

Dear Guests of Max & Moritz!

When it comes to our buffet evenings, hospitality at Max and Moritz has no limits. We challenge anybody to better our buffets and prices. With a top kitchen team and friendly and professional service personnel we would love to show you what we can do. If language is problematic, let it not be! We are more than adequately versed in English and French, and a short conversation with our team leader should clarify most queries you may have.

Booking and reservation is always possible via e-mail (mikuhlmann@gmx.net) or phone (030-69 5159 11).

Your Max & Moritz Team

Liebe Max & Moritz-Gäste!

Auch in diesem Jahr möchten wir Sie einladen Ihren runden Geburtstag, Ihre Firmenfeier oder Ihren nächsten großen Empfang bei uns im Max und Moritz zu verbringen. Ob im Gastraum, in unserem Wilhelm Busch Saal, oder in unserer neu eröffneten Bel Etage, beim Essen à la carte, Schlachteplatten oder Finger Food Buffet – in unserem gemütlichen Wirtshaus werden Sie von Witwe Bolte verwöhnt...

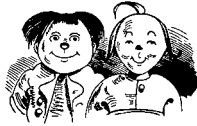
Zur wohlgefälligen Ansicht und Auswahl finden Sie auf den folgenden Seiten unsere Buffetangebote und zu guter Letzt eine Aussicht auf unser „Weihnachtliches Buffet“ gültig ab 1. Dezember.

Bitte reservieren Sie Ihre Veranstaltung im Max und Moritz gleich persönlich, oder rufen Sie uns an (Tel./Fax: 030-69 5159 11).

Per E-mail können Sie unter folgender Adresse mit uns in Kontakt treten: mikuhlmann@gmx.net.

Ihr Max und Moritz Team





Berliner Buffet

This menu was compiled after close examination of old Berlin tastes and traditions. It would be familiar to guests if they were to appear from the start of the previous century and it stood the test of time very well. Our buffet set-up has been a little up-graded as you might expect but our attention to detail and quality has not faltered. This is the real Berlin experience for those who wish to stay in the now and still get a feel for the old days.

Choose one soup from the following:

Pea soup (for the diehard German taste) or Potato soup

Meat from the butcher's Block inc. Cassler (marinated Pork),
Smoked sausages and pork-Trotter served with sauerkraut,
potatoes, green cabbage and a rich sauce

Kutscher Gulasch (coachman's rich beef stew) served with salad and
home made noodle pasta

Bouletten (fried meat-cakes)

Steak Tartar (semi-raw beef mince but carefully prepared (very German))

Soused Herrings (taken from a vinegar pickle) and Fried herrings

Noodle Salad, potato Salad and a selection of other house-salads

Cheeseplatter

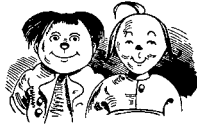
Dessert:

Rote Grütze (Wild Berry Compote) served with Vanilla Sauce

All the above includes Bread, Dips, vegetable sticks and Sauces

Price per person: 21.50 Euro





Mediterranean Buffet

Our team loves this menu and it's preparation because of its demands on each individual to deliver a dish which is from their home country. From North Africa to France, from Spain to the Italian coasts. And a touch of all Europe. Needless to say there is a lot of pride involved in the cooking of these dishes and of course the main beneficiary of this culinary nationalism is you, the guest.

Soup

Old traditional Italian (tomato) Minestrone Soup **or**
Portuguese Sweet -potato Soup with coconut, ginger and coriander



4 Warm Main course

1. Marinated King-Prawns pan-fried in Olive-oil and served on a bed of Anti-pasti vegetables
2. Stuffed Giant Mushrooms
- 3 Fried fish (from north Africa feeding ground) with a spicy Yassa sauce(very special dish) **or**
- 3 Darné of Fresh Salmon Filet served on a Spinach Bed and Gorgonzola Sauce
- 4 'Brasato' Tuscany Dish of Braised Beef ,Red wine and Natural juices **or**
- 4 Sicilian style of Roasted chicken-legs with Paprika, Fennel, Olives and Lemon



