

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, 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.



Your Manuel Hauck (Managing Director)



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.

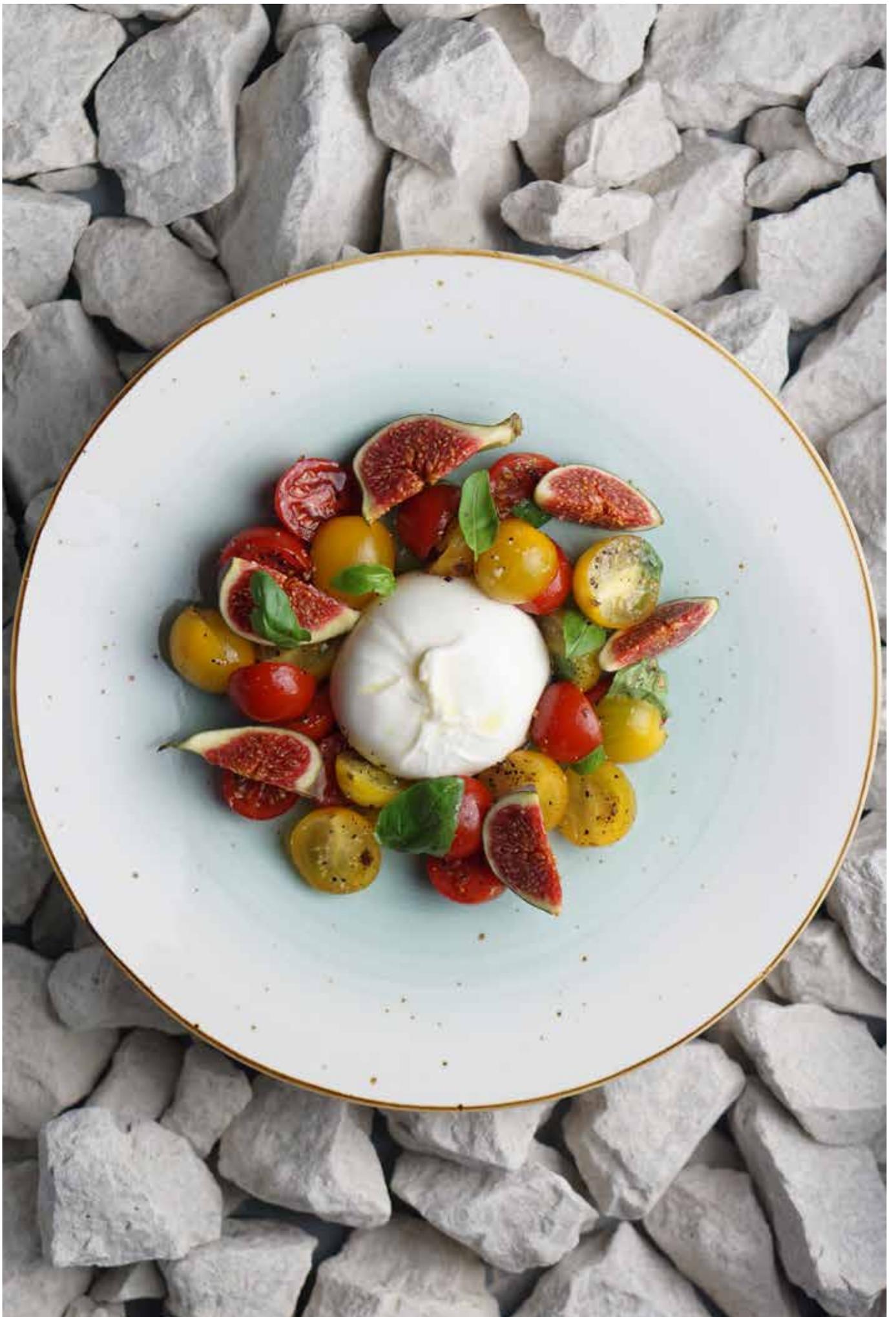
Private customer catering

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

AVAILABLE
IN THE FULL
VERSION

5 OF THEM

AVAILABLE
IN THE FULL
VERSION

THE WE WINS





Table of contents

Sandwiches & Snacks	7
Finger food	13
Fork food	17
Antipasti & Tapas	20
Salads	22
Soups	24
Hot dishes	27
Desserts, Fruit & Cakes	33
Buffets	37
Drinks & Smoothies	46
Equipment, staff & decoration	49
Service & Delivery Conditions	53

SANDWICHES & SNACKS





Bagel selection

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



Crostini with grilled peppers

ROASTED FARMHOUSE BREADS

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

- with pastrami and coleslaw
3,10 €
- with Parma ham, ricotta, radish, and chives
3,10 €
- with gravled salmon, egg, and honey mustard sauce
3,10 €
- with hummus, walnuts, and pomegranate seeds (vegan)
2,80 €
- with herb cream cheese, garden cress and roasted pine nuts (veggie)
2,80 €
- with camembert and cranberry jam (veggie)
2,80 €
- with chicken breast, cucumber, and curry cream
2,80 €

CROSTINI

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

- with hummus, walnuts and pomegranate seeds (vegan)
2,70 €
- with grilled turkey breast and apricot chutney
2,70 €
- with Parma ham and Parmesan
2,70 €
- with tuna cream and capers
2,70 €
- with tomato confit and basil pesto (veggie)
2,50 €
- with antipasti and mozzarella (veggie)
2,50 €
- with grilled peppers and feta cheese (veggie)
2,50 €

BAGELS

Yeast dough, with the characteristic hole in the middle, delicious topping.
Minimum order quantity 5 pieces per variety.
The bagels are delivered halved.

