

JUNE 2023 MENU



Information regarding our fully organic menu

Our organic dishes are free of flavour enhancers, aromas, stabilisers and sweeteners. The officially protected organic label helps to identify organically cultivated foodstuffs. The legal basis for the official label is laid down in the German Eco-Labeling Act. The organic label creates consistency, clarity and provides guidance; if it says “organic” on the label, you can be sure that it really is organic.



Our special meals offer

Due to our many years of experience and consistent ongoing training, we prepare special meals for our customers according to their personal needs and requirements. These special meals are available for all types of allergies, intolerances, metabolic conditions and for customers from different cultural backgrounds, who don't eat pork or beef, for example.

In order to safely create wholesome anti-allergy meals, we require a medical certificate.

We supply our special meals with individual delivery notes in food compartment trays with name labels.

Our special meals department creates a menu plan that is specifically tailored to the customer; they can choose from either a monthly or a weekly menu plan as required.

Using our special food, our dietician assistants prepare fresh and wholesome meals daily.



 vegetarian dish	 contains pig	 contains beef
 contains poultry	 contains fish, practically boneless	 contains version
		 contains lamb

Allergen information

Please note that during the complex process of food production (harvesting, transportation, storage, production, packaging, etc.) the possibility of cross-contamination and product transfer generally cannot be ruled out. It is therefore not possible for us to guarantee the complete absence of possible allergens in the regular menu. If you have any dietary requirements, please ask us about our special dietary menu.

The product may contain the following allergens:

I	grains containing gluten or hybrids created using them and products thereof
Ia	wheat
Ib	rye
Ic	barley
Id	oats
Ie	spelt
If	kamut
II	crustaceans and products thereof
III	eggs and products thereof
IV	fish and products thereof
V	peanuts and products thereof

VI	soya beans and products thereof
VII	milk and products thereof (includes lactose)
VIII	nuts and products thereof
VIIIa	almonds
VIIIb	hazelnuts
VIIIc	walnuts
VIIId	cashew nuts
VIIIe	pecans
VIIIf	Brazil nuts
VIIIh	macadamia or Queensland nuts
VIIIj	pine nuts
VIIIz	pistachios
IX	celery and products thereof
X	mustard and products thereof
XI	sesame seeds and products thereof
XII	sulphur dioxide and sulphites in a concentration of more than 10 mg/kg or 10 mg/l
XI	lupin and products thereof
XIV	molluscs and products thereof

Information on the use of additives

We do not use any additives that require labelling. Products

containing additives that were used by the producer (supplier), such as nitrate curing salts in ham products or cured pork, will be declared clearly and directly on the relevant dish according to food additive regulations.

Additive labels:

1)	contains preservatives
2)	contains colouring agents
3)	contains antioxidants
4)	contains nitrate curing salts
5)	contains phosphates
6)	contains flavour enhancers
7)	contains sulphates
8)	contains nitrates
9)	contains sweeteners (n)
**	Caught in the wild

No genetically modified foodstuffs are used.

GFB Catering GmbH

Gutenbergstraße 11, 04178 Leipzig
Südring 501, 09125 Chemnitz

Tel.: 0341. 44 82 110

Fax: 0341. 44 82 114

info@gfb-catering.com

www.gfb-catering.com












































































































































WE HAVE FUN COOKING –
YOU CAN TASTE IT.



customer number								<h2 style="margin: 0;">ORDER FORM FOR JUNE 2023</h2>
full name								
institution								class

Order possible at:
ONLINE: www.gfb-catering.com, **APP:** GfB-Catering, **HAND IN THIS NOTE:** at the food counter

Information for schools with salad bars:
The raw food salads, fruit and drinks on the menu for the DGE meals, pasta meals and kids meals do not apply. Instead, these schools provide fresh food from their salad bars every day (exception: organic meal).

