



Cateringlist 'Art & Food' (1/12)

Catering provided by caterer 'Art & Food' on board Rivertours ships.
VAT included, unless otherwise stated. For all catering questions contact:
A&F CATERING BV - Nobels Peelmanstraat 5 - 9100 Sint-Niklaas - 0473 72 81 44
catering@artandfood.be - www.artandfood.be



Last update: 07-04-2025 | Subject to price changes

• Apero •

WARM

Marinated chicken skewer - homemade chili sauce
Mini pizza ✓
Mix croquettes ✓
Bun pulled pork - sriracha*
Quiche Lorraine
Tartlet of goat cheese - apple ✓
Nobashi shrimp - coconut - lemongrass - broth*
Lacquered pork belly - peanut - onion - parsley
Scampi - curry - roasted almond*
Greenshell mussel au gratin
Truffle croque - cream of parmesan -
crispy of serrano
Mussel - curry fumet* (seasonal) ✓
Dumpling - lovage - granny smith*
Seasonal soup ✓

** Free choice may be made with max. 2 stars within this price range. Reception including wait staff 'food' for max. 2h, from 50 people. Upgrade with other finger food board is possible. less than 50 persons - on request.*

COLD

Potato nest - beef tartare - truffle mayonnaise
Watermelon gazpacho ✓
Cucumber shot ✓
Beef carpaccio - blue cheese - pine nuts - arugula*
Mini taco fresh tuna*
Chicken pie lollipop barbe à papa
Savory potato cone - violet potato - parmesan -
black garlic ✓
Brioche - dry aged carpaccio - zest of parmesan -
rocket mayonnaise**
Pani puri with avocado - feta mousse ✓
Waffle - smoked salmon - sour cream
Kohlrabi - puffed quinoa - yogurt foam* ✓
Bonbon of foie gras - smoked eel - raspberry
(sup. € 2)
Mackerel mousse - gel of green apple -
onion crunch
Candied and sashimi watermelon -
faux gras homemade * ✓
Goat cheese mousse - paprika jelly ✓
Smoked duck - lavender - candied shallot**





Cateringlist 'Art & Food' (2/12)

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• Apero all-in •

SEMPLICE

Fingerfood 'A' + 4 snacks of your choice
€ 14 (50 > 100) / € 13 (100 > ...)

ALTRO

Fingerfood 'A' + 6 snacks of your choice
€ 17,50 (50 > 100) / € 16,50 (100 > ...)

ECCELENTE

Fingerfood 'T' + 8 appetizers of your choice
€ 22,50 (50 > 100) / € 21,50 (100 > ...)

** Free choice may be made with max. 2 stars within this price range. Reception including wait staff 'food' for max. 2h, from 50 people. Upgrade with other finger food board is possible. less than 50 persons - on request.*

• Finger food board •

'A': 2 homemade dips - chili popcorn - personalized crackers

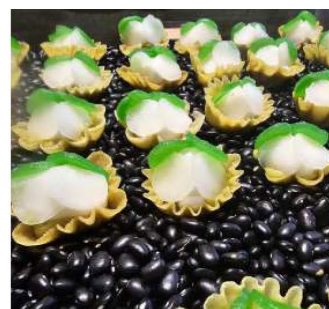
'R': Butterboard garnished with pickled raw vegetables, greens, olives, feta and flatbread

'T': Luxury board with fine charcuterie, cheeses, olives, roasted nuts, onions, pickle, chili popcorn and dippers

A = € 2 / R = € 4 / T = € 6,50 p.p.
1 board for 6 pers. (10 pers. in combination with appetizers in service)

• Oysterboy •

Upon request.





Cateringlist 'Art & Food' (3/12)

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• Streetfood festival (1) •

• Gua Bao* •

Chicken 'korean chili sauce - sesame - ginger - spring onion - soy - cilantro'

Roasted pork belly 'marinated cucumber - sriracha - housin'

Fish 'red peper - broccoli - comber - limoensap - mango'

Mushrooms 'cucumber - bell pepper - red onion - chili pepper - basil - sesame oil' ✓

• Ying Yang •

Spring roll - samosa - dim sum - sushi - wakame - ginger - soy - sweet and sour sauce ✓

• American burger* •

Texas burger 'salad - tomato - cheddar - bacon - texas sauce'

Hot burger 'jalapenos - red onion - avocado - feta'

Chicken cream 'vol-au-vent - salad - chicken burger - mushroom cream'

Sunny up burger 'salad - tomato - bacon - scrambled eggs - relish sauce'

The delicious beef burger seasoned with raz el hanout can be substituted with a tasty vegetarian burger. ✓

The american burger can be combined with haute dog or pita bread.