- with cream cheese, smoked salmon, spinach, avocado and honey mustard sauce
4,60 €
- with horseradish cream cheese, coleslaw, pastrami, and cornichons
4,30 €
- with cream cheese, lamb's lettuce, turkey breast, truffle mayo, avocado and Gruyère
4,30 €
- with cream cheese, lamb's lettuce, camembert, cranberries, and walnuts (veggie)
4,10 €
- with cream cheese, rocket, mozzarella, tomatoes, parmesan, and balsamic cream (veggie)
4,10 €
- with beetroot hummus, spinach, and falafel (vegan)
4,10 €
- with hummus, lettuce, tomato, and avocado (vegan)
4,10 €

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 €
- Pretzel confection with Obazda (veggie)
2,10 €
- Pretzel confection with curry cream cheese
2,10 €
- Lye confection with hummus (vegan)
2,10 €



FOCACCIA

Ligurian round flatbread, hearty topping.
Minimum order quantity 5 pieces per variety.
Delivered halved.

with hummus, rocket, and antipasti vegetables
(vegan)
4,90 €

with chicken, pesto, spinach and Parmesan
5,20 €

with Parma ham, rocket, Parmesan, and dried
tomatoes
5,20 €

with pesto, basil, tomatoes, and mozzarella
(veggie)
4,90 €

MINI BUN

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

with stremel salmon, cucumber,
and dill sour cream
3,50 €

with ham, Müritzer, tomato and cucumber
3,20 €

with radish, and paprika cream cheese
(veggie)
3,10 €

with North Sea prawns and dill sour cream
4,50 €

GLUTEN FREE ROLLS

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

with pastrami, remoulade, egg, and gherkin
2,60 €

with hummus, salad, zucchini,
and baked peppers (vegan)
2,80 €

with Gouda, rocket, and dried tomatoes
2,90 €

CIABATTA CUBES

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

with Parma ham, rocket, and Parmesan
3,10 €

with Milanese salami, dried tomatoes,
and rocket salad
3,10 €

with antipasti vegetables and mozzarella
(veggie)
3,10 €

WRAPS

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

with falafel, cucumber, tomato,
and honey mustard (veggie)
8,90 €

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

with chicken, tomato, cucumber, and parmesan
9,90 €

with gyros chicken, feta, tomatoes, cucumber
9,90 €

with chickpeas kidney beans, corn, tomato,
ajvar and BBQ sauce (vegan)
8,90 €

MINI-QUICHE

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

With beetroot, thyme, and feta (veggie)
2,40 €

with chorizo manchego and crème fraîche
2,60 €

with spinach, salmon, and pine nuts
2,80 €

MINI-WRAP ROLLS

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

with tuna cream and sprouts
2,20 €

with chicken breast, bacon, parmesan,
and Caesar dressing
2,20 €

with mozzarella, tomato, and basil pesto
(veggie)
2,00 €



Mini-Wrap Roll



FOOD ON SKEWERS

Hearty, spicy or fruity - our skewers (approx. 20cm) are available in many different and delicious varieties.

Also available as a party version (approx. 10cm).
Minimum order quantity 10 pieces per variety

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Meatballs with cocktail tomato

3,90 € /20cm

2,40 € /10cm

Curry Chicken

3,90 € /20cm

2,40 € /10cm

Saté chicken with peanut sauce

3,90 € /20cm

2,40 € /10cm

Grilled pumpkin with chicken
and sesame seeds
und Sesam

3,90 € /20cm

2,40 € /10cm

Crispy escalope with lemon

3,90 € /20cm

2,40 € /10cm

Curry prawn with mango

4,50 € /20cm

3,30 € /10cm

Grilled sweet potato
with paprika and sesame (vegan)

3,70 € /20cm

2,30 € /10cm

Marinated mushrooms with baby corn
(vegan)

3,70 € /20cm

2,30 € /10cm

Antipasti vegetables (vegan)

3,70 € /20cm

2,30 € /10cm

Tomato-Mozzarella with Pesto (veggie)

3,70 € /20cm

2,30 € /10cm

Falafel balls with raita (veggie)

3,70 € /20cm

2,30 € /10cm

FINGER FOOD



FINGER FOOD

Creatively and attractively presented, these little delicacies are big stars for a glamorous reception, birthday party, company anniversary or exhibition. Uncomplicated and to be eaten 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.

Smoked salmon roulade with olive cream, cheese crème

3,50 €

Tartelette with paprika cream cheese, sweet potato, feta, honey, and chorizo

2,70 €

Crispy Leaf with parmesan, parmachip, pumpkin on truffle mayo

3,10 €

Crispy Leaf with pumpkin, sweet potato, and thyme (veggie)

2,90 €

Tartelette with parmesan mousse, ratatouille, and mozzarella (veggie)

2,70 €

Herb parmesan thaler with zucchini and ricotta (veggie)

2,20 €

Eggplants caviar with tarragon on roasted bread rolls (vegan)

2,60 €

COMPOSITIONS

Parmesan crackers with chorizo and pimiento sour cream

2,50 €

Mini burger with pastrami and herb cream

3,70 €

Blinis with crayfish tails and dill crème fraîche

2,90 €

Pumpernickel with beef tartare and quali egg

3,20 €

Mini hot dog with chorizo, kimchi, and fried onions

2,90 €

Half mini jacket potato with crème fraîche and tobiko

2,50 €

Crêpes rolls with salmon and cress crème

2,50 €

Pulled salmon praline in a panko shell

2,90 €

Blinis with pickled salmon and dill crème fraîche

2,60 €

Pulled Pork Lolly

2,70 €

Goat cheese praline with pear and walnut on pumpernickel (veggie)

2,50 €

Courgette rolls filled with feta cheese (veggie)

2,30 €

Mini veggie burger with falafel and cucumber-mint sauce (veggie)

3,70 €

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

2,90 €

Taquito with beetroot chilli tartare, avocado cream, and sweet crisp (vegan)

2,70 €

Aubergine rolls filled with olives, dried tomatoes, and rocket (vegan)

2,50 €

Fried smoked tofu in sesame crust (vegan)

2,20 €

To accompany a short reception, we reckon about 3 - 5 pieces of finger food per person. If you want your guests to have enough to eat, we recommend 10 - 12 pieces per person. A mixed selection with our exquisite crostini comes always well received!



