

Banquet file

For your celebrations, events and conferences we place our comfortable rooms for a total of 1200 persons:

Hall for 170 - 650 pers.

Bistro for 18 - 30 pers.

Townhall cellar for 20-80 pers.

Restaurant for 65 - 110 pers.

Conference rooms for 15 - 70 pers.

Side room for 15 - 70 pers.

4 skittle alleys (food will be delivered)

Premium catering service up to 2.000 persons

Feel free to ask for our menu suggestions or create your own individual menu.

Reservation

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Bürgerstuben Garching, Bürgerplatz 9, 85748 Garching

Owner: Anne-Kathrin Timmermann

Finger food (piece)

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| Filled wraps with cream cheese, salmon, avocado cream, tuna and Serrano ham | 1,80 € |
| Crostinis wrapped in Parma ham | 2,00 € |
| Mini pancakes filled with roastbeef | 2,50 € |
| Mini turkey cutelets with pineapple | 1,90 € |
| Dates and apricots wrapped in bacon | 1,00 € |
| Bruschetta with fresh tomatoes | 1,50 € |
| Yakitori skewers with sweet-sour sauce | 2,00 € |
| Trout appetizers from freshly caught trout fish from "Schweiger" in Garching | 2,00 € |
| Salmon appetizers fillets with cream cheese | 2,00 € |
| Crispy chickenwings | 1,30 € |
| Mini slice of meat loaf (Leberkäse) with sweet mustard | 0,80 € |
| Tempura with fresh vegetable | 0,80 € |
| Ginger tempura with scampies | 2,00 € |
| Meat balls in fiery sauce | 1,50 € |
| Mini brez'n filled with cream cheese | 0,90 € |

For your reception! (min. 30 persons)

price per piece

Italian buffet

Rucola in old balsamic vinegar, olive oil and grated parmesan

Baked chicory with goat cheese

Fleshy tomatoes and mozzarella with fresh basil

Marinated peppers, zucchinis and mushrooms

Vitello tonnato with caper sauce

Ices melon with Parma ham

Italian minestrone with ciabatta

Main dishes (3 dishes to select):

Stewed beef leg in red wine and herbs

Roasted lamb hip with chili

Pangasius fillet on tomatoes and capes

parmesan potatoes, vegetable selection, polenta

Tortelloni in basil cream

Gnocchi in sage garlic butter

Variation of italian cheese

Tiramisu

Fruitsalad with grappa

per person 29,90 €

Buffet classic

Roastbeef with tartar sauce

Bavarian sausage and smoked meat specialities with pickled vegetables

Variations of smoked fish with apple-horseradish

Salad bar with lettuce, tomatoes, cucumbers, peppers and radishes
served with two dressings

Potato salad, coleslaw, carrot orange salad

Bread basket with butter and lard

Hearty potato soup with bacon

Crackling roast of the Dachau farmers pork
with two sorts of dumpling and beer sauce

Zander fillet fried crispy

with asian vegetables and jasmine rice

Apple strudel with vanilla sauce

Fruit salad

Semolina pudding with fresh berries

per person 28,90 €

Mediterranean buffet

Soups:

Buttermilk soup
Soup from white wine with lemon croutons

Cold dishes:

Sticks from seasonal vegetables with 3 dips
Tomatoes with mozzarella, marinated with a basil-olive sauce
Honey melon with slices of Parma ham
Greek summer salad from tomatoes, cucumber, peppers and feta cheese
Chicken corn salad
Cucumber salad with strips of smoked salmon
Mixed lettuce with different dressings
Tomato-garlic bruschetta with fresh majoram

Warm dishes:

Spanish paella with fresh mediterranean vegetables
Piccata from chicken breast with tomato sauce
Salmon fillet in puff pastry

Besides:

Boiled potatoes, couscous, ratatouille

Cheese:

Selection of Italian and French cheese with fresh fruit
bread

Dessert:

Mango mousse
Forest berry compote with vanilla sauce
Baby bananas in chocolate sesame

per person 34,90 €

International buffet

Soups (1 soup to select):

