



catering traiteur

J&M

J&M CATERING

 Aperitif and walking dinner served during 2 hours

More than 100 persons: €72,50 p.p.

€89,50 p.p.
(excl. VAT)

(from 70 people)

APERITIF

Bites on the table

- Black&white of lentils and date cream cheese with crispy tunnbröd (Veggie)

WALKING DINNER SERVED

Cold dishes

- Salad of crab and asparagus "Botanique", whey of farm milk and essence of leaf parsley
- Buratina, lavender, grapefruit, coriander seeds and focaccia toast (Veggie)
- Tataki of tuna, roasted spring onion, avocado and lime

Hot dishes

- Zucchini linguini, Provençal tomato fondue and green herb salsa (Vegan)
- Sole, summer leek, cauliflower and grain mustard
- Sirloin steak, ground chicory and rosemary potato

Dessert

- Mousse and crispy Belgian chocolate with cherry blossoms
- Panna cotta with raspberry and pistachio
- Tiramisu cuberdone



J&M Catering, but prefer a different formula?

Feel free to contact

sabine.willaerts@jmccatering.be

DE LAET & VAN HAVER
**BUTCHER'S
 STORE**

ANTWERP & HOVE

DE LAET & VAN HAVER

All prices excluding
 VAT and working hours

WALKING DINNER

€65,00 p.p.
 (excl. VAT)

(min. 30 persons)

Walking dinner menu with a nice assortment of 6 tasting dishes per person.

- Butcher's apero
- Tartar di manzo – cream of mimolette cheese
- Green asparagus – scallops – truffle
- Thai salad « koh samet » - slowly cooked pork belly
- Focaccia – tagliata – arugula – parmesan
- Moelleux – crumble tumaco – touch of sea salt

STREET FOOD (minimum 4 'streets') (prices excl. VAT)

Attention: no full meals. Pick & Mix: Create your own street food menu. Choose a minimum of four dishes.

€10,50 p.p.

Bang Pakong

Thai mussels

€11,00 p.p.

Toscana

Focaccia – tagliata di manzo – arugula – parmesan – truffle dip

€7,50 p.p.

Texas

Butcher's burger - black aberdeen - red cabbage - onion crumble - pickelmayo

€9,00 p.p.

Punjab

Chicken 'tikka masala' - rice

€12,00 p.p.

Valencia

Paëlla

€9,50 p.p.

Vlaanderen

Pork cheek stew with Tripel d'Anvers - mashed potato

FIRE

€54,00 p.p.
 1. (excl. VAT)

€44,00 p.p.
 2. (excl. VAT)

Choice between two fish dishes, followed by a piece of Cote à l'os and three side dishes

Main dish

- **A.** XXL Gamba – tasty tomato salsa - OR - **B.** Slow cooked Nordic salmon – honey mustard
- Côte à l'os

Sides

- Lazy salad
- Potato wedges
- Selection of sauces

De Laet & Van Haver, but prefer a different formula?

Feel free to contact

events@de-laet-vanhaver.com



PREMIUM EVENT CATERING

SIR CATERING

SHARING DINNER

€ 72,00 p.p.
(excl. VAT)

(from 50 persons)

Less than 50 persons: €68,00 p.p.
More than 100 persons: €58,00 p.p.

 3 snacks and 5 dishes to share during 2,5 hours

Appetizers

- Lime - granita 'Vedett IPA' - green apple & dashi
- Meringue 'Tripel d'Anvers' & 'Pas de Rouge' cheese
- Carrot & celery shot - lemon thyme & Duvel Tripel Hop foam

Sharing plates

- Tomato varieties - basil - black olive - quinoa
- Roast beef 'filet d'Anvers' - horseradish - wild herbs & flowers
- North Sea fish - beurre blanc with 'Wild Jo' - cauliflower - bimi
- Ibérico pluma 'Bellota' - spicy glaze with 'Liefmans Goudenband' - carrot
- Grilled & marinated strawberries - ricotta - vanilla - sorbet Liefmans Fruitesse - red basil

WALKING DINNER

€ 73,00 p.p.
(excl. VAT)

(from 50 persons)

Less than 50 persons: €69,00 p.p.
More than 100 persons: €59,00 p.p.

 3 snacks, 5 dishes and a dessert during 2,5 hours

Appetizers

- Lime - granita 'Vedett IPA' - green apple & dashi
- Meringue 'Tripel d'Anvers' & 'Pas de Rouge' cheese
- Little gem - North Sea crab - dill

Small plates (brought to you)

- Veal tartare - savora & Duvel Tripel Hop - avocado - buckwheat
- Celeriac - 'Oud Brugge' cheese - chives oil
- Risotto - Zeeland mussel - pointed cabbage - mousseline sauce with Wild Jo & mustard
- Slow cooked oxtail & Bolleke De Koninck - carrot - onion crumble
- Sorbet 'Liefmans Fruitesse' - ruby chocolat - red fruits - white chocolate cake

The dishes are adapted according to the season.

