



Contact and invoicing: Alois Dallmayr KG Dienerstraße 14–15 80331 München Germany Tel. +49 89-2135-104 messe@dallmayr.de www.dallmayr.de/messe		
Exhibitor	Hall / Stand no.	Outdoor exhibition area / Block
VAT no.	Contact	
Street / P.O. Box	E-mail	
Country / Town / Postcode	Tel. with area code and ext.	Fax with area code and ext.

We herewith order on the rental terms quoted (kindly note that your signature is required on page 4):

Fingerfood

Quantity	Description	Unit	EUR
	Crêpe smoked salmon lemon A,C,D,G	each	4.00
	Prawn chili pineapple 3,E,L	each	4.30
	Tuna sesame sugar pea 1,3,5,6,A,D,G,J,K	each	4.60
	Chicken saté pineapple coriander 1,5,6,11,D,L,M	each	3.60
	Parma ham melon Taleggio D,G	each	3.60
	Roastbeef sugar snap 3,5,A,I,J,L	each	4.00
	Potato truffle pumpernickel D,G,I	each	3.30
	Cupcake avocado cream olive 5,11,A,D,G,M	each	3.40

Minimum order: 10 each per type

Sweet Fingerfood

Description	Unit	EUR
Fruit skewer	each	3.70
Small slice of Linzer cake A,B,D,G,H,M	each	3.70
Macaron A,B,D,G,H,M	each	3.70
Petits fours A,B,D,G,H,I,L,M	each	3.70
Grand cru chocolate tartelette A,B,D,G,H,M	each	3.70
Small lemon pie caramelized lemon A,B,D,G,H,M	each	3.70
Raspberry tartlet A,B,D,G,H,M	each	3.70
Small apple pie pecanut A,B,D,G,H,M	each	3.70
Chocolate cake soft core A,B,D,G,H,M	each	3.70
New York cheesecake A,B,D,G,H,M	each	3.70
Mini apricot almond tartlet lemon thyme A,B,D,G,H,M	each	3.70
	Fruit skewer Small slice of Linzer cake AB,D,G,H,M Macaron AB,D,G,H,M Petits fours AB,D,G,H,JL,M Grand cru chocolate tartelette A,B,D,G,H,M Small lemon pie caramelized lemon AB,D,G,H,M Raspberry tartlet A,B,D,G,H,M Small apple pie pecanut A,B,D,G,H,M Chocolate cake soft core A,B,D,G,H,M New York cheesecake A,B,D,G,H,M	Fruit skewer each Small slice of Linzer cake AB,D,G,H,M each Macaron AB,D,G,H,M each Petits fours AB,D,G,H,IL,M each Grand cru chocolate tartelette AB,D,G,H,M each Small lemon pie caramelized lemon AB,D,G,H,M each Raspberry tartlet AB,D,G,H,M each Small apple pie pecanut AB,D,G,H,M each Chocolate cake soft core AB,D,G,H,M each New York cheesecake A,B,D,G,H,M each

Cakes / Pastries

Quantity	Description	Unit	EUR
	Mini pain au chocolat A.B.D.G.H.M	each	1.80
	Mini croissant A,B,D,G,H,M	each	1.60
	Small slice of cake A,B,D,G,H,M	each	3.70
	Mini danish pastry 3,A,B,D,F,G,H,I,L,M	each	2.50
	Mini cupcake coffee almond A,B,D,G,H,L,M	each	3.70

Minimum order: 10 each per type

Desserts in a Glass

Quantity	Description	Unit	EUR
	Natural yogurt raspberry ^G	each	4.20
	Blueberry yogurt fruit ^G	each	4.20
	Fruit salad ^{B,H,M}	each	4.20
	Bircher muesli ^{B,D,G,H}	each	4.20
	Power bowl ^{1,B,D,H,G,M}	each	9.30
	Mango lime mousse fruits 4,B,G,H,Alkohol	each	5.50
	Currant mousse fruits ^{4,B,G,H,Alkohol}	each	5.50
	Bavarian creme raspberry A.M	each	5.50
	Mousse au chocolat dark chocolate A,B,G,H,M	each	5.50
	Vegan hazelnut panna cotta caramelized peach	each	5.50