• Pita bread* •

Slowly smoked pulled chicken

'tzatziki - spring onion'

Slowly smoked pulled pork

'coleslaw - smoked sauce'

• Haute dog •

Bearnaise 'bratwurst - bearnaise - garnish'

Tucker Joe's dog 'bratwurst - lettuce - onion - jalapeno pepper - cheddar - relish sauce - steppe fries'

Hot dog deluxe 'hot dog - scrambled eggs - iceberg salad - bacon - truffle mayonnaise'

Pita bread and haute dog can be combined with american burger.

• Salad bowl* •

Gado gado salad 'green bean - cucumber - creamy peanut dressing - crispy onion - sambal'

Thai salad 'cucumber - bell bell pepper - pineapple - spring onion - cashew nut - chili pepper - cilantro - sesame - lime dressing' ✓

Cesar salad 'romaine lettuce - parmesan - cherry tomato - grilled chicken - anchovy dressing'

Quinoa salade 'grape - arugula - cucumber - avocado - tomato - goat cheese - walnut - honey dressing' ✓



• Streetfood festival (2) •

• Pasta •

Penne + 3 sauces of your choice 'bolognaise
- 4 cheeses ✓ - all arabiata - carbonara -
pesto|tomato|parmesan ✓ - truffle|porcini ✓
*Arugula - parmesan - tabasco - ground cheese -
herbs*

• Pizza* •

Mediterranean 'beef carpaccio - mozzarella -
truffle balsamic crunch'

Tonno 'tuna - onion - mozzarella - capers'

Pavola 'tomato - mozzarella - spicy salami

Mexico 'chili con carne - taco - sour cream -
arugula'

• Patat & loaded fries* •

Fries 'rustic fries - truffle mayo - home made
carbonades - garnish'

Hair salon 'rustic fries - shoarma - iceberg -
cheddar cream - garlic sauce - sambal'

Mexican creamy 'rustic friet - jalapenos - cheddar
creme - lenteui sure room - avocado'

Pulled chicken 'rustic fries - vegan chicken - raw
vegetables - chilli - cilantro - garlic sriracha' ✓

Legendary 'sweet potato fries - smokey bbq - little
gem - onion - garlic striracha' ✓

• Fiesta Latina* •

Taco beef 'kimchi - cucumber salad'

Taco chicken 'avocado cream - roasted corn -
tomato salsa - sour cream'

• Madam croque* •

Croque salmon 'herb cheese - salmon - dill'

Croque Italy 'mozzarella - prosciutto - tomato -
pesto'

Panini Brie 'brie - honey - arugula - nuts' ✓

Panini bacon 'smoked bacon - mushrooms -
mozzarella - tomato'

2 themes = € 30 p.p.

3 themes = € 36 p.p.

4 themes = € 42 p.p.

* With these themes make a choice of 2 dishes.
Vegetarian adaptation possible.





Cateringlist 'Art & Food' (5/12)

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• Seated diner - Sharing •

*Ask about additional options. Menu customizable according to your needs.
We work with beautiful and stylish cutlery & tableware.*

*The different dishes are served gradually at the table. Portions per 4-6 people.
Cosy sharing. Lots of taste experience, variety of dishes.*

COLD 'choose 3 dishes

Sweet potato carpaccio - sour cream ✓

Oriental marinated salmon - lemongrass - coriander

Pickled vegetables - burrata ✓

Vitello tonato Art&Food style

Beef carpaccio - tartufo - arugula - parmesan

Yam Nua Thai salad pomelo - beef tataki - Thai chili peppers - lime juice dressing

Sashimi of watermelon - candied portobello - faux gras (homemade)

WARM 'choose 4 dishes + potato dish'

Spicy prawns - chili sauce - soy sweet - grilled lime

Cataplana 'Portuguese seafood dish'

Ravioli forest mushrooms - sage butter ✓

Belly bacon - pesto spinach - herb oil

Caramella ossobuco - mushrooms - nduja sauce (made from spicy sausage)

Full ground asparagus - poached egg - mousseline sauce - salmon (seasonal)

Picanha - chimichurri - roasted carrots - choron sauce

North Sea fish - serum mousseline - grilled tomato - chive puree

Beef short rib confit - appenzeller - polenta - grilled bimi

Sweet potatoes - wasabi mayonnaise or

Roasted roseval potatoes - chimichurri mayonnaise - steppe grass fries

Choose 8 sharing courses € 53 p.p.





