Cateringlist 'Share a dinner' (1/7)

Catering provided by caterer 'Share a dinner' on board the Rivertours ships.
VAT 12% included. For further questions concerning catering, please contact:
Share a Dinner - Dorpsstraat 33a - 1755 Gooik - BE19 1030 6506 2012
GSM: 0474 47 87 97 - 0477 22 36 63 - E-mail: shareadinner@gmail.com - www.shareadinner.be

Last update: 19-02-2024 | Subject to changes in price

Introduction chef

"Passion is our main ingredient. Contact us for a personalized sized formula, tailored to your needs and expectations."

Rein Janssens

Hotel School Ter Duinen, De Warande - Brussels, Kokejane - Herne, Real Club Valderrama - Cádiz (ES), Biessenhuys (now Restaurant Magis*) - Tongeren*

• Tapas •

Bruschettas, crustinis, bread and olive sticks included.

Quality selection of antipasti and cold cuts, several tapenades, manchego, feta, goat cheese with green herbs, rillettes, guacamole, green and black olives

€ 7,50 p.p.

• Luxury sandwiches on coconut boat •

Assortment according to the season.
Multigrain/pumpkin seeds/wraps/ciabatta.
Both delivery and with service possible.
5 sandwiches p.p.

Grilled chicken / Gran Padano / ceasar
Italian tomato / mozzarella / pesto
Brie / pine tree / honey dressing
Chef's Americain / pearl onion / pickle
Smoked salmon / salty fingers / herb cheese
Artisan pastry / confit of red echallot
Slightly spicy tuna salad / Japanese seaweed
Humus of chickpea / sun-dried tomatoes
Pancetta / tzadziki / red onion

€ 14,00 p.p.

• Appetizers •

1h reception = choice of 3 to 5 appetizers.
1h30 reception = choice of 5 to 6 appetizers.
Cost per unit in parentheses.

Fantasy with structures of duck

Soup of asparagus / mimosa of quail egg

Mediterranean quiche / old port vinaigrette

Carpaccio of Aberdeen Angus / gran padano

Grilled sea bass on its skin / poultrybroth / bamboo

Tatiki of salmon / soy / Japanese seaweed salad

Crustini / tapenade of black olives / pancetta

Horn of ceasar / smoked chicken / passion

Short-cooked squid / feta / quinoa

Croque focaccia / goat cheese / orange-honey dressing

Smoked eel / mousse of Jerusalem artichoke / crumble of pistachio
(+ € 0,30)

Peeled scallops / balsamic vinegar / salty fingers
(+ € 0,30)

Scampi / smoked pork belly / curry
(+ € 0,30)

Bisque of North Sea shrimps / curry / gold chips
(+ € 0,30)

Mi-cuit of tuna / wasabi / wakame
(+ € 0,30)

All at € 2,10 per bite

Cateringlist 'Share a dinner' (2/7)

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• Menu at the table •

Table service included 3- or 4-course menu customizable. Personalization is possible.

• Cold starters •

Raw marinated salmon butterfly / ricotta mousse / Japanese seaweed salad / lime dressing

€ 18,00

Tartare of smoked Holstein sirloin / ceasar / rose water

€ 22,00

Carpaccio of scallops / smoked eel / granny smith

€ 22,00

Baluchon of duck in poppy seed / confit of red echalot / brioche / fig

€ 18,00

Ice-cooled gazpacho / tartare of mate

€ 14,50

Pancetta / Buffalo mozzarella / Italian tomato / pesto

€ 17,00

Grilled chicken / passion / pineapple

€ 16,50

Sole rolls / caviar of eggplant

€ 16,50

Oysters 'Fine de Claire'

Daily price

• Warm starters •

On skin grilled sea bass / poultry broth / bamboo / mushrooms of the season

€ 18,50

Butternut soup / green herbs

€ 10,00

Smoked duck / stir-fried peach and cherry salad / cilantro / mousseline

€ 19,50

Bisque of grey North Sea shrimps / curry

€ 17,50

Baluchon of ray / langoustine / basil

€ 21,50

Skewer of scampi / butter sauce / vineyard snail / green herbs

€ 17,00

Cateringlist 'Share a dinner' (3/7)

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• Menu at the table (continuation) •

Table service included 3- or 4-course menu customizable. Personalization is possible.

• Main courses •

Fillet of duck / gravy of thyme and honey / seasonal bouquet / caramelized chicory / mousseline

€ 22,50

Medallion of Iberico / stir-fried seasonal salad / sage sauce / rösti

€ 22,50

Roulade of Malines cake / light tarragon sauce / castle potatoes

€ 20,00

Grilled lamb racks / ratatouille / sage / potato gratin

€ 24,50

Nuts of summer deer / brick pastry / puree of watercress

€ 26,00

Shortly grilled sea bass / poultry broth / bamboo / dried iberico

€ 22,50

Stuffed portobello with its duxelle / shallot / spring bouquet / mousseline

€ 17,50

Stuffed cannelloni / ricotta / spinach

€ 18,50

Suckling pig / sage sauce / summer vegetables / rösti

€ 22,50

Cod / tomato mousseline sauce / seasonal vegetables / Greek rice

€ 21,50

• Desserts •

Carpaccio of pineapple / Kirsch / mascarpone of passion fruit / mint biscuit

€ 10,00

Crispy eclair / bourbon / red currant

€ 8,50

Panna cotta / raspberry / mint

€ 7,00

Cheeseboard of the chef

for 6 to 8 persons € 16,00

Sorbet of passion / coulis

€ 8,00

Crème brûlee / crumble of speculoos

€ 8,00

Caramelized apple / cinnamon ice cream / crumble

€ 8,50

Macundo of chocolate / hazelnut / praline

€ 7,50

Bavarois of mango

€ 8,00

Melon soup / white chocolate ice cream / roasted almonds

€ 9,50

Cateringlist 'Share a dinner' (4/7)

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• Walking dinner •

Standard in buffet style. With service + € 7 p.p. Personalization is possible.
Table sandwiches and butters included as standard.