Minimum order: 10 each per type

Minimum order: 10 each per type



Page 2 / 7

Canapés

Quantity	Description	Unit	EUR
	Smoked salmon wasabi trout caviar 1,A,C,D,G,I,K,M	each	4.60
	White tiger avocado sesame 4.A,C,D,E,G,I,K,L,M,G	each	4.60
	Scallop sweet potato coriander D,G,J,L,N	each	4.60
	Vitello tonnato paprika caper 1.A,C,D,G,I,K,M	each	4.70
	Pastrami red cabbage coleslaw horseradish	each	4.70
	Smoked duck walnut cranberry 1,5,6,D,G,H,I	each	4.70
	Camembert fig walnut B,D,H,K	each	3.60
	Hummus pomegranate soy 1.A,D,G,H,J,L,M	each	3.60

Minimum order: 10 each per type

Dallmayr Pretzels

Quantity	Description	Unit	EUR
	Pretzel butter A.B.C.D.E.F.G.H.I.J.K.L.M	each	2.10
	Pretzel salmon cream cheese A.B.C.D.E.F.G.H.I.J.K.L.M	each	3.80
	Pretzel Emmental cheese cheese ham of Prague 1,4.5.6,A,B,C,D,E,F,G,H,I,J,K,L,M	each	3.80
	Pretzel herb-flavoured cream cheese AB,C,D,E,F,G,H,I,J,K,L,M	each	3.20
	Pretzel typical bavarian cheese 3.5.6,A,B,C,D,E,F,G,H,I,J,K,L,M	each	3.20
	Pretzel hummus beetroot ^{3,5,A,B,C,D,E,F,G,H,I,J,K,L,M}	each	3.40
	Pretzel typical Bavarian Leberkäse	each	3.40

Minimum order: 10 each per type

Mini Wraps

Quantity	Description	Unit	EUR
	Chicken caesar ^{3,5,A,C,D,E,F,G,H,I,J,K,L,M,N}	each	3.40
	Smoked salmon avocado 1,5,11,A,C,D,E,F,G,H,I,J,K,L,M	each	3.40
	Tomato mozzarella ^{5,A,C,D,E,F,G,H,I,J,K,L,M}	each	3.40

Minimum order: 10 each per type

Sandwiches

Quantity	Description	Unit	EUR
	Tomato mozzarella 5.9,A,C,D,F,G,H,I,J,K,L,M,N	each	5.50
	Tuna tomato 5.9,A,C,D,F,G,H,I,J,K,L,M,N	each	5.50
	Salami cheese ^{1,5,6,9,A,C,D,G,H,J,K,L,M}	each	5.50
	Ham gouda cheese ^{1,5,6,9,11,A,C,D,G,H,J,K,L,M}	each	5.50

Minimum order: 10 each per type

Breadsticks with Filling

Quantity	Description	Unit	EUR
	Beer twist cheese salami 1,5,6,A,C,D,H,J,K,L	each	5.50
	Beer twist typical Bavarian Leberkäse coleslaw	each	5.50
	Kornspitz smoked salmon avocado	each	5.80

Minimum order: 10 each per type

Party Rolls with Fillings

Quantity	Description	Unit	EUR
	White potato bread smoked salmon 1.A.B.C.D.E.F.G.H.I.J.K.L.M	each	3.80
	Pumpkin roll smoked turkey breast 1.5.6.7.A.B.C.D.E.F.G.H.I.J.K.L.M	each	3.50
	Grain bread salami 1,5,6,9,A,B,C,D,E,F,G,H,I,J,K,M,N	each	3.50
	Dark potato bread roastbeef ^{5,9,A,B,C,D,E,F,G,H,J,K,L,M,N}	each	3.50
	Pumpkin roll brie cheese A,B,C,D,E,F,G,H,J,K,L,M,N	each	3.50
	Pretzel bun sesame cream cheese A.B.C.D.E.F.G.H.I.J.K.L.M.N	each	3.50

Minimum order: 10 each per type

Bagels

Quantity	Description	Unit	EUR
	Smoked salmon 1,A,B,C,D,E,F,G,H,I,J,K,L,M	each	5.80
	Chicken breast tomato A,B,C,D,E,F,G,J, I,K,L,M	each	5.50
	Ham cheese ^{1,5,A,B,C,D,E,F,G,H,I,J,K,L,M}	each	5.50
	Cream cheese paprika A,B,C,D,E,G,H,I,J,K,L,M	each	5.50
Minima	rder 10 each parture		

