



Catering 2026

for your event on our ships



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Our partner
ChaosKitchen**
Creative catering from Berlin

ChaosKitchen stands for modern, uncomplicated catering with personality. Rooted in the heart of Berlin, the ChaosKitchen team combines a passion for cooking with the courage to rethink culinary boundaries. Fresh, seasonal cuisine meets creative ideas!

Regional and seasonal—fresh ingredients from Berlin-Brandenburg, interpreted in a modern way and lovingly presented. ChaosKitchen focuses on high-quality regional ingredients, sustainable concepts, and cuisine that is as diverse as our city of Berlin. Together, we bring atmosphere, enjoyment, and a little bit of loving chaos to your table.

Be inspired by our catering options and choose the package that suits you best. If you have any questions or comments, please contact your contact from “Seminarschiff”.

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BUFFETS

Buffet I | Business Bundle*

(Standard distribution 70% meat / 30% vegetarian)

Starter (50/50)

Colorful summer garden salad with herb vinaigrette (vegan) n Cheese puff pastry pralines (vegetarian) a, g Bread variations

Main course

Fried chicken breast in cream sauce with steamed vegetables & roasted potatoes a,g
Seitan wild mushroom ragout with steamed vegetables & roasted potatoes (vegan) a

Dessert (50/50)

Agave-marinated fruit salad (vegan) h
Chocolate mousse with wild berry topping (vegan) f

* Business Bundle package

Your Business Bundle package includes coffee breaks (one coffee break for a half day / two coffee breaks for a full day). Further information on the contents can be found on page 11.

Bookable for groups of 20 or more people
€29.50 net per person
Plus logistics fee of €180.00 net



Buffet II

(Standard distribution 70% meat / 30% vegetarian)

Starter (50/50)

Greek salad with tomatoes, cucumbers, bell peppers, olives, and spring onions (vegan) served with feta cheese (vegetarian) g

Vegan mini burgers with baked zucchini, wild herb salad, and cranberry BBQ sauce (vegan) a,h,i,j

Soup

Bread variation

Gazpacho with cucumber, tomato, and herb croutons (vegan) a

Main course

Roast beef with onion sauce & bread dumplings a, c, g, l

Parsley goulash with fried onions and mashed potatoes (vegan)

Dessert (50/50)

Currant compote with or without vanilla sauce (vegan) f

Cheesecake crumble with strawberry sauce and kiwi ragout (vegetarian) a, c, g

Bookable for groups of 20 or more people
€35.50 net per person
Plus logistics fee of €180.00 net

Buffet III

(Standard distribution 70% meat / 30% vegetarian)

Starter (50/50)

Beef vitello rolls with honey cocktail tomatoes, arugula salad, and roasted walnuts h
Antipasti platter (vegan)

Soup

Bread variation
Polish cold borscht with beetroot, cucumber, and dill
(vegetarian) a,g

Main course

Königsberger meatballs (veal) with Leipziger Allerlei and boiled potatoes a, g, l
Spinach dumplings with Leipziger Allerlei (vegetarian) a, g, l

Dessert (50/50)

Coconut cream with nut brittle and berry topping
(vegetarian) g, h
Caramelized rice pudding with fruit (vegan) f



Bookable for groups of 20 or more people
€39.50 net per person
Plus logistics fee of €180.00 net



Buffet „Berlin style“

(Standard distribution 70% meat / 30% vegetarian)

Starter

potato salad

Main course

Currywurst in homemade curry sauce a,c,g

(Optional: chicken currywurst)

Vegan currywurst in homemade curry sauce (vegan)
a,f,j,k

Dessert

Rhubarb berry compote with vanilla sauce (vegetarian) g

Bookable for groups of 20 or more people
€25.00 net per person
Plus logistics fee of €180.00 net

Alternative food combinations for “Main course”

Oven-baked harissa chicken with bell peppers, vegetables,
and roasted potatoes

Roasted cabbage wedges with herb cream & roasted
potatoes (vegan) f

Turkey medallions with ratatouille topping & fried potatoes
g, l

Green lasagna with peas and béchamel sauce (vegan) a,
f, l

Chicken strips with rösti g, l

Bread dumpling casserole with mushroom cream sauce
(vegan) a, f





COFFEE BREAKS & BREAKFAST



Coffee breaks

Coffee break morning

Butter pretzels (vegetarian) a,g

Mediterranean mini ciabatta rolls with Chinese cabbage and avocado crush & bell pepper cream mixed pickles (vegan) a,f,h,i,k

