

Menu and buffet suggestions for your events

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With the publication of this price list, all previous price lists lose their validity.

Holstein specialties buffet

Starters and salads

Pink-roasted slices of Frisian ox with pepper cream and sour cream
Matjes herring with housewife's sauce
Poached salmon medallions with honey-mustard-dill sauce
Smoked fish specialties with creamed horseradish
Carrot and apple salad
Dithmarscher white cabbage and bacon salad with horseradish
Sauerbraten (sauerkraut neck beef) with remoulade sauce
Smoked ham with mixed pickles
Roast, cold sliced and marinated
Leaf salads with various dressings
Selection of bread, butter, and pesto

Soup

Holstein potato soup with crispy bacon
and herbs

Main courses

Roast pork with a caraway and mustard sauce
served with seasonal vegetables

Traditional pan-fried potatoes,
with bacon and onions

Fried cod fillets with braised cucumbers in parsley sauce, served with mixed rice

Desserts

Holstein red berry compote with vanilla sauce
Lübeck marzipan flammerie with cherry sauce
Small selection of cheeses with chutney and fruit bread
White chocolate mousse with apple ragout

59,00 € per person

Gala Buffet

Starters and salads

Large selection of Italian antipasti in herb olive oil
Ham with melon
Pink-roasted roast beef with mixed pickles
Vitello tonnato with caper apples
Duck breast with green pepper
Crispy leaf salads with berry dressing
Large selection of smoked fish with creamed horseradish
House-cured lime salmon
Whole poached salmon with crayfish
Raw vegetable salads
Various dips and relishes
Leek and shrimp salad with curry
Roasted prawns in garlic oil
Bread basket and butter stars

Soup

Crustacean foam soup

Main courses

Roasted zander fillet on grape-tipped cabbage with bacon-wrapped potatoes
and red wine reduction

Beef fillet in herb pastry
with a selection of seasonal vegetables and potato and mushroom gratin

Ricotta ravioli
on mushroom fricassee and baby spinach

Desserts

Chocolate Mousse
Berry Compote with Vanilla Sauce
Cream Ice Cream to Help Yourself with Various Toppings
Large Selection of Cheeses with Chutney
and Fruit Bread

75,00 € per person

Wedding buffet

Starters and salads

Whole poached salmon garnished with shrimp
Selection of smoked fish with mustard and dill sauce
Smoked salmon with creamed horseradish
Shrimp and leek salad with curry
Vitello tonnato with olive oil and capers
Imperial aspic with remoulade sauce and mixed pickles
Smoked ham with cress, radishes, and pumpkin
Seasonal leaf salads with various dressings
Marinated cherry tomatoes, Parmesan shavings
Olive oil and balsamic vinegar
Carrot and apple salad
Cauliflower salad with seafood
Homemade vegetable antipasti

Soup

Holstein Wedding Consommé
with vegetable strips, herbs, and Mett dumplings

Main courses

Plaice fillet with a lime and herb crust on champagne vegetables
with shrimp and buttered rice

Holstein pork roast, carved at the buffet
with a shallot and honey jus
with seasonal vegetables and duchess potatoes

Vegetable strudel on colorful couscous
and herb foam

Dessert and cheese

Holstein berry compote with vanilla sauce
Dark chocolate mousse with cherry sauce
Quark cream
Cheese selection with chutney and fruit bread

66,00 € per person

Barbecue Buffet

Starters and salads

Texan Pasta Salad
Crunchy summer salads with a variety of dressings
Salsa, relishes, dips, and chutneys
Tomato and mozzarella
Colorful vegetable salad
Cole slaw salad
Potato salad with bacon and onions
Carrot salad, pickled vegetables
Mediterranean bread selection with herb butter

Main courses

Marinated pork neck steaks

Marinated lamb chops, shrimp skewers

Chicken medallions

Salmon fillet

Thuringian and ham grilled sausages

Beef rump steaks

Baked potato with sour cream

Grilled tomatoes and Mediterranean vegetables

Dessert

Marinated Fruit Salad
Lime Curd Cream with Berry Compote
Brownie with Vanilla Sauce
Make-Ahead Ice Cream

58,00 € per person

Italian buffet

Starters and salads

Tuna salad with olives and onions
Fruits of the Sea in garlic
Marinated grilled vegetables
Arugula salad with balsamic honey dressing
Parmesan shavings, olive oil, balsamic vinegar
Mozzarella pearls with pesto
Feta cheese salad with olives and peppers
Pasta salad with basil
Turkey leg vitello with tuna sauce and olive oil
Italian bread selection with butter stars

Soup

Minestrone Genovese

Main courses

Redfish fillet on
penne with garlic spinach and braised cherry tomatoes

Turkey breast piccata with tomato and zucchini vegetables
and tagliatelle

Stuffed bell peppers on braised vegetables
with herb and basil sauce

Desserts

Tiramisu with Marsal cherries
Cappuccino mousse with amaretti biscuits and raspberry sauce
Lime panna cotta with cherries

38,00 € per person

Exclusive Bella Italia Buffet

Starters and salads

Buffalo mozzarella with tomatoes and basil pesto
King prawn salad with garlic and lime
Artichoke and bell pepper salad
Arugula and tomato salad with olive oil and pine nuts
Tomato-coated tuna salad
Fruits of the sea in herb olive oil
Vegetarian antipasti
Crispy seasonal leaf salads with various dressings
Pepperoni and cherry tomatoes with cream cheese filling
Vitello tonnato with capers and tuna sauce
Cured salmon with orange and basil
Coppa di Parma with grissini
Salami Romana with herbs
Mediterranean bread selection with butter stars and pesto