Mango soup
Coconut soup with ginger dumplings

Apetizers:

Canapés with smoked salmon, roastbeef and Parma ham
Salads and antipasti
Dried tomatoes in olive oil and herbs
Roasted Eggplant and zucchini in olive oil and herbs
Chicken breast with herb mayonnaise, apples and curry
Bacon-onion cake
Ciabatta with mortadella and Parma ham
Duck breast with lentil salad and pumpkin
Lukewarm potato salad

Hot dishes (3 dishes to select):

Salmon fillet from the grill with lemon-onions
Crispy roasted duck with vegetables and bean sprouts
"Coq au vin" Chicken in red wine sauce with glazed shallots
Potatoes and Vegetables from the butter pan
Asian noodles fried with egg and shrimps
Baked potato with herb curd
Yellow zucchini with parsley
Bacon beans with herbs
Fresh broccoli with garlic butter

Dessert:

Caramel pudding with fresh berries
Mango cream
Buttermilk timbale with marinated carambolas

per person 28,90 € (min. 40 persons)

Festive Buffet

Soups (1 soup to select):

Chilled cucumber soup with crawfish meat and fresh chives
Morel cream soup with smoked salmon strips

Apetizers:

Roe jelly on a sauce of wild cranberries and oranges
Smoked pork with pickled vegetables
Medium rare slices of duck breast on a classic Waldorf salad
Solid cheese salad with vegetables in a yogurt-lime dressing
Salad from sweet-sour pickled mushrooms on marinated zucchini carpaccio
Spicy beef salad with coarse grains of pepper in a salad bed
Crisp lettuce with different dressings

Hot dishes (3 dishes to select):

Stripes of salmon fillet with a creamy herb sauce and curcuma pasta
Corned pork with sour potato vegetables
Braised beef in vinegar with raisin sauce, apple red cabbage and potato dumplings
Chicken breast in curry-pineapple-coconut sauce with bean sprouts and basmati rice
Vegetables of the season for your vegetarian guests

Cheese specialities

with apple and pear slices

Dessert:

Cold soup of fresh strawberries scented with a little sherry
3 sorts of Mousse au chocolate
Fresh fruit salad

per person 33,90 €

Townhall-cellar buffet:

Apetizers:

Chilled Melon with Greenland prawns
Smoked trout fillet from "Schweiger" with cranberry horseradish
White herring fillet housewife's style
Game paté with ginger-cherries
Salmon parfait with fresh crayfish tails
Fresh salads with dressings
Waldorf salad with roast breast of guinea fowl
Hot potato salad
Tuscan pasta salad

Hot dishes (3 dishes to select):

Sliced veal "Zurich" style
High-class fishes in saffron stock
Farmer's duck in port wine with green pepper
Porcini ravioli with a homemade pesto

Besides:

Buttered rice, walnut potato noodles
buttered fresh vegetables from the pan

Dessert:

Strawberry Tiramisu
Mango-coconut cream
Variation of cheese with fresh fruits

per person 31,90 €

Menu suggestions:

Menu 1:

Onion soup with cheese-cap

Breast of guinea fowl in Calvados foam
with broccoli florets and potato-bacon patties from the butter pan

Semolina pudding with fruit sauce

per person 26,60 €

Menu 2:

Potato soup with sour cream and fresh herbs

Veal loin with basil-mustard sauce, mushroom ravioli and arugula puree

Vanilla-ice strudel mit tropical fruits

per person 26,80 €

Menu 3:

Clear tomato soup with pesto croutons

Medallions of Angus beef on a red pepper cream sauce
with beans and cress-grated fried potatoes

Vanilla-ice strudel mit tropical fruits

per person 28,80 €

Menu 4:

Chard soup with curry

Medium rare lamb fillet in a mild garlic foam with bacon beans and gratinated potatoes

Red wine cream with marinated mango and crispy pastry

per person 34,80 €

Menu 5:

