

# Nieß

Catering für Genießer

*Business. Trade fairs. Events. Private functions.*





## *Catering for connoisseurs*

Individual service with food and drink, chef and grill

There are so many reasons why people come together. For conferences or trade fairs, anniversaries or Christmas festivities, for an opening or awards ceremony, a barbecue or a summer party, for special occasions such as a wedding, confirmation, communion or a big birthday. A key element of this is good food – and that’s where we come in!

### **Double catering competency**

Look forward to painstakingly prepared gourmet catering with attentive service and the special Nieß gourmet bonus: We deliver first-class dishes individually selected by you or in sophisticated combinations as a platter or a buffet, prepared by our own chefs in partnership with our own butcher. Benefit from double catering competency with professional organization and masterfully hand-prepared food. Our experience has ensured peace of mind since 1903.





## *Complete service for every occasion*

Personal advice and meticulous organization

Everything is ready and waiting when your guests arrive: the location has been prepared, the decoration is just how you imagined it, the tables and chairs, crockery and cutlery are all in place. Friendly service staff are serving an aperitif. It smells heavenly. Selected drinks perfectly complement the creations coming from the kitchen.

### **Always the right equipment**

Of course, we also take care of the additional equipment needed - from the complete beer bar to the beer taps, from the chest freezer to the professional grill. Our chefs can be on site at your request, while our trained staff keep an eye on everything and an ear open to the needs of your guests.

### **For 30 or 3,000 guests**

Enjoy our complete service for your business event, your trade fair hospitality or your private celebration. This means you can fully devote your time to your clients or friends and enjoy yourself knowing your event will be a roaring success - be it for 30 guests or 3,000.



# *Freshly prepared by our chefs*

Culinary delights and visual treats

Whether cold or warm, meat or fish, vegetables or salad, a buffet or a set menu, light or hearty, traditional local cooking or Italian, finger food or currywurst, a chocolate fountain or ice cream, sparkling wine or mineral water, wine or beer – whatever you would like at your event, we will ensure it is a culinary delight and a visual treat.

### **Safe food with wholesome ingredients**

Our chefs will create refined delicacies and can fulfill practically any culinary wish. Not only are they excellent cooks, but they also select every ingredient with care and expertise. In doing so, they place particular importance on quality, using only the best ingredients, natural spices and fresh herbs.

### **Family recipes and our own butcher**

Our recipes have been passed down through our family for generations, continually being tweaked by us along the way. As a special highlight, we offer the perfect combination of a creative catering kitchen and an in-house butcher. We have been running our master enterprise, Nieß Brothers, for four generations in Mülheim-Heißen. Our catering service and butcher go hand-in-hand. This is what makes Nieß Catering so unique.

### **Make your event a success**

We will introduce our culinary concept to you on the following pages. Take your time and be inspired by our ideas. We will be happy to advise you personally and will fine tune our catering to suit your individual wishes.



Choose from our  
culinary selection:

## Finger food

### Bite-sized bread with fine toppings

Halved bread rolls, canapés, baguette or slices of rye-wheat bread  
(we recommend either 3 halved bread rolls, 3 slices of bread or 5 canapés per person)

	Halved bread rolls	Canapés	Baguette/ bread slices
<b>With a delicious topping of:</b>			
House-made sausage specialties	€ 1.80	€ 2.50	€ 1.60
House-made summer sausage varieties	€ 1.80	€ 2.50	€ 1.60
Fresh steak tartare and quail egg	€ 2.80	€ 3.50	€ 2.80
Real Parma ham	€ 1.80	€ 3.00	€ 1.80
House-made roast pork	€ 2.20	€ 3.00	€ 2.20
House-made roast turkey	€ 2.20	€ 3.00	€ 2.20
Tender pink roast beef	€ 3.50	€ 3.50	€ 3.50
House-made raw minced pork and onions	€ 1.80	€ 3.00	€ 1.60
Selected cheese varieties	€ 1.80	€ 3.00	€ 1.60
French soft cheese	€ 1.80	€ 3.00	€ 1.60
Tomatoes and mozzarella	€ 2.80	€ 3.50	€ 2.80
Exquisite smoked salmon or gravadlax	€ 3.60	€ 3.80	€ 3.60
Exquisite smoked trout fillet	€ 3.60	€ 3.80	€ 3.60
Marinated deep water shrimps on a slice of egg	€ 4.90	€ 3.50	€ 4.90
House-smoked duck breast	€ 2.80	€ 3.50	€ 2.80
House-made tuna fish salad	€ 2.80	€ 3.50	€ 2.80

