

BANQUET PORTFOLIO

For events in the Allianz Arena


DO & CO



SAVORY SNACKS

Oven-fresh pretzel	<i>per piece</i>	1,60 €
... with butter cream cheese Obazda	<i>per piece</i>	3,60 €
Bread bun, halved	<i>per piece</i>	3,40 €
Salami ham smoked turkey breast Allgau Emmentaler Brie		
Rolls (Mini)	<i>per piece</i>	3,20 €
Salami ham smoked turkey breast Country ham Camembert		
Bagels	<i>per piece</i>	6,20 €
Avocado & salmon Hummus & grilled vegetables 		
Bavarian snack platter	<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

Fruit sashimi 	<i>per person</i>	8,00 €
Fresh fruit salad 	<i>per piece</i>	5,20 €
Fruit smoothies different kinds	<i>per piece</i>	6,60 €
Fruit bowl 	<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 €
Petit Desserts DO & CO 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 €
Two types of cookies (80g) Double Rich Chocolate Pecan Nut Cranberry-White Chocolate	<i>per piece</i>	2,60 €
Two types of Powerballs (from 10 persons) ✓ Pistachio-carrot Date-walnut-coconut	<i>2 pieces</i>	2,50 €
Homemade Eclairs Cream filling (from 3 pieces)	<i>per piece</i>	3,90 €
Homemade Macarons (8 pieces) Raspberry Passion fruit	<i>per etagere</i>	19,20 €

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SAVORY & HEALTHY BREAKS

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

Healthy breaks

Poke Bowls Smoked salmon Chicken vegan ✓	<i>per person</i>	9,50 €
Summer rolls ✓ filled with tofu peanut dip	<i>per person</i>	6,50 €
Quinoa patties Mashed potatoes Mushroom ragout	<i>per person</i>	10,20 €
Chili sin Carne ✓ 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 | raddish-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 cappellaci

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 creme 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

Provençal 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 jasmine 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

Mezze 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 € *per person*

4-course 79,90 € *per person*

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 € *per person*

4-course 82,90 € *per person*

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 €

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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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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DO&CO



Contact

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