Finger food package

FINGER FOOD PACKAGES

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



VEGAN

20 Finger food Particles

- 4x party skewer with grilled sweet potato, peppers, and sesame seeds
- 4x half toasted farmhouse breads with hummus, walnuts, and pomegranate seeds
- 4x fried smoked tofu in sesame crust
- 4x Taquito with beetroot chili tartare, avocado cream, and sweet crisp
- 4x half bagel with beetroot hummus, spinach, and falafel

44,50 €

CLASSIC

20 Finger food Particles

- 4x party skewer with crispy schnitzel and lemon
- 4x half bagel with horseradish cream cheese, coleslaw, pastrami, and cornichons
- 4x mini rolls with 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 €

MEDITERRAN

20 Finger food Particles

- 4x half toasted farmhouse breads with Parma ham, ricotta, 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 €

VEGETARISCH

20 Finger food Particles

- 4x mini rolls with Gouda, radish, 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 beetroot, thyme and feta
- 4x half bagel with cream cheese, lamb's lettuce, camembert, cranberries, and walnuts

42,50 €

FORK FOOD



FORK FOOD

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

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Potato and Cucumber Salad with Mini Meatball
3,90 €/im Weckglas

Salad of Büsum prawns, mango, and cucumber
4,50 €/im Weckglas

Orecchiette salad with chicken, beans and Taggiasca olives
3,90 €/im Weckglas

Avocado and corn poulard salad with cranberries
3,90 €/im Weckglas

Crispy Sesame Chicken on Hummus
3,70 €/im Weckglas

Veal meatball on truffle mayo
3,90 €/im Weckglas

Feta-Wassermelonen-Salat mit Crispy Bacon
3,10 €/im Weckglas

Glass noodle salad with passion fruit vinaigrette and prawns
4,10 €/im Weckglas

Lobster salad with curried lentils
4,70 €/im Weckglas

Salad of wild mushrooms, rocket, and quail breast
3,70 €/im Weckglas

Jacket potato salad with smoked salmon, cucumber, and dill yoghurt
4,20 €/im Weckglas

Red cabbage salad with dates, feta, and roasted sasame seeds(veggie)
3,50 €/im Weckglas

Lentil salad with butternut squash, pomegranate, and rocket (vegan)
3,50 €/im Weckglas

Burrata with dried apricots, tomato jam and coriander seeds
3,70 €/im Weckglas

Panzanella - Italian bread salad, with antipasti vegetables and mozzarella (veggie)
3,80 €/im Weckglas

Roasted aubergine with olive oil yoghurt, Marsala figs and walnut kernels (veggie)
3,90 €/im Weckglas

Taboulé with tomatoes, cucumber, spring onions, parsley, and mint (vegan)
3,50 €/im Weckglas

Avocado salad with grapefruit, mint, and cashews (vegan)
3,70 €/im Weckglas

Quinoa with broccoli, beans, and plum dressing (vegan)
3,50 €/im Weckglas

Potato and endive salad with spicy shitake mushrooms (vegan)
3,70 €/im Weckglas

Breaded panko cauliflower on beetroot hummus (vegan)
3,70 €/im Weckglas

Raw food sticks on tomato hummus (vegan)
3,30 €/im Weckglas

Chickpea salad with sweet potato and tahina (vegan)
3,50 €/im Weckglas

Our food in a jar is the ideal solution for standing receptions or events without seating.



ELENA
THE GOOD FAIRY
IN THE KITCHEN



With attention to details, every job becomes a pleasure. We are not just work colleagues, but a family.



ANTIPASTI & TAPAS

ANTIPASTI & TAPAS

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

ANTIPASTI PLATTER

For 15 people

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

62,50 €

ANTIPASTI PLATTER VEGGIE

For 15 people

Taggiasca olives, pimientos, Parmesan cheese in chunks, grilled peppers, mushrooms, and courgettes

52,50 €

ANTIPASTI PLATTER PREMIUM

For 15 people

Grilled eggplant with parsley, spicy orange shrimps, caramelised walnuts, figs, goat cheese, young rainbow carrots with parmesan and truffle vinaigrette

72,50 €

ANTIPASTI PLATTER VEGAN

For 15 people

Grilled carrots with almonds and sultanas, rosemary sweet potatoes, spicy cauliflower with tahina and sesame seeds, beetroot, and falafel

52,50 €

TAPAS PLATE

For 15 people

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

68,50 €



SALADS





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

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)
21,50 €

Garden salad with radishes, garden cress, carrots, and cherry tomatoes, with balsamic dressing (vegan)
22,50 €

Spinach salad with caramelised walnuts, goat cheese with honey mustard dressing (veggie)
26,50 €

Penne with cocktail tomatoes and mozzarella in basil pesto (veggie)
23,50 €

Italian potato salad with dried tomatoes, courgettes, and olives (veggie)
21,50 €

Potato salad with cucumber and fresh herbs (veggie)
21,50 €

Arabic carrot-apple-almond salad with fresh herbs (vegan)
20,50 €

Greek farmer salad with feta cheese (veggie)
22,50 €

Cucumber salad with dill sour cream (veggie)
19,50 €

Roasted eggplants with curry yoghurt (veggie)
22,50 €



Roasted pointed cabbage with tarragon and pecorino cheese
23,50 €

Butternut squash with corn salsa, feta, and pumpkin seeds
21,50 €

SOUPS





SOUPS

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

SOUPS

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

Chili con carne
8,50 €

Sweet potato cream soup
with tandoori chicken skewer à part
8,50 €

Hungarian goulash soup
8,50 €

Carrot-orange soup with ginger (vegan)
6,90 €

Tuscan tomato soup with parmesan crunch
(veggie)
6,90 €

Cream of potato soup with pumpkin seed oil
and roasted pumpkin seeds (veggie)
6,90 €

Cream of pumpkin soup with rosemary
(veggie)
6,90 €

Potato and wild mushroom soup
with truffle oil (veggie)
6,90 €

Pumpkin Chili sin Carne with Lentils (vegan)
6,90 €

Thai coconut soup
with vegetables and coriander (vegan)
6,90 €

We serve a selection of bread and our fresh toppings free of charge with the soup: Parsley, crème fraîche and croutons.

MOURICE

COOK & ARTIST



Passion and pass at cooking
are our ingredients for a perfect
result
Together we can achieve anything.

