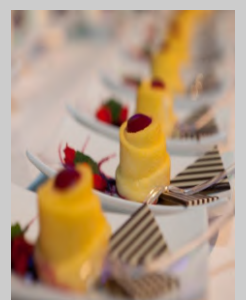




# (ALLER)BEST

## FINGER FOOD

SMALL-SCALED DELICIOUSNESS



0511 - 600 48 48

# AllerBest

*Creatives Catering.*

[www.allerbest-catering.de](http://www.allerbest-catering.de)



# INDEX

<b>(ALLER)BEST RECOMMENDATIONS</b>	<b>1</b>
<b>FINGER FOOD BUFFET</b>	<b>2</b>
„START“	2
„BUSINESS BASIC“	3
„BUSINESS CLASSIC“	4
„MEDITERRANEAN“	5
„PUMPERNICKEL COIN VARIATIONS“	6
„MAGICAL SPOON“	7
„WHOLESOME CONSUMPTION“	8
„CREATIVE FOOD IN GLASSES“	9
„FLYING DINNER“	10
<b>SPECIFICS</b>	<b>11</b>
PROSCIUTTO LIVE STATION	11
PARMESAN FRESH FROM THE LOAF	12
GIGANTIC ÉTAGÈRE	13
FINGER FOOD BEAM	14
<b>DESIRED BUFFET</b>	<b>15</b>
<b>RECOMMENDATIONS FOR THE SWEET TOOTH</b>	<b>21</b>
<b>GTC</b>	<b>22</b>
<b>PRIVACY POLICY</b>	<b>23</b>



# 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: 8,32 EUR net  
(excl. 19 % VAT and excl. staff)



# FINGER FOOD BUFFET

## „Start“

tender chicken yakitori skewers  
\*\*\*

chilli cheese nuggets  
small turnovers (spicy) filled with cheese and chilli  
\*\*\*

dough rolls filled with chicken  
Crispy dough rolls filled with chicken,  
Asian vegetables and oyster sauce  
\*\*\*

mini wood-fired pizza with ham  
Small pizza with tomato sauce, smoked ham and cheese  
\*\*\*

fried mozzarella curls in a crispy pastry crust

chicken pineapple skewers  
spicy flavoured chicken skewer with pineapple  
\*\*\*

party meatballs  
housewives-style, pork  
\*\*\*

flaky pastry pillows with various fillings  
\*\*\*

small breaded escallops  
\*\*\*

mini cream puffs  
fluffy and filled with vanilla cream

**Minimum number of persons: 50 persons**

6 pieces per person	<b>12,00 EUR net</b> (14,28 EUR gross)
7 pieces per person	<b>14,00 EUR net</b> (16,66 EUR gross)
8 pieces per person	<b>16,00 EUR net</b> (19,04 EUR gross)
9 pieces per person	<b>18,00 EUR net</b> (21,42 EUR gross)
10 pieces per person	<b>20,00 EUR net</b> (23,80 EUR gross)

Each additional piece will be charged with 2,00 € net per person

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.



# FINGER FOOD BUFFET

## „Business basic“

finger food buffet composed of the following ready-to-eat segments:

### canapés

tomatoes-sugo-bruschetta  
\*\*\*  
smoked salmon with lime  
filets and creamed  
horseradish rosette  
\*\*\*  
Roquefort cheese on peach

### mix of party buns

half of various party buns  
with  
turkey  
Camembert  
Thai pasta salad  
poultry meatball

### skewer

mozzarella in pesto  
with cherry tomatoes and  
fresh basil  
\*\*\*  
gouda grapes fruitskewer  
\*\*\*  
fruit skewer

### niblets

Bavaria blue cracker with fig  
mustard and  
orange filets  
\*\*\*  
salami cracker with basil  
fresh cheese

**Minimum number of persons: 40 persons**

6 pieces per person	<b>13,80 EUR net</b> (16,42 EUR gross)
7 pieces per person	<b>16,10 EUR net</b> (19,16 EUR gross)
8 pieces per person	<b>18,40 EUR net</b> (21,90 EUR gross)
9 pieces per person	<b>20,70 EUR net</b> (24,63 EUR gross)

Each additional piece will be charged with 2,30 € net per person

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.



