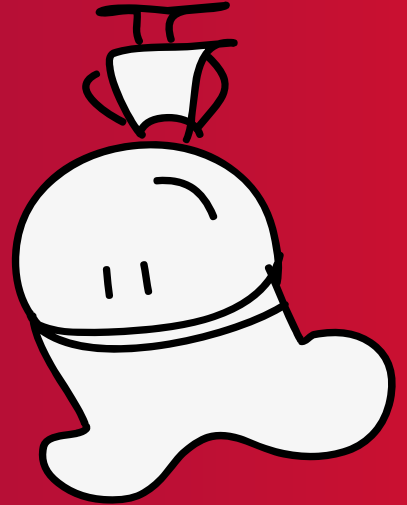
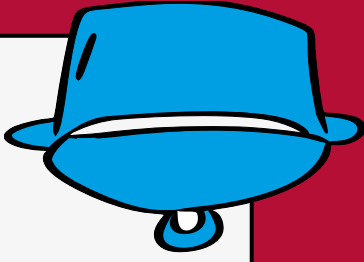


AUGUST 2024 MENU



Our recommendations:
Bulgarian dishes –
look out for the
little chef on the 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 organic label creates consistency, clarity and provides guidance; if it says “organic” on the label, you can be sure that it really is organic.

SERVICE HOTLINE 0341. 44 82 110

GfB Catering GmbH

Gutenbergstraße 11, 04178 Leipzig
Südtring 501, 09125 Chemnitz

Tel.: 0341. 44 82 110
Fax: 0341. 44 82 114

info@gfb-catering.com
www.gfb-catering.com



Our special meal 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.



Allergen information

We would like to point out that during the complex flow of goods in food production (harvesting, transport, storage, production, packaging...) the possibility of cross-contamination and product transfer cannot generally be ruled out. It is therefore not possible for us to guarantee the complete absence of possible allergens in the regular food supply. If you are dependent on allergen-free food, we would be happy to refer you to our special food offer.

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
 - VIIIc cashew nuts
 - VIIIe pecans
 - VIIIe 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
- XIII lupin and products thereof
- XIV molluscs and products thereof

Information on the use of additives

We do not use any additives that require labeling. Foods that already contain additives from the manufacturer (supplier), such as: B. Nitrite curing salt in ham products or Kassler, are clearly shown directly on the corresponding product in accordance with the additive's regulation.

Information on the use of additives

- | | |
|----------------------------------|-------------------------------|
| 1) contains preservatives | 8) contains nitrates |
| 2) contains colouring agents | 9) contains sweeteners |
| 3) contains antioxidants | 10) blackened |
| 4) contains nitrate curing salts | 11) waxed |
| 5) contains phosphates | 12) contains alcohol |
| 6) contains flavour enhancers | 13) contains phenylalanine |
| 7) contains sulphates | 14) contains liquid seasoning |

** caught in the wild
No genetically modified foodstuffs are used.

This is how we label our dishes:

- vegetarian dish
- contains poultry
- contains pig
- contains fish practically boneless
- contains beef
- contains venison
- contains lamb



OH YUMMY!



Kundennummer

ORDER FORM FOR AUGUST 2024

Name

Einrichtung

Klasse

calendar week

	31		32					33					34					35				
	Th	F	M	Tue	W	Th	F	M	Tue	W	Th	F	M	Tue	W	Th	F	M	Tue	W	Th	F
	01	02	05	06	07	08	09	12	13	14	15	16	19	20	21	22	23	26	27	28	29	30
DGE-Menu																						
pasta menu																						
kids menu																						
organic menu																						
cold menu																						
salad platter																						

