

# BANQUET PORTFOLIO

For events in the Allianz Arena



## SAVORY SNACKS

<b>Oven-fresh pretzel</b>	<i>per piece</i>	1,60 €
... with butter   cream cheese   Obazda	<i>per piece</i>	3,60 €
<b>Bread bun, halved</b>	<i>per piece</i>	3,40 €
Salami   ham   smoked turkey breast Allgau Emmentaler   Brie		
<b>Rolls (Mini)</b>	<i>per piece</i>	3,20 €
Salami   ham   smoked turkey breast Country ham   Camembert		
<b>Bagels</b>	<i>per piece</i>	6,20 €
Avocado & salmon Hummus & grilled vegetables	V	
<b>Bavarian snack platter</b>	<i>per person</i>	15,90 €
Oven-fresh bread selection   pretzels regional sausage and cheese selection mixed pickles   fresh horseradish   radish selection of spreads <i>- also available as a vegetarian version -</i>		

## Healthy Alternatives

<b>Fruit sashimi</b>	V	<i>per person</i>	8,00 €
<b>Fresh fruit salad</b>	V	<i>per piece</i>	5,20 €
<b>Fruit smoothies</b>		<i>per piece</i>	6,60 €
different kinds			
<b>Fruit bowl</b>	V	<i>per bowl</i>	15,00 €
Hand fruit			

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## SWEETS



„Mini-Danish Pastry“	<i>per piece</i>	2,50 €
Cake squares	<i>per piece</i>	4,30 €
Gugelhupf Marble   lemon   Styrian nut	<i>16 pieces</i>	34,90 €
<b>Petit Desserts DO &amp; CO</b> Esterhazy cuts   chocolate covered strawberries   raspberry macarons   Pariser Spitz   coconut-truffle   nougat-truffle	<i>3 pieces per person</i>	12,50 €
Pain au Chocolat	<i>per piece</i>	4,50 €
Butter Croissant	<i>per piece</i>	3,80 €
Selection of muffins Chocolate   blueberries	<i>per piece</i>	4,50 €
<b>Two types of cookies</b> (80g) Double Rich Chocolate   Pecan Nut   Cranberry-White Chocolate	<i>per piece</i>	2,60 €
<b>Two types of Powerballs</b> (from 10 persons)  Pistacchio-carrot   Date-walnut-coconut	<i>2 pieces</i>	2,50 €
<b>Homemade Eclairs</b> Cream filling (from 3 pieces)	<i>per piece</i>	3,90 €
<b>Homemade Macarons</b> (8 pieces) Raspberry   Passion fruit	<i>per etagere</i>	19,20 €

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## SAVORY & HEALTHY BREAKS

<b>Currywurst</b> Bread bun   Curry	<i>per person</i>	6,80 €
<b>Munich „Weißwürste“ – veal sausages</b> Oven-fresh pretzel   sweet mustard	<i>2 pieces</i>	7,90 €
<b>Mini „Leberkäse“ - meatloaf</b> Potato-cucumber salad   oven-fresh pretzel   mustard	<i>per person</i>	9,20 €
<b>„Fleischpflanzerl“ - meatballs</b> Potato puree   Wood-fired bread   mustard	<i>per person</i>	10,20 €
<b>Nuremberger grilled sausages (HOWE)</b> Sauerkraut   medium hot mustard	<i>per person</i>	12,90 €
<b>Cheese spaetzle</b> Fried onions   Chives	<i>per person</i>	9,20 €
<b>Bánh mì Baguette – vietnamese baguette</b> Pork Belly   lettuce   coriander   chili lime dressing	<i>per piece</i>	9,50 €

## Healthy breaks

<b>Poke Bowls</b> Smoked salmon   Chicken   vegan 	<i>per person</i>	9,50 €
<b>Summer rolls</b>  filled with tofu   peanut dip	<i>per person</i>	6,50 €
<b>Quinoa patties</b> Mashed potatoes   Mushroom ragout	<i>per person</i>	10,20 €
<b>Chili sin Carne</b>  Baked potato   guacamole   soy-lime dip	<i>per person</i>	9,20 €