Minimum order: 10 each per type

Breaktime Sandwich/Bun

Quantity	Description	Unit	EUR
	Whole grain turkey cheese tomato	each	6.00
	Pretzel bun Italian ham Grana Padano	each	6.00
	Jogging bun turkey breast 1,5,A,B,C,D,E,F,G,H,J,K,L,M,N	each	6.00
	Whole grain hummus avocado ^{1,A,B,C,D,F,G,H,I,J,K,L,M}	each	6.00
	Pretzel bun Emmental cheese tomato A,B,C,D,E,F,G,H,I,J,K,L,M	each	6.00

Minimum order: 10 each per type

Mini Brioches

Quantity	Description	Unit	EUR
	Mini brioche chili shrimp king crab 1,3,5,A,C,D,G,K,I,M	each	4.80
	Mini brioche short ribs coleslaw 1,3,5,A,C,D,G,K,I,M	each	4.80
	Mini brioche goat cheese pear 1,3,5,A,C,D,G,K,I,M	each	4.80
MAT	and an 10 and a sub-		

Minimum order: 10 each per type

Bavarian Treats

Quantity	Description	Unit	EUR
	Bavarian Leberkäse bun bavarian sweet mustard 1,4,5,D,J,K	each	4.20
	Roast pork caraway bun horseradish 1,D,G,K	each	6.60
	Grilled sausage pretzel bun home-made mustard 4.D.I.J.K	each	6.60
	Goulash soup ^{I,J,K}	each	6.00



Potatoe soup Regensburger sausage chives G,J,K	each	6.00
Curry sausage slice of white bread 1,4,5,7,K	each	8.00
Bavarian meatballs potatoe-cucumber salad A,D,I,K	each	8.00
Munich Leberkäse potatoe salad 1,4,D,H,I,J,K,L	each	8.00
Wiener sausage (2 pieces) potatoe salad mustard ^{1,4,5,7,K}	each	8.00
Boiled Munich white sausage (2 pieces) sweet mustard pretzel (1 piece) 4.D.G.J.K	each	8.90

Minimum order: 10 each per type

Salad To Go

Quantity	Description	Unit	EUR
	Caesar salad chicken parmesan 1.A.D.G.J.K	each	10.90
	Summer salad melon tomato	each	10.10
	Falafel rice wasabi ^{3,5,D,K}	each	10.10
	Vegan bowl passion fruit vinaigrette 3,J,K,L,M	each	10.10

Minimum order: 10 each per type

Salad in a Glass

Quantity	Description	Unit	EUR
	Prawns cocktail quail egg 1.A,E,G,H,K	each	7.00
	Smoked salmon apple celery 3,A,C,G,J,K	each	7.00
	Shrimp tomato yogurt 3,A,E,G	each	7.00
	Beef bean tomato ^{1,3,A,K}	each	7.00
	Chicken tangerine paprika 3,5,A,D,K	each	7.00
	Veal boiled beef radish bean 1,4,5,1,K	each	7.00
	Quinoa beetroot tofu H,M	each	7.00
	Sun wheat sheep cheese tomato pesto 5,D,I,M	each	6.00
	Glass noodle mango cashew 5,B,H,I,K,L,M	each	6.00

Minimum order: 10 each per type

Bowls

Quantity	Description	Unit	EUR
	Sushi bowl 3,5,A,C,D,H,I,K,L,M	each	13.40
	Healthy bowl ^{3,5,A,D,H,I,K,L,M}	each	13.80
	Munich bowl ^{3,5,6,A,C,D,H,I,K,L,M}	each	13.40

Minimum order: 15 each per type

Cold Cocktail Dishes

Quantity	Description	Unit	EUR
	Couscous pulpo lime B,D,G,H,N	each	7.70
	Mie noodles chili shrimp paprika 3,5,B,C,D,G,H,L,M	each	7.70
	Salmon horseradish quail egg 1,3,A,C,G,K	each	7.70
	Baked tuna vegetable salad wasabi 3.5.A.C.D.G.K.L.M	each	7.70
	Roastbeef herbed cream zucchini 1.3.5.A.G.I.K	each	7.70
	Serrano parmesan antipasti 1,3,B,D,H,I	each	7.70