Selections of nibbles  
From 10 people

#### Decoratively served on a platter

Stuffed vine leaves • Pastry rolls with various fillings • Prunes wrapped in bacon •  
Mini meatballs • Cherry tomato and mozzarella skewers • Roast rolls with meat salad

6 nibbles per portion	Up to 10 people	€ 128.00
12 nibbles per portion	Up to 10 people	€ 199.00

#### Individually served in small porcelain bowls

House-made carpaccio rolls with arugula and parmesan • Filled pastry rolls with yogurt dip • Mini meatballs with a dash of mustard • Baked baby potatoes wrapped in bacon • House-made quiche variation • Roast sirloin skewer • Roast chicken breast skewer with Asian dip • Filled roast beef rolls with cream cheese • House-made prawn cocktail • Naan bread burger with roast beef, tomato and cucumber

10 nibbles per portion	Up to 10 people	€ 210.00
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## Cold snacks

### Light bites

#### From our own butcher

Small fried pork schnitzel	€ 2.60
Roast beef rolls, filled with Waldorf salad	€ 2.80
Roast beef rolls, filled with house-made meat salad	€ 2.80
Asparagus rolls made of house-made cooked ham	€ 2.20
Small fried turkey schnitzel	€ 2.60
Gammon slice with poached apple and horseradish cream	€ 2.20
Small fried chicken almond schnitzel	€ 2.80
Small fried chicken schnitzel with a parmesan crust	€ 2.80
Breaded chicken sticks	€ 2.80
Oven-baked half chicken leg	€ 2.40
Small house-made pork burgers	€ 1.40
Small house-made beef burgers	€ 1.90
Mini cheese meatballs	€ 0.90
Small beer sausages	€ 1.50
Small Cabanossi sausages	€ 0.90
Carpaccio rolls	€ 2.80
Pork fillet medallion topped with mushroom ragout	€ 3.80
Pork fillet medallion, Hawaii	€ 3.80
Beef medallion topped with a cheese cream	€ 5.90
Raw minced pork hedgehog portion (price per person)	€ 2.50



## Side dishes & snacks

### Combine and enjoy

#### Bread, butter and dips

Mixed bread basket	Portion	€ 1.90
Baguette	Piece	€ 2.60
Pretzel rolls	Piece	€ 0.90
Butter variations	Portion	€ 0.60
Salted butter	Portion	€ 0.90
Crackling fat	Portion	€ 0.60
Tzatziki	Portion	€ 1.50
Horseradish cream	Portion	€ 1.20
Curry cream	Portion	€ 1.20
Herb cream cheese	Portion	€ 1.50
Mustard	Portion	€ 0.60
Ketchup-tomato dip	Portion	€ 0.60

#### House-made salads

Fresh mixed salad	€ 2.80
Broccoli salad	€ 3.50
Waldorf salad	€ 3.50
Cucumber salad	€ 2.80
Coleslaw	€ 2.20
Pasta salad	€ 2.80
Italian pasta salad	€ 2.80
Classic potato salad	€ 2.40
Boiled potato salad	€ 2.80
Poultry salad	€ 3.90
Leek salad with chanterelles	€ 4.20
Swiss sausage salad	€ 2.80
Farmer's salad with feta cheese	€ 3.80
Classic prawn salad	€ 2.40

Prices indicated for 200 g per person. Salads in individual glasses:  
plus € 0.30 per portion.