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## SANDWICHES & BAGUETTES

*Please select 3 different varieties:*

**Selection of Sandwiches** (two per kind)

*2 pieces*

6,90 €

Ham | Cheese

Chicken Club Country

Tomato | Mozzarella

Cream cheese

Salami | Cheese

Turkey breast | Remoulade

**Selection of Focaccia & Ciabatta**

*per piece*

6,90 €

Focaccia | Ham | Mozzarella | Tomato

Focaccia | Salami | Pepperoni | Tomato

Focaccia | Mozzarella | Tomato

Ciabatta | Italian ham

Ciabatta | Italian Salami

Mini-Ciabatta | Brie

Ciabatta | Mozzarella | Tomato

**Gourmet Wraps**

*per piece*

9,50 €

Caesar | Italia | Tuna | Orient 

Red Curry Beef | smoked salmon | Veggie

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## BUSINESS LUNCH

### BUSINESS LUNCH PACKAGE from 10 persons

per person 26,90 €

#### SALAD or SOUP | PASTA or ASIA

Selection of bread with salted butter

*Please choose one SALAD or SOUP:*

##### SALADS

- Caesar's Salad** Croûtons | Parmesan dressing
- Cous Cous** Watermelon | Feta | Vinaigrette
- Tomato Mozzarella** roasted olives | basil
- Papaya Salat** Lime | Coriander | peanut
- DO & CO's Supergreen Salad**
- Spicy Bulgur Salad** ✓

OR

##### SOUPS

- Truffled potato crème** wood-fired bread
- Sweet potato & coconut soup** ✓
- Pho-Bo (Vietnamese noodle soup)**
- Minestrone** Risoni | Gremolata ✓

##### PASTA

- Mezze-Rigatoni** pesto | tomatoes
- Ricotta Ravioli** wild mushrooms | cherry tomatoes | Panna sauce
- Rigatoni** broccolini | cherry tomatoes  
Pecorino sauce
- Mezze-Penne** gamberetti | peperoncini

OR

##### ASIA

- DO & CO's vegetable wok**  
with Chicken or prawns  
steamed jasmin rice
- Mango chicken Curry**  
Coconut Rice
- Red Beef Curry**  
Jasmin rice | Thai-basil | Cashew nuts
- Red vegetable Curry** ✓  
Jasmin rice | smoked tofu | Thai basil  
Cashew nuts

You can also book a **dessert variation** on top. (7,90 € per person)

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## FINGERFOOD

### FINGERFOOD DO & CO

per person 21,90 €

Please choose four components:

#### VEGETARIAN

- Bloody Mary Shot** ✓
- Mango-Gazpacho Shot** ✓
- Mini-Avocado-Cornets** Mango | Shiso cress
- Mini-Summer Rolls** peanut dip ✓
- Tomato Mozzarella Crostini**
- Falafel** Carrot hummus | Chervil ✓

#### MEAT

- Mini Chateaubriand** Sauce Béarnaise
- Mini Wiener Schnitzel** horseradish-ketchup
- Mini-Kofta** mint yoghurt
- Bavarian Nigiri** | **fillet of beef**

#### FISH

- King Crab Gyoza** orange ponzu
- Spicy shrimp crostini** chives
- Marinated Arctic char** Watercress cream
- Mini Tuna Tacos** Wasabi-Coleslaw

### BLACK BREAD STRIPES DO & CO

per person 8,50 €

Please choose four components:

#### VEGETARIAN

- Obazda** Red onion
- Alpine butter** Chives
- Potato and chive cream**

#### MEAT

- Roast pork** fresh horseradish
- Bresaola** Arugula | parmesan

#### FISH

- Wild salmon** mustard-dill sauce
- Smoked trout** marinated cucumber

### FINGERFOOD BAVARIAN

per person 19,90 €

#### VEGETARIAN

- Mini Pretzels**  
obazda | chive | butter
- Bavarian Camembert**  
fig mustard | radish-cress | croutons
- Mini Tarte Flambée Pretzels** chive
- Mini Cheese dumplings** cabbage-salad