Beef filet teriyaki ginger 3.5,D,L,M	each	7.70
Goat cheese sweet potato pomegranate B,G,H,I,J	each	7.00
Falafel baba ghanoush sesame yogurt 5,D,G,L	each	7.00
Baby leaf fried mushrooms pear balsamic vinegar ^{1,3,D,I,J,K}	each	7.00
Sweet potato spinach apple quinoa	each	7.00

Minimum order: 5 each per type

Warm Cocktail Dishes

Quantity	Description	Unit	EUR
	Fried king prawn wok vegetables rice coconut lemongrass sauce C.E.G.L.M	each	9.20
	Salmon filet tomato-basil risotto C,D,G,I,J,K,L	each	9.20
	Fried sea bass pak choi lime mash yellow bell pepper $^{\rm C,G,L}$	each	9.20
	Swabian Schupfnudel pickled cabbage bacon $_{\rm 5,6,A,D,G,I,J,K,L}$	each	8.10
	Gnocchi "al ragu" cherry tomato parmesan	each	8.10
	Filet of beef calvados pepper cream orange- carrot fried grated potatoes D.G.J.K.L	each	9.20
	Stuffed chicken breast mushrooms parmesan polenta herbal jus ^{A,G,I,J,K,M}	each	9.20
	Fresh piglet bavarian herb potato dumplings dark beer sauce ^{11,D,G,I,J,K,L}	each	9.20
	Veal goulash spaetzle A,D,G,I,J,K,L	each	9.20
	Orecchiette "aora" date tomatoes mushroom parmesan A.D.G	each	8.10
	Vegetable burger fontina sauce mashed potatoes A.G.I.J.K.L	each	8.10
	Spinach-mascarpone ravioli pine nuts parmesan foam A.D.G.J.K.L	each	9.10
	Cream mushrooms dumplings G,J,K,L	each	8.10
	Allgäu cheese spaetzle fried onions chives A,D,G	each	8.10
	Thai curry bowl sweet potato plantain shiitake (vegan) A,G,J,K,L	each	9.10
	Stuffed pepper bulgur soy mint yoghurt ${}^{\rm D,J,K,L,M}$	each	8.10

Minimum order: 10 each per type, approx. 300 g per portion Served only in connection with booked staff.

Soups

Quantity	Description	Unit	EUR
	French lobster bisque ^{3,C,E,G,I,J,K}	each	9.80
	Veal filet consommé bavarian white sausage "nockerl" vegetable Al.J.K	each	8.10
	Tom Ka Gai chicken coriander G,I,J,K,L,M	each	8.10
	Tuscan tomato cream soup basil pesto D,J,K	each	7.40
	Truffled parsley root soup trumpet mushrooms	each	8.10
	Sweet potato coconut soup harissa B,G,H,J,K,M	each	7.70

Minimum order: 10 each per type, approx. 200 g per portion



Snacks

Quantity	Description	Unit	EUR
	Pastry salmon ^{3,A,C,D,G,I}	each	3.60
	Pastry ricotta spinach 3,A,D,G	each	3.60
	Pastry ham 3,A,D,G	each	3.60
	Small quiche ham cheese 3,6,A,D	each	3.60
	Small quiche spinach leaves broccoli or leek	each	3.60

Minimum order: 10 each per type

Coffee Specialties

Quantity	Description	Unit	EUR
	Cup Dallmayr Cappuccino	cup	3.57
	Cup Dallmayr Espresso Typ Palazzo	cup	2.98
	Cup Dallmayr Coffee decaffeinated	cup	3.57
	Cup Dallmayr Coffee	cup	3.57
	Cup Dallmayr Tea	cup	4.76

Dallmayr Sparkling Wines

Quantity	Description	Unit	EUR	
	Dallmayr Meistercuvée Extra Dry	0.75 l	15.00	
	Dallmayr Prosecco di Valdobbiadene Extra Dry	0.75 l	13.90	
	Dallmayr Champagne Premier Cru Brut	0.75 l	50.50	

Minimum order: per pack

Dallmayr Wines

Quantity	Description	Unit	EUR	
	Cuvée Hoflieferant Riesling	0.75 l	16.50	
	Vermentino Toscana IGT	0.75 l	14.00	
	Sancerre Blanc AC "Cuvée Genèse"	0.75 l	23.90	
	Castel Montegriffo Rosso Vigneti delle Dolomiti IGT	0.75 l	10.50	
	Blaufränkisch "Béla-Jóska"	0.75 l	19.90	
	Südtiroler Lagrein DOC	0.75 l	20.00	