WARM DISHES





WARM DISHES

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

PASTA

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

Penne Bolognese
11,90 €

Orecchiette with sweet potatoes, baby spinach and sunflower seeds (vegan)
10,50 €

Penne with chicken strips and grilled wild mushrooms in cream
12,50 €

Penne Arrabbiata (vegan)
10,50 €

Ravioli with cherry tomatoes, pine nuts, courgettes, and pesto (veggie)
12,50 €

Orecchiette with prawns, green asparagus, cherry tomatoes, spring leek, basil and saffron
16,50 €

Penne with beef fillet tips, wild mushrooms, red wine, and carrots
15,90 €

FISH

Minimum order quantity 10 portions per dish.

Roasted wild salmon fillet with light white wine sauce, served with romanesco and wild rice
16,50 €

Pike perch, roasted potatoes, wild broccoli with peanuts and lime veloute
15,50 €

Cod on Mediterranean vegetables, turmeric potatoes, and lime veloute
16,50 €

Monkfish on pimientos, cherry tomatoes, served with couscous
16,50 €



POULTRY

Minimum order quantity 10 portions
per dish.

Turkey ragout with tomatoes, courgettes, and
mushrooms, served with rice
12,50 €

Corn poulard breast with green pepper cream
sauce and colored primal carrot vegetables
and rissole potatoes
14,00 €

Zurich sliced meat with Rösti Corners
12,50 €

Turkey rolls with Parma ham and Taleggio
on Tuscan country vegetables, served with
rosemary potatoes
13,90 €

Saffron-honey chicken with hazelnuts, baked
cauliflower with cashews, feta, and Parma ham
13,90 €

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

BEAF & VEAL

Minimum order quantity 10 portions
per dish.

Veal frikadelle with bean vegetables
and potato gratin
13,50 €

Veal cream goulash with Stone mushrooms,
erved with spaetzle
15,50 €

Beef fillet tips in morel cream, served with
Schupfnudeln (potato noodles)
16,50 €

Veal medallions in cognac cream sauce with al-
mond broccoli and gnocchi
19,50 €

Beef fillet medallions in Madeira jus, rosemary
potatoes and rainbow carrots
22,50 €

Köttbullar with mushroom sauce,
cranberries and mashed potatoes
12,50 €

PORK

Minimum order quantity 10 portions
per dish.

Bio-Curry sausage with oven-fresh mini rolls
6,90 €

6 Nuremberg grilled sausages with
creamy savoy cabbage and mashed potatoes
12,50 €



RICE DISHES

We serve a yoghurt and mint dip with all rice dishes.
Minimum purchase 10 portions per dish.

Red Thai curry with vegetables and coconut milk, served with rice (vegan)

10,50 €

Tandoori chicken, served with rice

11,50 €

Yakitori fillet of beef with baby corn and pak choi, served with rice

14,50 €

Chickpea curry with cauliflower and chopped tomatoes, served with jewel rice

10,50 €

VEGETARIAN

Minimum order quantity 10 portions per dish.