Coffee break afternoon

Chocolate brownie (vegetarian) a,c,g,h

Mini coconut pancakes with caramelized pineapple (vegetarian) a, c, g

€7.50 net per person per break (individual price without package)
Plus logistics fee of €180.00 net

Bookable for groups of 20 or more people
€18.00 net per person
Plus logistics fee of €180.00 net

Breakfast I

Greek yogurt with honey nuts (vegetarian) a,g,h
Berlin sandwich with regional sausage, cheese specialties,
sandwich cream, and cucumber a,g,h,i,j
Bagel bites with cream cheese, garden salad, tomato, and
basil (vegetarian) a,g,h,i
Marinated fruit salad (vegan) h
Seasonal sheet cake (vegetarian) a,c,g,h



Breakfast II

Strawberry, mango, banana, and apple smoothie (vegan)
Whole milk yogurt with maple syrup (vegetarian)
Butter croissant with strawberry jam (vegetarian) a,g
Whole grain roll with poultry sausage, regional cheese, sandwich
cream, and leaf salad a,g,h,i,j
Mini pretzel with vegetable paste and seeds (vegan) a,g,h,i
Marinated fruit salad (vegan)

Bookable for groups of 20 or more people
€21.00 net per person
Plus logistics fee of €180.00 net



FINGER FOOD



Finger food I

Stuffed mini flatbread with potato and porcini cream & leek (vegan) a,i
Mini sesame beef burger with Safripan sandwich spread, red cheddar, tomato & lettuce a,c,g,i,j,k
Mini quiche with spinach and soft cheese (vegetarian) a,c,g,h,i
Crispy shrimp on young spinach, pumpkin and basil cream, and radish sprouts a,b,f,k,i

half wraps with...
(1,5 half wraps per person)

... Mediterranean vegetables, mixed leaf salad, beetroot hummus & balsamic glaze (vegan) a,h,k
... roasted chicken breast, tomato and olive salsa, hard cheese, romaine lettuce, and Caesar dressing a,g,h,j

Chocolate brownie with toffee and berries (vegetarian) a,c,g,h

Bookable for groups of 20 or more people
€24.00 net per person
Plus logistics fee of €180.00 net

Finger food II

Finger food

Vegan spring roll with mango chili dip (vegan) a,i,k
Chicken katsu skewer with coconut sweet chili a,k
Vegan mini burger with baked zucchini, wild herb salad, and cranberry BBQ sauce (vegan) a,h,i,j
Mini meatballs on honey mustard potato salad & baked curly parsley a,c,h,j
Caprese tartlet with cherry tomato confit (vegetarian) a,c,g,h,i
Crostitini with pepperoni paste & hazelnuts (vegan) a,h,i

Warm part

Bread variation (vegan) a,h,k
Cream of bell pepper and lentil soup with mixed pickles (vegan) a,h,i

Bookable for groups of 20 or more people
€26.00 net per person
Plus logistics fee of €180.00 net



Finger food III

Heath salad with sweet and sour pumpkin, shredded mozzarella, and pistachios (vegetarian) a,g,h
3 types of teriyaki chicken skewers with chives, sesame seeds, and fried onions a,f,k
Mini sesame beef burger with Safripan sandwich spread, red cheddar, tomato, and lettuce a,c,g,i,j,k
Crispy rolls with soft cheese & raisins on sesame strawberry yogurt (vegetarian) a,g,k
Caprese tartlet with cherry tomato confit (vegetarian) a,c,g,h,i
Red berry compote with vanilla sauce (vegetarian) g,h

Warm part

Chili con carne... served with sour cream and nachos
Chili sin carne... served with sour cream and nachos (vegan) – (sour cream not vegan)

Bookable for groups of 20 or more people
€28.00 net per person
Plus logistics fee of €180.00 net

