

*take it fine*  
catering





welcome

We appreciate your interest in our services which are available 365 days a year, short lead-times and including on-time delivery to your aircraft.

How to contact us:

Our office in EDSB is available by phone or Email.  
In case of urgent requests outside our office hours,  
your Email will be replay ASAP.

Our adress:

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77836 Rheinmünster  
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Email:

[catering@take-it.eu](mailto:catering@take-it.eu) (general contact)  
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## MAIN COURSES

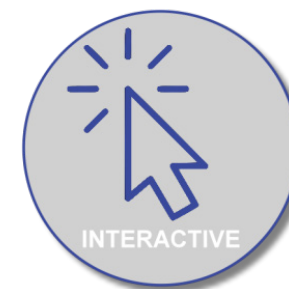
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## Beverages



Freshly squeezed juices  
0.5 Litre | 1.0 Litre

Orange  
Grapefruit  
Apple  
Carrot  
Fruit Cocktail  
Pineapple  
Mango  
Lemon  
Berry  
Tomato

Milk & more  
0.5 Litre | 1.0 Litre

Full fat milk (3.5% fat)  
Semi-skimmed milk (1.5% fat)  
Skimmed milk (0.5% fat)  
Oat milk  
Almond milk  
Soy milk  
Minus-L milk (lactose free)  
Coffee cream



## *Ready to serve platters*

### **Sliced Seasonal & Exotic Fruits**

A choice of sliced fruits

### **Assorted Crudites**

fresh vegetable sticks served with hummus and avocado dip

### **Vegetarian Antipasti Platter**

Roasted red and yellow bell peppers, marinated artichoke heart, grilled zucchini, mushrooms & egg plants, sundried tomato, mini mozzarella and olives

### **Assorted Cold Cuts**

Selection of cold cuts and ham

### **International Cheeses**

Assortment of international gourmet cheeses, served with fruit mustard, nuts, crackers, dry fruits and grapes

### **Seafood Platter**

Assorted prawns, marinated scallops, crayfish and octopus served with cocktail sauce

### **Smoked Fish Platter**

Halibut, trout, mackerel, salmon and more served with honey-mustard-dill and horseradish dip garnished with lemon wedges



## *Breakfast cold*



Classic Bircher Muesli

Bircher Muesli with raspberry

Granola Parfait

with greek yoghurt, granola & mixed fresh berries

Chia pudding

with soymilk, honey, mangopuree & nuts on top

Fresh fruit salad

served in glass bowl

Yoghurts low/full fat

natural, flavoured or lactose free

Jams & Spreads

different flavoured jams, honey, nutella, cream cheese, peanutbutter, butter and more

Selection of cold cuts & ham

Selection of international cheeses  
hard and soft cheeses

Slices of smoked and gravled salmon



*How about newspapers or magazines?  
Let us know which language you prefer.*



# *Breakfast hot*

**Scramble egg**  
made from three eggs

**Omlette**  
made from three eggs  
*Different fillings are welcome*

Omlette plain  
Omlette with cheese  
Omlette with mushrooms  
Omlette with tomato  
Omlette with ham or bacon  
Omlette with chive

**Fried egg „sunny side“**  
two eggs per portion

**Baked crispy bacon**  
three slices per portion

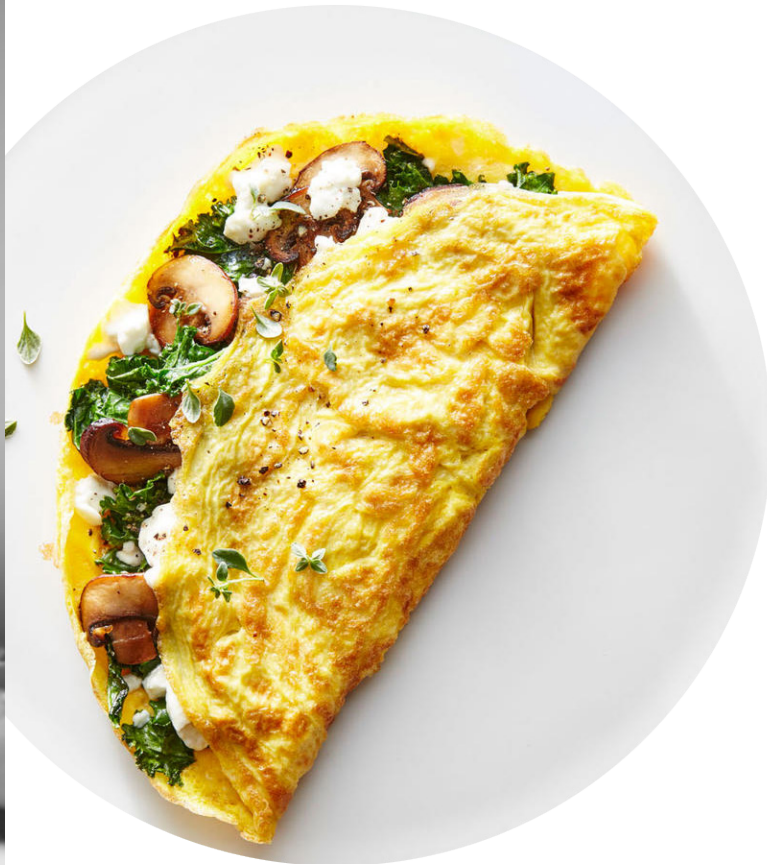
**Small german sausages**  
three sausages per portion