# Cold delights

Appetizers decoratively arranged on a platter

## Fine fish

Smoked salmon, smoked fish and prawns with horseradish cream

Up to 10 people € 139.00  
Every additional person € 10.90

## Light Italian

Tomato with mozzarella, fresh basil, black pepper and balsamic cream

Up to 10 people € 89.00  
Every additional person € 6.90

## Original Parma ham

Parma ham on honeydew melon boats with fruits and garnish

Up to 10 people € 45.00  
Every additional person € 3.20

## House-made antipasti

Diverse Italian vegetarian specialties

Up to 10 people € 115.00  
Every additional person € 9.90

## House-made roast beef

Tender pink roast beef with house-made remoulade

Up to 10 people € 119.00  
Every additional person € 9.90

## Carpaccio and arugula

Carpaccio rolls on arugula salad and parmesan

Up to 10 people € 32.00  
Every additional person € 2.90

## Vitello tonnato

Vitello tonnato with a hearty tuna fish sauce

Up to 10 people € 128.00  
Every additional person € 9.90

## Mixed roast

House-made roast meats

Up to 10 people € 109.00  
Every additional person € 8.90

## Rustic board

Mett sausage, blood sausage, pork sausage, house-made terrine and mini burgers

Up to 10 people € 99.00  
Every additional person € 8.90

## Mini marvels

Small pork schnitzel, small turkey schnitzel and party burgers

Up to 10 people € 88.00  
Every additional person € 6.80

## Poultry variation

Fried chicken breast, small chicken legs, small turkey schnitzel

Up to 10 people € 119.00  
Every additional person € 8.90

## Selection of ham

House-made specialties

Up to 10 people € 88.00  
Every additional person € 6.90



# From the soup terrine

## Soups and stews

From 10 people, price per portion

### House-made soups

Cream of tomato soup with fresh herbs € 3.80  
Cream of potato soup with salmon strips € 6.80  
Cheesy leek soup with minced beef € 4.80  
Pumpkin soup with potato cubes (only in the fall) € 4.80  
House-made goulash soup € 4.80  
Beef soup with vegetables and pasta € 4.80  
Chicken soup with vegetables and pasta € 4.80

### Hearty stews

Gourmet goulash stockpot with potatoes and kidney beans € 6.90  
Chili con carne € 5.90  
Pea stew with mett sausage € 4.90  
Lentil stew with boiled sausage € 4.90  
Carrot stew with mett sausage or boiled sausage € 4.90  
Kale with gammon or mett sausage (seasonal) € 5.90  
Barley soup with mett sausage or boiled sausage € 4.90

# Rustic buffets

Cold boards and platters

## Rustic sandwiches prepared by us

Fresh meat and blood sausage • Beer sausage • Bacon • Terrine • Mini burgers

Up to 10 people € 119.00  
Every additional person € 8.90

## Mülheim-Heißen buffet

Fried pork schnitzel • Roast pork slices • Gammon slices •  
Chicken breast with fruit • Filled ham rolls with asparagus and remoulade • Classic  
potato salad • Classic pasta salad • Waldorf salad • Cognac sauce dip

Up to 10 people € 169.00  
Every additional person € 14.90

## Rhine-Ruhr buffet

Pork fillet medallions • House-made burgers • Turkey schnitzel •  
Half chicken legs • Beer sausage • Coleslaw • Boiled potato salad •  
Farmer's salad • Mustard and ketchup

Up to 10 people € 179.00  
Every additional person € 15.90

## International buffet

Fried chicken almond schnitzel • Filled roast beef rolls with Waldorf salad • Filled fried  
rolls with meat salad • House-made burgers • Italian pasta salad • Classic potato salad  
• Farmer's salad with feta cheese in an olive oil vinaigrette • Cocktail sauce dip

Up to 10 people € 139.00  
Every additional person € 11.90



# Gourmet buffets

## Warm feasts

### Traditional local dishes

Indian-style turkey breast in curry cream sauce with fruit • Roast beef in red wine sauce with chanterelles • Pork fillet with chive sauce • Buttered rice • Potato gratin • Fried potatoes with bacon and onions • Mixed vegetable platter with Hollandaise sauce

Up to 10 people

€ 199.00

Every additional person

€ 17.90

### Authentic Bavarian

Small grilled ham hock • Baked ham fresh from the oven • Baked meatloaf • Small fried Nuremberg sausages • Sauerkraut with pineapple • House-made potato salad with bacon • Refined coleslaw • Bavarian mustard

Up to 10 people

€ 179.00

Every additional person

€ 15.90

### Fresh and meaty

Wild herb salad with tomatoes, bell peppers, cucumber and yogurt dressing • Spit roast filled with bacon and onions in cream sauce • Beef stroganoff with mushrooms • Potato gratin • Butter spätzle (egg noodles) • Vegetable platter • White chocolate mousse in a glass

Up to 10 people

€ 239.00

Every additional person

€ 21.90

### Italian flair

Mediterranean penne salad with tuna fish and bell peppers • Melon boats with Parma ham • Pork fillet in marsala-pepper sauce • Salmon fillet with a pesto crust and white wine cream sauce • Rosemary potatoes • Spinach with sun-dried tomatoes • House-made tiramisu in a glass