	DGE*MENU *Deutsche Ges. für Ernährung e.V. (German Nutrition Society)	PASTA MENU	KIDS' MENU	ORGANIC MENU	COLD MENU	SALAD PLATTER
THU 1 Jun 2023	Rice pan with vegetables (carrots, peas, cauliflower), soy and chickpea sauce, Children's day surprise  Ia, VII "	Schupfnudeln with cheese sauce, Children's day surprise  Ia, III, VII	Pollack baked fish with tomato sauce and mashed potatoes, Children's day surprise  Ia, III, IV, VII	Pork chops, with mushrooms and potatoes, Children's day surprise  Ia, IX	Potato salad with bell pepper, cucumber and yoghurt dressing, Children's day surprise  Ia, III, VII	Mixed salad plate with tomatoes and peppers, basil and breaded chicken schnitzel, Children's Day Surprise  Ia, III, VII
FRI 2 Jun 2023	 Fasolatha: white bean soup with diced potatoes, tomatoes, carrots, celery and garlic, with wholemeal bread, fruit  Ia, Ib	Noodle stew with soup vegetables and chicken breast cubes, bread, fruit  Ia, Ib, Ic, III, IX	Quarkeulchen without raisins, with applesauce  3, Ia, III, VII	Chili con carne with kidney beans and corn, with rice, tangerine  Ia	Potato salad with bell pepper, cucumber and yoghurt dressing, fruit  Ia, III, VII	Mixed salad plate with tomatoes and peppers, basil and breaded chicken schnitzel, fruit  Ia, III, VII
MON 5 Jun 2023	Tomato soup with fresh herbs and rice, whole-grain bread, fruit  Ia, Ib, Ic, IX	Penne with chicken and colorful bell pepper strips in a creamy sauce, fruit  Ia, VII	Potato soup with sausage slices, bread, fruit  1, 3, 5, Ia, Ib, VII, IX	Rice pudding with hot cherries, banana  VII	Homemade pasta salad with corn, pineapple, yoghurt dressing and Viennese poultry sausage, fruit  1, 3, 5, III, VII	Farmer's salad with herder's cheese, cucumber, tomatoes, olives and red onions, fruit  VII
TUE 6 Jun 2023	Bulgur pan with carrots, peas, tomatoes and chicken breast strips, cream cheese sauce, white cabbage tangerine raw food  Ia, VII	Spiral pasta with tomato-mozzarella sauce, white cabbage tangerine raw food  Ia, VII, IX	 Gyros with rice and tzatziki, white cabbage tangerine raw food  Ia, VII	Eggs in mustard sauce with herb potatoes, fruit  Ia, VII	Homemade pasta salad with corn, pineapple, yoghurt dressing and Viennese poultry sausage, pastry  1, 3, 5, Ia, III, VII	Farmer's salad with herder's cheese, cucumber, tomatoes, olives and red onions, pastry  VII
WED 7 Jun 2023	Vegetarian chickpea curry with carrots, cauliflower, and peas, served with rice, cherry yogurt  Ia, VII, X	Spiral pasta with tomato sauce and grated cheese, cherry yogurt  Ia, VII, IX	Pollock in crispy breading with herb sauce and potatoes, cherry yogurt  Ia, VII	Szeged goulash with potatoes, cucumber salad  Ia, X	Homemade pasta salad with corn, pineapple, yoghurt dressing and Viennese poultry sausage, cherry yogurt  1, 3, 5, III, VII	Farmer's salad with herder's cheese, cucumber, tomatoes, olives and red onions, cherry yogurt  VII
THU 8 Jun 2023	Whole wheat pasta Bolognese of red lentils with diced vegetables, carrot raw food  Ia, VII, IX	Colorful pasta with four-cheese sauce, raw carrots  Ia, VII	Putinchen (turkey schnitzel) with gravy, cauliflower and potatoes  Ia, III, X	Colorful rice pan with carrots, peas, cauliflower and herbs, with tomato sauce, fruit  Ia	Homemade pasta salad with corn, pineapple, yoghurt dressing and Viennese poultry sausage, fruit yoghurt  1, 3, 5, Ia, III, VII	Farmer's salad with herder's cheese, cucumber, tomatoes, olives and red onions, fruit yoghurt  VII
FRI 9 Jun 2023	Salmon cubes in lemon dill sauce, with peas and cauliflower and herb brown rice, fruit  Ia, IV, VII	Farfalle with pork goulash, fruit  Ia, X	Yeast dumplings with vanilla sauce, fruit  Ia, III, VII	Pea stew with carrots, celery and potato cubes, with bread, fruit  Ia, Ib, VII, IX	Homemade pasta salad with corn, pineapple, yoghurt dressing and Viennese poultry sausage, fruit  1, 3, 5, Ia, III, VII	Farmer's salad with herder's cheese, cucumber, tomatoes, olives and red onions, fruit  VII