Finger food IV

Heath salad with sweet and sour pumpkin, shredded mozzarella, and pistachios (vegetarian) a,g,h
3 types of teriyaki chicken skewers with chives, sesame seeds, and fried onions a,f,k
Mini sesame beef burger with Safripan sandwich spread, red cheddar, tomato, and lettuce a,c,g,i,j,k
Crispy rolls with soft cheese & raisins on sesame strawberry yogurt (vegetarian) a,g,k
Red berry compote with vanilla sauce (vegetarian) g,h

Warm part

Chicken coconut curry with chicken breast strips, kaffir lime leaves, and jasmine rice i
Vegetable coconut curry with smoked tofu, kaffir lime leaves, and jasmine rice (vegan) i,f

Bookable for groups of 20 or more people
€29.00 net per person
Plus logistics fee of €180.00 net



BBQ

BBQ Menu S

Bread variation a
Pesto (vegan), chili herb paste (vegan), herb butter
(vegetarian) g

Salads

Pasta salad with green pesto, cherry tomatoes and arugula
salad (vegan) a

from the grill

Grilled sausage (80g)
Thyme sheep's cheese grill packet with olive & tomato
(vegetarian) (60g)
Mediterranean marinated chicken steak from the leg
(boneless) (150g)

Side dishes

Thyme roasted potatoes (vegan)
Colorful grilled vegetables (vegan)

Dessert

Watermelon and mango salad with mint (vegan) in a glass

Bookable for groups of 30 or more people
€34.00 net per person
Plus barbecue chef per hour €42.00 net
Plus logistics fee €180.00 net



BBQ Menu M

Bread variation#

Pesto (vegan), chili herb paste (vegan), herb butter (vegetarian) g

Salads

Tabouleh couscous parsley salad (vegan) a

Blanched fennel, orange walnut salad (vegan) h

Pasta salad with green pesto, cherry tomatoes, and arugula salad (vegan) a

from the grill

Marinated chicken steaks (150g)

Wild garlic sausages from Berlin's master butcher (pork) (80g)

Spicy kafta skewers (lamb, beef) with grilled tomatoes (110g)

Marinated halloumi and vegetable skewers (vegetarian) (60g)

Side dishes

Thyme roasted potatoes (vegan) a

Colorful grilled vegetables (vegan)

Dessert

Fruit salad with mint & lime (in a glass) (vegan)

Chocolate, wild berry, and walnut cake (in a baking tin) (vegan) h

Bookable for groups of 30 or more people
€46.00 net per person
Plus barbecue chef per hour €42.00 net
Plus logistics fee €180.00 net





BBQ Menu L

Bread variation

Paprika and herb paste (vegan) a, n

Carrot hummus (vegan) Herb butter g

Salads & Starters

Avocado and chickpea salad with lime and herb dressing (vegan) m

Mixed leaf salad with soft cheese, tomato, cucumber, and balsamic dressing (vegetarian) g

Chaoskitchen potato salad (vegan) m

American coleslaw with cranberry (vegetarian) m

from the grill

Wild garlic sausages from Berlin master butcher (pork) (80g)

Entrecôte in aromatic white wine and herb marinade (100g) o

Thai glazed chicken with ginger, honey, lime, and sesame oil (150g)

Mint halloumi (vegetarian) (50g) g

Vegan bratwurst (vegan) (50g) a, f

Tofu and pineapple skillet (vegan) (30g) f

Side dishes

Thyme roasted potatoes (vegan)

Seasonal grilled vegetables with lemon gremolata (vegan)

Dips

Ketchup l, mustard m, barbecue sauce

Dessert

Mint sugar marinated watermelon (vegan)