Up to 10 people

€ 259.00

Every additional person

€ 23.90

### Vegetarian variety

Pasta salad with arugula, bell pepper cubes and olives • Antipasti platter with seasonal vegetables • Gnocchi with zucchini and onions in a spicy tomato sauce • Colorful farfalle with wild mushroom sauce • Freshly grated parmesan • Bread basket • Butter variations • Tomato dip • Pana cotta with a berry sauce in a glass

Up to 10 people

€ 209.00

Every additional person

€ 18.90

# Barbecue from A to Z

Meat, side dishes and all inclusive

## Gourmet BBQ (up to 10 people)

Fresh summer salads with several dressings • Boiled potato salad • Coleslaw • Farmer's salad • Thuringian grilled sausage • Meat from a swinging grill • Pork belly slices • Shirloin steak • Cevapcici • Diverse sauces • Fruit salad • Red berry compote with vanilla sauce

Up to 10 people € 209.00  
Every additional person € 18.90

## American BBQ (from 20 people)

Corn salad • Coleslaw • Texan bean salad • Grilled sausage • Pork chops • Spare ribs • Curried turkey steak • Grilled minced steak hamburgers • Grilled potatoes • Corncobs • Country breadsticks • Herb butter • Different grilled sauces

Up to 10 people € 189.00  
Every additional person € 16.90

## Premium BBQ (from 20 people)

Antipasti platter • Wild herb salad with balsamic vinaigrette • Grilled lamb sausages • Free-range beef fillet steak • Slices of marinated Barbary duck breast • Saddle of veal, no breadcrumbs • King prawns • Fried potatoes with rosemary • Mediterranean grilled vegetables • Mixed bread basket • Butter variations • Diverse chutneys • Exotic fruit salad

Up to 10 people € 389.00  
Every additional person € 36.90

## All-inclusive BBQ catering

A BBQ selection put together according to your personal wishes in your desired location with specialist staff, an entertainment program, drinks, all equipment as well as assembly and disassembly.

We will be happy to advise you at your event location or in your own home.





# Roasts hot from the oven

From our own butcher

From 10 people, price per person

## From German domestic pigs

Pork fillet slices	€ 8.50
Baked ham	€ 6.90
Roasted pork shoulder	€ 6.90
Roasted pork neck	€ 5.90
Hunter's style roasted pork neck	€ 7.90
Gammon joint	€ 6.90
Spit roast filled with bacon and onions	€ 6.90
Spit roast filled with plumbs and bacon	€ 6.90
Spit roast filled with sheep's cheese and tomatoes	€ 7.90
Spit roast filled with mett	€ 6.90
Zurich-style sliced pork in mushroom cream sauce	€ 7.90
Meatloaf	€ 4.80

## From free-range German beef

Roast beef	€ 8.90
Tender pink roast beef	€ 12.90
Tender pink beef fillet	€ 26.90
Marinated pot roast	€ 8.90
Classic beef goulash	€ 8.90
Beef stroganoff	€ 8.90
Classic beef roulade	€ 6.90
Boiled fillet	€ 8.90

## From German veal

Roasted veal	€ 11.90
Veal goulash	€ 10.90
Zurich-style sliced veal in mushroom cream sauce	€ 11.90
Tender pink roast saddle of veal	€ 14.90

## Get them while they're hot

Gourmet currywurst from German pork	€ 5.20
Gourmet currywurst from German veal (No side dishes)	€ 6.20



## German poultry

Roast turkey breast	€ 6.90
Roast turkey thigh	€ 6.90
Chicken leg	€ 2.90
Turkey goulash	€ 6.90
Zurich-style sliced chicken in mushroom cream sauce	€ 11.90

## French Barbary duck

Barbary duck breast	€ 14.80
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## Side dishes

Mashed potato	€ 2.90
Potato and leek gratin	€ 2.90
Mini rösti, 3 pieces	€ 2.90
Rosemary potatoes	€ 2.90
Butter spätzle (egg noodles)	€ 2.90
Gnocchi fried in butter	€ 2.90
House-made dumplings	€ 2.90
Pasta, assorted varieties	€ 2.90
Buttered rice	€ 2.40
Seasonal vegetables	€ 2.90
Ratatouille	€ 3.50
Vichy carrots	€ 3.20