MON 12 Jun 2023	Lentil soup with carrots, coconut milk and curry, with wholemeal bread, fruit  Ia, Ib, Ic, Id, VII, IX	Penne with creamed spinach, fruit  Ia, VII	Pork goulash with kohlrabi and boiled potatoes, fruit  Ia, VII	Pollock ragout with carrots and potatoes, plums  Ia, IV, VII	Potato salad with radishes, bell pepper, cucumber and mustard dressing, Viennese poultry sausage, fruit  1, 3, 5, VII, IX	Chef's salad: mixed raw vegetable salad with ham and egg, cocktail sauce, fruit  1, 3, 5, III, VII
TUE 13 Jun 2023	Scrambled eggs with chives, boiled potatoes, cucumber and radish salad  Ia, VII	Farfalle with colorful vegetable ragout in herb cream sauce, cucumber and radish salad  Ia, VII, IX	Semolina porridge with cinnamon-sugar, cucumber and radish salad  Ia, VII	 Bifteki: minced beef patties with peppers in tomato sauce, served with rice  Ia, III, VII	Potato salad with radishes, bell pepper, cucumber and mustard dressing, Viennese poultry sausage, pastries  1, 3, 5, VII, IX	Chef's salad: mixed raw vegetable salad with ham and egg, cocktail sauce, pastries  1, 3, 5, III, VII
WED 14 Jun 2023	Boiled meatballs with caper sauce and colorful carrots, served with potatoes with herbs, woodruff quark  Ia, VII	Ham and cream sauce with corkscrew pasta, woodruff quark  1, 3, 5, Ia, VII	Rice pan with vegetables and mushrooms, served with herb sauce, woodruff quark  Ia, VII	Vegetarian rice stew with colorful vegetables and bread, cucumber salad  Ia, Ib, IX	Potato salad with radishes, bell pepper, cucumber and mustard dressing, Viennese poultry sausage, woodruff quark  Ia, 1, 3, 5, VII, IX	Chef's salad: mixed raw vegetable salad with ham and egg, cocktail sauce, woodruff quark  1, 3, 5, III, VII
THU 15 Jun 2023	Gnocchi with tomato cream sauce, white cabbage raw food  Ia, III, VII	Colorful chicken ragout gardener style in cream sauce with pasta, white cabbage raw food  Ia, VII	Colorful chicken ragout gardener style in cream sauce with pasta, white cabbage raw food  Ia, VII	Rice stew with colorful vegetables and diced chicken, wholemeal bread, fruit  Ia, Ib, Ic	Potato salad with radishes, bell pepper, cucumber and mustard dressing, Viennese poultry sausage, vanilla curd dish  1, 3, 5, VII, IX	Chef's salad: mixed raw vegetable salad with ham and egg, cocktail sauce, vanilla curd dish  1, 3, 5, III, VII
FRI 16 Jun 2023	Marinated herring and boiled potatoes, fruit  3, 9, Ia, III, IV, VII	Fork spaghetti Bolognese with poultry, fruits  Ia, IX	Marbled yeast dumplings with vanilla sauce, fruit  Ia, VI, VII, VIII	Chili sin carne with kidney beans and corn, with rice, fruit  Ia, VI	Potato salad with radishes, bell pepper, cucumber and mustard dressing, Viennese poultry sausage, fruit  1, 3, 5, VII, IX	Chef's salad: mixed raw vegetable salad with ham and egg, cocktail sauce, fruit  1, 3, 5, III, VII
MON 19 Jun 2023	Vegetable cream soup with carrots, celery, leek and diced potatoes, wholemeal bread, fruit  Ia, VII, IX	Strozzapreti Bolognese, fruit  Ia, IX	 Spetzophai: greek bratwurst goulash with colorful peppers and tomatoes, with rice, fruit  1, 3, 5, Ia, VII, IX, X	Colorful vegetable curry with pineapple, coconut milk and rice  Ia, VII	Colorful rice salad with corn, peas, chicken patty, fruit  Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, plus fruit  Ia, VII
TUE 20 Jun 2023	Cabbage stew with diced potatoes, wholemeal bread and tomato salad  Ia, Ib, VII	Fork spaghetti, served with tomato sauce with diced bacon and onions, tomato salad  1, 3, 5, Ia	Pizza Classico with salami and peppers, tomato salad  1, 3, 5, Ia, VII	Chicken fricassee with carrots and peas, plus rice, fruit  Ia, VII	Colorful rice salad with corn, peas, chicken patty, pastries  Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, plus pastries  Ia, VII