20.06. – 02.08.24 Holidays in Saxony
24.06. – 03.08.24 Holidays in Saxony-Anhalt

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 <small>*Deutsche Ges. für Ernährung e.V. (German Nutrition Society)</small>	PASTA MENU	KIDS MENU	ORGANIC MENU FROM 100% ORGANIC INGREDIENTS	COLD MENU	SALAD PLATTER
THURS 01/08/24 <small>Holidays SA and SN</small>	Diced Salmon in lemon cream cheese sauce with peas, caulif- lower and herb pota- toes, woodruff quark → Ia, IV, VII	Penne with tomato mozzarella sauce, woodruff quark Ia, VII, IX	Turkey schnitzel with creamed cauliflower and potatoes, woodruff quark Ia, III, VII, X			
FRI 02/08/24 <small>Holidays SA and SN</small>	Bulgur pan with vegetables (carrots, peas, tomatoes) and chicken breast strips, with cheese sauce (2), fruit Ia, VII	Farfalle with salmon and toma- toes in cream sauce, fruit → Ia, IV, VII	Cold berry bowl with milk roll Ia, III, VII			
MON 05/08/24	Sweet and sour lentil stew, with whole grain bread, fruit Ia, Ib, IX	Fork Spaghetti bolognese with poultry, fruit Ia, IX	Potato soup with root vegetables (celery, carrot, leek), with bread, fruit Ia, Ib, VII, IX	Semolina porridge with hot cherries, apple Ia, VII	Potato salad with bell pepper, cucum- ber and mustard dressing, a turkey schnitzel, fruit Ia, III, VII, IX	Chef's salad: mixed raw vegetable salad with ham (1,3,5), egg and cocktail sauce, fruit III, VII
TUE 06/08/24	Scrambled eggs with chives, with boiled potatoes and cucumber salad Ia, VII	Spirelli with breaded and fried hunter sausage schnitzel(1,3) and tomato sauce, cucumber salad Ia, III, VII	Chicken goulash with kohlrabi and mashed potatoes, cucumber salad Ia, VII	Chili sin carne with kidney beans and corn, plus rice Ia, VI	Potato salad with bell pepper, cucum- ber and mustard dressing, a turkey schnitzel, pastries Ia, III, VII, IX	Chef's salad: mixed raw vegetable salad with ham (1,3,5), egg and cocktail sauce, pastries Ia, III, VII
WED 07/08/24	Gnocchi with spinach cream cheese sauce, tomato salad Ia, III, VII	Farfalle with colorful vegetables and salmon cubes in herb sauce, tomato salad → Ia, IV, VII, IX	Vegetable patty with peppers in tomato sauce and rice, tomato salad Ia, III, VII	Herb rice with pork goulash and colorful vegetables piece of fruit Ia, IX	Potato salad with bell pepper, cucum- ber and mustard dressing, a turkey schnitzel, vanilla quark dish Ia, III, VII, IX	Chef's salad: mixed raw vegetable salad with ham (1,3,5), egg and cocktail sauce, vanilla quark dish III, VII
THURS 08/08/24	Boiled dumplings in herb sauce, with color- ful carrots and potatoes, berry quark Ia, III, VII	Penne with spinach and ricotta sauce, berry quark Ia, VII	Rice pudding with sugar and cinnamon, berry quark Ia, VII	Vegetarian rice stew with colorful vegetables, with bread, cucumber salad Ia, Ib, IX	Potato salad with bell pepper, cucum- ber and mustard dressing, a turkey schnitzel, berry quark Ia, III, VII, IX	Chef's salad: mixed raw vegetable salad with ham (1,3,5), egg and cocktail sauce, berry quark III, VII
FRI 09/08/24	Marinated herring (3,9) in yogurt sauce, with boiled potatoes, fruit → Ia, III, IV, VII	Pasta bolognese with lentils, fruit Ia, IX	Marbled yeast dumplings with vanilla sauce, fruit Ia, VI, VII, VIII	Pollock ragout, plus carrots and rice, organic clementines → Ia, IV, VII	Potato salad with bell pepper, cucum- ber and mustard dressing, a turkey schnitzel, fruit Ia, III, VII, IX	Chef's salad: mixed raw vegetable salad with ham (1,3,5), egg and cocktail sauce, fruit III, VII