Cateringlist 'Art & Food' (6/12)

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• Seated diner - Menu •

*Ask about additional options. Menu customizable according to your needs.
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APPETIZER COLD (VK)

Tartare duo of Scottish & wild salmon seasoned - olive oil - lemon

Tartare of beef - cured waguy (fresh truffle in option)

Tasy tomato - maftoul - foam of burrata - crumble of olive ✓

Mackerel tartare - avocado - kohlrabi - dill oil

Vitello tonato Art&Food style

Surf 'n Turg of crayfish - beef carpaccio - aioli - artichoke

STARTER WARM (VW)

Ravioili forest mushrooms - langoustine - garden herbs

Full ground asparagus - poached egg - mousseline sauce - salmon (seasonal)

Risotto - beech mushroom - truffle aroma - espuma of parmesan ✓

Vegetable dumpling - lava - granny smith ✓

Razor clams marinated with Verjus de Périgord

Eggplant nitsuke and misoyaki with pieterman and chili pepper oil (can be served as main course)

Hake - beurre blanc - gnocchi - aopel capers (can as main course)

MAIN COURSE (HG)

Chicken thigh - saffron - pumpkin cream

Bavette - basil garlic butter - bitter salad

Quail cooked on hay - asparagus - pickle - chervil root cream

Braised pork cheek - emulsion of lovage - chervil root cream

Short rib confit - appenzeller - polenta - grilled bimi

Tournedos rossini (faux gras as an option) - caramelized mushroom - madeira gravy (+ € 6 p.p.)

Rubia Gallega beef - gratin - pink pepper sauce - young greens (+ € 6 p.p.)

Picanha - chimichurri - roasted carrots - choron sauce

DESSERT (D)

Chocolate - mascarpone - passion fruit - mango

Crème brûlée - white chocolate - caramel - forest fruit

Miserable - lemon cream - yuzu

Pistachio mousse - chocolate - vanilla

Panna cotta red fruit



2-courses (VG + HG) from € 37 p.p.

3-course (VG + TG + HG) from € 49 p.p.

3-courses (VG + HG + D) from € 49 p.p.

4-courses from € 59 p.p.

5-courses from € 69 p.p.



Cateringlist 'Art & Food' (7/12)

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• Walking dinner (1) •

3 appetizers followed by small dishes in rounds. Ideal for smaller groups.

• Diner Made in Belgium •

Shrimp croquette
Belly bacon - peanut - onion - parsley
Waffle smoked salmon - sour cream
Cauliflower soup - gray shrimp
Pladish - confit chicory - Bruges wheat beer
Vol-au-vent - steppe grass
Ghent waterzooi with pork cheek
Duroc d'Olives - asparagus
Liège waffle - apple - cinnamon
whipped cream or dame blanche

€ 43 p.p.

• Dinner Veggie •

Tartlet of goat cheese - apple
Kohlrabi - whey - sprouted rye
Cream of Old Bruges - radish - carrot
Taugé soup
Vegetable turkey eggplant - tomato -
zucchini - onion
Ravioli forest mushrooms
Caponata - orzo
Platte cheesecake - speculoos

€ 45 p.p.

• Dinner Pepe Nero •

Beef carpaccio - tartufo - arugula - parmesan
Vitello tonato
Mini pizza margherita
Tasty tomato with malouf - foam of
burrata - parma
Risotto - truffle aroma - beech mushroom -
espuma of parmesan
Caramella ossobuco-truffle mushrooms -
nduja sauce (made of spicy sausage)
Panna cotta - lemongrass - raspberry -
ruby chocolate

€ 49 p.p.