Soup

White tomato and basil soup

Main courses

Sea bass fillet on bell peppers and pesto gnocchi

Spaghetti "al Pesto" with grilled cherry tomatoes, chili and arugula

Veal roulade filled with arugula on braised vegetables
with rosemary potatoes and a thyme jus

Dessert

Mascarpone with Amaretto Cherries
Tiramisu Slices with Marsala Caramelized Plums
Crema Veneziana with Thyme and Lemon Flavor
Cheese Selection with Chutney and Fruit Bread

69,00 € per person

Asparagus buffet

-Only during the asparagus season-

Starters and salads

Parma ham
Holsteiner Katen ham
Cooked ham
Marinated boiled beef with horseradish
Regional terrines and aspic
Graved salmon with orange and dill crust
Crayfish salad with mango and asparagus
Dill and mustard dip, horseradish, smoked salmon
Selection of smoked fish
Asparagus salad with tomatoes, arugula, and tuna
Grilled mushrooms with herder's cheese
Asparagus with vegetable vinaigrette
Selection of bread and butter

Main courses

Asparagus and Champagne Velouté
with Veal Meatballs

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Asparagus with:
Roasted salmon medallions
Roasted roast beef (rare)
Roasted pork fillet
Poached veal loin
New potatoes, melted butter
Hollandaise sauce, Maltese sauce, and asparagus and potato gratin

Desserts

Strawberry and Asparagus Tiramisu
Fresh strawberries with powdered sugar and whipped cream
Chocolate wedges with berry compote
Self-serve ice cream
Strawberry and Rhubarb Compote in a glass

58,00 € per person

Rustic country buffet

Starters and salads

Herb leaf salads with various dressings
Nuts and seeds
Cold sliced smoked pork with caraway coleslaw
Medaillons of poultry and beef with cream cheese and garnish
Marinated grilled vegetables
Selection of aspic and pickled meat with mixed pickles and remoulade
Various raw vegetable salads
Smoked fish platter with horseradish and honey-mustard-dill
Whole salmon cooked with shrimp and caviar

Rustic bread basket with butter and lard

Soup

Potato and leek soup with croutons

Main courses

Cured beef breast with cabbage and
potato dumplings with Merlot jus

Wolffish fillet on lemon spinach
with dill potatoes and lemon velouté

Vegetable soufflé on colorful couscous
with herb dip

Desserts

Mocha mousse with cherries
Lime quark cream with mango
Fruit salad with vanilla sauce
Fruit compote

55,00 € per person

Fingerfoodbuffet

Cold dishes

Meatballs garnished with herb cream
Vegetable breadsticks with tomato and herb dip
Mozzarella and tomato skewers with pesto
Antipasto skewers
Caesar salad in a glass with chicken breast, croutons, and Parmesan cheese
Bread rolls with butter rosettes

Hot dishes

Asian dim sum with sweet chili

Various mini wraps

Mini pizzas and quiches in various varieties

Potato-wrapped shrimp with mango dip

Satee skewers

Desserts

Chocolate mousse with cherries
Fruit salad with vanilla sauce
Mini pastries

29,00 € per Person

Asparagus menu

Only from mid-April to St. John

White asparagus cappuccino
with North Sea crab

Green asparagus tart with grilled scallops
and lime hollandaise sauce

Two types of Holstein Duroc pork with white asparagus
Onion marmalade and new potatoes

Fresh strawberries with pistachio ice cream

4 course menu 67,00 € per person

Spring menu

Vine tomato essence with herb dumplings
and Parmesan foam

Lukewarm marinated salmon fillet
with watercress risotto and turnips

Pink-roasted duck breast with parsley purée
with baby vegetables and ginger jus

Duet of rhubarb and white chocolate

4 course menu 67,00 € per person

Summer menu

Corn-fed poulard roulade with chanterelle mushrooms
with a delicate salad and herb vinaigrette

Monkfish fillet in a Serrano sauce
with snow peas and carrot cream

Saddle of veal with green asparagus and apricots
and crispy mashed potatoes

Lemon tart with fresh berries

4 course menu 67,00€ per person

Autumn menu

Beetroot Foam Soup
with Horseradish and Char

Pheasant Breast with Black Truffle
with Braised Hokkaido Pumpkin

Vegetarian Back in a Chestnut Crust
with Sautéed Porcini Mushrooms and Small Potato Dumplings

Cinnamon Crème Brûlée with Walnut Ice Cream

4 course menu 67,00€ per person

Winter / Duck Menu

Free-Range Duck Cream Soup
with Croisini

Free-Range Duck Breast, cooked pink with kale
and bacon and orange jus

Free-Range Duck Leg with Plum Red Cabbage
and Potato Dumplings with Chestnut Sauce

Semi-frozen Nougat with Rum-Pot Fruit

4 course menu 67,00 € per person

Gala menu

Black-feathered chicken ballotine
with Cumberland sauce and a fine salad

Foamy pea soup
with crayfish and mint

Halibut fillet with red onion dressing
and white wine foam

Salt marsh lamb loin with rosemary jus
with ratatouille and potato gratin

Chocolate duet

5-course menu 72.00 € per person

Holstein menu

Smoked trout tartare
with cranberries and lettuce hearts

Foam soup of game fish with ravioli

Whole roast loin of Holstein pasture-fed beef
with root vegetables and mashed potatoes

Holstein layered groats and vanilla cream
with pumpernickel and rum

4 course menu 65,00 € per person

Vegetarian menu

Panzanella (Italian bread salad)
with buffalo mozzarella and basil pesto

Foamy beetroot soup
with lemon garnish

Stuffed baby peppers on spinach
with saffron couscous and goat cheese foam

Chocolate mousse with passion fruit sorbet and berries

4 course menu 59,00 € per person