# FINGER FOOD BUFFET

## „Business classic“

finger food buffet composed of the following ready-to-eat segments:

### canapés

### finger food trends on mini dishes

### skewer

### niblets

### dessert

tomatoes-sugo-  
bruschetta  
\*\*\*

vegetable skewer with  
a quark with herbs dip  
\*\*\*

mozzarella in pesto  
with cherry tomatoes  
and fresh basil  
\*\*\*

Bavaria blue cracker  
with fig mustard and  
orange filets  
\*\*\*

panna cotta with  
raspberry sauce  
\*\*\*

smoked salmon with  
lime filets and creamed  
horseradish rosette  
\*\*\*

chicken yakitori skewer  
with Pangang curry on  
vegetable salsa in a  
mini canning jar

meatball skewer with  
baby pickles and  
radishes  
\*\*\*

salami cracker with  
basil  
fresh cheese  
\*\*\*

wild berry compote on  
mascarpone in a mini  
canning jar

Roquefort cheese on  
peach

pineapple kiwi skewer small breaded escallops

**Minimum number of persons: 40 persons**

6 pieces per person	<b>15,00 EUR net</b> (17,85 EUR gross)
7 pieces per person	<b>17,50 EUR net</b> (20,83 EUR gross)
8 pieces per person	<b>20,00 EUR net</b> (23,80 EUR gross)
9 pieces per person	<b>22,50 EUR net</b> (26,78 EUR gross)
Each additional piece will be charged with 2,50 € net per person	

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.



# FINGER FOOD BUFFET

## „Mediterranean“

finger food buffet composed of the following ready-to-eat segments:

<u>canapés</u>	<u>finger food trends on mini dishes</u>	<u>skewer</u>	<u>finger food salads in glasses</u>	<u>niblets</u>	<u>dessert</u>
honey glazed pork fillet with an apple slice on goat cheese ***	roast beef curls with salsa verde ***	mozzarella in pesto with cherry tomatoes and fresh basil ***	apple leek salad ***	pumpernickel coins with basil fresh cheese and cherry tomatoes ***	Panna Cotta with peach marrow in a mini glass ***
shrimps with basil pesto	chicken skewer with vegetable salsa ***	Parma ham with olives	Tuscan bread salad with chorizo salami	salmon curls on herbal crème fraîche	Tiramisu in a canning jar
	gratinated courgette curls on Tuscan pasta salad ***				
	salmon fillet skewer on tomatoes lime concasse				

**Minimum number of persons: 40 persons**

7 pieces per person	<b>22,00 EUR net</b> (26,18 EUR gross)
8 pieces per person	<b>25,00 EUR net</b> (29,75 EUR gross)
9 pieces per person	<b>28,00 EUR net</b> (33,32 EUR gross)
10 pieces per person	<b>31,00 EUR net</b> (36,89 EUR gross)
Each additional piece will be charged with 3,00 € net per person	

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.



# FINGER FOOD BUFFET

## „Pumpernickel coin variations“

various sorts and premium-quality

### examples for the groundmass

herbal fresh cheese  
 basil fresh cheese  
 tomato cream  
 fresh cheese  
 liver paste  
 butter  
 ASO

### examples for toppings and trimmings

various colorful fruit and vegetable sorts  
 Barbaria duck breast stripes  
 berry sorts  
 Keta caviar  
 salmon  
 chives  
 caviar  
 ham  
 ASO

**Minimum number of persons: 40 persons**

6 pieces per person	<b>12,00 EUR net</b> (14,28 EUR gross)
7 pieces per person	<b>14,00 EUR net</b> (16,66 EUR gross)
8 pieces per person	<b>16,00 EUR net</b> (19,04 EUR gross)
9 pieces per person	<b>18,00 EUR net</b> (21,42 EUR gross)
Each additional piece will be charged with 2,00 € net per person	

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.