• Silver dinner •

1. Raw marinated salmon butterfly / Japanese seaweed salad / pesto dressing
2. Crustini / tartare of forest mushrooms / apple / nut oil
3. Mediterranean quiche / old port vinaigrette
4. Croque focaccia / goat cheese / pancetta / orange-honey
5. Hamburger of grilled chicken / Thai stir-fried vegetables / sweet chili
6. Melon soup / white chocolate ice cream / toasted almond
7. Fruit salad / mascarpone of banana / crumble of speculoos

€ 46,50 p.p.

• Golden dinner •

1. Smoked trout / tartare of granny smith / curry mayonnaise
2. North sea crab salad / slightly spicy guacamole / candied orange zest
3. Soup of Malines asparagus / mimosa of quail's egg
4. Sea bass smoked on skin / poultry broth / shiitake / bamboo
5. Hamburger of grilled Aberdeen Angus / Thai stir-fried vegetables / sweet chili
6. Panna cotta/ raspberry / mint chocker
7. Fantasy with structures of chocolate

€ 54,00 p.p.

Cateringlist 'Share a dinner' (5/7)

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• Walking dinner (continuation) •

Standard in buffet style. With service + € 7 p.p. Personalization is possible.
Table sandwiches and butters included as standard.

• Platinum dinner •

1. Fantasy with textures of duck / asparagus salad / pine tree
2. Carpaccio of smoked Holstein sirloin steak / ceasar / rose water / Gran padano
3. Mi-cuit of red tuna / sorbet of granny smith / wakame
4. Lamb burger / tzatziki / red onion
5. Bresse chicken / tartlet of seasonal vegetables / sauce of tarragon / rösti
6. Macundo of chocolate / praline
7. Fruit salad / mascarpone of banana / crumble of speculoos

€ 58,00 p.p.

• Diamond dinner •

1. Terrine of scallops / salty fingers / oyster leaf
2. Baluchon of duck in poppy seeds / red shallot confit / brioche / fig
3. Lukewarm oyster 'Fine de Claire' / spinach leaf / gravy of champagne / shallot
4. New Zealand summer venison / ointment of celeriac / reduction of red beer
5. Bisque of gray North Sea shrimp / curry (MEP book)
6. Crispy eclair / bourbon / red currant
7. Macundo of chocolate / praline

€ 67,00 p.p.

Cateringlist 'Share a dinner' (6/7)

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• Buffets •

Table sandwiches, Greek and Italian salads, pasta salad, tabouli, quinoa salads and sauces included as standard.

• Silver buffet •

Steamed salmon / Japanese seaweed salad / red shallot dressing
Giant carpaccio / gran padano / walnut salad / cherry tomato
Anchovies / feta / quinoa
Grilled chicken / various fruits

€ 34,00 p.p.

• Golden buffet •

Carpaccio of Aberdeen Angus
Bacon / stir-fried seasonal vegetables
Grilled gambas / tartare with green herbs
Artisan pastry / tripe skewers / confit
Salmon pralines / leek strings / mousseline / orange
Steamed sole rolls / caviar of eggplant / salty fingers

Panna cotta / redcurrant / mint biscuit

€ 38,00 p.p.

• Platina buffet •

Carpaccio of smoked Holstein sirloin steak Valencian paella from the chef***
Grey North Sea shrimp / seafood / guacamole
Buffalo mozzarella / pancetta / pesto / basil Malay cookie / fruit skewer / red bell pepper sauce
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Fantasy of chocolate

€ 46,00 p.p.

• Diamond buffet •

Lobster 'Belle Vue'
Smoked duck breast fillet / coulis of passion
Suckling pig / sage sauce / stir-fried seasonal vegetables / castle potatoes
Tartare of salmon / granny smith / red onion / lime
Gazpacho / green herbs

Crême brulée / crumble of speculoos
Panna cotta / red currant / mint chunk

€ 52,00 p.p.

• Dessert buffet •

We provide 3 desserts p.p. as standard.

Panna cotta / red berry / mint biscuit
Creme brulée / gingerbread crumble
Fruit salad / mascarpone of banana
Raspberry Bavarois / coulis of passion
Tiramisu / English cream
Chocolate mousse / ruby

€ 11,00 p.p.

Order 'Share a dinner'

Table linen for the buffets, woven paper napkins, basic dressing/decorations, VAT, cutlery and plates are included in the price, where the concept calls for it. Service is not included in the price and comes to € 8,50 per person. For groups of less than 50 people, the price of the formulas may be increased. Depending on the chosen formula and the distance from the embarkation point, a mileage fee may be charged. The offered formulas and dishes are only a limited part of our offer and the preparations can be adapted to the season and market supply. Do not hesitate to contact us for a customized formula.

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Name: .....

Address: .....

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Phone - Fax: ..... E-mail: .....

VAT number: .....

Date boat trip: .....

Boat: .....

Place and time of departure: .....

Place and time of arrival: .....

On the occasion of: .....

Choice:	Price:
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Other wishes - suggestions:

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Number of persons: .....

Date: ..... Signature: .....