#### MEAT & FISH

- Sourdough-Crostini**  
root-bacon | chanterelles | smoked trout

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## FLYING BUFFET

### FLYING BUFFET DO & CO

from 15 persons

per person 62,90 €

#### STARTERS

##### Veal carpaccio

Wild herb salad | mushrooms | truffle cream

##### Crispy Prawns

Hearts of lettuce | chili mayonnaise

##### Smoked eggplant tarte ✓

Pomegranate seeds | roasted tempeh  
Soy and lime cream

#### SOUP

Soup of the season

#### MAIN COURSES

##### Homemade mozzarella cappellacci

Cherry tomatoes | fresh basil  
Pecorino stock

##### Grilled Atlantik salmon

La Ratte potatoes | sautéed baby spinach  
Safran beurre blanc

##### Pink roasted fillet of beef

Fried rice | broccolini | terriyaki Jus

#### DESSERTS

##### Homemade Kaiserschmarrn

plum roaster

##### DO & CO's Mousse au chocolat

noir

##### Mozart tartlet

##### Passion fruit panna cotta

Marinated Mango Vanilla crème fraîche

### FLYING BUFFET EXKLUSIV

from 15 persons

per person 56,90 €

#### STARTERS

##### Rib Eye Tataki

Truffle ponzu

##### Salmon tartare

Beet | horseradish cream

##### Falafel ✓

Carrot hummus | pomegranate tabouleh

#### SOUP

Soup of the season

#### MAIN COURSES

##### Ricotta Ravioli

Arugula | Tomato stock

##### Sea bass „en papillote“

Potatoes | roasted tomatoes & olives

##### Fillet of veal

Homemade gnocchi | sautéed vegetables  
watercress | pepper jus

#### DESSERTS

##### Nougat & Strawberry dumplings

Butter crumbs

##### DO & CO's Mousse au chocolat

blanc & noir

##### Raspberry panna cotta

Marinated berries Vanilla crème fraîche

Apple-cinnamon tart

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## LUNCHBUFFET

### LUNCH BUFFET OPTION I

from 15 persons

*per person* 35,90 €

Selection of bread with salted butter

#### STARTERS

##### Bresaola | Parmesan

Sun-dried tomatoes | arugula

##### Shepherd's Salad

Feta cheese | dried olives

##### Smoked trout

Beet | lemon cream

##### Chefsalat

French Dressing

#### PASTA

##### Homemade pasta alla genovese

Cherry tomatoes

#### MEAT

##### Veal cream goulash

Spinach spaetzle | sauteed vegetables

#### DESSERTS

##### Tiramisu

##### Apricot-crumble cake

##### Marinated fruits

### LUNCH BUFFET OPTION II

from 15 persons

*per person* 35,90 €

Selection of bread with salted butter

#### STARTERS

##### Spicy Beef Salad

Coriander | lime-chili vinaigrette

##### Wild salmon carpaccio

Provencal vegetables

##### Chickpea Salad

Lime soy yoghurt | pomegranate seeds

##### Caesar's Salad

Croutons | Parmesan dressing

#### PASTA

##### Mezze Rigatoni

Buffalo mozzarella | Tomato-basil sauce

#### MEAT

##### Black Pepper Chicken Curry

Mustard Seed Rice | Mango Chutney | Mint Raita

#### DESSERTS

##### Schönbrunner slice

##### Berry ragout Mascarpone creme

##### Marinated fruits

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## LUNCHBUFFET

### LUNCH BUFFET OPTION III

from 15 persons

*per person* 35,90 €

Selection of bread with salted butter

#### STARTERS

**Vitello Tartufato**

**Ham | Mountain cheese**

**Avocado salad**

French dressing

**Buffalo mozzarella**

Tomatoes | roasted olives

#### PASTA

**Homemade Gnocchi**

Gorgonzola | pear | walnuts

#### MEAT

**Green Beef Curry**

Steamed jasmin rice | edamame | wok vegetables

#### DESSERTS

**Passion fruit tart**

**DO & CO's Mousse au chocolat**

salted caramel sauce

**Marinated fruits** ✓

### LUNCH BUFFET OPTION IV

from 15 persons

*per person* 35,90 €

Selection of bread with salted butter

#### STARTERS

**Boiled beef carpaccio**

Chive sauce

**Cauliflower and spinach salad**

Dijon mustard vinaigrette

**Mango shrimp salad**

**Avocado-Baby romaine salad**

Eggplant soy cream