## Warm house-made fare

Meals prepared for you to enjoy

### Currywurst in a light curry sauce with rösti and coleslaw

Up to 10 people € 89.00  
Every additional person € 6.90

### Prague ham with sauerkraut and a bacon-potato salad

Up to 10 people € 129.00  
Every additional person € 10.90

### Roast pork neck with Leipziger Allerlei (peas, carrots, asparagus) and salted potatoes

Up to 10 people € 129.00  
Every additional person € 10.90

### Turkey strips with broccoli and fresh butter spätzle (egg noodles)

Up to 10 people € 149.00  
Every additional person € 12.90

### Rotisserie pork with onions, coleslaw and tzatziki

Up to 10 people € 129.00  
Every additional person € 10.90

### Asian fried noodles with beef, pork or turkey meat

Up to 10 people € 109.00  
Every additional person € 8.90

### Marinated pot roast beef with dumplings and red cabbage

Up to 10 people € 169.00  
Every additional person € 14.90

### Pork fillet in pepper cream sauce with fresh seasonal vegetables and potato gratin

Up to 10 people € 169.00  
Every additional person € 14.90

### Beef stroganoff with butter spätzle (egg noodles)

Up to 10 people € 159.00  
Every additional person € 13.90

### Hungarian beef goulash with pasta and a green salad

Up to 10 people € 159.00  
Every additional person € 13.90

### Braised chicken, boneless pieces, on ratatouille vegetables and herbed rice

Up to 10 people € 159.00  
Every additional person € 13.90

### Saddle of lamb with bacon-fried beans and rosemary potatoes

Up to 10 people € 219.00  
Every additional person € 19.90

### Free-range chicken breast with a leaf spinach and cheese crust

Up to 10 people € 149.00  
Every additional person € 12.90

### Fruity turkey curry in coconut sauce with basmati rice

Up to 10 people € 149.00  
Every additional person € 12.90

### Strips of pork in herb mustard cream sauce with rösti and buttered vegetables

Up to 10 people € 159.00  
Every additional person € 13.90

### Prime boiled beef in horseradish sauce with potatoes and red beets

Up to 10 people € 169.00  
Every additional person € 14.90

### Zurich-style sliced veal in mushroom cream sauce with spätzle (egg noodles) and a green salad

Up to 10 people € 199.00  
Every additional person € 17.90

### Gourmet paella with chicken, prawns, peas and saffron rice

Up to 10 people € 139.00  
Every additional person € 11.90

### Roast beef in red wine sauce with dumplings and red cabbage

Up to 10 people € 159.00  
Every additional person € 13.90

### Stuffed zucchini with tomato sauce and potato gratin

Up to 10 people € 119.00  
Every additional person € 9.90

### Western fried vegetables with potato wedges, red beets and maize

Up to 10 people € 89.00  
Every additional person € 6.90

### Venison ragout with forest mushrooms, spätzle (egg noodles) and a green salad

Up to 10 people € 249.00  
Every additional person € 22.90

### Shashlik stew with rice and salad

Up to 10 people € 149.00  
Every additional person € 12.90

### House-made beef roulades with potatoes and red cabbage

Up to 10 people € 149.00  
Every additional person € 12.90

### Roast turkey in cream sauce with rice and seasonal vegetables

Up to 10 people € 139.00  
Every additional person € 11.90

### Spaghetti bolognese with a green salad

Up to 10 people € 109.00  
Every additional person € 8.90





# Seasonal freshness

Varies depending on the season

(Prices on request)

## Asparagus variations

- Asparagus cream with smoked salmon strips
- Clear asparagus soup with ham
- Asparagus salad in vinaigrette
- Fresh asparagus with Hollandaise sauce or butter, small potatoes and two types of ham
- Fresh asparagus with Hollandaise sauce or butter, small potatoes and port fillet
- Fresh asparagus with Hollandaise sauce or butter, small potatoes and veal fillet
- Fresh asparagus with Hollandaise sauce or butter, small potatoes and fried salmon fillet
- Fresh asparagus with a ham and cheese crust, potatoes
- Asparagus lasagna with ham
- Roasted asparagus in Hollandaise sauce and potato salad with bacon
- Asparagus duet with Hollandaise sauce and fried potatoes

## Dessert

- Fresh strawberries with vanilla sauce and green pepper

## Seasonal fall delicacies

- Cream of pumpkin soup with potatoes
- Cream of chanterelle soup with croutons
- Chestnut soup
- Fall salad with smoked goose breast and cranberry dressing
- Rapunzel salad with fried mushrooms and bacon served with a potato dressing
- Goose leg with red cabbage and klößen (potato dumplings)
- Goose breast with red cabbage and klößen (potato dumplings)
- Game goulash with mushrooms, spätzle (egg noodles) and a white wine pear
- Roast venison leg with potato gratin and Brussels sprouts
- Rabbit leg with red cabbage and potatoes
- Lamb lasagna with pumpkin
- Strips of lamb with chanterelles and spätzle (egg noodles)
- Wild boar ragout with porcini mushrooms and semmelknödel (bread dumplings)
- Roasted wild board with red cabbage and potato gratin

