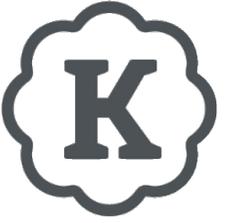


KAISERWETTER

EVENTBOOK

FINGER & GABEL FOOD



Crostini Brie

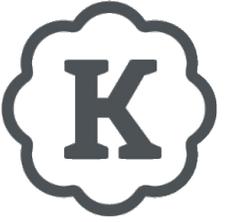
Brie, Frischkäsecreme, Apfel, Zitronenblütenhonig, Tellicherrypfeffer



Garnelen, Zitrone Pfeffer

Garnelen am Spieß in Zitronen-Pfeffer Marinade, Limetten-Aioli

FINGER & GABEL FOOD



Hähnchenschnitzel

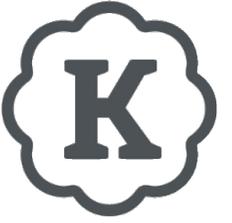
Mini-Hähnchenschnitzel, Kartoffel-Gurken-Salat, Dijonsenf, Radieschen, Gartenkresse



Burrata

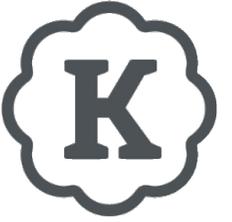
Burrata, getrocknete Aprikose, Tomatenpesto, Kräuter-Crostinichip, Tellicherry Pfeffer

LIVE COOKING & FOOD STATIONEN



Unsere Köche richten die Speisen in kleinen Schalen vor Ort an

LIVE COOKING & FOOD STATIONEN



Gebratenes Lachsfilet

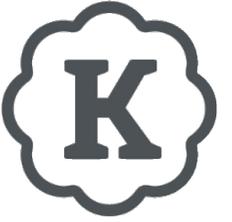
Weißwein-Velouté, Wilder Brokkoli, Gnocchi,