MON 12/08/24	Djuvec stew with pork, peppers, eggplant, zucchini and green beans with herb rice, fruit Ia, IX	Noodles with green pesto sauce (basil, rocket, parmesan), fruit Ia, VII, VIII	Chicken breast strips in cream sauce, with brussels sprouts and potatoes, fruit Ia, VII, X	Carrot stew with potato pieces, plus bread Ia, VII, IX	Colorful rice salad with corn, peas and chicken meatball, fruit Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, fruit Ia, VII
TUE 13/08/24	Rice pudding with sugar and cinnamon, white cabbage and carrot raw food Ia, VII	Pasta stew with soup vegetables, smoked meat (1,3,4) and bread, white cabbage and carrot raw food Ia, Ib, VII, IX	Pizza slices Alsation style with bacon (3) and leek, white cabbage and carrot raw food Ia, VII	Beef goulash with beans and potatoes, mandarin Ia	Colorful rice salad with corn, peas and chicken meatball, pastries Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, pastries Ia, VII
WED 14/08/24	Diced pollock in mustard dill sauce, with whole grain vege- table rice with peas and carrots, cucumber and tomato salad → Ia, IV, VII	Tortellini with beef filling, served with tomato herb sauce, cucumber and tomato salad Ia, VII	Crispy cheese patty with herb lemon sauce, herb potatoes and colorful carrots Ia, III, VII	Tomato soup with rice, plus bread, fruit Ia, Ib	Colorful rice salad with corn, peas and chicken meatball, chocolate pudding Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, chocolate pudding Ia, VII
THURS 15/08/24	Vegetable cream soup with carrots, celery, leek and potato cubes, with wholemeal bread, cherry yogurt Ia, VII, IX	Strozzapreti with sausage goulash (1,3,5), cherry yogurt Ia, IX	Barley stew with vegetables (celery, carrot, leek), with whole grain bread, cherry yogurt Ia, Ib, Ic, IX	Chicken fricassee with carrots and peas, plus rice, tomato salad Ia, VII	Colorful rice salad with corn, peas and chicken meatball, cherry yogurt Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, cherry yogurt Ia, VII
FRI 16/08/24	Diced soy and vegetables in tomato sauce, with mashed potatoes, fruit Ia, VI, VII, IX	Spirelli with turkey goulash, zucchini and tomatoes, fruit Ia	Kaiserschmarrn (shredded pancakes) without raisins, with vanilla sauce, fruit Ia, III, VII	Colorful vegetable curry with turmeric, pineapple and coconut milk, plus rice Ia, VII	Colorful rice salad with corn, peas and chicken meatball, fruit Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, plus fruit Ia, VII
MON 19/08/24	Mexican style vegetable stew (tomatoes, peppers, kidney beans) with whole grain rice, fruit Ia, IX	Curry sausage goulash (1,3,5) with butterfly noodles, fruit Ia, VII, IX, X	Vanilla pudding soup with milk roll, fruit Ia, VII	Diced Fish cubes in mustard dill sauce, with peas and potatoes, mandarin → Ia, IV, VII	Spaghetti salad with red pesto, feta cheese and rocket, fruit Ia, VII, VIII	Gardener style salad platter: mixed lettuce, cucumber, tomatoes and corn with herb dressing, fruit VII
TUE 20/08/24	Scrambled eggs with herbs, boiled potatoes and spinach, cucumber salad Ia, VII	Colorful noodles, with herb cheese sauce, cucumber salad Ia, VII	Kjufmeta po Chirpanski potato stew with minced meat, carrots and tomato sauce, cucumber salad Ia, III, VII, IX	Pork goulash with gravy, carrot and kohlrabi vegetables and mashed potatoes Ia, III, VII	Spaghetti salad with red pesto, feta cheese and rocket, pastries Ia, VII, VIII	Gardener style salad platter: mixed lettuce, cucumber, tomatoes and corn with herb dressing, pastries VII
WED 21/08/24	Colorful egg fricassee (peas, cauliflower, carrots) with parsley potatoes, white cabbage and carrot raw food Ia, III, VII	Tortellini filled with spinach and ricotta, with tomato sauce, white cabbage and carrot raw food Ia, VII	Sliced chicken with mushrooms in dark cream sauce, with risi-bisi (rice with peas), white cabbage and carrot raw food Ia, VII	Vegetarian potato soup with root vegetables, fruit VII, IX	Spaghetti salad with red pesto, feta cheese and rocket, frop mango Ia, VII, VIII	Gardener style salad platter: mixed lettuce, cucumber, tomatoes and corn with herb dressing, frop mango VII