# FINGER FOOD BUFFET

## „Magical spoon“

Culinary finger food - valuably decorated and served on finger food spoons

duck breast on sprouts salad  
\*\*\*

tomato sugo with mozzarella  
\*\*\*

Asian spiced salmon tartar on Thai vinaigrette  
\*\*\*

prosciutto with olives and crostini  
\*\*\*

honey marinated goat cheese on arugula grapes salad  
\*\*\*

fruity chicken salad with curry mayonnaise  
\*\*\*

quail egg with parsley butter and salmon caviar  
\*\*\*

matie tartar on pumpernickel cubes  
\*\*\*

Bavarian cheese sausages salad with caraway  
\*\*\*

Roquefort on a peach slice  
\*\*\*

small scallops on colorful potato salad  
\*\*\*

marinated mango kiwi salad with fresh basil  
\*\*\*

chorizo with Gorgonzola

domino from the chocolate opera

**Minimum number of persons: 40 persons**

7 pieces per person	<b>22,00 EUR net</b> (26,18 EUR gross)
8 pieces per person	<b>25,00 EUR net</b> (29,75 EUR gross)
9 pieces per person	<b>28,00 EUR net</b> (33,32 EUR gross)
10 pieces per person	<b>31,00 EUR net</b> (36,89 EUR gross)
Each additional piece will be charged with 3,00 € net per person	

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.



# FINGER FOOD BUFFET

## „Wholesome consumption“

finger food buffet composed of the following ready-to-eat segments:

<u>canapés</u>	<u>finger food trends on mini dishes</u>	<u>skewer</u>	<u>finger food salads in glasses</u>	<u>niblets</u>	<u>dessert</u>
prawns with basil pesto ***	gratinated courgette curls on tomato ratatouille vegetables ***	mozzarella in pesto with cherry tomatoes and frřsh basil	raw vegetable salad “Tricolor” ***	pumpernickel coins with Roquefort on pear ***	fruitsalad with mint ***
goat cheese with an apple slice and honey	Asian spiced salmon tartar on saffron rice salad ***		fennel orange salad with raspberry dressing	cracker with shrimp in honey herb marinade on fresh cheese ***	Greek yoghurt with caramelised nuts
	chicken yakitori skewer with Pangang curry on vegetable salsa			gourmet spoon „Surprise“	

### Minimum number of persons: 40 persons

7 pieces per person	<b>22,00 EUR net</b> (26,18 EUR gross)
8 pieces per person	<b>25,00 EUR net</b> (29,75 EUR gross)
9 pieces per person	<b>28,00 EUR net</b> (33,32 EUR gross)
10 pieces per person	<b>31,00 EUR net</b> (36,89 EUR gross)
Each additional piece will be charged with 3,00 € net per person	

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.



# FINGER FOOD BUFFET

*„Creative food in glasses“*

creative food surprisingly served in glasses and on small dishes

fried scallop on apricots chutney

\*\*\*

duck breast skewer with hoisin sauce and celery Julienne

\*\*\*

vegetable skewer on quark with herbs dip

\*\*\*

gratinated courgette curls on Tuscan pasta salad

\*\*\*

chicken yakitori skewer with Pangang curry  
on vegetable salsa

\*\*\*

small potatoes with rosemary in their jacket with matie tartar  
and crème fraîche

\*\*\*

Parma ham with olives on a skewer with Tuscan pasta salad

\*\*\*

pesto marinated crayfish tails on fennel salad

\*\*\*

Swiss spirelli cheese sausages salad on chives vinaigrette with  
sausages skewer

\*\*\*

tranches from the homemade salmon roulade on a skewer with  
red cabbage salad

\*\*\*

cherry tomatoes mozzarella skewer on diced ratatouille  
vegetables

\*\*\*

smoked roast beef curls filled with asparagus and red lentils

king prawn in a potato dough on bruschetta

## Minimum number of persons: 40 persons

7 pieces per person

**24,50 EUR net** (29,16 EUR gross)

8 pieces per person

**28,00 EUR net** (33,32 EUR gross)

9 pieces per person

**31,50 EUR net** (37,49 EUR gross)

10 pieces per person

**35,00 EUR net** (41,65 EUR gross)

Each additional piece will be charged with 3,50 € net per person

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.