Minimum order: per pack

■ Non-Alcoholic Beverages – Selection

Quantity	Description	Unit	EUR
	Aqua Monaco sparkling	0.75 l	5.24
	Aqua Monaco non sparkling	0.75 l	5.24
	Coca Cola	1.00 I	5.83
	Coca Cola light	1.00 I	5.83
	Coca Cola zero	1.00 I	5.83
	Fanta	1.00 I	5.83
	Sprite	1.00 I	5.83
	Wolfra juices	1.00 I	6.55

Minimum order: per pack/crate

Further brands, types and bottle sizes available at all times

Beer – Selection

Quantity	Description	Unit	EUR
	Tegernseer beer	0.33 I	3.57
	Augustiner Helles	0.33 I	3.57
	Erdinger wheatbeer	0.33 I	3.57
	Erdinger wheatbeer non-alcoholic	0.33 I	3.57
	Paulaner Hell non-alcoholic	0.33	3.57

Minimum order: per pack/crate

Further brands, types and bottle sizes available at all times

Place / date



Allergens & Additives

Kindly note the allergens & additives in our products listed below:

Substances subject to mandatory declaration

ous													
Ad	Additives												
1 7	Antioxidants Stabilizers	2 8	Emulsifiers Acidifiers		3 9	Colorings Sweeteners	4 10	Flavor enhancers Thickeners	5 11	Preserving a Sulfured	agents	6	Nitrite curing salt
Ingredients capable of triggering allergies and intolerances													
A E I M	E Crustaceans / Crustacean products I Sulfur dioxide / Sulfite		B F J N	Lupins Celery	s / Peanut products / Lupin products / Celery products <s mollusk="" products<="" td=""><td></td><td>C Fish / Fish products G Milk / Milk products K Mustard / Mustard p</td><td></td><td>Н</td><td>Cereals co Nuts Sesame /</td><td></td><td>ing gluten ne products</td></s>		C Fish / Fish products G Milk / Milk products K Mustard / Mustard p		Н	Cereals co Nuts Sesame /		ing gluten ne products	

We would like to point out that despite the greatest possible care being taken, our food may contain minor traces of allergens other than those declared due to the manual production of the food. Kindly advise us of any known food intolerances, so that a solution can be found.

Service

Delivery

All deliveries to the Messe München Exhibition Center: EUR 65 plus VAT

One-stop shop

For your event, we would be pleased to provide you with tableware, cutlery, decoration items and much more besides—tailored to your precise wishes and needs. Please note that only standard pack/crate sizes can be supplied.





Dallmayr Catering General Terms and Conditions

Range of validity

These General Terms and Conditions apply to all contracts that the customer ("client") concludes with Alois Dallmayr KG regarding catering services (e.g. provision or delivery of food and beverages, equipment, service).

Prices

All prices are in Euro incl. or plus the legal VAT. All offers are subject to change until the order is accepted.

Complaints

The client is requested to inspect the goods upon collection or delivery and to notify Alois Dallmayr KG as soon as possible of any defects that the client discovers. Should quality failures actually occur, Alois Dallmayr KG is thus better able to react promptly. However, this does not limit or exclude any rights of the contractor.

An exchange of incorrectly ordered goods is not possible with prepared and luxury foods. Alois Dallmayr KG does not accept any liability for improper storage of products by the customer.

Payment

The goods are payable within 14 days of receipt of the invoice without any deductions.

For all orders, Alois Dallmayr KG reserves the right of ownership until full payment of the entire claim (including ancillary claims). Orders from new customers (without a customer number) will only be accepted by payment on delivery, by cash in advance or by debit from a credit card account. Alois Dallmayr KG accepts Master Card, American Express, Eurocard and Visa Card. The client is not entitled to offset his own claims against the payment claims of Alois Dallmayr KG, unless the claims are undisputed or have been legally established.

Order cancellation

The client is entitled to terminate the catering order at any time in accordance with the following regulations. If the client terminates the contract without Alois Dallmayr KG having given good cause for this, the following is applicable. Up to five working days before the start of the event, the expenses already incurred will be invoiced in full. In case of a later cancellation, the agreed order amount will be due. However, Alois Dallmayr KG deducts expenses saved. The client shall be entitled to prove that the saved expenses are higher than stated by Alois Dallmayr KG.