## Dessert

- Chestnut cream
- Gingerbread mousse
- Cinnamon pudding



# Sweet seductions

Desserts and chocolate

## Pudding, cream and mousse

in portion-sized glasses

- Chocolate pudding € 3.90
- Vanilla pudding € 3.90
- Bavarian cream with raspberry sauce € 3.90
- Amaretto cream € 3.90
- Batida de Côco cream € 3.90
- Waldmeister (sweet woodruff) cream € 3.90
- Champagne cream € 4.90
- Mousse au chocolat € 3.90
- Mousse au chocolat, white € 3.90
- Baileys mousse € 3.90
- Strawberry mousse € 3.90
- Basil mousse € 3.90
- Tiramisu with fruit € 3.90
- Strawberry tiramisu € 4.90

## Quark and fruit

- Quark with plumb sauce € 3.50
- Fruit salad with vanilla sauce € 4.90

## Cheese

- Mixed cheese plate € 4.90

## Chocolate fountain

With seasonal fruit

- From 25 people € 220.00
- Every additional person € 5.90



# Additional facilities

We are pleased to provide

## Equipment

### Plates, knives and forks

3-piece place setting € 1.60  
Plate, knife, fork

5-piece place setting € 2.20  
Plate, knife, fork, dessert plate  
and dessert spoon

### Glasses

Standard glasses, per unit € 0.60  
Special glasses (wine and sparkling wine) € 0.60

### Bar and beer taps

Complete bar, per unit € 95.00  
only together with drinks

Taps with refrigeration € 35.00  
only together with beer

### Table and bench

Pub furniture (1 table and 2 benches) € 15.00  
Bar table € 23.50  
Bar table with cover € 43.30  
Coated tablecloth per meter € 3.50

### Chest freezer

Large chest freezer € 25.00  
Small chest freezer € 18.00

### Professional grill delivered free

only together with grilled peat or grilled sausage  
Flat rate for final cleaning € 25.00

### Pavilions and tents

Different sizes Prices on request

### Personnel

Service staff per hour € 29.15  
Events management staff per hour € 35.10  
Chefs/BBQ experts per hour € 35.10

From 12:00 a.m. and on Sundays and  
bank holidays, 50% surcharge

### Delivery and Pick-up

Charges for Delivery and Pick-up will be  
calculated individually.

### Returns

Within three working days of delivery.  
Optionally cleaned by you. We charge  
a flat rate of € 1.00 per person  
for cleaning.  
In case of loss or damage to the borrowed  
equipment, the cost of replacing the parts will be invoiced  
following a stock count on the premises of Gebrüder Nieß  
GmbH.

### Sundays and bank holidays

€ 30 service surcharge on the  
entire invoice amount

We will be happy to provide a selection of drinks  
according to your individual wishes.

### Our terms of payment

All attendance figures ordered will be included in the  
invoice.

Changes to attendance figures to those provided will be  
taken into account no later than 7 days prior the start of  
your event.

The indicated prices for the dishes include 7% statutory  
VAT

Due to current tax legislation, we are required to charge a  
statutory tax rate of 19% on the delivery of food combined  
with equipment, drinks and/or personal. This means the  
list price will be increased by the VAT amount of 19%.  
In cases of an increase in VAT, we reserve the right to  
increase prices accordingly.

All previous price lists and price agreements become inva-  
lid with this price list. As of November 2019.

We reserve the right to adjust the gross sales prices accor-  
ding to market fluctuations (prices subject to change).  
Please make your payment immediately upon receipt of  
your invoice.

### Accepting orders

We request orders be made 10 days prior to delivery.  
In person or by telephone: Monday-Friday 9:00 a.m. to  
4:00 p.m. or by prior appointment.

### Information about allergies and additives

If you have any questions about additives or allergies,  
please contact us. We will be happy to provide you with  
up-to-date information.



# Nieß

Catering für Genießer



Nieß Catering GmbH  
Honigsberger Straße 72 • 45472 Mülheim-Heißen  
Ph +49 208/3016597 • Fax +49 208/433022  
info@niess-catering.de • www.niess-catering.de