# FINGER FOOD BUFFET

## „Flying dinner“

Our premium variant for special occasions.  
We will serve 16 courses of delicate and valuable finger food -  
with premium variations from cold to warm and culinarily around the world.

### delicate start

asparagus salad with tomato  
tarragon vinaigrette  
\*\*\*

Asian spiced salmon tartar with  
Thai vinaigrette  
\*\*\*

cold soup from the cantaloupe  
melon with  
port wine  
\*\*\*

chicken yakitori skewer with  
Pangang curry  
on vegetable salsa  
\*\*\*

smoked roast beef curls filled with  
asparagus  
on lentils salad  
\*\*\*

duck breast skewer with hoisin  
sauce and celery Julienne

### noble soups

truffled celery soup

### „peach meets lychee“

sorbet accomplished with original  
Sansibar sparkling wine

### culinary essence

fried scallop on beetroot spaghetti  
with bacon foam  
\*\*\*

lamb chop with olive potatoes in  
their jackets  
\*\*\*

small saltimbocca „à la Romana“ on  
farfalle pasta  
\*\*\*

wild garlic prawns on potato  
courgette gratin with pesto rosso  
\*\*\*

goat cheese with rosemary honey  
on arugula grape salad

### sweet persuasion

rosemary crème brûlée  
\*\*\*

Black Forest cherry dessert -  
something different

### final act

Roquefort sprinkles on Ingelheimer  
vineyard peach

**Minimum number of persons: 50 persons**

**Price per person: 65,00 EUR net (77,35 EUR gross)**

incl. the entire dishes and equipment for the preparation and distribution  
as a loan and the cooks on site.

We will need three power connections with 3.500 watt each and one with 2.000 watt.  
Furthermore we will need a required space of 20 m<sup>2</sup>.

For storage and preparation we will need a separate room with at least 6 m<sup>2</sup>.

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.



# SPECIFICS

*Eyecatcher for your exhibition stand*

## 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 (89,25 EUR gross)*

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 (excl. 19 % VAT)  
minimum period of employment incl. preparatory and finishing: 4 hours



# SPECIFICS

## *Eyecatcher for your exhibition stand*

### 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 (23,68 EUR gross)**

minimum purchase: 1 loaf



# SPECIFICS

*Eyecatcher for your exhibition stand*

## GIGANTIC ÉTAGÈRE

---

We wonderfully serve chosen delicacy on our gigantic étagère.

On our own devising gigantic étagère we serve carefully made and chosen mini delicacy on small étagères.  
The gigantic étagère spin around through an engine - the admiring sights of your guests are sure.

An eyecatcher which is without equal and which is a conversational topic already at the reception.

Examples of the appropriate finger food and more information you will find here:

[www.allerbest-catering.de/fingerfood-etagere/](http://www.allerbest-catering.de/fingerfood-etagere/)

Please feel free to ask for our finger food catalogue to get an overview about our large selection.

*price on request*



# SPECIFICS

*Eyecatcher for your exhibition stand*

## FINGER FOOD BEAM

---

This construction for the superb food presentation of finger food specialities is suited for exhibitions like Ligna, Holzexpo or smaller construction and house fairs.

But also for events in companies which are concerned with wood or craft.

The wooden beam will be decorated with old and original carpenter tools. The wood was food-safe sealed - so it is absolutely operational for your event.

Examples of the appropriate finger food and more information you will find here:

<https://www.allerbest-catering.de/unser-fingerfood-balken/>

Please feel free to ask for our finger food catalogue to get an overview about our large selection.

