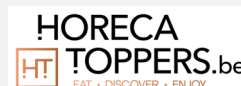




Cateringlist 'Horecatoppers' (1/8)

Catering provided by caterer 'Horecatoppers' on board the Rivertours ships.
VAT 12% included. For further questions concerning catering, please contact:
GSM: 0467 00 66 64 - info@horecatoppers.be
www.horecatoppers.be



Last update: 08-02-2023 | Subject to changes in price

• Menus •

• Menu 1 •

soup + main course + dessert

from 32,00 € p.p.

• Menu 2 •

cold or warm starter
+ main course + dessert

from 49,95 € p.p.

• Menu 3 •

cold or warm starter + soup
+ main course + dessert

from 54,80 € p.p.

• Menu 4 •

cold starter + soup
+ hot starter
+ main course + dessert

from 69,95 € p.p.

• Menu 5 •

cold starter + soup
+ hot starter + sorbet
+ main course + dessert

from 80,00 € p.p.

• Menu association or bus 1 •

(no linen, max 2h duration, see dishes buses and associations, minimum 30 people)

Starter + main course + dessert

from 25,00 € p.p.

• Menu association or bus 2 •

(no linen, max 2h duration, see dishes buses and associations, minimum 30 people)

Soup + main course + dessert

from 15,00 € p.p.

• Dessert possibilities •

Of course, we don't have to think only in buffet form. But know that with these formulas you conclude with a dessert buffet: from € 15 a dessert on plate or in a jar is always a nice ending to your menu. In winter, for example, you can go for a warm clafoutis with red fruit and almond, finished with a scoop of vanilla ice cream, a summery dessert could be our own version of the classic lemon cake

from 10,00 € p.p.





Cateringlist 'Horecatoppers' (2/8)

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• Buffets •

• Small buffet •

3 cold dishes and 1 soup to start
4 hot dishes

Dessert buffet Horecatoppers By sweet included
Refreshments

*Our dishes are provided with appropriate garnishes,
bread and butter.
from 55,00 € p.p.*

• Large buffet •

4 cold dishes and 2 soup to start
5 hot dishes

Dessert buffet Horecatoppers by Sweet included
Refreshments

*Our dishes are provided with appropriate garnishes,
bread and butter.
from 64,00 € p.p.*

• Dessert buffet •

Our pastries, cakes, sweets etc are well known and loved. and can form a real buffet. In our dessert buffet we offer 6 pastries per person. We like to divide these over a number of different types (10 choices), so that every guest finds his taste in the buffet.

from 15,00 € p.p. with formule
from 21,00 € p.p. without formule

• Breakfast buffet •

Assorted bread (white/brown/coarse/raisins), sandwiches and pistolets, butter cakes, 5 kinds of cold meats (preparation, chicken curry, crab salad, meat salad), bacon and eggs, yogurt, choco assortment, jam, camembert, smoked salmon (1h)

from 26,50 € p.p.

• Breakfast buffet by 'Zoet' •

Home-made viennoiserie (croissants, pain au chocolat, babka), bread assortment, (small breads, large breads to cut, special breads like pesto bread,...), spreads and spreads, chocolate spread, jam, smoothies, yogurt with fruit and granola, fresh fruit juice, scrambled eggs and bacon

from 56,50 € p.p.

+ Breakfast sausages: 1,95 € p.p.

+ Beans in tomato sauce: 1,95 € p.p.

+ Fresh pancakes: 1,95 € p.p.





Cateringlist 'Horecatoppers' (3/8)

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• High tea •

What is high tea? We owe the tradition of afternoon tea to the hungry Duchess Anna of Bedford (+/-1840) who always got hungry around 4 p.m. Thereupon, her servants prepared a light meal, consisting of an assortment of light sweet and savory delicacies, which helped her bridge the afternoon until dinner. Since this intermediate meal was consumed at the coffee table, which was not very large, everything was served on an étagère, which we also associate today with afternoon tea. The name high tea in turn comes from the lower class around that time, for whom high tea meant so much as supper because it was consumed at the 'high' table. Now we often distinguish between afternoon tea with only sweets and high tea with a combination of sweet and savory.

Favorite high tea: 3 sweet pastries, 2 small sweets, 3 savory variations

Example: Tartlet of yuzu and pistachio - Pot of tiramisu - Puff pastry with chocolate mousse and caramel - Macaron of the moment - Cannelé - Brioche with egg salad - Focaccia with pesto cream and dried ham - Quiche with cauliflower, butternut, curry and hazelnut

Buffet style high tea 41,95 € p.p.
(5 savory and 9 sweet)

Buffet style high tea 32,50 € p.p.
(4 savory and 7 sweet)

Buffet style high tea 23,79 € p.p.
(3 savory and 5 sweet)

Buffet style high tea 17,95 € p.p.
(2 savory and 4 sweet)

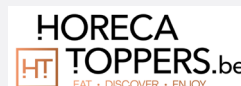
Buffet style high tea 11,95 € p.p.
(1 savory and 3 sweet)





Cateringlist 'Horecatoppers' (4/8)

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• Walking dinner •

Not in the mood for a classic, seated dinner? Our staff will serve your guests while having a chat with everyone.
Below are a few examples, custom dishes or a deluxe edition are possible or a customized proposal.

You can make a selection of 3 cold, 1 soup and 2 hot dishes.

Seasonal alternative dishes can be proposed.
Customized dishes are negotiable.

3 cold, 1 soup and 2 hot dishes
46,00 € p.p.

