



# delicio Office-Catering

# Welcome!



## Your event is our first priority!

With the following information we offer you just the first impression of our wide range of catering possibilities.

Convince yourself of our tastefully offers the passion for gastronomy.

We are looking forward to serve your event!

For an optimal ordering process, customers of Bayer and Covestro please use our online-based ordering tool in the gastro portal.

All other customers please send us the completed order to the following e-mail address:

**catering.C153@bayer.com** (Leverkusen)








**catering.E43@bayer.com** (Dormagen)

**catering.R88@bayer.com** (Uerdingen)

Please find the latest order sheet as well as our current special offers and our breakfast offers on our homepage

**[www.gastronomie.bayer.de](http://www.gastronomie.bayer.de)** available for download.

# Table Of Contents

	page
Easy Order	4
Vital Conference Snacks 	5
Vital Classics	6
Wraps & Sandwiches	7
Baguettes & Canapés	8
Sweet Breaks 	9,10
Hearty Breaks 	11
Salad Breaks & Finger Food 	12
Soup & Stew 	13
Lunch Buffets 	14
Breakfast Buffets 	15
Buffets & Events	16
Beverages	17
Staff & Equipment	18
Contact	19
General Information	20

If you have any questions or special requests do not hesitate to contact us!

# Easy Order!



## The new and easy way to your conference support:

You probably know the situation as well. You need a little bite to eat for a business meeting but don't know what your guests prefer. Furthermore time is limited and you might be glad someone is helping you with the selection.

This is the reason we revised our catering menu and invented Easy Order. Easy Order symbolizes a complete conference package which you order for the desired number of persons.

It is still possible to ask for individual offers but with Easy Order we would like to simplify the selection for you.

The vitality of our guests and the freshness of our products are very important for us.

As you desired we now offer more extraordinary and nutritious products with our vital snacks.



If you have any questions or special requests do not hesitate to contact us!

# Vital Conference Snacks

## Vital Conference Standard

6,50 € portion

minimum order of 5 person



A selection of

- 2 pcs. wrap rolls
- 2 pcs. whole grain sandwiches
- 2 pcs. hearty bread

## Vital Conference Premium

7,50 € portion

minimum order of 5 persons



A selection of

- 2 pcs. wrap rolls
- 2 pcs. whole grain sandwiches
- 1 pc. hearty bread
- 4 pcs. mini pretzels with dips

## Vital Conference “Veggie”

A Selection of

- 4 pcs. black bread with cream cheese
- 2 pcs. sandwich “humus-falafel”
- vegetable sticks with dip

## Our healthy upgrade

Fruit skewer	3,00 €	piece
Fruit basket	1,50 €	portion
Vegetable sticks with dips	3,50 €	portion
Chocolate or nut - granola bar	1,00 €	piece
Tomato – mozzarella skewer	3,00 €	piece

If you have any questions or special requests do not hesitate to contact us!

# Vital Classics

## Vital Classics Rolls Standard

2,20 € pc.

1 half multi grain roll with

- Salami
- Cooked ham
- Cheese
- Smoked turkey
- Ground pork with onions
- Curd cheese with herbs and vegetables

## Vital Classics Rolls Premium

2,60 € pc.

1 half multi grain roll garnished with

- Roast beef
- Camembert
- Smoked salmon
- Gouda cheese
- Tomato mozzarella and pesto
- Raw ham
- Milanese salami

We only use multi grain rolls for our Vital Classics offer. If you prefer plain rolls please let us know on the order sheet in the section Extras, Wishes and more.

If you have any questions or special requests do not hesitate to contact us!

# Wraps & Sandwiches

## Filled Tortilla Wraps

4,20 € pc.

2 half wraps filled with

- Tomato mozzarella
- Tuna
- Chicken sweet chili – spicy
- Cream cheese
- Ham and cheese
- Hummus and falafel Vegan

## Filled Whole Grain Sandwiches

4,20 € pc.

2 half whole grain slices of bread filled with

- BLT (bacon, lettuce, tomato)
- Club
- Ham and cheese
- Chicken sweet chili
- Tuna
- Tomato mozzarella
- Milano salami
- Cream cheese
- Grilled vegetables
- Feta cheese and spinach
- Brie and cranberry

# Baguettes & Canapés

## Baguettes Standard

3,60 € pc.

1/1 Baguette with

- Salami
- Cooked ham
- Cheese
- Raw ham
- Smoked turkey breast

## Baguettes Premium

4,20 € pc.