*price on request*





# YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes. We will make you an individual offer - so please feel free to ask us for everything.

## culinary food in glasses

vegetable skewer on quark with herbs dip

\*\*\*

chicken yakitori skewer with Pangang curry on vegetable salsa

\*\*\*

raw vegetable salad "Tricolor"

\*\*\*

Thai pasta salad with cashew nuts

\*\*\*

Parma ham with olives on a skewer with Tuscan pasta salad

\*\*\*

meatball skewer with cornichons and radishes on a homemade potato salad

\*\*\*

Swiss spirelli cheese sausages salad on chives vinaigrette with a sausages skewer

\*\*\*

mini escalope on Bavarian bacon potato salad

\*\*\*

salmon skewer in tandoori dust on saffron rice salad

\*\*\*

cocktail tomatoes mozzarella skewer on diced ratatouille vegetables

\*\*\*

king prawn in a potato dough on bruschetta

\*\*\*

roast beef durls filled with asparagus with salsa verde on arugula pesto

\*\*\*

duck breast skewer with hoisin sauce and celery Julienne

\*\*\*



# YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes. We will make you an individual offer - so please feel free to ask us for everything.

## culinary food in glasses

gratinated courgette curls on Tuscan pasta salad

\*\*\*

small potatoes with rosemary in their jacket with matie tartar and crème fraîche

\*\*\*

mini spring roll on exotic coleslaw

\*\*\*

crab cocktail on chiffonade with herbal croûtons

\*\*\*

pesto marinated crayfish tails on fennel salad

\*\*\*

Büsumer crap cocktail on pumpernickel dices

\*\*\*

tranches from the homemade salmon roulade on a skewer with red cabbage salad

\*\*\*

bresaola curls filled with fresh cheese and roasted sunflower seeds on Hamburg cucumber salad

\*\*\*

chorizo olive skewer on saffron rice

\*\*\*

tiramisu

\*\*\*

red berry compote with vanilla sauce

\*\*\*

fresh fruit salad with mint

\*\*\*



# YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.  
We will make you an individual offer - so please feel free to ask us for everything.

## original canapés with meat

small artwork without crust

3,50 EUR - 7,00 EUR

black forest ham

\*\*\*

medium fried roast beef from the Angus beef on arugula  
salad with grated Parmesan

\*\*\*

deer fillet on Cumberland sauce with truffle liver paste

\*\*\*

Spain chorizo, quail egg with paprika marrow and  
almond olives

\*\*\*

pork fillet in a bed of Waldorf salad with apple slices and  
sliced almonds

\*\*\*

tranches from the barbaria duck breast fillet on mango  
chutney and walnut

\*\*\*

onion Mett (minced pork with raw chopped onion) from  
the red onion on salad

\*\*\*

stripes from the Provençale chicken breast fillet on curry  
cream

\*\*\*

moist smoked pork chop curls on peach sections with fruit  
garnish

\*\*\*

Lachsschinken (rolled, smoked and cured loin of pork) with  
a rockmelon and pineapple dices

\*\*\*

turkey breast on mango chutney, with a mini pineapple  
slice and cranberries

\*\*\*

Milan salami on a pear slice

\*\*\*

bresaola on basil pesto, Parmesan, arugula and capers

\*\*\*

Serrano ham with stripes of the rockmelon

\*\*\*



# YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.  
We will make you an individual offer - so please feel free to ask us for everything.