Falafel skewer with vegetable couscous and mint dip

11,50 €

Sweet potato gratin with parmesan and pine nuts

11,50 €

Sweet potato gnocchi with baby spinach and walnuts

11,50 €

Colorful Maultaschen Pan with Vegetables and Parmesan

10,50 €

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

10,50 €

Stuffed aubergine with bulgur and feta, served with tomato sauce

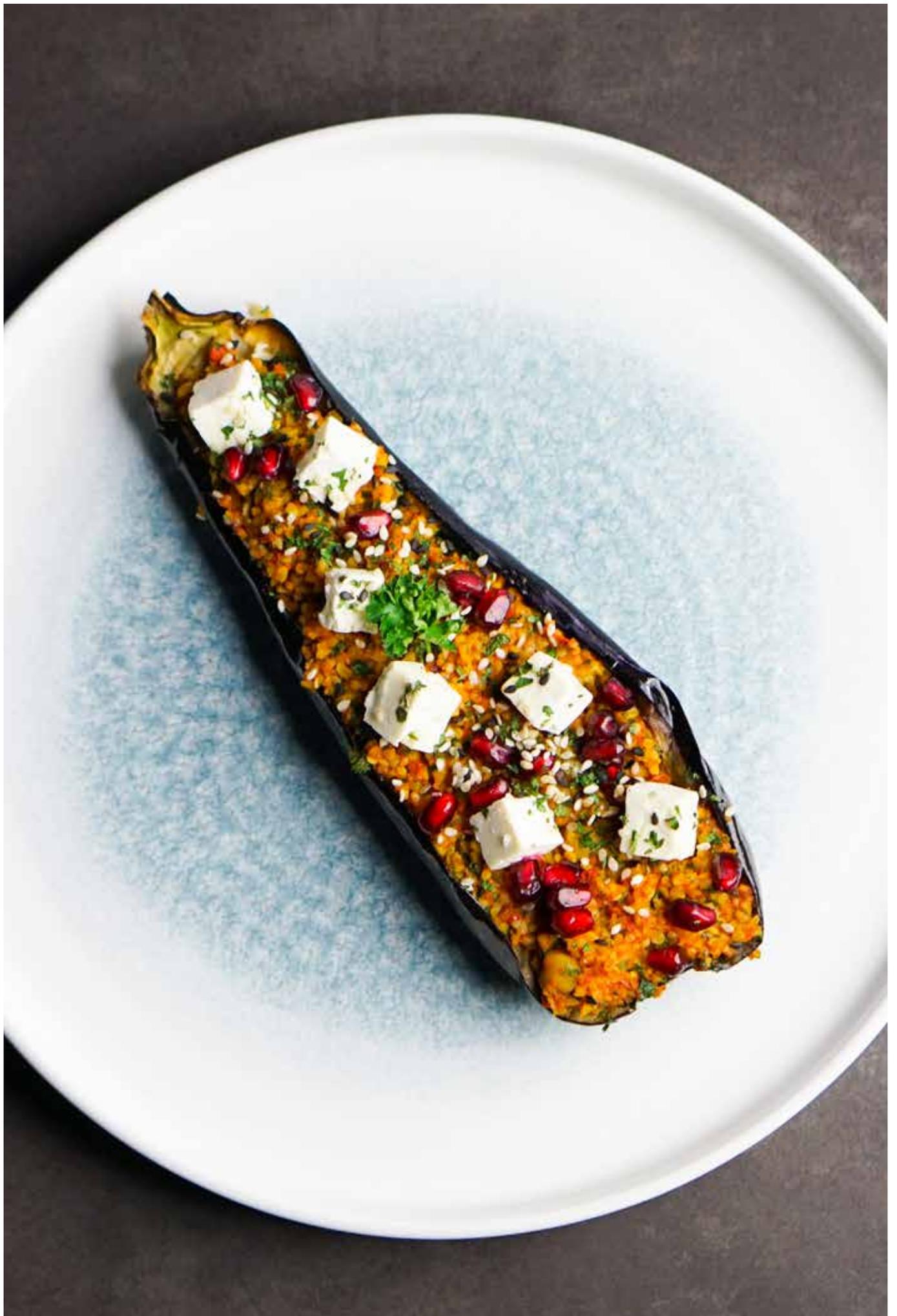
12,50 €

Fried tofu with steamed aubergine and cardamom puree (vegan)

10,50 €

Quinoa meatball with potato and bean pan and guacamole (vegan)

12,50 €



NORMAN

COOK & VISIONARY



Creativity, joy and a lot of will are our
drive to top performance.
We always work with each other at the
highest level.

DESSERTS, FRUITS & CAKES





Macaron-Lollies

DESSERTS & FRUIT

Enjoy our sweet delicacies and healthy vitamin bombs for dessert, in between meals or for breakfast!

All our desserts are made with love by ourselves.

DESSERT IN A JAR

Minimum order quantity
10 pieces per variety

- Vanilla quark cream with raspberry puree
3,80 €
- False Apricot Cheesecake
3,80 €
- Milk slice in a glass
3,80 €
- Caramelised pineapple with coconut mascarpone cream
3,80 €
- Stracciatella yoghurt with lots of chocolate
3,80 €
- Oreo Salted Caramel Trifle
3,80 €
- Fresh fruit salad with vanilla sour cream
3,80 €
- Classic Tiramisu
3,80 €
- Vanilla soy yoghurt with raspberry puree (vegan)
3,80 €
- Chocolate soy yoghurt with granola crunch (vegan)
3,80 €
- Mascarpone cream with amarettini and coloured berries
3,80 €
- Cappuccino cream with Giotto and chocolate sauce
3,80 €
- Avocado chocolate pudding with passion fruit coulis (vegan)
3,80 €
- Strawberry Cheesecake in a Jar (vegan)
3,80 €
- Red fruit jelly with vanilla sauce (vegan)
3,80 €

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





FRUITS

Minimum order quantity 10 pieces per variety.

Fresh fruit salad in a jar
3,80 €

Fruit skewer, 20 cm
3,60 €

Party Fruit Skewer, 10 cm
2,40 €

Hand fruits, whole pieces
1,30 €

Fruit platter with bite-sized fruit, per person
4,50 €

Fruit lollies with chocolate
Strawberry **2,10 €** | Kiwi **2,10 €**
Pineapple **2,10 €**

CAKES & PIES

Minimum order quantity
10 pieces per dish.

Butter cake
3,50 €

Russian pluck cake
3,50 €

Carrot Cake
3,50 €

Chocolate cherry cake
3,50 €

Apple pie
3,50 €

Mini Cheesecake
3,10 €

Cappuccino-Sahne-Torte
mit folgender Deko zur Auswahl:
Oreo, Kinderriegel, Giotto, Raffaello,
Macaron oder Duplo
85,00 €

Cappuccino cream cake with the fol-
lowing decoration to choose from:
Oreo, Kinder Chocolate, Giotto, Raffaello,
Macaron or Duplo
85,00 €

SWEETIES & PASTRIES

Minimum order quantity 10 pieces per variety.

Chocolate cookie
2,60 €

Macaron lollies (mixed varieties)
2,20 €

Mini Gugelhupf
(In the flavors: lemon, chocolate, almond)
2,10 €

Brownie (vegan)
2,80 €

Mini apple turnover
2,20 €

Mini nut bun
2,20 €

Mini chocolate croissant
2,20 €

Mini Cinnamons
2,20 €

Muffin Blueberry Burst
2,90 €

Muffin Banana-Chocolate
2,90 €

Muffin chocolate nougat
2,90 €

Tartlet with vanilla cream and berries
3,10 €

BUFFETS



BUFFETS FROM 10 PERSONS

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

CLASSIC BUFFET

Starters

Mini buns selection with salty butter (veggie)

Garden salad with radish, garden cress, carrot, and cherry tomato, with yoghurt dressing (veggie)

Main course

Veal frikadelle with bean vegetables and potato gratin

Dessert in a glass

Vanilla quark cream with raspberry puree

23,50 € | p. P.

VEGANES BUFFET

Starters

Mini buns selection with beetroot hummus

Arabic carrot-apple-almond salad with fresh herbs

Main course

Quinoa meatball with potato and bean pan, served with guacamole

Dessert in a glass

Chocolate soy yoghurt with granola crunch

22,90 € | p. P.



ITALIAN BUFFET

Starters

Mini buns selection with basil butter (veggie)

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

Main course

Penne Bolognese

Dessert im Glas

Classic Tiramisu

21,50 € | p. P.

INTERNATIONAL BUFFET

Starters

Mini buns selection with olive tapenade (veggie)

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

Main course

Tandoori chicken with rice and raita

Dessert in a glass

Milk slice in a glass

22,90 € | p. P.

VEGETARIAN BUFFET

Starters

Mini buns roll selection with herb curd cheese, cucumber salad with sour cream and dill

Main course

Stuffed eggplant with bulgur and feta, served with tomato sauce

Dessert in a glass

Stracciatella yoghurt with lots of chocolate

21,50 € | p. P.

BUFFETS FROM 20 PERSONS

MEDITERRANEAN BUFFET

Starters

Mini buns selection 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)

Penne salad with cocktail tomatoes and mozzarella in basil pesto (veggie)

Main course

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

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

Dessert in a glass

Tiramisu

Fresh fruit salad (vegan)

32,50 € | p. P.