WED 21 Jun 2023	Pollack fricassee in mustard dill sauce, carrot and pea vegetables and wholegrain rice, strawberry yoghurt  Ia, IV, VII	Fork spaghetti with sausage goulash, with grated cheese, plus applesauce  1, 3, 5, Ia	Quarkeulchen with applesauce  3, Ia, III, VII	Potato soup with parsnips and carrots, tomato salad  Ia, VII, IX	Colorful rice salad with corn, peas, chicken patty, applesauce  Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, applesauce  Ia, VII
THU 22 Jun 2023	Beef goulash with beans and potatoes, cucumber-tomato salad  Ia, IX, X	Penne with spinach and ricotta sauce, cucumber-tomato salad  Ia, VII	Cabbage rolls with gravy and potatoes, cucumber-tomato salad  Ia, III, VII, X	Tomato soup with rice, with bread, fruit  Ia, Ib	Colorful rice salad with corn, peas, chicken patty, chocolate pudding  Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, chocolate pudding  Ia, VII
FRI 23 Jun 2023	Soy and vegetable cubes in tomato sauce alla bolognese, served with rice  Ia, VI, IX	Tortellini carne (filled with meat) with tomato sauce, fruit  Ia	Chicken breast fillet in creamy herb-lemon sauce, with herb potatoes and colorful carrots  Ia, VII	Rice pudding with cinnamon-sugar, plus tangerine  VII	Colorful rice salad with corn, peas, chicken patty, fruit  Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, plus fruit  Ia, VII
MON 26 Jun 2023	Carrot cream soup with herbs, diced potatoes and pumpkin, wholemeal bread, fruit  Ia, Ib, Id, Ie, IX	Currywurst goulash with pasta, fruit  1, 3, 5, Ia	Vanilla pudding soup with milk rolls, fruit  Ia, VII	Fish fricassee in mustard-dill sauce, with peas and potatoes, tomato salad  Ia, IV, VII	Exotic chicken salad with pineapple and tangerines and curry, baguette rolls, fruit  Ia, III, VII	Salad plate gardener Art: mixed leaf salads with cucumber, tomatoes, corn with herb dressing, fruit  VII
TUE 27 Jun 2023	 Stifato: beef stew with onions and carrot slices, plus potatoes, white cabbage and carrot raw food  Ia, VII, IX	Penne with tomato sauce, and grated cheese, white cabbage and carrot raw food  Ia, VII, IX	Bratwurst with gravy, Bavarian cabbage and mashed potatoes  1, 3, 5, Ia, VII	Long grain rice with diced vegetables, with tomato cream sauce, pieces of fruit  Ia, VII	Exotic chicken salad with pineapple and tangerines and curry, baguette rolls, plus pastries  Ia, III, VII	Salad plate gardener Art: mixed leaf salads with cucumber, tomatoes, corn with herb dressing, plus pastries  Ia, VII
WED 28 Jun 2023	Colorful egg fricassee (peas, cauliflower, carrots) with parsley potatoes, berry yogurt  Ia, III, VII	Spirelli with Jägerschnitzel and tomato sauce, berry yogurt  1, 3, 5, Ia, III, VII	Sliced chicken with mushrooms in a dark creamy sauce, with Risi Bisi (rice with peas), berry yogurt  Ia, VII	Semolina porridge with hot cherries  Ia, VII	Exotic chicken salad with pineapple and tangerines and curry, baguette rolls, berry yogurt  Ia, III, VII	Salad plate gardener Art: mixed leaf salads with cucumber, tomatoes, corn with herb dressing, berry yogurt  VII
THU 29 Jun 2023	Scrambled eggs with herbs and boiled potatoes, cucumber salad,  VII	Macaroni with chicken goulash, cucumber salad,  Ia	Vegetarian pearl barley stew with vegetables and potatoes, bread, cucumber salad,  Ia, Ib, VII, IX	Pork meatball with gravy, kohlrabi and potatoes  Ia, III, VII	Exotic chicken salad with pineapple and tangerines and curry, baguette rolls, Strawberry yogurt  Ia, III, VII	Salad plate gardener Art: mixed leaf salads with cucumber, tomatoes, corn with herb dressing, strawberry yogurt  VII
FRI 30 Jun 2023	Salmon in dill sauce with colorful rice (rice with corn and carrots), fruit  Ia, IV, VII	Vegetarian noodle stew with carrots, peas, celery and leek, plus wholemeal rye bread, fruit  Ia, Ib, Ic	Pancakes with applesauce  3, Ia, III, VII	Colourful vegetables and chicken cubes in cheese sauce, served with potatoes  Ia, VII, IX	Exotic chicken salad with pineapple and tangerines and curry, baguette rolls, fruit  Ia, III, VII	Salad plate gardener Art: mixed leaf salads with cucumber, tomatoes, corn with herb dressing, fruits  VII