



# BANQUET MENUS

Dear Sir or Madam,

We want to wow you and your guests with our creativity, flexibility and variety. High quality products and service standards are self-evident for us.

The following pages contain a big choice of culinary highlights for you. We want to inspire you!

Best regards

Your Sheraton Congress Hotel Frankfurt Team

**Sheraton Congress Hotel Frankfurt**

Lyoner Strasse 44-48, 60528 Frankfurt, Germany  
Tel.: +49 (0) 69 / 6633.0 , Fax.: +49 (0) 69 / 6633.667  
eMail:  
[sheraton.congress.frankfurt@arabellastarwood.com](mailto:sheraton.congress.frankfurt@arabellastarwood.com)  
[starwoodhotels.com/frankfurt](http://starwoodhotels.com/frankfurt)





# Coffee Break

## Coffee & Cookies

Coffee, tea and tea cakes

€ 5,20

## Bavarian sausage breakfast

Coffee, tea, Bavarian white sausages, meatballs, radish, prezel and sweet mustard

€ 9,50

## Pétit Déjeuner

Coffee, tea, croissants, variety of jams and butter

€ 6,20

## Sweet and healthy

Coffee, tea, orange juice, sweet Danish pastries, seasonal fruits

€ 8,10

## Fitness break

Coffee, tea, multivitamin juice, cereals, probiotic yoghurt, vegetable sticks and herbed quark

€ 9,80

## Meeting Starter

### Frankfurt

Potato soup with Frankfurt sausages  
Rolls with a variety of salami, ham, cheese  
Two types of seasonal cakes

€ 15,00

### Mediterranean

Penne noodles salad with rocket, Chorizo and pine nuts  
Antipasti from grilled vegetables, feta cheese and rosemary oil  
Chiabatta with olives

€ 16,00

### Asia

Carrot ginger soup with core oil in mini glasses, confection  
Baked fingerfood from poultry and seafood  
with lime-chili-dip  
Creme Brulée with cocos

€ 23,00



# Canapées & Co.

## Canapées

Brie, mango und walnuts	€ 2,50 / piece
Graved salmon with spicy avocado cream	€ 3,00 / piece
Dried tomatoes with cream cheese and ham	€ 3,00 / piece
Shrimps with lemon fruit pickles and cocktail sauce	€ 3,50 / piece
Saddle of veal with Ajvar und rucola	€ 4,50 / piece
Beef steak tartare, shrimps and caviar	€ 9,00 / piece
Filled foie gras	€ 9,00 / piece

*Of course our kitchen team likes to create your Canapées according to your wishes!*

## Sushi & Seafood

Maki served with ginger, Wasabi and soy sauce	€ 2,50 / piece
Sushi served with ginger, Wasabi and soy sauce	€ 3,50 / piece
Oysters on the rocks with lemon and bread	€ 4,50 / piece



# Imbiss

## Buffet Get-Together

Mediterranean, grilled vegetables with mozzarella and a variety of pestos  
Caesar Salad in a glass, dried tomatoes with cream cheese and ham  
Avocado-halibut-rolls in a crêpes cover

Spring rolls filled with vegetables and chilli coriander sauce  
Shrimp skewers on vegetable curry and rice  
Poultry Satée skewers with peanut sauce  
Rolls

Mango-pepper-mousse with raspberry sauce  
Fruits with Baileys sauce  
Candies

€ 30,00 / person

## Bella Italia -Italian Greetings-

Tomato slices with mozzarella „Carpese“  
Vitello Tonnato  
Noodle salad with pepperoni and poultry ham  
Mixed salad with vegetable slices with balsamico olive oil dressing

Tortellini filled with ricotta and spinach with cheese sauce  
Penne all´Arrabiata  
Chiabatta

Tiramisu

€ 24,00 / person



# Buffet

## How it tastes in Germany

### Appetizers

Holsteiner smoked fish choice with pear horseradish cream  
Herring appetizers  
Minced meat with c ornichons, onions and horseradish  
„Presskopf“ and „Schinkenbierbeisser“ with radish

### Salads

Carrot salad  
Vegetable salad with apple and yoghurt  
Potato salad  
Variety of leaf salad with herbs mustard dressing

### Soup

Unripe spelt grain with marrow dumplings

### Main courses

Crispy roasted duck with sauce, red cabbage and dumplings  
Fried pork filet with „Schwammerlragout“, herbs and glazed carrots  
Grilled zander filet on leek cream vegetables, parsley potatoes

### Desserts

Baked apple rings with cinnamon sugar and vanilla sauce  
Timbal of semolina flammerie on a raspberry bed  
„Bayerisch Cr eme“ with red fruit jelly  
Frankfurt Pudding  
Selection of cheese with rolls

€ 39,00 / person



# Buffet

## Mediterranean Buffet

### Appetizers

Medaillons of angler fish with pesto  
Mediterranean fish in tarragon marinade with dried tomatoes and artichokes  
Tuna carpaccio with olives, grilled zucchini and shaved parmesan  
Vitello Tonnato  
Veal rolls filled with rucola  
Coppa with salami, mild pepperoni and melon slices

### Salad

Roman salad with Caesar dressing, croutons, onions, olives and parmesan  
Tomato slices with mozzarella und basil „Caprese“  
White bean salad „Bologna“  
Fennel salad with shrimps, Penne noodles and chili