Liability

Claims of the client for damages are excluded. Excluded from this are claims for damages by the client arising from injury to life, body or health, or from the breach of material contractual obligations as well as liability for other damages based on an intentional or grossly negligent breach of duty by Alois Dallmayr KG, its legal representatives or its vicarious agents. Material contractual obligations are those whose fulfilment is necessary to achieve the objective of the contract. In the event of a breach of material contractual obligations, Alois Dallmayr KG shall only be liable for the foreseeable damage typical for the contract if such damage was caused by simple negligence, unless the customer's claims for damages are based on injury to life, body or health. The restrictions of the two preceding paragraphs also apply in favor of the legal representatives and vicarious agents of Alois Dallmayr KG if claims are asserted directly against these parties. The regulations of product liability legislation remain unaffected.

Loss of or damage to rented items

All items delivered by Alois Dallmayr KG, with the exception of food and beverages, are and remain the property of Alois Dallmayr KG and are made available to the client on a loan basis or rental basis.

All items made available by Alois Dallmayr KG on a loan basis or rental basis are to be treated with care and returned immediately after the end of the event unless otherwise agreed. There is a duty of care. In the event of damage, destruction or loss of items, the customer shall bear the costs of repair (in the event of damage) or replacement (in the event of destruction or loss).

Miscellaneous

All personal data collected from the client will be treated confidentially. Only the data necessary for the execution of the order will be stored and only be passed on to affiliated companies and deliverers or to banks for billing purposes to the extent necessary. The place of jurisdiction and fulfilment for both parties shall be Munich. German law shall apply to the contractual relationship. Please note that orders without a signature cannot be processed.

Data protection

Revocation: If you have consented to the use of your personal data, you may revoke your consent at any time by sending an e-mail (eventcatering@ dallmayr.de) or by telephoning us.

Right to information: We will be pleased to inform you about the data stored about you. Please send your request to eventcatering@dallmayr.de or call +49 89 2135-104.

Personel costs

Personnel costs are based on the specifications of the Working Hours Act. According to § 3 of the Working Hours Act, the daily working time is eight hours. This may be extended to up to ten hours, if an average of eight hours per working day is not exceeded within six calendar months or within 24 weeks.

We have made use of this provision. The calculation of personnel costs assumes that our employees work ten hours. After ten ours, a rest period of at least ten hours is compulsory by law.

Self collection/delivery

The following conditions apply for collection:

The ordered goods can be picked up at the concierge of Alois Dallmayr KG in Altenhofstraße 3–5 at the agreed time Monday to Saturday between 09:00 and 18:00.

A VAT rate of 7% applies to food on disposable dishes (this regulation does not apply to items declared by the tax authorities as luxury goods, such as lobster—the VAT rate of 19% is declared for such goods).

Deliveries to the exhibition grounds to locations other than the exhibition halls, such as conference rooms or the ICM, are generally excluded from our delivery service; however, these deviating locations can be agreed separately.

Alois Dallmayr KG always endeavours to adhere to the timeframe specified by the buyer for delivery and collection when placing the order.

However, in exceptional cases, there may be deviations in the timeframe in case of crowded exhibition halls and difficult accessibility. If Alois Dallmayr KG is not responsible for non-compliance with the delivery and collection times, this is not a defect in the service. Should a buyer only order personnel, no delivery fees will be charged.

The following conditions apply to deliveries: see left column.





Page 7 / 7

Fingerfood	Roastbeef, sugar snap	Sweet Fingerfood	Fruit skewer	Cakes / Pastries	Mini pain au chocolat
Dessert in a Glass	Natural yogurt, raspberry	Canapés	Smoked salmon, wasabi, trout caviar	Pretzel	Pretzel, butter
Mini Wraps	Tomato, mozzarella	Sandwiches	Tuna, tomato	Party Rolls with Filling	White potato bread, smoked salmon
Bagels	Smoked salmon	Breaktime Sandwich / Bun	Turkey, cheese, tomato	Bavarian Treats	Roast pork, caraway bun, home-made mustard
Salad To Go	Caesar salad, chicken, parmesan	Salad in a Glass	Prawns cocktail, quail egg	Bowls	Shushi Bowl
Cold Cocktail Dishes	Couscous, pulpo, lime	Warm Cocktail Dishes	Salmon filet, tomato-basil risotto	Snacks	Pastry, ricotta, spinach