#### PASTA

**Orecchiette**

Truffle Panna | Arugula

#### MEAT

**Braised roast beef**

Potato mousseline | buttered vegetables  
braised jus

#### DESSERTS

**Bavarian cream** Raspberry sauce

**Plum tart**

**Marinated fruits** ✓

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## DINNER BUFFET

### DINNER BUFFET OPTION I from 15 persons

per person 52,90 €

Selection of bread with salted butter and cream cheese

#### STARTERS

**Nicoise salad** Tuna | green beans

**The best of Bavarian lakes (trout & char)** Beet cream | horseradish

**Veal Carpaccio** Salsa Verde | Frisee

**Tuscan risoni salad** ✓

**Quinoa Salad** Blue Cheese | Pear

**Avocado-Tomato Salad** French dressing

#### SALAT PLUS

**Styrian fried chicken**

Potato Salad | Pumpkin seed pesto

#### PASTA

**Buffalo mozzarella agnolotti**

Pine nuts | basil | tomato stock

#### FISH

**Grilled Atlantic salmon**

Potato watercress sotto | peperonata – olive vegetables | caper-lemon relish

#### MEAT

**Munich roast pork**

Potato dumplings | Bavarian cabbage | dark beer jus

#### DESSERTS

**Chocolate soufflé** Nougat sauce

**Mango cream** Passion fruit jelly

**Berry ragout** Vanilla crème fraîche

**Yoghurt-Honey tart**

**Schönbrunn slice**

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## DINNER BUFFET

### DINNER BUFFET OPTION II from 15 persons

per person 56,90 €

Selection of bread with salted butter and cream cheese

#### STARTERS

**Smoked wild salmon** provencal vegetables

**Baby calamari shrimp salad**

**Black smoked ham | mountain cheese**

**Caesar's Salad** Croutons | Parmesan dressing

**Chickpea Salad** Lime soy yoghurt | pomegranate seeds 

**Grilled vegetables** lemon Ricotta

#### SALAT PLUS

**Warm smoked char**

Crisp leaf salad | Pretzel Croutons

#### PASTA

**Meze Rigatoni**

Truffle butter | Baby spinach | Cherry tomatoes

#### FISH

**Grilled halibut**

Sweet potato puree | sautéed soy vegetables | Thai coconut bouillabaisse

#### MEAT

**Pink roasted roast beef**

Potato and corn gratin | oven vegetables | rosemary jus

#### DESSERTS

**Crêpe Suzette** caramel sauce | vanilla ice cream

**Nougat mousse** sour cherry ragout

**Strawberry-mango macchiato**

**Covered apple pie**

**Passion fruit panna cotta**

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## DINNER BUFFET

### DINNER BUFFET OPTION III from 15 persons

per person 62,90 €

Selection of bread with salted butter and cream cheese

#### STARTERS

**Salmon tartare** Pine nuts | rosemary oil

**Herb roast beef** Truffle cream | baked tomatoes | Arugula

**Wild herb salad** Cranberry | walnuts | Raspberry vinaigrette

**Mediterranean Cous Cous Salad** ✓

**Marinated cabbage** Ginger cream | tamarind | cashew nuts | chili oil

**Buffalo mozzarella** Tomatoes | fresh basil

#### SALAT PLUS

**Grilled shrimp**

Baby romaine lettuce | carrot-ginger cream | wasabi dressing

#### PASTA

**Homemade Spaghetti aglio e olio**

Arugula | Parmesan

#### FISH

**Grilled sea bass**

Celery mousseline | Caponata vegetables | Safran beurre blanc

#### MEAT

**Braised veal**

Chive potatoes | sautéed vegetables | pepper jus

#### DESSERTS

**Berry Bread & Butter Pudding** Vanilla Sauce

**Dulce de leche mousse**

**Bavarian cream** Raspberry sauce

**Apple and poppy seed tart**

**Profiteroles** chocolate sauce

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## MENUS

### MENU I

3-course	69,90 € <i>per person</i>
4-course	79,90 € <i>per person</i>

Selection of bread with salted butter and cream cheese

#### STARTER

##### New Style Caesar Salad

Grilled shrimp | Parmesan dressing

#### INTERMEDIATE COURSE

##### Poached cod

Pea risotto | crab foam