OUR PRICE HIT BUFFET

Starters

Mini buns selection with herb curd cheese (veggie)

Spinach salad with caramelised walnuts and goat cheese, served with Honey mustard dressing (veggie)

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

Greek farmer salad (veggie)

Main course

Zurich sliced meat (turkey) with hash browns

Colourful Maultaschen pan with vegetables and parmesan (veggie)

Dessert in a glass

Mascarpone cream with amarettini and coloured berries

Milk slice in a glass

29,50 € | p. P.

ASIAN BUFFET

Starters

Mini buns selection with Sriracha dip (veggie)

Asian cucumber salad with sesame seeds (vegan)

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

Glass noodle salad with passion fruit vinaigrette and prawns in a jelly 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 chilli dip (vegan)

Dessert in a glass

Caramelised pineapple with coconut mascarpone cream

Avocado chocolate pudding with passion fruit coulis (vegan)

35,50 € | p. P.

CROSSOVER BUFFET

Starters

Mini buns selection with herb curd cheese (veggie)

Cucumber salad with sour cream and dill (veggie)

Roasted aubergine with curry yoghurt (veggie)

Orzechietta with chicken, beans and Taggiasca olives in a jar

Main course

Köttbullar with mushroom sauce, cranberries, and mashed potatoes

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

Dessert in a glass

False Apricot Cheesecake

Cappuccino cream with Giotto and chocolate sauce

31,50 € | p. P.

BUFFETS FROM 30 PERSONS

GREEN GARDEN BUFFET (VEGAN)

from 20 Personen

Starters

Mini buns with curry hummus

Vegan antipasti platter:
grilled carrots with almonds and sultanas,
Rosemary sweet potatoes,
Spicy cauliflower with tahina
and sesame seeds, beetroot, and falafel

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

Avocado salad with grapefruit, mint,
and cashews in a jar

Main courses

Orechiette with sweet potato, baby spinach
and sunflower seeds

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

Dessert

Chocolate brownies

Vanilla soy yoghurt with raspberry puree in a jar

30,50 € | p. P.

MODERN CULINARY DELIGHTS

Starters

Mini buns selection with country butter,
olive oil and fleur de sel (veggie)

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

Grilled chicken breast slice marinated
with honey, pine nuts and fresh herbs

Air-dried Italian ham with Grana Padano
cheese

and tomato and onion chutney Original
Caesar Salad with croutons (veggie)

Main courses

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

Pike perch, roasted potatoes, wild broc-
coli with peanuts and lime veloute

Green tender wheat risotto with fried
parsnip slices (veggie)

Dessert

Oreo Salted Caramel Trifle in a Glass

Mascarpone cream with amarettini and
colored berries in a glass

Mini Gugelhupf Selection

39,50 € | p. P.



BUFFETS FROM 30 PERSONS

NORTH GERMAN BUFFET

Starters

Mini buns selection with salt butter and dill sour cream (veggie)

Everything from the Labskaus in the cup: Beef juice broth with beetroot and mustard pickle, cured beef brisket, quail egg and potato dumplings

Roast beef, tartar sauce, grilled shallots, herb pickled mushrooms

North German field fruits, grilled in olive oil (vegan)

Leaf salads with various toppings and northern German dressing (veggie)

Main courses

Linumer Kalbstafelspitz with horseradish-cress jus, buttered potatoes, and yellow wax beans

Hamburger Pannfisch 2.0 with curry mashed potatoes and tomato apricot salsa

„Snüsch“ as pasta with creamy spring vegetables (veggie)

Dessert in glass

Hamburger red fruit jelly with Tahitian vanilla sauce (vegan)

Lemon jette with macadamia crunch

Tiramisu of Altländer apples with cinnamon

42,50 € | 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 aceto balsamico and fresh mushrooms (vegan)

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

Mini buns roll selection with tomato butter and herb curd (veggie)

Main courses

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

Caramelised pineapple with coconut mascarpone cream in a jar

Cappuccino cream with Giotto and chocolate sauce in a jar

Colourful macaron selection

45,50 € | p. P.

ORIENTAL TASTE (HALAL)

Starters

Pita bread with hummus and harissa date dip (veggie)

Feta cheese wedges with roasted sesame seeds and black cumin (veggie)

Arabic carrot-apple-almond salad (vegan)

Roasted aubergine with olive oil yoghurt, figs and walnuts (veggie)

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

39,50 € | p. P.

Main courses

Chicken breast fillet stuffed with dates and walnuts on apricot-orange sauce, served with Korma cauliflower and saffron rice

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

Falafel skewers with barberry couscous and raita (veggie)

Dessert in glass

Melon salad with mint (vegan)

Turkish yoghurt with caramelised walnuts and wildflower honey

Arabian rice pudding with rose water and pistachios



FLYING FINGER AND FORK FOOD BUFFETS

BUFFETS FROM 10 PERSONS

AS A SNACK TO BEGIN WITH

- 4 parts p.p. -

Crispy Leaf with parmesan, parmachip, pumpkin and truffle mayo

Crêpes rolls with salmon and cress crème

Courgette rolls filled with feta cheese (veggie)

Taquito with beetroot chilli tartare, avocado cream and sweet crisp (vegan)

10,50 € | p. p.

TO GET FED UP

- 10 parts p.p. -

Crispy Leaf with parmesan, parmachip, pumpkin and truffle mayo

Pulled Pork Lolly

Blinis with crayfish tails

Crêpes rolls with salmon and cress crème

Courgette rolls filled with feta cheese (veggie)

Herb parmesan thaler with courgette and ricotta (veggie)

Taquito with beetroot chilli tartare, avocado cream, and sweet crisp (vegan)

Crispy Sesame Chicken on Hummus in a jar

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

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

28,50 € | p. p.

All articles with illustrations you can also find on: shop.neo-catering.com

BUFFETS FROM 50 PERSONS

PREMIUM BUFFET

- 8 parts p.p. -

Rare beef carpaccio on hazelnut sablé with basil pesto

Salmon cube with wasabi avocado cream, roasted cashews and radish sprouts

Mini jacket potato with crème fraîche and tobiko

Half stuffed fig with goat cheese and walnut (veggie)

Aubergine 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 jar

Salad of avocados and corn poulard with cranberries in a jar

31,50 € | p. p.