• Dinner Classic •

Brioche - dry aged carpaccio - zeste of
parmesan - rucola mayonnaise*
Pani puri with violet potato - parmesan
Mini quiche
Tartare of Scottish and wild salmon
Fresh catch from the sea - sereh mousseline -
grilled tomato - chive puree
Short rib - apple zeller - polenta - grilled bimi
Chocolate - passion fruit - mascarpone

€ 60 p.p.





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• Walking dinner (2) •

*3 live cooking booths with 1 theme each. Guests come to pick up their dish. Stands are open for 2 hours.
Ideal formula for large groups.*

• Made in Belgium* •

Vol au vent - fries
Limburg stew meat- parmesan- arugula - fries
hent waterzooi with Duroc d'Olive cheeks -
young vegetables - asparagus
Bird's nest tomato - mushroom sauce - puree

• Cold buffet (complete) •

Sweet potato carpaccio - sour cream
Burrata - pickled vegetables
Grilled asparagus - crispy serrano - arugula
Thai salmon salad
Pearl couscous - cucumber - grilled vegetables
Penne zucchini - sun-dried tomato - feta -
red pesto
Roasted carrot - caraway - lemon yoghurt
Matching vinaigrette

• Fish (supplement) •

Fresh catch from the sea - beurre blanc -
gnocchi - apple capers Salmon teriyaki
Cataplana 'Portuguese seafood platter'
Pieterman - serehmousseline-grilled tomato -
potato cream chives

• Arabic mezze* •

Pinchos Morunos 'Moroccan meat skewer'
Tajine chicken - pickled lemon
Prawns-garlic-coriander tajine
Tajine lamb - dates - spices

• Italian* •

Pasta Fruiti di Mare
Piccata al limone 'beef-lemon-crust chicken'
Risotto - truffle aroma - beech mushroom -
espuma of parmesan Lasagne al forno
or
Grana Padano wheel: chef's pasta prepared
in cognac-flavored cheese and truffle oil,
giving the dish a delicious, creamy coating.
(fresh truffle in option)

• Meat (supplement) •

Lamb filet-aubergine puree-coulis of green herbs
(sup. € 3 p.p.)
Beef Short rib confit - Appenzeller -
polenta - grilled bimi
Pietrain de Grain pork tenderloin -
tomato salsa - paprika
Picanha - chimichurri - roasted primrose -
roseval potatoes - choron sauce

*3 booths € 43 per person - star * may choose 2 dishes which we provide 50/50 -
FISH & MEAT 1 dish supplement of € 5 per booth - Cold buffet is the full offer - + € 7 per additional dish*





Cateringlist 'Art & Food' (9/12)

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• Dessert •

• Dessert buffet •

Berlin bun
Panna cotta salted caramel
Panna cotta red fruit
Tiramisu classic
Tiramisu speculoos
Tiramisu red fruit
Crème brûlée
Artisanal ice lollies
Fruit salad
Cold sabayon
Chocolate mousse
Tarte tatin
Magic pavlova
Crumble cheesecake
Dame blanche
Eclair banoffe
Cannelé de Bordeaux
Cheesecake raspberry
Flan- breselienne
Pastel de Nata
Apple pie (gluten-free)
Golden Brownie
Angel chocolate
Caramelized pecan
Forest fruit tart
Red Velvet tart
Lime-strawberry
Scoop candy
Pornstar Martini trifle

€ 16 p. p.

Choice desserts:

6/8st (for 50 > 100 pers.)
8/10st (for 100 > ... pers.)

• Custom made •

Custom cake

€ 12 > € 16 p.p.

Ice cream cake

€ 12 > € 16 p.p.

Cheese pièce monté

€ 16 p.p.

• Dessert plate •

Panna cotta red fruit
Chocolade - mascarpone - passion vruch - mango*
Crème brûlée - white chocolade - caramel - forest fruit
Miserable - cremeux citroen - yuzu*
Mousse pistache - chocolade - vanille*

€ 10 - € 12* per dessert

• Live dessert •

Freshly baked vanille wafels + toppings
Freshly baked lukewarm wafels + toppings
Freshly baked pancakes = toppings
Gelato + toppings
Panini gelato

4 per live dessert - in combination with
dessertbuffet € 13 buffet + € 3 per live dessert





Cateringlist 'Art & Food' (10/12)

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• Late Night Snack •

• Mini Streetfood •

BURGER

Texas burger
'salad-tomato-cheddar-bacon-Texas sauce'
Hot burger
'jalapenos-red onion-avocado-feta'