**Grilled Tomatoes**  
two halves grilled and baked  
with  
cheese & oregano

**Hash browns**  
two hash brown per portion

**Sauteed mushrooms**

**Pancakes**  
three pieces with maple syrup



## *Bread & Rolls*

Selection of bread and bread rolls  
gluten & lactose free

Selection of sliced bread  
gluten & lactose free

Selection of bread rolls  
gluten & lactose free

Baguette whole or sliced  
wheat or whole grain

Croissants plain  
mini | big

Pain au Chocolate  
mini | big

Bagels  
plain | multi grain

Danish pastries

Bavarian pretzel  
plain | with butter





# Sandwiches

Baguette sandwich (15 cm)

Open sandwich

Triangle sandwich

Finger sandwich

## **Club sandwich**

with grilled chicken, egg, bacon, cheese, cucumber & tomato

## Fillings:

- ham & cheddar cheese
- roastbeef & cornichos
- goat cheese & fig mustard
- grilled vegetable & hummus
- truffled salami
- smoked salmon & dill
- parma ham & dried tomatoes
- tuna mayonnaise
- egg salad & fresh cress
- tomato-buffalo mozzarella & basil
- chicken ceasar

*and more....*



# *Fingerfood cold*

## Canape Selection | per piece

- Parma ham | olive
- Roastbeef | gerkin
- Truffled salami | basil
- Duckbreast | chutney
- Pastrami | horseradish
- Chicken | cherrytomato
- Balik salmon | lemon creme
- Smoke salmon | fresh cheese
- Tuna | avocado creme
- Scallops | cress
- Shrimps | sesame
- Trout | chives
- Tete de Moine | walnut
- Goat cheese | figs
- Mozzarella | cherry tomato
- Brie cheese | grapes
- Cheese creme | granberry
- Hummus | Antipasti

## Classic Skewers | per piece

- Tomato | mozzarella | basil
- Gouda cheese | grapes
- Grilled vegetable | feta cheese
- Serrano ham | melon
- Tuna | mango | chili
- Beef meat balls | cherry tomato
- Melone | feta cheese
- Wrap bits (different fillings)
- Selection of fruits



# *Fingerfood hot*

## Classic Skewers | per portion

- Chicken | satay
- Grilled beef filet | rosemary
- Grilled salmon | lemon
- Minced beef | tomato
- King prawns | lime
  
- Mini cheese pizza
- Mini quiches (classic | salmon | feta -spinach)
- Mini cheese burgers
- Mini Hot dogs
  
- Chicken fingers
- Shrimp torpedo
- Mozzarella sticks
- Mini Spring rolls
- Samosas (with feta creme)

## Dips for the side

- Sweet chili
- Guacomole
- Garlic creme
- Sweet & sour creme
- BBQ
- Tomato salsa
- Ketchup
- Mustard (spicy | sweet)
- Mayonnaise
- Cocktail sauce





## *Soups*



- Clear chicken broth (with vegetable strips)
- Clear beef consomme (with pan cake strips)
- Pumpkin curry (with creme fraiche & roasted seeds)
- Creamy wild mushroom
- Tomato provencale (with croutons)
- Carrot & ginger ( with coriander pesto)
- Beef goulash ( with potato cubes & bell peppers)
- Creamy pea & mint
- Potato & bacon
- Bouillabaisse (with salmon, sea bass, mussels)
- Red lentil