LIVE COOKING STATIONS

FROM 50 PEOPLE

PASTA FROM THE PARMESAN LOAF

- with toppings of your choice -

Pesto, arugula, cherry tomatoes

€ 13.90 | p. P

+ Live flamed beef tenderloin

additional € 5.00 | p. P

ask us for fresh truffle too
(price according to season)



POKÉ BOWL

- with sashimi salmon from the ice block -

Choice of toppings:

Edamame, mango, avocado, wakame,

pickled ginger, sesame, teriyaki sauce,

Sweet Potato Mayo (vegan)

€ 15.50 | p. P



ROAST BEEF CARVED LIVE

- cooked pink and thinly sliced -

with roast potatoes and homemade

remoulade

€ 16.50 | p. P



SUSHI FROM THE ICE BLOCK

- as a snack 5 parts -

from 4 different roles, 2x Maki,
2x Inside Out

€ 13.90 | p. P

- to eat 15 parts -

from 5 different roles, 2x Maki,
3x Inside Out

€ 39.90 | p. P



personnel, necessary equipment
as well as set-up and dismantling costs
are charged separately

WAFFLE ON A STICK

- with toppings of your choice -
various sauces, sprinkles, 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 -
Choice of toppings: various sauces,
sprinkles, cream etc.

6,50 € | p. P.



NEO FINE DINING EXPERIENCE AT HOME ENJOYMENT AT THE HIGHEST LEVEL

The gourmet restaurant for your private event - at home

We transform your home or business into a gourmet restaurant.

Would you like to offer yourself and your guests something very special, or should an important business meal be given an appropriate, special setting? Then the NEO Fine Dining Experience at home is just the right thing. We offer you the live co-oking experience at home. You can look over the shoulder of our chef at work and ask questions about the menu. A wonderful, interactive atmosphere is created in which you and your guests are the focus.

The foundation of an unforgettable gastronomic evening are the products.

We only use the highest quality food and have of course included some gourmet products in our menus for you. Crustaceans, steaks, caviar and game fish of the highest quality are just some of them.

The gourmet restaurant
at your home or at work
Experience top cuisine live



Our kitchen style

Our kitchens offer an international flair. We create and serve creative dishes that find their place in upscale gastronomy and menus. Our aim is to offer you an unforgettable culinary evening with fine cuisine.

All kinds of allergies and intolerances are of course taken into account.

Please let us know in advance.

The sequence

We need a stove and oven, we have everything else with us.

We do not offer glasses and drinks outside of the wine pairing.

We calculate the journey and an equipment fee per person.

The minimum turnover is

€2,500.00

Our menu changes seasonally.
Choose between 4-7 courses.
Including sweet surprises
from the kitchen

7 COURSE MENU

Amuse Bouche

Jerusalem artichoke delicacies

1st course

Scallop | Elderflower | Thai pepper

2nd course

white beets | goat cheese | Apple

3rd course

surf n turf | Beef tartare | imperial cavier

4th course

Turbot | Artichoke | mussels | Saffron

5th course

saddle of venison | Date | Blackberries | chestnuts

6th course

Blueberry | fennel | coriander

7th course

Currant | milk | basil



BARBECUE BUFETS

Barbecuing is a nice pleasure at any time. In summer with iced drinks or in winter with mulled wine around a warming campfire. The buffets we offer have well-known grill classics and surprising own creations ready for your guests. We are also happy to provide the appropriate barbecue, including a grill master. Please contact us!

BUFFETS FROM 20 PERSONS

CLASSIC BBQ

Starters from large platters and bowls

Drilling salad with pesto and walnuts (veggie)

Creek farmer salad (veggie)

Summery leaf salads with carrot, mushrooms, core mix, colourful cress and farmhouse bread croutons with honey mustard dressing (veggie)

Mini buns with herb butter (veggie)

From the big 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 curd cheese

Dessert in glass

Strawberry cheesecake in a jar (vegan)

27,90 € | p. P.

On request we also offer a flying barbecue buffet.



MEDITERRANES BBQ

Starters from large platters and bowls

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

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

Pennesalad with green pesto, cherry tomatoes, parmesan, and rocket (veggie)

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

Mini buns selection with thyme butter (veggie)

From the big BBQ Grill

Grilled aubergine slices with olive oil and sea salt (vegan)

Lemon Salmon Salsiccia Fennel Skewer

Corn poulard with thyme-honey marinade

Rosemary triplets on a skewer (vegan)

Dips

Mustard, ketchup, aioli, chilli dip

Dessert im Glas

Classic Tiramisu

Vanilla Curd with Raspberry Puree

37,90 € | p. P.

PREMIUM BBQ

Starters from large platters and bowls

Roasted aubergines with curry yoghurt (veggie)

Spinach salad with caramelised walnuts and goat cheese, with honey mustard dressing (veggie)

Fresh taboulé with tomatoes, cucumber, grilled peppers, leaf parsley, coriander, dried cranberries, and almond slivers, served with raita in a jar (vegan)

Burrata with dried apricots, tomato jam and coriander seeds (veggie)

Mini buns selection with olive tapenade and rosemary butter (veggie)

From the big BBQ Grill

Prawn and lemongrass skewer Entrecôte with piment d'Espelette

Guinea fowl breast with honey-mustard marinade Veal sausage
grilled halloumi (veggie)

Dips

Aioli, steak sauce, chimichurri, ketchup, mustard

Dessert

Cappuccino cream with Giotto and chocolate sauce in a glass

Caramelised pineapple with coconut mascarpone cream in a glass

Muffin Banana-Chocolate

43,90 € | p. P.

AMERICAN BBQ

Starters from large platters and bowls

Classic Coleslaw (veggie)

Ceasar salad with croutons, cherry tomatoes, Chicken and parmesan

Sweet potato and spinach salad in a jar (vegan)

Mini buns with herb butter (veggie)

From the big BBQ Grill

Do it yourself burger with: Beef patties, brioche buns, cheddar cheese, Lettuce, tomatoes, cucumbers, and onions

Flank steak with steak pepper

Fiery Chicken Wings Cajun Style Baked Potatoe (vegan)

Corn on the cob with salt butter (veggie)

Dips

Honey mustard sauce, ketchup, BBQ sauce, sour cream

Dessert

False Apricot Cheesecake in a jar

Oreo Salted Caramel Trifle in a jar

Vegan Brownies

39,50 € | p. P.