SIR Catering, but prefer a different formula?

Feel free to contact tim@sircatering.be

CULINOIR

CULINOIR

STREETFOOD

Less than 30 people: staff costs will be charged extra

€33,00 p.p.
(excl. VAT)

(from 30 persons)

 Including service for 1.5 hours / served on eco packaging

Black Aberdeen Burger “Butcher’s Store”

- Beef Burger / onion crunch / iceberg salad / guacamole / tomato / coriander

Spicy Hot Dog / Crunchy Onions

- Spicy Salsa / cress / tomato / onion crunch

Wedges

- Fried potato wedges / sauce

Optional

- Filled mini dessert glasses

€7,00 p.p.
(excl. VAT)



Culinoir only offers these formulas.
A proposal on size is **not possible**.

Vegetarian alternative possible,
please report in advance.

CECE IS HUNGRY

RECEPTION

Less than 50 persons: €40,00 p.p.

 7 small bites served during 2 hours

€38,00 p.p.
(excl. VAT)

(from 50 persons)

Small bites

- Peppadew dip with homemade focaccia bread
- Roasted eggplant with labneh and a ponzu-chili dressing
- Asian style beef tartar with wasabi crumble
- Tomato salsa bruschetta with pulled pork and parmesan cheese
- Salmon tartar with edamame
- Sweet potato tempura with a miso-yoghurt dressing
- Thai basil and chili marinated chicken served with sesame-coconut rice

BUFFET/SHARING DINNER

Less than 50 persons: €66,00 p.p.

 4 snacks, 6 dishes and a dessert during 2.5 hours

€64,00 p.p.
(excl. VAT)

(from 50 persons)

Small bites

- Peppadew dip with homemade focaccia bread
- Spinach-feta dip with a date cream, served with cucumbers on smoked salt
- Homemade codfish croquette, served with a dill-yoghurt dressing
- Tomato salsa bruschetta with pulled pork and parmesan cheese

Sharing/Buffer

- Steamed Sea bass with kaffir lime and lemongrass
- Roasted Padrón peppers with orange and lemon zest, served with homemade labneh
- Crispy sweet potato with Thai basil, finished with parmesan cheese and a peanut crumble
- Chili, lime and kaffir lime marinated scampi's in a creamy tomato sauce
- Slow-cooked beef with coconut
- OR -
- Slow-cooked tender chicken with ginger and lemongrass
- Crispy sesame rice

Dessert

- Baked cheesecake with raspberries and salted caramel
- OR -
- Chocolate mousse with a hazelnut crumble

WALKING DINNER

Less than 50 persons: €54,00 p.p.

 9 small bites served during 2.5 hours

€50,00 p.p.
(excl. VAT)

(from 50 persons)

- Peppadew dip with homemade focaccia bread
- Roasted eggplant with labneh and a ponzu-chili dressing
- Asian style beef tartar with wasabi crumble
- Tomato salsa bruschetta with pulled pork and parmesan cheese
- Marinated salmon with soy and ginger
- Crispy baby potatoes with parmesan cheese, finished with green herbs
- Pulled pork bun with coleslaw
- Lime and harissa roasted carrots, finished with ricotta
- Roasted meatballs with a Thai basil mayonnaise

All small plates are served on eco-friendly disposable plates. **Vegetarian options are available on request.** Do you prefer dinnerware? This is possible at an additional cost. Feel free to contact ceceishungry@gmail.com

Bert&Co
-catering & events-

BERT & CO

WALKING DINNER

€55,00 p.p.
(excl. VAT)

(from 30 persons)

 Served during 2 hours

Gerechten

- Served - Courgette soup - feta crumble - **Wild Jo** infuse
- Served - Burrata - 3 structures of tomato - Parmezaan cookie - vinaigrette
Lost in Spice
- Buffet - Vol-au-vent - watercress - **Tripel d'Anvers** based Hollandaise
- (plant based option possible)
- OR -
Boeuf Bourguignon - with red wine & **Bolleke de Koninck** - mashed potatoes with farm butter (plant based option possible)
- Served - Cheesecake - red fruits - red fruit coulis & **Liefmans**- meringue

Bert & Co, but prefer a different formula?

Feel free to contact via bert@bertenco.be

