and if necessary for the dunning process)
- advertise (only in the legal framework)
- assert our claims

The elicitation of the personal data takes place because of your request and is necessary for the accomplishment of the contractual obligations. The collected data will be saved till the end of the retention period for traders (6, 8 or 10 years after the calendar year in which the contract were signed) and will be deleted afterwards. If we are obligated to save the data for a longer time (according to tax or commercial law like HGB, StGB or AO) or because you agree a longer storage, the content of the earlier sentence will not be effective.

Privacy policy 2/3

3. Transfer of the data to third parties

We don't transfer personal data to third parties basically. If it is necessary for the contractual performance, we make an exception. This exception concerns the transfer of your data to delegated contractors (so-called data processing companies) or to other companies which activity is necessary for the contractual performance (e.g. mail-order firms or banks). The transferred data are allowed to use for the purposes given under point 2 only. In case of no capacities for your request, we provide you the opportunity to forward your request to a friendly catering company. Prior to this forwarding we will ask you after your consent or we will follow a corresponding request from you. If we transfer your data to a friendly company, all of the data privacy obligations proceed to the other company. In that case, please ask for the privacy policy of the new catering company.

4. Your rights as an affected person

As the affected person you have various rights

- cancellation right: You can cancel your consents at any time. The data handling which is based on the canceled consent must not be continued in the future.
- access right: You can ask for your personal data which are handled from us. You can ask for the purpose of the data handling, for the categories of the personal data, for the categories of data processing companies, for the storage duration and for the source of the data.
- correction right: You can demand the correction of wrong data or the completion of your stored personal data.
- deletion right: You can demand the deletion of your stored personal data, as long as they are not necessary for legal obligations or for the raising and defense of legal claims.
- right of restriction of the data handling: You can demand the restriction of the data handling, if your personal data is wrong or the handling is illegitimate, but you don't want the deletion of your data. You can also restrict the data handling, if we don't need your personal data anymore, but you need them for the raising and defense of legal claims. Furthermore you can restrict the data handling, if you entered an objection against the handling of your personal data.
- right of data transferability: You can demand the transfer of your personal data in a structured, established and machine-parsable format. Alternative to that you can demand the transmission of your personal data to another person in charge, if possible.
- right of appeal: You can complain about us to the every data protection authority in Germany if you think we handle your data illegitimately. For example the authority for Lower Saxony is:

Mrs. Barbara Thiel

PO Box 2 21
30002 Hanover
Germany

or

Prinzenstraße 5
30159 Hanover
Germany
Phone: +49 (0) 511 / 120 45 00
Fax: +49 (0) 511 / 120 45 99
E-Mail: poststelle@lfd.niedersachsen.de

Privacy policy 3/3

5. Your right of contradiction

If we handle your data on a basis of a legitimate interest, you have the right to enter an objection against this data handling. If you want to enter an objection, it suffices to inform us via text message. You can send us an e-mail or an fax or else you can just call us.

Creativ Catering Hannover GmbH

chief executive: Wolfgang Richter

Am Lindenhofe 23

30519 Hanover

Germany

Tel: +49 (0) 511 – 600 48 48

Fax: +49 (0) 511 – 600 48 47

E-Mail: info@allerbest-catering.de

6. Data handling on our website

We also handle with data on our website www.allerbest-catering.de, e.g. the IP address of the visitors. You can find supplementary data privacy statements on our website www.allerbest-catering.de/datenschutz.