Pre-
mium BBQ Upgrade with Chateaubriand:

Instead of Entrecôte, we grill Chateaubriand.
The buffet price is then €49.90 | p. P.



DRINKS & SMOOTHIES



PARTY BOTTLES

In the 0.2 l swing-top bottle - a real eye-catcher that goes down well at every party.

Minimum order quantity 5 pieces per variety.
(Price excl. clip-on bottle)

0,2l

In the varieties:

Mango Lassi (veggie)

Wild fruit smoothie with lemon balm (rosehip, apple puree, sea buckthorn, soured milk)
(veggie)

Almond smoothie with yoghurt (veggie)

Soy smoothie with raspberries (vegan)

each 3,10 €

LEMONADE & ICED TEA

Homemade lemonades and iced tea in 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 €

For events with service staff, we are also happy to offer you individual drinks packages incl. champagne reception as well as long drink and cocktail packages. Please contact us!

CONFERENCE DRINKS

Below you will find an overview about our range of drinks, which can of course be extended individually. An extensive selection of wines you will find in our wine list.

We will be happy to send you these on request.

The calculation takes place according to consumption, per crate or part thereof.

Softdrinks

Magnus Mineralwater,
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 juicet, 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 non-alcohol, 24 x 0,33 l
43,50 €

Coffee & Tee

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

Tea in pump jug 3,0 l
11,20 €



CATERING IMPRESSIONS



EQUIPMENT, STAFF & DECORATION



EQUIPMENT

Porcelain & Cutlery (Price per part, incl. final cleaning)

Porcelain series Basic	Piece 0,90 €
Cutlery series Basic	Piece 0,80 €

Glasses of all kinds (Price per piece, incl. final cleaning)

Water glass, champagne glass, Wine glass or mushroom tulip	Piece 0,80 €
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Furniture

Bistro bar table	Piece 18,00 €
Buffet table, 180 x 80 cm	Piece 18,00 €
Beer set	Piece 24,50 €
Coat rack, rollable incl. 40 coat hangersl	Piece 35,00 €

Tables: 80 x 80 cm, 120 x 80 cm, 160 x 80 cm	per piece on request
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Tisch rund: 120 cm und 170 cm	per piece on request
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Polsterstuhl oder Bistrostuhl	per piece on request
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Table linen

Stretch cover for bar table, white	Piece 25,00 €
Cover for bar table with bow, white	Piece 22,00 €
Tablecloth, white for buffet table 130 x 225 cm	Piece 17,00 €

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

STAFF

Our service staff are dressed
with a white blouse or 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)

Cook	48,00 € per hour
Kitchen help	35,00 € per hour

DECORATION

- Fresh table, counter and buffet decorations made of floral elements
- Themed table, counter, and buffet decorations
- Molton for the tables
- Flag cloth in different colours
- Different types of candles and tea lights in appropriate stands or jars
- Large Silver Candlesticks
- Decorative plants (e.g., bamboo, palm, cypress, privet, laurel, horsetail)
- Screens

Prices on request.

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

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

AT A GLANCE & FAQ'S

Changes 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 until then

Deliveries and collections

Delivery will be made to the specified address on the agreed delivery date. Please consider our waiting time of +/- 30 minutes for delivery. We accept no liability in the event of force majeure. Please inform us in advance of any difficult delivery situation (floor, lift, steps, etc.). Difficult set-up & dismantling conditions (if not notified in advance) will be invoiced separately. The collection will take place on the next working day. The driver will agree the exact time period with you upon delivery and note it on the delivery note. We require a time window of at least 3 hours for collection. We take back the catering equipment (plates, bowls, etc.) unrinsed. However, leftover food and waste must be removed beforehand. Please use the grey transport boxes provided for this purpose. Please ensure that all items are returned according to the delivery note. Shortages and breakages will be invoiced separately.

Rental of equipment and furniture

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

Staff

Our service staff and bartenders have a minimum working time of 4 hours. The staff will always be charged according to the actual duration of their work. If no event manager has been booked, a briefing of the staff is to be carried out by the customer on site (showing the premises on site, procedure, tasks, etc.).

Payment / Invoice

From an order value of € 1,000.00, we require a deposit of 80% of the total order value (gross), due from the time the order is placed. Our term of payment is 10 days, without deduction. For pure food and equipment deliveries, you will receive the invoice upon delivery. Please transfer the amount afterwards. Cash payment and payment by credit card are not possible. For events and orders with drinks & staff, you will receive the invoice after the event with the exact consumption / operating times. Please provide us with a correct invoice address, a change of invoice address after the event will be charged with a lump sum of 10€.

Errors excepted. Our general terms and conditions of business and delivery apply. You can find them on our homepage.



SERVICE &

DELIVERY CONDITIONS

Minimum order value

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

Order acceptance

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

Lieferbedingungen

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

Free service equipment

With all our hot dishes, you will receive the necessary chafing dishes or soup kettle and matching cutlery without additional charge

Transport costs

For the journey, we charge within a radius of 10 km 25,00 €, within the city area, on working days (Mon-Sat). For deliveries in the city area on Sundays and public holidays, the package fee is € 50.00. The cost for the collection of equipment within a radius of 10 km is € 25.00. Travel costs outside the 10 km on request. For additional deliveries, such as equipment and/or furniture, as well as for larger events, the transport, assembly, and disassembly will be charged according to the actual costs.

From a buffet delivery with two or more warm components, set-up costs of € 17.50 or € 35.00 will be charged, depending on the effort/volume of the buffet.

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This offer is intended exclusively for industry, business, and the liberal professions. All price quotations are netto prices, plus statutory value-added tax.

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

WWW.NEO-CATERING.DE

INFO@NEO-CATERING.DE

Catalogue: Status 02/05/2023

We reserve the right to make changes, as well as errors and misprints. Our general terms and conditions apply.

NEO

CATERING & EVENTS

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WWW.NEO-CATERING.DE