



VERANSTALTUNGSMANUFAKTUR
HAMBURG
T r a i t e u r W i l l e

Gottschedstraße 13-15 22301 Hamburg
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www.traiteur-wille.de info@traiteur-wille.de

FINGER FOOD CREATIONS

Gold bag

Fine egg crêpes filled with trout caviar

Spinach crêpe rolls with shrimp mousse

Home bated Gravlax with mustard-dill-sauce
on rye bread

Tramezzini (white bread) with cold smoked tuna,
wasabi cream, cucumber jelly

Pink fried Szechuan-Teriyaki
of yellow fin tuna

Tiramisu of trout and beetroot

Shrimp-mango-mint-skewer

Parma ham with green asparagus

Chicken-tandoori-skewer

Homemade aromatic poultry terrine
on caviar bread

Macaron of pumpernickel and duck liver

Pastrami wrap with fine salad
and two kind of pepper

Black Forrest ham on crouton
with fruity cowberry butter

Smoked saddle of lamp
coated in Provencal spiced green squash

Mini beef medallion
with aromatic salsa verde

Mini Wiener Schnitzel
saddle of veal fried in butter with Mie de pain

Mini Wiener Schnitzel "spicy & crunchy"
Saddle of veal fried in butter in a coat
of Tabasco and corn flakes

For our food creations we exclusively manufacture fresh
products.

However it is possible that allergens and products subjected
to marking appear in our food creations. If you suffer from food
allergies or intolerances don't hesitate to ask or contact us.



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FINGER FOOD CREATIONS

Tartar of mild goat cream cheese
on nut baguette

Marinated mini-mozzarella cheese
with Cherita Amor tomatoes on a stick

Floret of Tete de Moine cheese
on home baked fruit bread

Quail egg on sweet-sour vegetable tartar
and piquant cress

Cross baked sesame-spring roll
with Asian vegetables and chili dip

Saffron crêpe with mild goat cheese and mint

Quiche Lorraine with leek, bacon
and spicy sour cream

Quiche with green asparagus and cream cheese

The tiny sweets

Small tarte with apple
and roasted almond chips

Valrhona-chocolate-cube
with cashew-seeds and Bailey's

Homemade Macarons

... Served in mini glasses

Mousse made of 70% Guanaja chocolate
and sweet oranges

Elder bloom semolina
with sea buckthorn – star anise jelly

Cowberry – pyramid cake – tiramisu with apricot crunch

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MENU CREATIONS

minimum 30 people



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With our menus we serve a selection of bread
and cold squeeze olive oil with fruity orange flavor

Menu 1

Sautéed scallops on lobster foam,
piquant cress and organic potato purée with Asian parsley

Pink fried duck breast with star anise sauce,
green asparagus, sweetheart cabbage and sweet potato

Warm chocolate soufflé with creamy kernel
arranged on a litchi-ginger ragout



Menu 2

Original Traiteur Wille-Gravlax with homemade mustard-dill-sauce,
fine salad, green asparagus and cross potato fritter

Regional potato-porcini essence with vegetable pearls
and fine prime boiled beef strips

Pink fried saddle of veal coated in herbs,
shallots sauce, vanilla-pepper carrots, snow peas and spinach
cannelloni

Elder flower - butter milk – parfait
on Hamburg chocolate bread with cider foam



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MENU CREATIONS

from 30 people



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Menu 3

Rabbit two ways
on marinated Canadian Beluga lentils
truffled beet root Carpaccio and flowers

Foamed soup of girasol and Mumbai-curry
Fillet of Loup de mer with Peccorino cheese - pine seeds crust
on sage-tomatoes-quinoa

Pink fried beef fillet with morel sauce,
sautéed mini vegetables and baked potato cake

Tarte and frozen from French noble couverture
and foam from blond caramel chocolate



Dessert buffet

Pistachio cream with Marsala cherries

Mango – crème-brûlée

Coconut – sushi rice with marinated tropical fruits

Espresso fudge with cranberries

Tarte with apple and roasted almond chips

Small selection of international cheese specialties
with grapes, fig mustard, walnuts, baguette, cracker
and home baked fruit bread



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BUFFET SELECTION

minimum 30 people



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Our Buffet suggestions including a rich selection of bread and salted butter.

Buffet 1

Cold items

Marinated rice-noodles with algae, sesame, king oyster mushrooms and carrot-coriander-mousse

Fine salad with roasted kernels, croutons and orange-yoghurt-dressing

Porco Tonnato with mild tuna-chives-cream and carps

Oriental wheat salad with snow peas and fried chili shrimps

Main courses

Oven-chicken on tomato flavored stewed vegetables and potato-olives puree au gratin

Backed brick dough with pearl barley, leek and mountain cheese

Desserts

House made red fruit jelly with bourbon vanilla mascarpone

Handmade chocolate tarte "Amer" with caramelized pineapple

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Buffet 2

Cold items

Original Traiteur Wille Gravlax with homemade mustard-dill-sauce, salad bouquet and trout caviar

Handmade guinea fowl terrine with pistachios, apricots with fine wild herb salads

Tomato Carpaccio with lemon-pepper-vinegar, buffalo mozzarella cheese and chili-balm shiitake mushrooms

Layered duet of green asparagus mousse and creamy pepper foam in a mini glass



Main courses

Fried codfish with thyme on fennel-lentils-ragout and Riesling sauce

Braised chops of veal on lemon carrots shallot sauce and truffled celery puree

Four lands vegetable lasagna with Bachenbrucher goat cheese



Desserts

Mousse of selected Ivoire and Noir couverture in pyramid cake coat with passion fruit ragout