PATAT

Patat-frites - truffle mayo
Ketchup and mayonnaise are also available

TOAST

Mini croques classic & salmon & italy
Mini croques brie & bacon & italy

PANINI

ITALY 'mozzarella-prosciutto-tomato-pesto'
BACON 'smoked bacon-mozzarella-mushrooms-tomato'

PIZZA

Margherita Peperoni

€ 5 per section

1 line = 1 choice, max 2 lines for a lns
(staff not included)

• Luxury mini sandwiches •

€ 2 per stuk

buffet or various platters of mini sandwiches

• Mini buffet •

Cheeses Van Tricht - garnish - breads
Fine meats
Cold tapas

€ 16 p.p.

(min. 25 persons)



Order 'Art & Food'



Our experience, passion and professionalism ensure a successful party.

Art & Food likes to work personally and we always accept the challenge to make it a fantastic party. Depending on your budget and wishes, we work out an overall proposal. Very transparent, we work as much as possible with all-in formulas. You can ask for a free simulation. Is the formula you want not in our offer, or you want to combine different formulas, everything can be discussed. Prices are excluding VAT. Sensitive market prices can influence our offer & price. We will always discuss an alternative in advance. Would you like an appointment to explain our brochure or to listen to your wishes? Contact us:

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Name:

Address:

.....

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:





General conditions 'Art & Food'



OVERALL PROPOSAL

We are happy to work out an overall proposal. Clear proposal = no surprises. You will know the bill 95% in advance. Price per person, unless otherwise stated. This offer is for the boat Verdi, which has a kitchen and good power supply. For the other boats we will look at the possibilities according to your wishes.

INCLUDED

Seated dinner: plates, cutlery, bread plate, salt & pepper, oil, farm butter. Kitchen installation where needed.

EXCLUDING

VAT 12% 'food' - 21% 'rental | staff | beverage | decoration'.

STAFF

PROJECT ENGINEER always included for weddings and large events.

COOK & KITCHENING TEAM included if 'FOOD' excluding VAT is minimum €2000.

HALLService at € 39 p.u./p. waiter (+ € 5 p.u. on Sundays and holidays or after midnight -+ € 5 p.u. own beverage/beverage location) From 50 persons (vlw, children are seen as 1/2 vlw) room staff 'food' is included.

PERSONAL 'drink' included during flat rate.

COOK € 45 for small orders or additional hours - taking into account timing below.

Staff is calculated from departure to return to Sint-Niklaas.

From 50 persons we work as much as possible with all-in formulas, staff included.

ALLERGENS & SPECIAL DIETS

Please let us know at least 2 weeks before the order final adjustments. If we have to work with alternative products, an additional charge may apply. Allergens can get into food unintentionally due to cross contamination during production.

TIMING

This timing will be taken into account for kitchen staff or all-in formulas. Unless otherwise agreed upon.

Reception 1h30

Walking dinner 2h

Street food 1,5 to 2h

Live Cooking 2h

Seated dinner 2h

Buffet 1h30

Dessert buffet 1h

LOGISTICS

For orders within 15km of Sint-Niklaas, no logistics costs are charged. For assignments outside this area transport costs (passenger car € 0.5/km, van € 1.1/km, truck € 1.5/km. (30km will be deducted). Other costs such as parking, tolls,... will be charged to the customer. Assembly and disassembly of our catering materials are included in the price. Assembly and disassembly and setting up a location with furniture can be done by us at € 39 (+ € 5 after midnight/Sunday - per person per hour).

CANCELLATION

Advance reservation is non-refundable. Meanwhile we miss other assignments.

8 days before assignment 50%, 2 days before assignment 100% of food bill.

RESERVATION

Advance of €150-€250 for fixing a date. 2nd advance at the latest 2 weeks before the assignment.

30% -€5000, 50% €5000-€10000, 75% +€10000 - BANK BE96 9501 4097 7105 communication name + date.

RENTAL MATERIALS & FURNISHINGS

To be sure of the necessary furnishings & materials, we like to make reservations as soon as the assignment is set. Cancellation or adjustment number possible up to 2 weeks before the assignment. Otherwise 100% will be charged. Damage, breakage and shortage will be charged in full to the customer (example, holes in linen due to use of fireworks stars, extreme glass breakage due to action of guests,...).