## *Appetizers & Starters*



- **Beef carpaccio** (rocket salad, parmesan, balsamic vinaigrette)
- **Beef Tartar** (quail egg, carpers, roasted bread chip)
- **Vitello tonnato** ( tuna sauce, carpers, lemon)
- **Creamy Burrata & mixed tomatoes** (basil pesto, balsamico glaze)
- **Smoked Balik salmon** (potato tartellet, cream cheese, dill, salmon caviar)
- **Prawn cocktail** (smoked bell pepper sauce, nuts, chives)
- **Tuna in sesame coating** (avocado creme, grilled mango)
- **Beet root carpaccio** (feta cheese, walnuts)
- **Grilled scallops** (roasted chicoreé, safron cream)



## *Salads*

➤ **Classic Caesar**

(grilled chicken breast, romana leafs, parmesan, croutons, caesar dressing)

➤ **Classic Farmer**

(goat cheese, cucumber, bell peppers, cherry tomatoes, olives, olive-lemon dressing)

➤ **Nicoise**

(green salad, grilled tuna, boiled egg, green beans, olives, yoghurt dressing)

➤ **Caprese**

(mixes tomatoes, creamy burrata, rocket leafs, roasted pine nuts, balsamic vinaigrette)

➤ **Mixed baby leaf**

(grilled honey goat cheese, walnuts, pomegranat seeds, raspberry vinaigrette)

➤ **Falafel Bowl**

(iceberg lettuce, couscous, cucumber, cherry tomatoes, red cabbage, tahini dressing)

➤ **Rocket Gambas**

(rocket salad, marinated gambas, sun dried tomatoes, roasted sunflower seeds, lemon dressing)

➤ **Creamy Potato Salmon**

(pan fried salmon, potatoes, creme fraiché, dill, gherkins)





## *typical German*



- **Two munich style white sausages**  
(bavarian sweet mustard, prezel)
- **Koenigsberger Kloepse**  
(boiled meat dumplings, carperv sauce, boiled potatoes)
- **Beef roulades**  
(filled with bacon, onion, gherkins, mustard, with red cabbage & mashed potatoes)
- **Roasted beef with onions**  
(fried onions, potatoes with parsley, red wine jus)
- **Crust roast from country pig**  
(beer sauce, potato dumplings, green beans)
- **Cutlet of veal (Wiener Schnitzel)**  
(breaded cutlet, potato salad, cranberry compott)
- **Maultaschen**  
(german ravioli filled with meat, creamy spinach & glazed onions)
- **Tender beef goulash**  
(tagliatelle, sauteéd sugar snaps)
- **Braised pickled beef**  
(red wine sauce, pickled white cabbage, potato noodles „Schupfnudeln“)

# *Mix & Match from grill*

## Grilled beef

- Fillet of beef
- Rump steak
- Entrecôte
- Sirloin steak

## Grilled lamb

- Fillet of lamb
- Lamb rack / chops

## Grilled chicken

- Chicken breast
- Chicken leg
- Chicken filets
- Turkey steak

## Grilled pork

- Fillet of pork
- Pork chops
- Pork belly bacon

## Grilled fish

- Fillet of salmon
- Fillet of Dorado
- Fillet of Cod
- Tuna steak
- Salmon steak
- Monk fish medallions

## Grilled vegetable sides

- Green asparagus
- Bell peppers
- Broccoli
- Cauliflower
- Aubergine
- Zucchini
- Mushrooms
- Corn on the cob



## *Meat main courses*



- **Angus Beef fillet in herb coating**  
(portwine jus, potato gratin, sautéed sugar snaps)
- **Beef Stroganoff**  
(beet root, mushrooms, gherkins, sour cream, Jasmin rice)
- **Chicken Ussobuco with rosemary**  
(tomato sauce, grilled vegetable, fresh pasta)
- **Corn feed chicken breast**  
(filled with spinach-ricotta, thyme jus, baked potatoes)
- **Marinated lamb chops**  
(lamb jus, mashed sweet potatoes, sautéed green beans)
- **Lamb in pistacchio crust**  
(lamb jus, herb risotto, baked cherry tomatoes)
- **Veal fillet in bread coating**  
(truffled jus, sellery puree, green asparagus)
- **Veal Involtini**  
(filled with spinach & mushrooms, creamy sauce, tagliatelle)
- **Iberico Pork medallions**  
(pepper cream sauce, pan fried polenta, almond broccoli)





## *Fish main courses*

➤ **Oven baked salmon fillet**

(green risotto, cherry tomatoes)

