Cali's Bio Catering

FRESH REGIONAL CUISINE FROM 100%
CERTIFIED ORGANIC FARMING
FISH FROM SUSTAINABLE FISHERIES,
MSC-CERTIFIED.

CW 47 CW

Date: 16.11-20.11.2026

	Salad	Main Meal	Dessert
MON.	Salad bar (2,8)	Juicy oven-baked chicken drumsticks served with golden-brown roasted potatoes (B,7)	Fresh fruit
TUE.	Salad bar (2,8)	Durum wheat pasta (3) with a mild roasted vegetable sauce (2), served with cheese (2,3)	Stracciatella yogurt (2)
WED.	Salad bar (2,8)	Organic beef burger made from 100% beef, served in a freshly baked burger bun with lettuce, tomatoes, cucumbers and mild ketchup for kids to assemble themselves, accompanied by crispy potato wedges (A,3,7).	Fresh fruit
THU.	Salad bar (2,8)	Italian nourishing vegetable soup with pastina, tender vegetables and Parmesan cheese (2,3,7), served with fresh baguette (3)	Homemade carrot cake (1,3)
FRI.	Salad bar (2,8)	Oven-baked pumpkin lasagna with creamy béchamel sauce, topped with melted cheese (2,3,7)	Cinnamon panna cotta without gelatin, served with berry compote (2)

SUBSTITUTIONS ARE POSSIBLE

Calis's Biocatering Catherine Prisco · Hochheimer Weg 8 · 65719 Hofheim · Tel. 06192.9598431 · Fax 06192.9598432
www.calis-biocatering.de · bestellung@calis-biocatering

A=Beef, B= Poultry, 1=Egg, 2=Milk produkts, 3= Wheat, 4= Rye, 5= Spelt,
6=Oats, 7=Celery, 8=Mustard, 9=Soy, 10=Fish from sustainable wild fishing, 11=Sesame, 12=Sulfur dioxide, 13= Lupine

All of our Products are Organic (except Fish). No artificial additives, conservatives, artificial flavoring or taste enhancers are used in our cooking.

DE-ÖKO-006

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CW 47 CW

Date: 16.11-20.11.2026

	Salad	Main Meal Vegetarian	Dessert
MON.	Salad bar (2,8)	Feta cheese cubes with oven-roasted potatoes and vegetables (2,7)	Fresh fruit
TUE.	Salad bar (2,8)	Durum wheat pasta (3) with a mild roasted vegetable sauce (2), served with cheese (2,3)	Stracciatella yogurt (2)
WED.	Salad bar (2,8)	Organic veggie burger in a freshly baked burger bun with lettuce, tomatoes, cucumbers and mild ketchup for kids to assemble themselves (3,9,11), served with crispy potato wedges (7)	Fresh fruit
THU.	Salad bar (2,8)	Italian nourishing vegetable soup with pastina, tender vegetables and Parmesan cheese (2,3,7), served with fresh baguette (3)	Homemade carrot cake (1,3)
FRI.	Salad bar (2,8)	Oven-baked pumpkin lasagna with creamy béchamel sauce, topped with melted cheese (2,3,7)	Cinnamon panna cotta without gelatin, served with berry compote (2)

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