### Soup

Minestrone alla Milanese

### Main Courses

Scaloppine with fried oyster mushrooms, tomato lentil sauce and spaghetti  
Lamb nuts with mediterranean white wine sauce, zucchini vegetables and cream  
cheese gnocchi  
Grilled gilthead on artichoke tomato ragout, almond broccoli and  
risotto gorgonzola gratin

### Desserts

Tiramisu  
Panna Cotta with raspberry marrows  
Orange ricotta mousse  
Zuppa Inglese with Amarena cherries

€ 44,00 / person



# Buffet

## Classic Buffet

### Appetizers

Smoked Halibut and Salmon with green Asparagus with creamed Horseradish  
Fish terrine with Lemon-Pepper Sauce  
Shrimp-Avocado Cocktail  
Rolled roastbeef filled with vegetables  
Ham with melon  
Wild pastry garnished with Fruits and chestnut mousse

### Salad

Chicken Salad in curry marinade  
Waldorf salad  
Mushroom salad  
Leaf salad with herbs and two different dressings  
Raw vegetables with apple

### Soup

Parsley cream soup with croutons

### Main courses

Ragout with shrimps and monkfish in saffron sauce, sesame broccoli and rice  
Glazed Calf rolls in herbs farce, grainy mustard sauce and glazed carrots  
Roasted corn chicken with red wine sauce and rosemary potatoes

### Desserts

Crème Caramel with fruits  
Timbal of Semolina Flammerie on a Raspberry bed  
Chocolate mousse  
Baked Apple Rings with Cinnamon Sugar and Vanilla Sauce  
Selection of French soft cheeses, little rolls and butter

€ 43,00 / person



# Buffet

## In 80 minutes around the world

### Start the culinary world trip

Sushi and Maki with ginger and Wasabi

Grilled caribbean Bonito with lime chili marinade, glass noodle salad with peanuts and coriander

Lobster medaillons on fine vegetable salad and oysters on the rocks

Prime rib of calf with green asparagus, thyme-herb-vinaigrette

Seafood salad

Pink fried deer chestnut mousse, quail terrine, cumberland sauce and apple-nut-salad

Saisonal leaf salad with Italian balsamico dressing or French dressing, herbs and crôutons

### Sea trip

Coconut-lime-soup with lemongrass, mushrooms and pineapple slices

### Land in sight

*Live carved*

Pink roasted prime ribs of beef with shallot jus, beans and au gratin potatoes

Barramundi filet, passion fruit-vanilla-sauce, ginger vegetable and rice

### Raised in a ballon

*From live-cooking-station*

Shrimps in coconut-curry, pineapple, soy germs, snow pea, pepperoni and lemongrass

### See the goal

Life Crêpes station

Creme Brulée

Curd-poppy seed mousse with kiwi cubes

Different chocolate mousses

Chocolate fond with fruit spits

Sorbet with pastries

Chocolate candies

French raw milk cheese with grapes, baguette, ciabatta and salted butter

€ 90,00 / Person minimum 60 persons



# Menu

## Appetizers

Romana salad with Caesar dressing, grilled vegetables, Parmesan and Crôutons	€ 9,00
Timbale from salmon tartar, lime-creme-fraîche, salad and potato pancake	€ 14,00
Beef carpaccio with rocket and shaved Parmesan	€ 16,00
Tuna slices with ginger-fruit-marinade and fine chinese noodle-shrimps-salad	€ 17,00
Foie gras Creme Brûlée, apple-nut-salad and Brioche	€ 19,00

## Soups

Essence from boiled rump with herbage-crepes-roulade and vegetables	€ 7,00
Pumpkin ginger cream with core oil	€ 8,00
Crustaceans cappuccino, vegetable biscuit	€ 9,00

## Entremets

Nuddles filled with ricotta and spinach, tomato foam and a variety of pestos	€ 8,00
Glazed quail breast on polenta mousse with pepper cherry jus in a small glass, grissini	€ 12,00
Common sole-shrimps-roll on green asparagus tops, champagner foam	€ 16,00

## Sorbets

Raspberry sorbet with Prosecco	€ 8,00
Traditional green pickly pear sorbet (in a cocktail glass with salt and lime)	€ 10,00



# Menu

## Main Courses

Pork medaillons with grainy mustard crust, herbage jus, filled tomatoes, Ratatouille and potato cookies	€ 17,00
Pink roasted duck with thyme orange jus, vegetable bouquet and small polenta dumplings	€ 19,00
Veal cream goulash with mushrooms, glazed carrots and spätzle	€ 17,00
Grilled salmon filet with saffron shrimps sauce, zucchini fan and lime-basil-risotto	€ 21,00
Pink roasted lamb careé with herbage crust, balsamico jus, zucchini pralines, filled with paprika ragout, potato gratin	€ 26,00
Catfish filet with potato scales on Asian vegetables, lemon grass polenta dumplings, coconut-Wasabi-foam	€ 21,00

## Desserts

Tiramisu with coffee sauce and cassis figs	€ 7,00
Terrine of three different chocolate mousse with fruits	€ 7,50
Creme Brûlée with strawberries	€ 8,00
Coffee trio with pineapple and rum	€ 9,00
Exotic fruit arrangement with sorbet and brittle	€ 14,00