➤ **Seared dorado fillet**

(pea pureé, fried fennel)

➤ **Grilled monk fish medallions**

(mashed beet root, marinated potatoes)

➤ **Seared pike perch fillet**

(black tagliatelle, confit of cherry tomatoes)

➤ **Grilled tuna steak**

(fried sweet potato, sautéed baby spinach)

➤ **Baked trout fillet**

(herbed hush browns, grilled asparagus)

➤ **Seared sea bass fillet**

(black rice, sautéed chard)

➤ **Sole fillet Meuniere**

(salted potatoes, fried capers)

Sauces for the courses:

Lemon sauce, saffron sauce, white wine sauce, champagne sauce, capern sauce, lemon-butter sauce



# Vegetarian & Vegan courses



- **Vegetable Thai Curry**  
(fresh vegetable, Basmati rice)
- **Panfried Gnoccis**  
(rocket pesto, pine nuts, cherry tomatoes, parmesan)
- **Baked & filled mushrooms**  
(ricotta-thyme cream, baked baby potatoes, champagne sauce)
- **Breaded cauliflower cutlet**  
(truffled mashed potatoes, mushroom sauce)
- **Filled aubergine halves**  
(tomato, onions, feta cheese, parmesan, with rice & tomato-basil sauce)
- **Piccata from zucchini**  
(rosemary risotto, pecorino-balsamic sauce)



- **Baked falafel**  
(sweet potato puree, fried broccoli)
- **Aubergine Involtni**  
(vegan fresh cheese cream, tomato sauce, thyme potatoes)
- **Lentil-chickpeas Curry**  
(coconutmilk, coriander, Jamin rice)
- **Oriental filled tomatoes**  
(vegetable couscous, raisins, mint)
- **Summer Rolls**  
(filled with fresh vegetable, sweet chili & soy sauce)
- **Vegan onion cutlet** (smoked tofu, mushrooms, baked sweet potatoes)



# *Pasta & Risotto*

## Dishes with fresh pasta



- Tomato sauce, parmesan & basil
- Bolognese sauce, beef, parmesan
- Carbonara sauce, parmesan
- Aglio-olio, pepperoni, parmesan
- Sunblashed tomatoes, olives, pine nuts, parmesan
- Lemon sauce, prawns, basil
- Salmon cream sauce, spinach, lime, dill
- Truffled cream sauce, parmesan
- Mushroom sauce, thyme, parmesan
- Lasagne, beef
- Lasagne, grilled vegetable
- Ravioli, spinach, ricotta, sage butter, pine nuts

## Fresh made risotto for main or side dishes

- Mushroom risotto, herbs, parmesan
- Pumpkin risotto, parmesan
- Truffled risotto, parmesan
- Asparagus risotto, parmesan
- Saffron risotto, parmesan
- Tomato risotto, pine nuts, parmesan
- Spinach risotto, parmesan





# *Sweets and more*

## Desserts

- Lemon- Basil Panna Cotta in glas bowl
- Duet of Moussé au chocolate in glas bowl
- Strawberry Tiramisu in glas bowl
- Raspberry-cheesecake trifle in glas bowl
- Tonka bean creme brûlée in terracotta
- Apple strudel with vanilla sauce & berries

- Selection of petit fours
- Selection of macarons
- Small Eclairs

## Tartelles & Cakes

- Raspberry tartelette with pistachios
- Chocolate fondant with berries
- Apple tartelette with honey & nuts
- Lime tartelette with meringue
- Berrie tartelette with vanilla creme
- Cheese cake with fresh berries
- Chocolate tartelette with almond brickle





## *Caviar Service*

We serve caviar from every class with classic side dishes such as blini, buttered toast, egg, onions, capers, creme fraiche and parsley.

# SERVICES

## *Newspapers*

EUROPEAN | ARABIC | ENGLISH | BUSINESS AND INTERNATIONAL MAGAZINES OR JOURNALS

Please note availability as follows:

- German and English newspapers as of 06:00am daily
- Russian newspapers (weekly newspapers, available every Monday as of 07:00am)
- Magazines (English and German), wide selection of various topics
- Magazines (other languages), limited selection



## *Floral Displays*

EUROPEAN DESIGNS | LOOSE FLORAL STEMS AND EXOTICS | FLOWER ARRANGEMENTS

Please provide us with the following information: theme of the flowers, preferred colors type of flower, size of arrangement, budget

