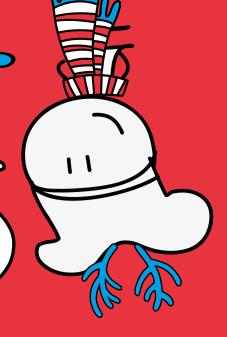




little chef on the menu! look out for the Dishes for holidays –

Our recommendations:



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

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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 crosscontamination 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:

- grains containing gluten or hybrids created using them and products thereof
- la wheat
- lb rye lc barley
- Id oats
- le spelt
- lf kamut
- Ш crustaceans and products thereof Ш eggs and products thereof
- IV fish and products thereof

- peanuts and products thereof
- VI soya beans and products thereof
- VIImilk and products thereof (includes lactose) nuts and products thereof
- VIIIVIIIa almonds
- VIIIb hazelnuts VIIIc walnuts
- VIIId cashew nuts
- VIIIe pecans VIIIf
- Brazil nuts VIIIh macadamia or Queensland nuts
- VIIIj pine nuts
- VIIIz pistachios
- ΙX celery and products thereof
- Χ mustard and products thereof sesame seeds and products thereof ΧI
- sulphur dioxide and sulphites in a concentration XII
- of more than 10 mg/kg or 10 mg/l lupin and products thereof XIII
- molluscs and products thereof XIV

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 3) contains antioxidants
- 9) contains sweeteners
- 4) contains nitrate curing salts
- 10) blackened
- 5) contains phosphates
- 11) waxed
- 6) contains flavour enhancers
- 12) contains alcohol 13) contains phenylalanine

14) contains liquid seasoning

7) contains sulphates

** caught in the wild

No genetically modified foodstuffs are used.

This is how we label our dishes:



vegetarian dish



contains poultry



contains beef

contains vension



contains fish practically boneless



contains lamb



customer number													0	RE	ΕI	R F	0	RN	/ 1	FO	R	DE	ECEMBER 2024
full name																							
institution																							Class
KW	49					50					51					52					01		
	M	Т	W	Т	F	M	Т	W	Т	F	M	Т	W	Т	F	M	Т	W	Т	F	M	Т	
	02	03	04	05	06	09	10	11	12	13	16	17	18	19	20	23	24	25	26	27	30	31	
DGE-Menu																							
pasta menu																							
kids menu																							
organic menu																							
cold menu																							
salad platter																							