Side Orders

Au Gratin Potatoes, Roast potatoes, Basmati-Rice and Vegetables of the season



Salads

Greek Farmer's Salad, Mediterranean Noodle Salad and Salad Leaves



Cold Platters consist of

Serrano-Ham with Gallia-melon chunks
Home-pickled Salmon in the Spanish style of Fennel and Limes
'Boquerones' flash-Roasted Sardines with green Salsa
Mozarella Cheese, Tomato and Basil leaves married as a threesome with a lively Pesto dressing
Selection of the best Hard and Soft Cheeses



Desserts

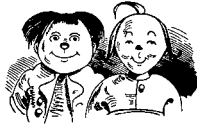
Fresh Fruit Salad accompanied by Greek Yoghurt and different Nuts
Tiramisu (home-made of course)



Included with all the above is a wide choice of breads, vegetable sticks, dips and cold sauces

Price per person: 24.50 Euro





Max und Moritz Buffet

Max und Moritz Buffet: We have ventured into the haute cuisine class with this menu and we trust you will not be disappointed. We have the most skilled cooks in our kitchen and they really enjoy the challenges that this menu presents, guaranteeing you a most memorable evening

Soup

Traditional Wedding Soup (from the Spreewald Region) with full-bodied meat stock **or**
Vegetarian Soup befitting the Season



Warm Main course

Roast Loin of Pork dressed in honey and a light mustard, coated with a fresh herb crust
Roast Leg of Lamb served on a bed of green beans and carrots
Vegetarian Warm dish (chef's choice depending on season and special wishes of our guests)
Marketfresh Fish served on a bed of glazed vegetables



Side Orders

Au Gratin potatoes, Basmati rice, roast potatoes



Salads

Green salad with croutons, pine nuts, fried mushrooms and balsamic vinaigrette, tomato salad with fresh herbs and honey dressing, cucumber salad with mint-yogurt dressing



Cold Platters

Roast Beef (medium cooked supreme cut of sirloin beef,
served with cream horseradish sauce) **or**
Vitello Tonnato (gently baked Veal cooked medium to rare,
sliced thinly and served with a tunafish cream sauce)
House Pickled (gravedlachs) Salmon served with our own honey-mustard sauce
Smoked Fish Platter



Selection of Rich soft and hard Cheeses, served with fruits and cheese sticks



Desserts

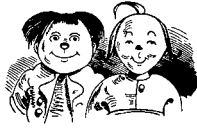
Chocolate Mousse, Semolina Flummery
Fresh-Fruit Salad with Vanilla and Mangoyogurt Sauce



All the above includes Breads, Dips, vegetable sticks and Sauces

Price per Person: 28.50 Euro





Finger Food Buffet

When you are planning an evening with us, you have choices. If you wish to mingle freely with the others and do some networking or just wish to chat about with clients or colleagues then this might be the menu that suits you best. Everything on our buffet will be freshly made with not a hint of package products or convenience foods.

Marinated mini-mozarella and cherry-tomato kebabs

Chicken-sate Skewers (taken from a rich marinade with peanut-coconut dip)

King-prawns, left in a garlic and herb oil dressing overnight, fried gently and served with Avocado and Yoghurt Dip

Rolled Crepes stuffed with salmon and fresh cream-cheese

Rolled Crepes stuffed with sun-dried tomato-cheese and Serrano ham

Baked Plums in Bacon jackets

Russian-Eggs, halved, boiled eggs, stuffed with it's own yoke plus mayonnaise and cream cheese

Spicy Meatballs with Feta

Selection of delicate canapies on Pumpernickel bread and white bread

Variation of Cheeses and Fruits on Kebab-sticks

Baked Camembert Cheese dressed in Almond-crumb

Panna-Cotta-Thumbelina

Included with all the above is a wide choice of breads,vegetable sticks, dips and cold sauces

Price per person: 23.50 Euro

