



BOLLE'S KÖCHE

GEKOCHTE EVENTKUNST

EXAMPLE

BOWL LUNCH

Starters

- Selection of bread with butter & tuna dip
- Shepherd's salad with parsley & feta in a preserving glass
- Selection of bread & butter with yellow lentil dip
- Lamb's lettuce with apple & roasted mushrooms in a preserving glass (vegan)
- Tomato vinaigrette (vegan)

Bowl main courses

- Couscous bowl with antipasti | berries | rocket & olives | served with a spicy tomato sauce (vegan)
- Berlin bowl with potato salad in yoghurt dressing | egg | gherkin | green salad (vegetarian)
- Asian bowl with Mie noodles | sugar snaps | shiitake mushrooms | peanuts & sesame seeds (vegetarian)
- Quinoa bowl with raw vegetables | apple | iceberg lettuce & walnuts (vegan)
- Savoury rice bowl with bean salad | sweetcorn | roasted pointed pepper & feta cheese | served with vadouvan broth (vegetarian)
- Pasta bowl with pennete | courgette | basil | tomato | parmesan | spinach salad (vegetarian)

Warm toppings to compliment the bowl

- Chicken breast strips with curry
- Oven vegetables with garden herbs
- Oven-baked potato wedges (vegan)
- Glazed beef meatballs with parsley

Dessert

- Mango and apricot jelly with vanilla sauce
- Chocolate cherry cake
- Berliner Luft with raspberry
- Kaiserschmarrn with plums

The bowl example is only for guidance. We are flexible and ready to fully cater to your individual preferences when selecting the catering for your event.