## **Community Catering** Menu for 120 people

team guidelines	team prepare	guest get
Part 1 - Starter	Part 1 - Starter	Part 1 - Starter
1 Bowl ovo-lacto-vegetarian or vegan, 5 components plus pastry	1 Bowl ovo-lacto-vegetarian or vegan, 5 components plus pastry for 120 people. The team decide if they will prepare a side dish ovo-lacto-vegetarian or vegan (choose one)	1 Bowl plus pastry
Part 2 - Main component	Part 2 - Main component	Part 2 - Main component
Vegetable component – a combination of three different vegetables	Vegetable component – a combination of three different vegetable fix for 120 people	One plate with vegetable component – a combination of three different vegetable
		and
	2 different ones (potatoes and noddles, rice and fries, etc.)	
2 starch side dishes	in sufficient quantity for 120 people	choose one of the starch side dishes - e.g. potatoes, fries.
		The guest will have a further side dish - here the
1 side dish either meat or fish	team decide if they will prepare a meat or fish as a side (choose one)	
	in sufficient quantity for 120 people team decide if they will prepare a v <b>egan or ovo-lacto-vegetarian as a side dish</b>	e.g. fish or vegan guest chooses between one of the two offered side dishes
1 side dish either vegan or ovo-lacto-vegetarian	(choose one)	
		finally the
2 different sauces, dips, or chutney	2 different ones - in sufficient qantity for 120 people (e.g. 50 portions/70 portions)	guest chose one of the two different sauces, dips, or chutney
1 mini dessert - maximum 2 components	for 120 people	1 mini dessert - maximum 2 components
<b>Part 3 - healthy conference food</b> Three different types of modern, healthy conference catering 24 pieces x 3	Part 3 - healthy conference food	
varieties = 72 pieces	Three different types of modern, healthy conference catering 24 pieces x 3 varieties = 72 pieces	

\*yellow - no choice!