

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

With a delicious topping of:

House-made sausage specialties
House-made summer sausage varieties
Fresh steak tartare and quail egg
Real Parma ham
House-made roast pork
House-made roast turkey
Tender pink roast beef
House-made raw minced pork and onions
Selected cheese varieties
French soft cheese
Tomatoes and mozzarella
Exquisite smoked salmon or gravadlax
Exquisite smoked trout fillet
Marinated deep water shrimps on a slice of egg
House-smoked duck breast
House-made tuna fish salad

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

12 nibbles per portion

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

Cold snacks

Light bites

From our own butcher

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



Side dishes & snacks

Combine and enjoy

Bread, butter and dips

- | | |
|--------------------|-----------|
| Mixed bread basket | (Portion) |
| Baguette | (Piece) |
| Pretzel rolls | (Piece) |
| Butter variations | (Portion) |
| Salted butter | (Portion) |
| Crackling fat | (Portion) |
| Tzatziki | (Portion) |
| Horseradish cream | (Portion) |
| Curry cream | (Portion) |
| Herb cream cheese | (Portion) |
| Mustard | (Portion) |
| Ketchup-tomato dip | (Portion) |

House-made salads

- Fresh mixed salad
- Broccoli salad
- Waldorf salad
- Cucumber salad
- Coleslaw
- Pasta salad
- Italian pasta salad
- Classic potato salad
- Boiled potato salad
- Poultry salad
- Leek salad with chanterelles
- Swiss sausage salad
- Farmer's salad with feta cheese
- Classic prawn salad

Prices indicated for 200 g per person. Salads in individual glasses possible.





Cold delights

Appetizers decoratively arranged on a platter

Fine fish

Smoked salmon, smoked fish and prawns with horseradish cream

Up to 10 people € POA
Every additional person € POA

Light Italian

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

Up to 10 people € POA
Every additional person € POA

Original Parma ham

Parma ham on honeydew melon boats with fruits and garnish

Up to 10 people € POA
Every additional person € POA

House-made antipasti

Diverse Italian vegetarian specialties

Up to 10 people € POA
Every additional person € POA

House-made roast beef

Tender pink roast beef with house-made remoulade

Up to 10 people € POA
Every additional person € POA

Carpaccio and arugula

Carpaccio rolls on arugula salad and parmesan

Up to 10 people € POA
Every additional person € POA

Vitello tonnato

Vitello tonnato with a hearty tuna fish sauce

Up to 10 people € POA
Every additional person € POA

Mixed roast

House-made roast meats

Up to 10 people € POA
Every additional person € POA

Rustic board

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

Up to 10 people € POA
Every additional person € POA

Mini marvels

Small pork schnitzel, small turkey schnitzel and party burgers

Up to 10 people € POA
Every additional person € POA

Poultry variation

Fried chicken breast, small chicken legs, small turkey schnitzel

Up to 10 people € POA
Every additional person € POA

Selection of ham

House-made specialties

Up to 10 people € POA
Every additional person € POA



From the soup terrine

Soups and stews

From 10 people

House-made soups

Cream of tomato soup with fresh herbs

Cream of potato soup with salmon strips

Cheesy leek soup with minced beef

Pumpkin soup with potato cubes (only in the fall)

House-made goulash soup

Beef soup with vegetables and pasta

Chicken soup with vegetables and pasta

Hearty stews

Gourmet goulash stockpot

with potatoes and kidney beans

Chili con carne

Pea stew with mettwurst

Lentil stew with boiled sausage

Carrot stew with mettwurst or boiled sausage

Kale with gammon or mettwurst (seasonal)

Barley soup with mettwurst or boiled sausage

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 € POA
Every additional person € POA

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 € POA
Every additional person € POA

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 € POA
Every additional person € POA

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 € POA
Every additional person € POA





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

€ POA

Every additional person

€ POA

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

€ POA

Every additional person

€ POA

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

€ POA

Every additional person

€ POA

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

From German domestic pigs

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

From free-range German beef

Roast beef
Tender pink roast beef
Tender pink beef fillet
Marinated pot roast
Classic beef goulash
Beef stroganoff
Classic beef roulade
Boiled fillet

From German veal

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

Get them while they're hot

Gourmet currywurst from German pork
Gourmet currywurst from German veal
(No side dishes)



German poultry

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

French Barbary duck

Barbary duck breast

Side dishes

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





Warm house-made fare

Meals prepared for you to enjoy

Currywurst in a light curry sauce with rösti and coleslaw

Up to 10 people € POA
Every additional person € POA

Prague ham with sauerkraut and a bacon-potato salad

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

Rotisserie pork with onions, coleslaw and tzatziki

Up to 10 people € POA
Every additional person € POA

Asian fried noodles with beef, pork or turkey meat

Up to 10 people € POA
Every additional person € POA

Marinated pot roast beef with dumplings and red cabbage

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

Beef stroganoff with butter spätzle (egg noodles)

Up to 10 people € POA
Every additional person € POA

Hungarian beef goulash with pasta and a green salad

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

Saddle of lamb with bacon-fried beans and rosemary potatoes

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

Fruity turkey curry in coconut sauce with basmati rice

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

Prime boiled beef in horseradish sauce with potatoes and red beets

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

Gourmet paella with chicken, prawns, peas and saffron rice

Up to 10 people € POA
Every additional person € POA

Roast beef in red wine sauce with dumplings and red cabbage

Up to 10 people € POA
Every additional person € POA0

Stuffed zucchini with tomato sauce and potato gratin

Up to 10 people € POA
Every additional person € POA

Western fried vegetables with potato wedges, red beets and maize

Up to 10 people € POA
Every additional person € POA

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

Up to 10 people € POA
Every additional person € POA

Shashlik stew with rice and salad

Up to 10 people € POA
Every additional person € POA

House-made beef roulades with potatoes and red cabbage

Up to 10 people € POA
Every additional person € POA

Roast turkey in cream sauce with rice and seasonal vegetables

Up to 10 people € POA
Every additional person € POA

Spaghetti bolognese with a green salad

Up to 10 people € POA
Every additional person € POA





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

Quark and fruit

- Quark with plumb sauce
- Fruit salad with vanilla sauce

Cheese

- Mixed cheese plate

Chocolate fountain

- With seasonal fruit

From 25 people

€ POA



Additional facilities

We are pleased to provide

Equipment

Plates, knives and forks

3-piece place setting

Plate, knife, fork

5-piece place setting

Plate, knife, fork, dessert plate

and dessert spoon

Glasses

Standard glasses, per unit

Special glasses (wine and sparkling wine)

Bar and beer taps

Complete bar, per unit

only together with drinks

Taps with refrigeration

only together with beer

Table and bench

Pub furniture (1 table and 2 benches)

Bar table

Bar table with cover

Coated tablecloth per meter

Chest freezer

Large chest freezer

Small chest freezer

Professional grill delivered free

only together with grilled peat or grilled sausage

Flat rate for final cleaning

Pavilions and tents

Different sizes

Prices on request

Personnel

Service staff per hour

Events management staff per hour

Chefs/BBQ experts per hour

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 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

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 invalid with this price list. As of November 2019.

We reserve the right to adjust the gross sales prices according 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

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