THURS 22/08/24	Beef goulash with peppers, with parsley potatoes, mango quark Ia	Noodles with sausage goulash (1,3,5), mango quark Ia, IX, X	Marbled yeast dumplings with vanilla sauce, mango quark Ia, VI, VII, VIII	Chicken ragout with colorful vegetables and rice, fruit Ia, VII, IX	Spaghetti salad with red pesto, feta cheese and rocket, mango quark Ia, VII, VIII	Gardener style salad platter: mixed lettuce, cucumber, tomatoes and corn with herb dressing, mango quark VII
FRI 23/08/24	Salmon in curry mustard sauce with colored rice (rice with corn and carrots), fruit → Ia, IV, VII, X	Pasta stew with carrots, peas, celery and leek, with whole grain rye bread, fruit Ia, Ib, Ic	Creamy tomato soup with rice noodles and parsley, fruit Ia, VII	Turkey goulash with peppers, potatoes, banana Ia	Spaghetti salad with red pesto, feta cheese and rocket, fruit Ia, VII, VIII	Gardener style salad platter: mixed lettuce, cucumber, tomatoes and corn with herb dressing, fruit VII
MON 26/08/24	Mild chili sin carne, with red lentils, corn and kidney beans, with brown rice, fruit Ia	Colorful noodles with four cheese sauce (2), fruit Ia, VI, VII	„Schnipfelwurst goulash“ Slices of vienna sausage (1,3,5) with peppers in tomato sauce, with mashed potatoes, fruit Ia, VII	Rice pudding with hot cherries, banana VII	Couscous salad with corn, feta and chicken strips (14), fruit Ia, VII	Mixed salad plate with tomato, cheese strips and egg, with yogurt dress- ing, fruit Ia, III, VII
TUE 27/08/24	Vegetable curry Carrots, leeks, bamboo shoots, mushrooms with rice, white cabbage and carrot raw food Ia, VI, VII, IX	Fork spaghetti bolognese with pork, white cabbage and carrot raw food Ia, IX	Vegetarian fish fingers with tomato sauce and mashed potatoes, white cabbage and carrot raw food Ia, IV, VII	Carrot cream soup with potato and carrot pieces, plus bread Ia, Ib, VII, IX	Couscous salad with corn, feta and chicken strips (14), pastries Ia, VII	Mixed salad plate with tomato, cheese strips and egg, with yogurt dress- ing, pastries Ia, III, VII
WED 28/08/24	Diced pollock in honey dill sauce, with peas and rice, carrot raw food → Ia, IV, VII	Noodles with diced ham (1,3,5) in cream sauce, carrot raw food Ia, VII	Quark fritters with apple sauce (3), carrot raw food Ia, III, VII	Egg ragout in mustard sauce with herb potatoes, fruit Ia, VII	Couscous salad with corn, feta and chicken strips (14), chocolate pudding Ia, VII	Mixed salad plate with tomato, cheese strips and egg, with yogurt dress- ing, chocolate pudding Ia, III, VII
THURS 29/08/24	Bob chorba tomato soup with beans, kidney beans, peppers, carrots and potatoes, blueberry quark Ia, VII, IX	Spaghetti with lemon basil sauce, blueberry quark Ia, VII	Meatballs in caper sauce with herb rice, blueberry quark Ia, III, VII	Beef goulash with peppers and potatoes Ia, X	Couscous salad with corn, feta and chicken strips (14), blueberry quark Ia, VII	Mixed salad plate with tomato, cheese strips and egg, with yogurt dress- ing, blueberry quark Ia, III, VII
FRI 30/08/24	Colorful pan-fried vegetables with potatoes, beans, tomatoes, eggplant and peppers, with bread, fruit Ia, Ib, IX	Colorful spirelli with tomato cheese, and grated cheese, fruit Ia, VII	Pizza margherita, fruit Ia, VII	Whole wheat pasta with mushroom pasta bacon (1,3,5) and herbs, cucumber salad Ia, VII	Couscous salad with corn, feta and chicken strips (14), fruit Ia, VII	Mixed salad plate with tomato, cheese strips and egg, with yogurt dress- ing, fruit Ia, III, VII