Sanft geschmortes Kalbsragout

Geröstete Haselnuss, kaltgerührte Preiselbeeren, Spätzle

APERITIFS & LONGDRINKS

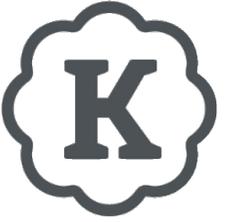


Aperol Spritz

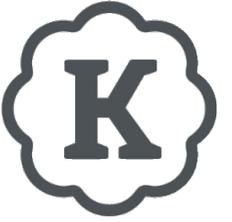


Lillet Wildberry

BIER VOM FASS & SCHANKKANLAGE

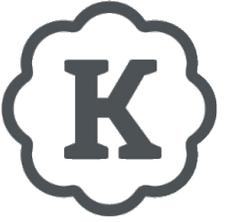


KAFFEE & BARISTA



Vollautomat oder Siebträgermaschine mit Barista

BARTHEKE

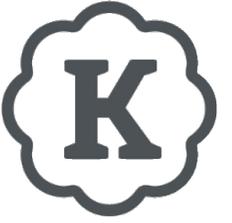


Bartheke

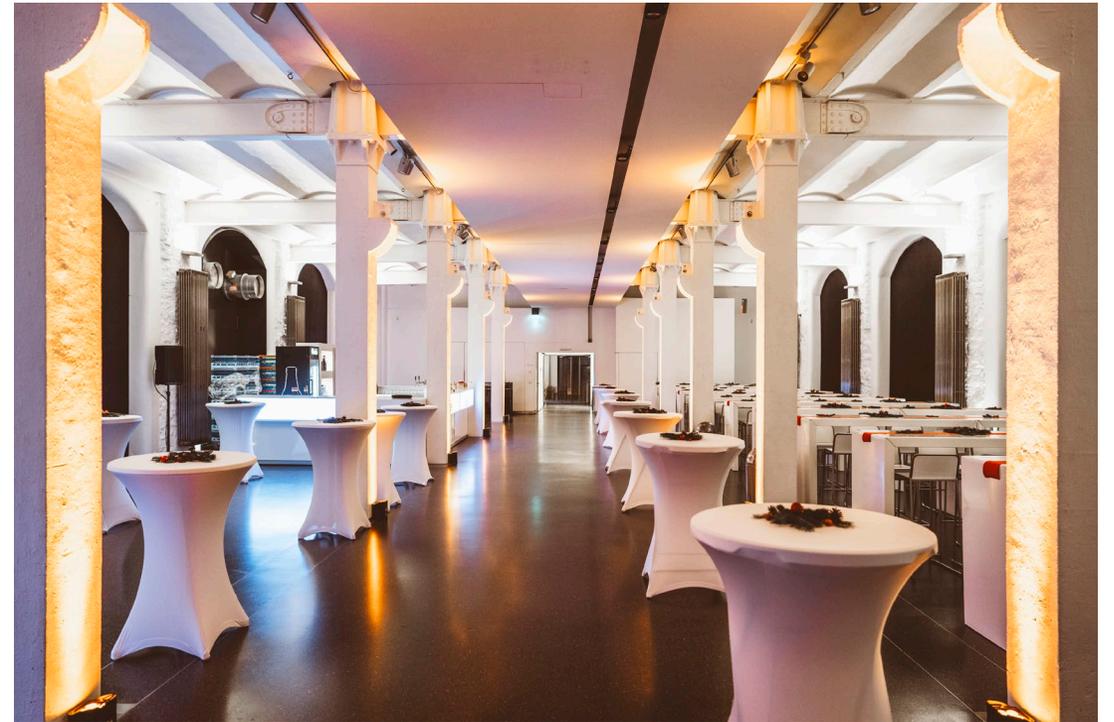


Kühlschränke

MOBILIAR

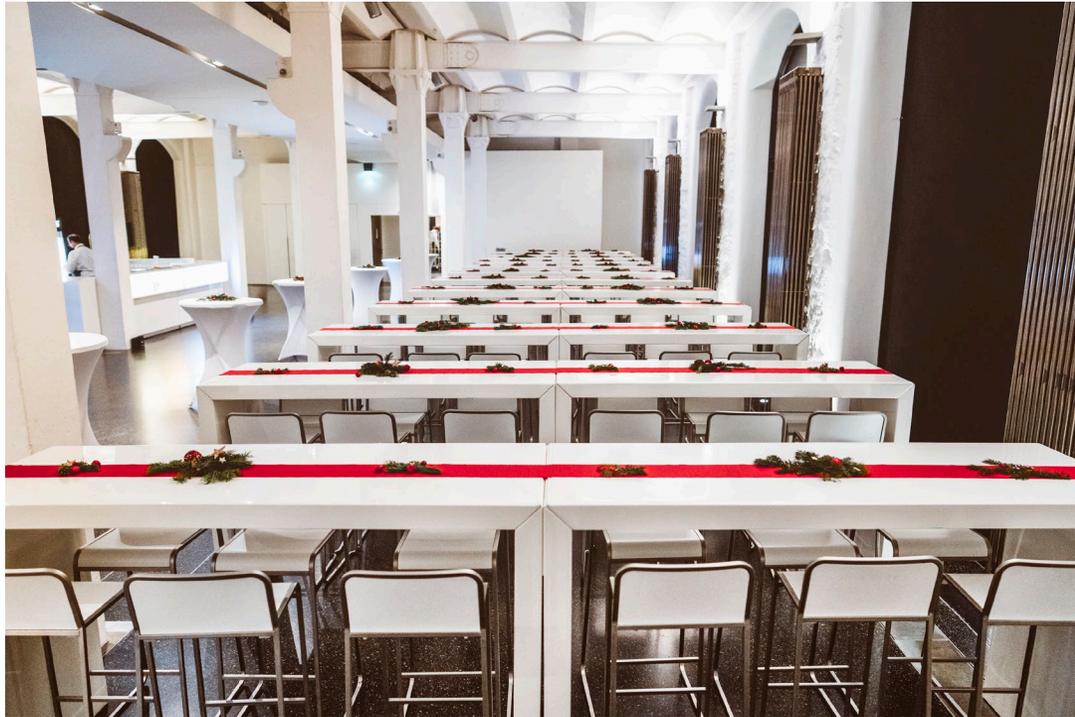
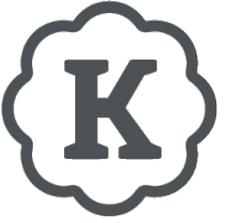


LED Strahler



Stehtische

MOBILIAR

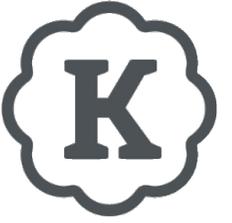


Brückenstehtische mit Barhockern

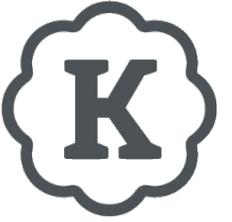


Loungemöbel leuchtend (LED)

SERVICEPERSONAL



KÜNSTLER

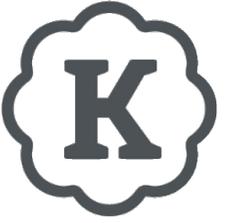


PA Anlage & DJ Pult



DJ

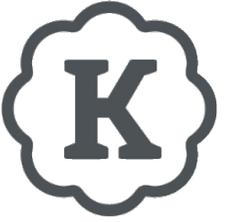
KÜNSTLER



Saxophonist

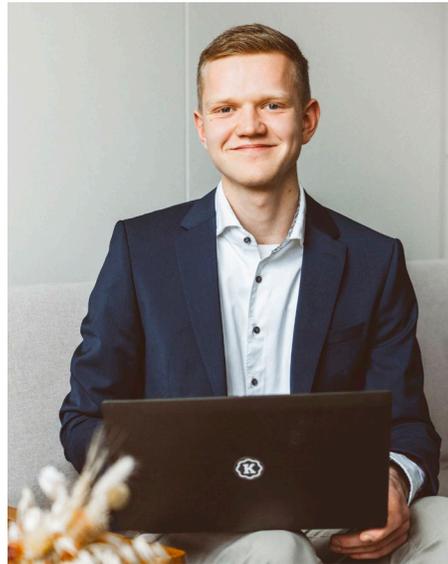
UNSER EVENTTEAM

Wir freuen uns auf Ihre Anfrage!



Lennart Mann

Inhaber



Bjarne Ziemer

Eventmanager



Pierre Ribbers

Eventmanager

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