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

		d bars: The raw food sala esh food from their salad	-	e menu for the DGE meals on: organic meal).	s, pasta meals and kids m	neals do not apply.
	D.C.***********************************					
	DGE*MENU *Deutsche Ges. für Ernährung e.V. (German Nutrition Society)	PASTA MENU	KIDS MENU	ORGANIC MENU FROM 100% ORGANIC INGREDIENTS	COLD MENU	SALAD PLATTER
MON 02/12/24	Salmon cubes in lemon cream cheese sauce with peas, cauli- flower and rice, fruit	Colorful chicken ragout with vegetables and herbs, with noodles, fruit	Vegetarian potato soup with diced vegetables, wholemeal rye bread, fruit	Rice pudding with hot cherries, banana	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener (1,3,5) fruit	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit
TUE 03/12/24	Whole wheat pasta bolognese with lentils, carrots and tomatoes, white cabbage and mandarin raw food	Colorful noodles with four-cheese sauce (2), white cabbage and mandarin raw food	Chicken cream slices with risi-bisi (rice with peas), white cabbage and mandarin raw food	Eggs in mustard sauce with herb potatoes, clementine	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener (1, 3, 5), pastries	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, pastries
WED 04/12/24	White cabbage stew with potato pieces, carrots and leeks, with wholemeal bread, cucumber salad	Spirelli with poultry bolognese, cucumber salad ✓ Ia, IX	Pancakes with applesauce (3)	Pork goulash with red cabbage and potatoes, apple	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener (1,3,5). fruit yogurt	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit yogurt
THURS 05/12/24	Vegetarian chickpea curry with carrots, cauliflower and peas, with herb po- tatoes, woodruff quark	Penne with tomato mozzarella sauce, woodruff quark	Turkey schnitzel with creamed cauliflow- er and potatoes, woodruff quark	Colorful rice pan with carrots, peas, cau- liflower and herbs, with tomato sauce, cucumber and tomato salad	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener (1.3.5). woodruff quark	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, woodruff quark
FRI 06/12/24	Bulgur pan with vegetables (carrots, peas, tomatoes) and chicken breast strips, with cheese sauce (2), santa claus surprise	Farfalle with salmon and tomatoes in cream sauce, santa claus surprise	Yeast dumplings with vanilla sauce, santa claus surprise	Pea stew with carrot, celery and potato cubes, plus bread, santa claus surprise	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener (1.3,5). santa claus surprise	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, santa claus surprise
MON 09/12/24	Chili sin carne with kidney beans and corn, plus whole grain rice, fruit	Penne with poultry bolognese, fruit ✓ Ia, VII	Chicken breast strips in cream sauce, with brussels sprouts and potatoes, fruit	Pollock ragout with carrots and mashed potatoes, clementine → Ia, IV, VII	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, fruit	Chef's salad mixed raw vegetable salad with ham (1, 3, 5) and egg, cocktail sauce, fruit
TUE 10/12/24	Scrambled eggs with chives, with boiled potatoes and cucumber salad	Strozzapreti With sausage goulash (1, 3, 5). cucumber salad	Turkey strips with mushrooms and rice, cucumber salad ✓ la	Rice stew with colorful vegetables (carrots, celery, leeks), with bread, fruit yogurt	Potato salad with bell pepper, cucumber and mustard dressing, a turkey schnitzel, pastries	Chef's salad mixed raw vegetable salad with ham (1, 3, 5) and egg, cocktail sauce, pastries
WED 11/12/24	Whole wheat pasta with spinach cream cheese sauce, tomato salad	Spirelli with jägerschnitzel (I, 3, 5) and tomato sauce, tomato salad	Potato soup with root vegetables (celery, carrot, leek) and poultry hunting sausage cubes (1, 3, 5). with bread, tomato salad	Semolina porridge with hot cherries, apple	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, vanilla curd dish	Chef's salad mixed raw vegetable salad with ham (1,3,5) and egg, cocktail sauce, vanilla curd dish
THURS 12/12/24	Boiled dumplings in herb sauce, with color- ful carrots and potatoes, chocolate pudding	Pasta with lentil bolognese, chocolate pudding	Rice pan with vegetables and mushrooms, with herb sauce, chocolate pudding	Sweet potato curry with coconut milk and rice, cucumber salad	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, chocolate pudding	Chef's salad mixed raw vegetable salad with ham (1, 3, 5) and egg, cocktail sauce, chocolate pudding
FRI 13/12/24	Marinated herring (3, 9) in yogurt sauce, with herb potatoes, fruit → Ia, III, IV, VII	Farfalle with colorful vegetables and salmon cubes in herb sauce, fruit → la, IV, VII	Marbled yeast dumplings with vanilla sauce, fruit	Sweet and sour lentil stew with whole grain bread	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, fruit	Chef's salad mixed raw vegetable salad with ham (1,3,5) and egg, cocktail sauce, fruit
MON 16/12/24	Vegetable cream soup with carrots, celery, leek and potato cubes, with wholemeal bread, fruit	Noodles with green pesto sauce (basil, rocket, parmesan), fruit	Turkey goulash with peppers, with rice, fruit ✓ la	Carrot stew with potato pieces, plus bread	Colorful rice salad with corn, peas and a chicken meatball, fruit	Baked potato pockets with mixed leaf salad and quark dip, plus fruit
TUE 17/12/24	Asian stir-fry (peppers, soy, green beans and carrot strips) with sweet and sour sauce with rice, white cabbage and carrot raw food	Clam noodle stew with soup vegetables, smoked meat (1.3.4) and bread, white cab- bage and carrot raw food	Rice pudding with sugar and cinna- mon, white cabbage and carrot raw food	Beef goulash with beans and herb potatoes, tangerine	Colorful rice salad with corn, peas and a chicken meatball, pastries	Baked potato pockets with mixed leaf salad and quark dip, plus pastries
WED 18/12/24	Pollock cubes in mustard-dill sauce, with whole grain vege- table rice with peas and carrots, cucumber and tomato salad	Tortellini with spinach and ricotta filling, with tomato and herb sauce, cucumber and tomato salad	Bratwurst (1, 3, 5) with mashed potatoes and cream sauerkraut, cucumber and tomato salad Ia, VII, IX, X	Tomato soup with rice, with bread, fruit	Colorful rice salad with corn, peas and a chicken meatball, chocolate pudding	Baked potato pockets with mixed leaf salad and quark dip, chocolate pudding
THURS 19/12/24	Christmas pumpkin cream soup with cinnamon, cloves and ginger as well as sweet potato pieces, plus whole grain bread, cherry yogurt	Fork spaghetti with poultry bolognese, cherry yogurt	Barley stew with vegetables (celery, carrot, leek), with whole- meal bread, cherry yogurt	Chicken fricassee with carrots and peas, with rice, tomato salad	Colorful rice salad with corn, peas and a chicken meatball, cherry yogurt ✓ Ia, III, VII	Baked potato pockets with mixed leaf salad and quark dip, cherry yogurt
FRI 20/12/24	Potatoes with spinach and scram- bled eggs, fruit	Spirelli with turkey goulash and tomatoes, fruit	Chicken leg with red cabbage, gravy and potatoes, fruit	Colorful vegetable curry with turmeric, pineapple and coconut milk, with rice	Colorful rice salad with corn, peas and a chicken meatball, fruit	Baked potato pockets with mixed leaf salad and quark dip, plus fruit
MON 23/12/24 Holidays SA / SN	Mexican-style vegetab- le stew (tomatoes, peppers, kidney beans) with whole grain rice, fruit	Currywurst goulash (1, 3, 5). with butterfly noodles, fruit			la a	
TUE 24/12/24 Holidays SA / SN						
WED 25/12/24 Holidays SA / SN		Merry Christmas and a ha	py new year!	7		
THURS 26/12/24 Holidays SA / SN					(ر'	
FRI 27/12/24 Holidays SA / SN	Salmon in mustard-dill sauce with colored rice (rice with corn and carrots), fruit la, IV, VII	Pasta stew with carrots, peas, celery and leek, with whole grain rye bread, fruit				
MON 30/12/24 Holidays SA / SN	Sweet potato stew with whole wheat bread, fruit	Colorful pasta with four cheese sauce ^{(2),} fruit			Mu	
TUE 31/12/24 Holidays SA / SN	via, ib, VII	■ia, VII				