#### MAIN COURSE

##### Pink roasted fillet of beef

Wasabi mousseline | sautéed soy vegetables  
teriyaki jus

#### DESSERT

##### Golden Hazelnut

Passion fruit mirror | fresh Raspberry  
Coconut ganache

### MENU II

3-course	72,90 € <i>per person</i>
4-course	82,90 € <i>per person</i>

Selection of bread with salted butter and cream cheese

#### STARTER

##### Fride octopus

Pimientos de Padron | Romaine lettuce  
Saffron mayonnaise

#### INTERMEDIATE COURSE

##### Grilled sea bream

Fregola Sarda | Root vegetables  
Dijon-mustard beurre blanc

#### MAIN COURSE

##### Saltimbocca of guinea fowl

Nut butter mousseline | pea pods  
stewed tomatoes | thyme-lemon jus

#### DESSERT

##### Crispy apple-raspberry pie

Homemade chocolate bar  
vanilla sauce | fresh raspberries

Please let us know if there are any **vegetarians**, **vegans** or people with **intolerances** among your guests.  
We are happy to offer the menu as a 3-course option without an intermediate course.

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## MENUS

### MENU III

3-course	74,90 € per person
4-course	84,90 € per person

Selection of bread with salted butter and cream cheese

#### STARTER

##### **Grilled Atlantic tuna**

Baked avocado | wild herb salad  
Gazpacho relish

#### INTERMEDIATE COURSE

##### **Homemade Truffle mezzalune**

Braised tomatoes | Arugula

#### MAIN COURSE

##### **Short Rib**

Potato terrine | brokkolini  
flambéed corn | shallot jus

#### DESSERT

##### **Caramelized white chocolate tart**

Hazelnut crumble | Passion fruit gelée  
crème fraîche parfait

### MENU IV

3-course	84,90 € per person
4-course	94,90 € per person

Selection of bread with salted butter and cream cheese

#### STARTER

##### **Confit lobster**

Braised watermelon | potato cream | lettuce | black sesame vinaigrette

#### INTERMEDIATE COURSE

##### **Homemade mozzarella cappellacci**

Cherry tomatoes | fresh basil  
Pecorino stock

#### MAIN COURSE

##### **Pink roasted saddle of veal**

Homemade wild-mushroom Gnocchi  
roasted baby carrots | gremolata

#### DESSERT

##### **Chocolate & Hazelnut Surprise**

Homemade sour cream parfait  
chocolate sauce

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## SPECIALS

### Gin Trolley

Hendrick's | Gin Duke | Tanqueray | Gin Mare  
Schweppes Tonic | cucumber | lime | rosemary  
thyme | pink pepper

*per person*

16,90 €

### Homemade lemonade

3 different kinds | for 50 persons  
raspberry | elderflower-berries | lime | mango  
lemon-mint | pineapple

*lump-sum*

230,00 €

### Chocolate Trolley

liquid white & dark chocolate  
fresh strawberries | two kinds of melon | pineapple  
two kinds of chocolate chips | truffle balls  
(plus 1x service employee)

*per Trolley*

250,00 €

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### Ice Cream Bike

Rent Ice Bike incl. homemade ice cream  
(plus 1x service employee)

*lump-sum*

500,00 €

### Homemade Ice cream

4 different kinds  
From a tray  
(minimum purchase 50 persons)

*per person*

6,50 €

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## SPECIALS

### Candy Bar

Selection of sweets, fruit gums  
& sweet treats

*per person*

4,90 €

### Frozen Fruits

Homemade Sorbets in hollowed out fruit  
(minimum purchase 50 persons)

*per person*

5,90 €

### Ice cream- & sorbet Trolley

Selection of homemade ice cream & sorbets  
Incl. Various toppings, sauces & fruits / berries  
(minimum purchase 50 persons)

*per Trolley*

300 €

### Cakes

on request

We are happy to offer you our **homemade cakes** with individual branding in a wooden box.  
Please let us know your wishes.

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## Contact

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