1/1 Baguette with:

- Milano salami
- Roast beef
- Schnitzel
- Smoked salmon
- Tomato mozzarella and pesto
- Gouda cheese

## Canapés Premium

1 slice of white bread with

3,00 € pc.

- Cooked ham
- Raw ham
- Milano salami
- Roast beef
- Tomato mozzarella and pesto
- Gouda cheese



# Sweet Breaks

Orders from 10 persons

## Sweet Break Basic

4,00 € portion

A selection of



- 2 pc. of cake
- 1 mini donut

## Sweet Break Premium

5,50 € portion

A selection of



- 2 pc. cream cake and 1 brownie
- 1 small portioned dessert (for example: chocolate mousse, fruit salad)

## Sweet Break America

4,50 € portion

A selection of



- Mini donuts, mini muffins, mini pastry

## Sweet Break France

4,50 € portion

A selection of



- Mini Éclairs, Puff pastry with chocolate filling, mini croissants,

## Sweet Break Fine Biscuit

2,80 € portion

A selection of



- different biscuits (100g) (for example: cookies, waffle rolls)

## Cake

minimum order 5 pcs. / type of cake

Order a selection of our fresh produced Cakes

3,00 € pc.

- Spanish vanilla cake
- Chocolate cherry cake
- Chocolate covered cake with cream and cherries called "Donauwelle"
- Bee sting cake
- Apple crumble cake
- Chocolate coconut cake
- Mini pastries (2 pcs.)

If you have any questions or special requests do not hesitate to contact us!

# Hearty Breaks

Orders from 5 persons

## Hearty Break Good & Solid

15,50 € portion

A selection of



- Meatballs and mini schnitzel
- Spicy raw sausage called "Pfefferbeißer"
- Cheese sticks
- Different dips, mustard, and mini rolls

## Hearty Break Mediterranean

16,00 € portion

A selection of



- Ham and melon
- Tomato mozzarella and pesto
- Different antipasti
- Different dips and mini rolls

## Hearty Break Rhineland

16,50 € portion

A selection of



- Meatballs
- Gouda cheese sticks
- Ground pork with parsley
- Mixed pickles
- Potato salad, pasta salad, and slaw
- Different dips, mustard, and mini rolls

If you have any questions or special requests do not hesitate to contact us!

# Salad Breaks & Finger Food

Orders from 5 persons

## Salad Break Vital

4,50 € portion

A mixed selection of



- Different leaf salads
- Cucumber, tomato, pepper
- 2 different dressings
- Croutons
- Curd cheese with herbs and mini rolls

## Salad Break Mediterranean

6,50 € portion

A mixed selection of



- Tomato mozzarella, pesto, and rocket
- Tortellini salad
- Italian pasta salad
- Mediterranean vegetable dip and mini rolls

minimum order of 10 persons

## Finger Food

16,50 € portion

A selection of



- 6 different warm finger food sticks
- 3 sauces

## Try one of our tasty salads

2,00 € portion

- Bulgur salad with mint
- Colorful lentil salad with fresh herbs
- Mediterranean pasta salad with olives
- Indonesian rice salad with pieces of chicken breast

If you have any questions or special requests do not hesitate to contact us!

# Soup & Stew

Orders from 10 persons

## Soup 0,2 l

- Tomato soup with basil 3,50 € portion
- Carrot coconut ginger soup
- Potato soup with chanterelles
- Minestrone (Italian vegetable soup)
- Goulash soup with fresh pepper and pieces of potato

## Stew 0,5 l

4,90 € portion

- Potato stew with sausage
- Vegetarian vegetable stew
- Chili con carne (on request with only beef)
- Indian lentil stew with chicken breast strips and yoghurt

## 2 Mini rolls & butter

1,80 € portion

If you have any questions or special requests do not hesitate to contact us!

# Lunch Buffets

Orders from 10 persons

## Lunch Buffet Basic

- Small salad buffet with dressing
- 1 main course of following offer
  - ❖ **Meat: pork roast, turkey roast, Beef stew**
  - ❖ **Fish: Baked fish filet "Bordelaise", Coalfish „Müllerin Art“**
  - ❖ **Veggie: Chili sin Carne, Vegetable-Curry Jalfrezi**
- 2 side dishes and 1 sauce of following offer (see below)
- Fresh fruit salad



from 14,00 € up portion

## Lunch Buffet Standard

- Small salad buffet with dressing
- 2 main component of following offer
  - ❖ **Meat: Spit roast, Turkey, Beef goulash, Filled poultry breast, Piccata, Beef olives**
  - ❖ **Fish: Baked fish filet, Coalfish „Müllerin Art“**
  - ❖ **Veggie: Chili sin Carne, Vegetable-Curry Jalfrezi**
- 2 side dishes and 1 sauce of following offer
- Dark chocolate cream



from 17,00 € up portion

### Sauces:

- Gravy, cream sauce, fruity tomato sauce, hollandaise

### Side dishes:

- Colorful vegetable, carrots, beans, cauliflower, broccoli
- Potatoes au gratin, pasta, whole meal pasta, rice, boiled potatoes

If you have any questions or special requests do not hesitate to contact us!