Thyme-honey yoghurt cream with pine nut brittle

Trio of almond, raspberry and saffron orange

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BARBECUE

Accompaniments and cold appetizers

Green tagliatelle with dill marinade and Traiteur Wille Gravlax

Bow tie noodles with rocket red and yellow cherry tomatoes and roasted sunflower seeds

Traiteur Wille Gravlax with mustard-dill sauce

Crayfish salad with green asparagus, snow peas and light lime-yoghurt marinade

Organic potato salad with parsley-lovage marinade

Provencal potato salad with Mediterranean herbs, black olives and dried tomatoes

Potato-vegetables salad with rosemary dressing

Marinated seasonal vegetables

Wild herbs salad with nuts, kernels and raspberry dressing

Porco Tonnato with piquant organic garden cress

Herbal Panna Cotta with buffalo mozzarella cheese and cherry tomato confit

Salad of Canellini beans with Greek pimentos, feta cheese, red onions in lime-pepper vinegar

House made Cole slaw with yoghurt and chives

Live station

Aromatic walnut bread salad – fresh prepared with: fresh leaf salad, endive, rocket, pine nuts, pumpkin seeds, roasted peanuts, Cherita Amor, Askalon onions, Parma ham and two kinds of dressing

Choice of baguette with butter, herbal dip, Wille's BBQ-sauce, corned mustard, ketchup, saffron aioli

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BARBECUE



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From the grill

Medallion of Susländer pork with Teriyaki finish

Tandoori-poularde breast with cumin-yoghurt dip

Veal cutlet with lime-sage relish

Entrecote steak of Holsteiner cow, dry aged on the bone

Rib eye steak of German cow

US-Flank steak

Merguez, fried sausage made from beef and lamb with oriental spices

Mini curry sausage with tomato chutney

Salciccia, piquant spiced sausage from Italy

Thüringer bratwurst and grilled ham sausage

Vegetarian food from the grill

Goat cheese taler in a green squash coat

Grilled mini-pepper with cheese-oregano filling

Crostini with Greek anchovies-carp dip and Parmesan

Grilled vegetables from the market with herb-cottage cheese

Quiche with green asparagus or leek-tarragon filling

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BARBECUE



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Fish

Mediterranean anchovies

Juicy tuna steak with chili-sesame oil

Codfish grilled on the skin side, Swedish style
with dill-coriander marinade

Tiny fillets of redfish with pistachio sea salt

Sea bass grilled in whole with rosemary salt

Grilled "Asian-salmon" in aluminum foil with algae and ginger
Marinated shrimps



Dessert

Waffle station "self service"
with vanilla sour cream and seasonal homemade fruit jelly

Lower Saxony layered apple in a small glass

Juicy Valrhona chocolate tarte with cranberry ragout

Home baked cheese cake with raspberry pulp



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BARBECUE

Holsteiner roast beef from 20 people

Dry aged Holsteiner roast beef, medium carved at the buffet

Sweet potato puree

Mini peppers and chili corn filled with cheese cream

Garlic bread, baked potato with homemade sour cream

Marinated, sun ripped bottle tomatoes with leek and shepherd cheese

Wild herb salad with croutons, beet root dressing

Wille's BBQ-sauce, old German honey mustard, cocktail sauce

Sweets

Flamed lime tarte

Specia burger from 20 people

Beef, fish from the grill

Burger-paddies 100% beef and sesame buns

Chili-herb-shrimps

Cole slaw

Cesar salad with bacon bits, Parmesan, croutons

Lime-carrots, grilled peppers, cucumber- and tomato slices, fried onions, baked beans and cheddar cheese

Sweet mustard cream, ketchup, BBQ-sauce, Tabasco, Chili sauce

Sweets

Grilled pineapple

Raspberry trifle

Cupcakes "oreo"

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DRINKS



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We will gladly provide you with a choice of drinks together with your ideas and calculate your individual actual consumption. Or you can use our beverage allowance. Of course, the beverage package can be adjusted accordingly to your needs.

Beverage allowance

Prosecco / Crémant

Prosecco Colli Trevigiani, Veneto or
Crémant Bouvet 150 naire, brut blanc, Vin Mousseux

Wine

We choose the correspondent wines for your menu or buffet

Beer

Bitburger Pils
Bitburger non alcoholic

Further Beer brands on request

Non alcoholic beverages

Selters (mineral water with and without gas)
Apple juice unfiltered
Orange juice
Rhubarb juice mixed with water
Coca-Cola, Coca-Cola light

Coffee / Tea

Café crème
Espresso
Cappuccino
Small tea selection



STAFF | EQUIPMENT | LOCATION



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Our service staff has traditionally a very good reputation. We equip them with black trousers, black shoes, white blouse, black tie and a dark brown flap skirt with an embroidered company logo. Of course other combinations are possible according to prior agreement.

Our cuisine offers a repertoire making every wish coming true. We cook without convenience products and manufacture exclusively fresh. Our suppliers are regional and we create our food under seasonal aspects.

Whether stylish classic or avantgarde: We are well known for our excellent arrangements of chinaware and decoration. Additionally we offer a selection of exclusive locations – the right setting for your event.

Please pay attention to our terms and conditions of business which you can read on our website.

We are looking forward to a good cooperation with you!

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