## original canapés with fish and crustacean

small artwork without crust

4,00 EUR - 7,50 EUR

two black tiger prawn on mungbean sprouts

\*\*\*

tiger prawn on fresh cheese wreaths with filled lychee

\*\*\*

brown shrimps on radishes with dill

\*\*\*

crayfish tails on pesto with stripes from a heart of palm

\*\*\*

sea shell meat with green pepper

\*\*\*

scallop terrine on caviar cream

\*\*\*

smoked salmon with lime filets and creamed horseradish

rosette

\*\*\*

smoked eel on cranberry cream with pink peppercorns

\*\*\*

junipers smoked trout fillet with creamed horseradish

\*\*\*

three half quail eggs with keta caviar

\*\*\*

escolar from the stone oven on taramas (fish rye cream)

\*\*\*

stripes from the matie fillet with cornichons

\*\*\*

pollack filet with spicy pearl onions

\*\*\*

smoked halibut with keta caviar from the wild salmon

\*\*\*

marinated anchovy fillets on red endives

\*\*\*

two king shrimps in a bed of wild garlic and cress

\*\*\*



# YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.  
We will make you an individual offer - so please feel free to ask us for everything.

## original canapés with cheese and vegetarian

small artwork without crust

3,50 EUR - 7,00 EUR

mozzarella with cherry tomatoes and fresh basil

\*\*\*

Olomouc sour milk cheese on wild garlic cream with  
escallion

\*\*\*

mild, full-fat cheese on pepper chilli cream

\*\*\*

jackstraws from the spicy Irish cheddar cheese with fruits

\*\*\*

Gouda cheese pretzel on savory snacks

\*\*\*

Gorgonzola in a mini pineapple ring

\*\*\*

Harzer cheese on mustard with rings of the red onion

\*\*\*

smoked salmon processed cheese on shrimp cream with  
trout caviar

\*\*\*

Muenster cheese on herbal cream

\*\*\*

herbal goat soft cheese with garlic on red endive

\*\*\*

beech wood smoked cheese on rockmelon

\*\*\*

Gorgonzola with apple slices and walnut

\*\*\*

Roquefort on peach

\*\*\*

Limburger cheese with walnuts and grapes

\*\*\*

tomatoes sugo bruschetta with fresh basil

\*\*\*



# YOUR FINGER FOOD BUFFET

Of course you can assemble your own finger food buffet according to your wishes.  
We will make you an individual offer - so please feel free to ask us for everything.

## Allerbest finger food

### finger food skewer

small finger food skewers culinary and harmonising

mozzarella and cherry tomatoes with basil

\*\*\*

fruits and cheese

\*\*\*

mini sausages

\*\*\*

mini meatballs

\*\*\*

mustard balls

\*\*\*

Spanish chorizo

\*\*\*

fried prawns

\*\*\*

swedish meatballs

\*\*\*

Parma ham and olives

\*\*\*

### finger food salads

fine tasted salads in miniature glasse

mini Waldorf salad

\*\*\*

mini apple leek salad

\*\*\*

mini carrot apple salad

\*\*\*

mini raw vegetable salad

\*\*\*

Büsumer shrimp salad

\*\*\*

mini matie salad

\*\*\*

mini potato salad

\*\*\*

mini red cabbage salad

\*\*\*

### (Aller)best cracker

mini salami on basil

fresh cheese cream

\*\*\*

Bavaria blue cheese with orange filets  
on mustard orange fresh cheese

\*\*\*

shrimps in honey herb marinade on  
fresh cheese

\*\*\*



# DESSERT RECOMMENDATION

exclusive and und representative dessert buffet

sensual gluttony in miniature glasses and on finger food dishes

## examples

panna cotta on peach marrow

\*\*\*

wild berries on mascarpone cream

\*\*\*

fruit salad with ricotta and walnuts

\*\*\*

tiramisu in a small canning jar

\*\*\*

petit-fours

\*\*\*

mini fruit tartelettes from the French pâtisserie Elysée

\*\*\*

and some small surprises (according to the current season)

\*\*\*

mixed cheese platter with grapes, savory snacks and fresh small lye pretzel and pretzel sticks

Price per person: 16,81 EUR net (20,00 EUR gross)

## 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

## Index

1. Name and contact details of the responsible authority
2. Elicitation and storage of personal data; kind, purpose and usage
3. Transfer of the data to to third parties
4. Your rights as an affected person
5. Your right of contradiction
6. Data handling on our website

### **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](mailto: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](http://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](http://www.allerbest-catering.de/datenschutz).