Carrot-ginger soup with croutons

Fried pike-perch fillet on local mushrooms with chard, saffron foam and wild rice

Mousse au chocolat with orange slices

per person 25,60 €

Menu 6:

Soup of local mushrooms with herbs and sour cream

Saltimbocca of chicken breast on linguini with tomato and eggplant ragout

Gingerbread tiramisu

per person 24,60 €

Menu 7:

Lentil cream soup with smoked bacon strips and root vegetables
Beef fillet medallions in Marsala sauce, with baby vegetables from the market
and baked creamed potatoes
Orange crêpe with ice-cream

per person 28,90 €

Menu 8:

Smoked duck breast with Waldorf salad
Medallions of pork fillet with herb stuffing with fresh chard,
carrot purée and sauteed shallots
Calvados-banana cream

per person 27,80 €

Menu 9:

Foamy potato soup with watercress dumplings
Haunch of lamb in chili-herb marinade with ratatouille and pommes Macaire
Lemon cream with fresh mint

per person 27,50 €

Menu 10:

Salad from fresh fennel with Parma ham and fried scallops
Saddle of veal medallions with morels in cream fraiche,
served with romanesco florets and potato croquettes
Strawberries with green pepper and vanilla foam

per person 33,80 €

Menu 11:

Pâté of potatoes and chard with foam of smoked trout
Beetroot soup with delicately spiced sour cream
Pike dumplings and crayfish gnocchi with dill-champagne foam
Medallion of Bavarian fattened ox on a yellow zucchini ragout
with homemade gnocchi, herb sauce and thin slices of Parma ham
Layered cream of white and dark chocolate

per person 42,00 €

4 Course Menues:

Menu 1:

Carpaccio from Bavarian ox with finest truffle oil

Fine mushroom soup with herbs

Medium rare barbary duck breast with orange-red wine sauce,
yellow zucchini and potato noodles

Apple fritters in wheat beer pastry with vanilla ice-cream

per person 36,80 €

Menu 2:

Lukewarm spinach salad with smoked duck breast and mushrooms

Essence of beetroot with vegetable pearls

Saddle of veal steak with slices of fleshy tomatoes and buffalo mozzarella,
thyme jus, broccoli florets and potato patties

Pear soufflé with chocolate ice-cream and vanilla foam

per person 38,60 €

Menu 3:

Herring and salmon tartar with crostini

Scented tomato soup with lemongrass and prawns

Medium rare beef fillet with rosemary-shallot ragout, beans and gratinated potatoes

Strawberry-rhubarb strudel

per person 39,80 €

Menu 4:

Carpaccio of salmon and angler fish with crispy arugula salad

Clear tomato soup with veal meatballs

Venison medallions with red wine-cherry sauce, mushroom ravioli and savoy cabbage rolls

Pistachio cream

per person 42,60 €

Menu 5:

Tomato soup with Gin and croutons

Patties with ragout fin

Medallions of pork fillet with wild mushrooms, buttered fresh carrots
and grated fried potatoes

Tipsy fruit salad with garden mint

per person 27,50 €

Menu 6:

Scottish smoked salmon with ginger-potato pancakes

Pumpkin cream soup with shrimps

Stuffed pork fillet with mushrooms and juniper smoked ham,
almond-broccoli and potato croquettes

Bavarian cream with raspberries

per person 26,50 €

Menu 7:

Cream of mushroom soup with a touch of parsley

Fried sweetbreads in a bed of fresh spinach and caramelized lemon fillets

Medium rare roast beef with tartar sauce, fine bacon-beans,
grilled tomato and two kinds of herb butter

Tropical fruits with fresh mint

per person 32,50 €

Menu 8:

Smoked trout fillet from "Schweiger" in Garching, with horseradish cream,
butter and baguette

Wild mushroom soup with fresh chervil

Medium rare duck breast in a honey crust with pink berries,
orange sauce, romanesco and pommes macaire

Tropical fruits with vanilla ice-cream

per person 32,50 €