

**Buffet from 20 Persons to 99 Persons**

**Dinner Buffet I - 42€/Person**

**Starter/Salad**

Vegetarian Summer Roll & Peanut Almond Sauce  
Niçoise Style Salad with Tomato, Cucumber, Potato, Green Beans & Egg  
Arugula with in Red Wine Cooked Octopus & Arrogant Bastard Balsamic Dressing  
Homemade Bread Basket with Compound Butter

**Soup**

**Stone Beer Consommé**

Beef Shoulder, Potatoes, Onions, Carrot & Cabbage

**Main Course**

**Smoked Salmon Filet**

**Seared Wild Caught Salmon with Ginger Spiced Apricot Chutney**

Glazed Baby Bok Choy, Toasted Sesame

**Roasted Pork Steak with Onion & Beer**

Root Vegetables & ,Drillinge' Potatoes with Smoked Tomato

**Wok Seared Local Tofu with Braised Pear & homemade Kimchi**

Spicy traditional Korean mix of fermented cabbage & vegetables

**Dessert**

Blueberry Blue Cheese Jalapeño Cheesecake

Cherry Mint Opera

Sesame Caramel & Banana Chocolate Dessert

**Dinner Buffet II - 46€/Person**

**Starter/Salad**

Sausage, Cold Cuts & Cheese Plate & Gherkins  
South American Ceviche - Cod, Octopus & Shrimp with Lime &  
Ají Amarillo Chili Marinated/ Stone IPA Mustard Potato Salad  
Coleslaw with Smoked Bell Pepper & Kimchi Stone Berlin Style  
Homemade Bread Basket with Compound Butter

**Soup**

**Cheddar, Garlic & Stone Ruination Double IPA Soup**

AKA "The Pungent One." Beautifully bitter soup with roasted garlic  
extra-sharp white cheddar cheese, Stone Ruination Double IPA and smoked paprika

**Main Course**

**Bitter Sweet Roasted Chicken**

Chicken Marinated in Chocolate, Spicy Ají Amarillo, Seared Potatoes, Mini Kale  
Caramelized Dates & Almonds

**Chai Spiced Moroccan Beef**

Cous Cous & Spiced Yogurt

**Tempeh Chili & Tortilla Chips**

Tempeh & Kidney Beans Cooked in Chili Fond & Cheddar Cheese

**Dessert**

Blueberry Blue Cheese Jalapeño Cheesecake

Poppy Seed Cake with Pear & Apricot

Strawberry Cream & Salad with Thyme

**BBQ Buffet I - 38 €/Person**

**Salad**

Stone IPA Mustard Potato Salad  
Grilled Vegetables Salad with homemade Pesto  
Coleslaw with Homemade Smoked Bell Pepper  
Tortillas, Chopped Slaw & Salsa

**Bread Selection**

Stone Berlin Signature Bread, Ciabatta & Pretzel

**Grill I**

Marinated Organic Pork Steak  
Spicy Chicken Legs  
Stone Berlin Sausage  
Stone IPA Mustard & Smoked Tomato Dip

**Dessert Buffet I**

Cheese Cake with Blue Berries I  
Apple Crumble w/ Stone IPA I  
Sliced Exotic Fruits I  
Homemade Vanilla Ice I

**BBQ Buffet II - 48€/Person**

**Salad**

Stone IPA Mustard Potato Salad  
Grilled Vegetables Salad with homemade Pesto  
Nicoise Salad "Stone Berlin Style"  
Coleslaw with Homemade Smoked Bell Pepper  
Tortillas, Chopped Slaw & Salsa

**Bread Selection**

Stone Berlin Signature Bread, Ciabatta & Pretzel

**Grill**

Herb flavored Rib Eye Steak  
Marinated Organic Pork Steak  
Spicy Turkey Steak  
Stone Berlin Sausage  
Herb flavored Flank Steak  
Stone IPA Mustard & Smoked Tomato Dip

**Dessert Buffet**

Cheese Cake with Blue Berries  
Baked Apples with Milk Reduction  
Sliced Exotic Fruits  
Homemade Vanilla Ice

**Buffet over 100 Persons**

**Buffet 1 – 38€/Person**

**Starter | Salad**

Pulled Pork & Pumpkin Salad with Red Chard  
Tomato & Mozzarella with Homemade Basil Pesto  
Stone IPA Mustard Potato Salad  
Coleslaw with Smoked Bell Pepper & Kimchi Stone Berlin Style  
Homemade Bread Basket with Compound Butter

**Soup**

**Cheddar, Garlic & Stone Ruination Double IPA Soup**

AKA "The Pungent One." Beautifully bitter soup with roasted garlic extra-sharp white cheddar cheese, Stone Ruination Double IPA and smoked paprika

**Main Course**

Bitter Sweet Roasted Chicken  
Chicken Marinated in Chocolate, Spicy Ají Amarillo, Seared Potatoes, Mini Kale  
Caramelized Dates & Almonds  
Chai Spiced Moroccan Beef  
Cous Cous & Spiced Yogurt  
Vegetable Potato Gratin  
Tomato Cream Sauce with Mediterranean Vegetables & Cheddar

**Dessert**

Blueberry Blue Cheese Jalapeño Cheesecake  
Poppy Seed Cake with Pear & Apricot  
Strawberry Cream & Salad with Thyme

**Buffet 2 - 34€/Person**

**Starter | Salad**

Taco Station with Tortilla Chips, Guacamole, White & Red Salsa  
Niçoise Style Salad with Tomato, Cucumber, Potatoes, Green Beans & Egg  
Grilled Vegetables with Balsamic Vinegar Marinated & Air Dried Ham  
Homemade Bread Basket with Compound Butter

**Soup**

Cauliflower Cream Soup  
Mushrooms & Parsley Oil

**Main Course**

Smoked Salmon Filet  
Seared Wild Caught Salmon with Ginger Spiced Apricot Chutney  
Glazed Baby Bok Choy, Toasted Sesame  
Roasted Pork Steak with Onion & Beer  
Root Vegetables & ,Drillinge' Potatoes with Smoked Tomato  
Wok Seared Local Tofu with Braised Pear & homemade Kimchi

**Dessert**

Blueberry Blue Cheese Jalapeño Cheesecake  
Cherry Mint Opera  
Sesame Caramel & Banana Chocolate Dessert