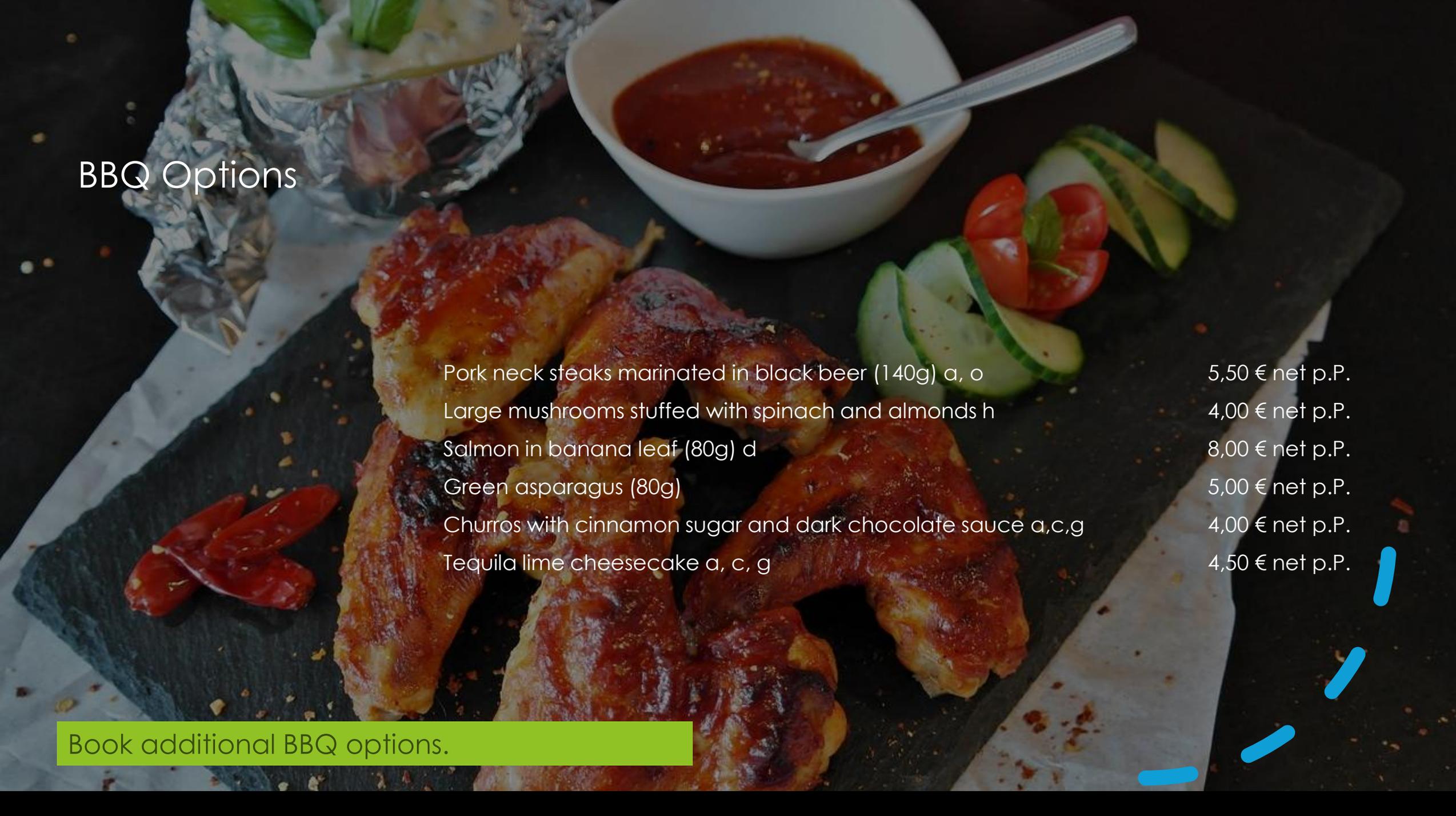
Bookable for groups of 30 or more people

€58.00 net per person

Plus barbecue chef per hour €42.00 net

Plus logistics fee €180.00 net

BBQ Options



Pork neck steaks marinated in black beer (140g) a, o	5,50 € net p.P.
Large mushrooms stuffed with spinach and almonds h	4,00 € net p.P.
Salmon in banana leaf (80g) d	8,00 € net p.P.
Green asparagus (80g)	5,00 € net p.P.
Churros with cinnamon sugar and dark chocolate sauce a,c,g	4,00 € net p.P.
Tequila lime cheesecake a, c, g	4,50 € net p.P.

Book additional BBQ options.



Now that you've worked up an appetite

...we would be delighted to provide the catering for your event. Do you have any questions, would you like individual advice, or would you prefer an alternative?

Then please contact us—we are always happy to help.

Allergens

a - cereals containing gluten | b - crustaceans | c - eggs | d - fish | e - peanuts | f - soybeans |
g - milk | h - nuts | i - celery | j - mustard | k - sesame seeds | l - sulfites | m - lupin n- mollusks

Note: The images are sample photos.

www.seminarschiff.com