# Breakfast Buffets

orders from 10 persons

## Breakfast Buffet I

9,50 € portion

- Raw and cooked ham
- Salami and fresh cold cuts
- Ground pork
- Cheese
- Basket of mixed bread and rolls
- Butter, marmalade, and Nutella



## Breakfast Buffet II

12,50 € portion

- Scrambled eggs
- Raw and cooked ham
- Different roasted meat cuts (roast beef, roast pork, smoked pork chop)
- Cheese platter
- Basket of mixed bread and rolls
- Croissants
- Curd
- Butter, marmalade, and Nutella



## Breakfast Buffet III

14,50 € portion

- Scrambled eggs
- Nuremberg roast sausage
- Leberkaes with onions
- Raw and cooked ham
- Different roasted meat cuts (roast beef, roast pork, smoked pork chop)
- Cheese platter
- Basket of mixed bread and rolls
- Croissants
- Curd
- Butter, marmalade, and Nutella



If you have any questions or special requests do not hesitate to contact us!

# Buffets & Events

You have a special event coming up and need culinary support? We are happy to advise, and make you an individual offer - according to your wishes!

We support you with:

- Receptions
- Breakfast buffets
- Cold – warm buffets
- Big events
- Celebration of a jubilee
- Employee parties
- Open day
- Conferences
- Snacks
- Beverage service
- Packed lunches
- Gastronomic equipment
- Service staff

Do not hesitate to contact us early!

# Beverages

## Alcohol Free Beverages



## Hot Beverages



The beverages can only be delivered on commission for events over a 100 persons.



# Staff & Equipment

## Staff

Server	25,00 €
Cook	33,00 €
Manager	40,00 €

## Dishes Rental Fee

Cutlery	0,25 € p. pc.
Crockery	0,35 € p. pc.
Glass	0,35 € p. pc.

## Delivery

Delivery fee beyond an order value of 50,00 €	18,00 €
Delivery fee below an order value of 50,00 €	28,00 €
Delivery fee outside of company plants	28,00 €

If you have any questions or special requests do not hesitate to contact us!

### **Leverkusen Building C153**

e-mail: [catering.C153@bayer.com](mailto:catering.C153@bayer.com)

Mr. Kaller

Phone: 0214 30 61010

Mrs. Auer

Phone: 0214 30 22827

Mrs. Koese

Phone: 0214 30 43003

### **Dormagen Building E43**

e-mail: [catering.E43@bayer.com](mailto:catering.E43@bayer.com)

Mr. Kahl

Phone: 02133 51 8245

Mrs. Seising-Born

Phone: 02133 51 5310

### **Leverkusen Building R88**

e-mail: [catering.R88@bayer.com](mailto:catering.R88@bayer.com)

Mr. Domke

Phone: 02151 88 5337

Mrs. Platen

Phone: 02151 88 5639

If you have any questions or special requests do not hesitate to contact us!

# General Information



## General

Modification or changes of your orders are possible; please look for the latest version of the order sheet. If needed please ask at delicio Office-Catering.

There is no standard declaration of ingredients or allergenic information with the food items due to the individual prepared conference packages. If you need this information please contact delicio Office-Catering.

## Order & Delivery

### **Caterings for conferences, meetings & more:**

For order request on short term notice we need to know at least 2 days in advance until 10am (for example: order day A until 10am = delivery day C in the morning).

If this time period is already passed you need to get in touch by phone with delicio Office-Catering. It is possible that we can't guarantee every component of your order.



### **Big events:**

Don't hesitate to contact us with your catering wishes in time. Ideally 2 months until 14 days ahead of the big event.

We need to know the exact number of participants 5 days before the big event due to accounting standards.



Services are based on our general terms and conditions; we will send you upon request. All stated prices are to be understood to the actual valid legal value added tax.

As of: 03.04.2018