+ 3,50 € p.p. for an extra cold dish

+ 2,50 € p.p. for extra soup

+ 4,50 € p.p. for extra hot dish

6,00 € p.p. for 2 desserts

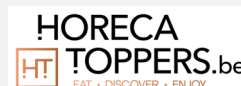
+ 2,50 € p.p. for each additional desserte





Cateringlist 'Horecatoppers' (5/8)

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• Bread meal •

• Bread meal 1 •

4 slices of bread, cheese, ham

from 11,50 € p.p.

• Bread meal 2 •

2 sandwiches, 2 sandwiches, coffee cake, 5 kinds of cold meats (américain préparé, chicken curry, crab salad, meat salad)

from 18,45 € p.p.

• Bread meal 3 •

Assortment of sandwiches, sandwiches, coarse bread, raisin bread, hotel rolls, butter cookies, 5 kinds of cold meats (américain préparé, chicken curry, crab salad, meat salad)

from 22,00 € p.p.

• Bread meal 4 (buffet) •

Soup, assortment of sandwiches, sandwiches, coarse bread, raisin bread, hotel rolls, butter cakes 5 kinds of cold meats (américain préparé, chicken curry, crab salad, meat salad), camembert, smoked salmon, small salad buffet

from 26,50 € p.p.

• Breakfast buffet •

Assorted bread (white/brown/coarse/raisins), sandwiches and pistolets, butter cakes, 5 kinds of cold meats (preparation, chicken curry, crab salad, meat salad), bacon and eggs, yogurt, choco assortment, jam, camembert, smoked salmon (1h)

from 26,50 € p.p.

• Breakfast buffet by 'Zoet' •

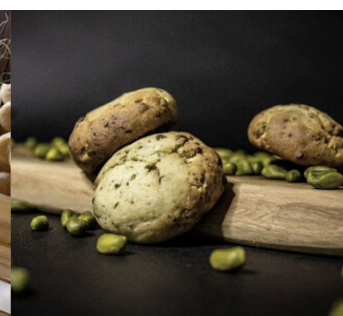
Home-made viennoiserie (croissants, pain au chocolat, babka), bread assortment, (small breads, large breads to cut, special breads like pesto bread,...), spreads and spreads, chocolate spread, jam, smoothies, yogurt with fruit and granola, fresh fruit juice, scrambled eggs and bacon

from 56,50 € p.p.

+ Breakfast sausages: 1,95 € p.p.

+ Beans in tomato sauce: 1,95 € p.p.

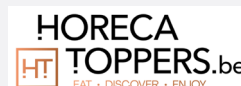
+ Fresh pancakes: 1,95 € p.p.





Cateringlist 'Horecatoppers' (6/8)

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• Receptions •

Choose from the formulas below and compose your appetizers, or let our chef guide you.

Formula 1: 2 appetizers 7,95 € p.p. | Formula 2: 4 appetizers 15,00 € p.p. |
Formula 3: 6 appetizers 21,00 € p.p. | Formula 4: 8 appetizers 28,00 € p.p.

• Apero platter 'Baksel' •

Assortment of cheeses, fresh sliced charcuterie,
rilette with crackers, olives

7,40 € p.p.

• Cheese & cold meat platter 'Baksel' •

Cheese assortment, fresh cut charcuterie, brioche,
raisin bread, jam, olives, raisins and grapes

7,40 € p.p.

• Cheese platter 'Baksel' •

Cheese assortment, brioche, raisin bread, jam,
raisins, nuts and grapes

7,40 € p.p.

• Southern platter •

Assortment of Olives, feta, humus with naan,
Spanish meats, pesto, tomato albondigas,
tomato mozzarella sticks

7,40 € p.p.

• 'Healty' platter •

Assortment of cauliflower, celery, carrot, radish,
5 dips, sticks, party tomato, romaine salad

7,40 € p.p.

• Camembert bread 'Baksel' •

Dip bread with warm camembert

7,40 € p.p.

• 'Coldplate' platter •

Assorted bruchettas with tomato, wrap with salmon
and herb cheese, 2 dips with garnish, tomato
mozzarella, mini bagels

7,40 € p.p.

• Apero by 'Zoet' •

Mini pizza, Grissini, puff pastry pie pesto and tomato,
quiche, focaccia with dip

7,40 € p.p.





Cateringlist 'Horecatoppers' (7/8)

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• Sweet visit •

Sweet pampers you with the most delicious pastries!
After a visit enjoy a noble cake, you can!

€ 11,45 p.p.

• Sand dough bases •

Snickers pie
Tart fresh fruit and crème patissière
Lemon pie
Tarte tatin bretoens sand dough
Ganache cake with walnut

• Classics •

Vanilla flan
Flan bresilienne
Frangipane (natural, apricot, rv)
Bourdaloue (pear tart)
Breton apple pie
Misérable
Javanais
Foret noir (cherry, chocolate and vanilla)
Red fruit cheesecake
Vatel (hazelnut pastry)

• Own creations •

Chocolate cake
(brownie, ganache, chocolate mousse and déco ganache)
Pineapple-pecan-coffee
(pecan base, pineapple cremeux and coffee mousse)
Vanilla-raspberry-pistachio
(pistachio base, raspberry heart and vanilla mousse)





Order 'Horecatoppers'

Prices are inclusive of VAT. General terms and conditions of Horecatoppers apply.
Prices may vary by location, event or shipping company. Possible additional costs, linen, porcelain, staff, rental material and transportation costs. Our formulas are realizable from 20 persons.



Horecatoppers
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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:

