

• Snacks & tapas •

at € 2,20 per piece

(customized receptions proposal)

- Fritters of leek and smoked paprika
- Oyster with gin and tonic foam
- Hand rolled couscous | ginger | tuna
- Filo | 'zwarte woud' | ricotta | olives
- Calf | tuna | apple caper
- Sicilian cracker | honey tomato | onion | balsamico
- Kroepoek | grey shrimps | avocado
- Parmesan cookie | cauliflower cream | herring caviar
- Cucumber soup | yogurt | mint
- Macaron | foie gras | beetroot
- Profiterole | blue cheese
- Tempura | nobashi | curry
- Salmon | soy | on Himalayan salt stone
- Tuna | ginger | on Himalayan salt stone
- Grissini | Italian ham
- Dip vegetables | lovage dip



• Dinner •



- Walking dinner •
- at € 52 p.p. (** 5 courses)
- at € 42 p.p. (4 courses)

- Salmon Oklahoma | imposed shallot | honey tomato | cucumber | soy mayo
- Nobashi shrimp | wakamé | sushi rice | wasabi | prawn crackers sepiá
- Haddock | compote of onion | pointed cabbage | gravy from tonka **
- Stuffed guinea fowl | potato tex mex | seasonal vegetables | poultry sauce
- Apple tartelette | vanilla | caramelganache

- Dinner •
- at € 46 p.p.
- (4 courses possible)

- Veal tartare | juzudip | watercress | apple chopper
- Milk pig crown | mushroom cream sauce | seasonal vegetables | potato cream with celeriac
- Rice | coconut | lime | gingerbread | mango

• Lunch / Buffet •

• Lunch at € 29 p.p. •

Soup of the day

Farm chicken | mushroom cream sauce |
 seasonal vegetables | potato gratin

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 seasonal vegetables | potato gratin

Apple crumble | spices | vanilla ice cream

• Cold buffet at € 38 p.p. •

Smoked salmon oklahoma | green herbs |
 dill cream

Salmon belle vue | cocktail sauce

Tomato | shrimp

Italian ham

Beef carpaccio | arugula | Parmesan

Vitello tonato

Finely chopped grilled chicken | tarragon

Meat loaf | cherries

Greek pasta salad

Asparagus salad | mint oil (off season:
 puffed celeriac | carrot | vadouvan)

Tomato | spring onion | sweet and sour shallots

Lamb's lettuce | potato | bacon

Supplement cold buffet at € 8 / € 4 p.p.

Smoked fish: halibut + smoked eel
 + smoked trout (€ 8 / p.p.)

Grilled tuna + dashi broth + honey tomato
 + shallot marinated (€ 8 / p.p.)

Salad quinoa + young spinach + goat cheese
 (€ 4 / p.p.)



Supplement warm buffet at € 18 p.p. (only in addition to the cold buffet)

North Sea fish in own gravy | chives |
 young leek | lovage | castle potato

Stew of pork cheeks | castle potato |
 celeriac | young carrot

• Street food / Grill •

• Street food walking dinner • at € 37 p.p. (3 to 4h)

Italian croque | sun dried potatoes | basil
 Bao-bun | lacquered pork belly | iceberg | spring
 onion | sesame seeds | Korean lacquer sauce
 Pasta cup veggie
 Wrap | smoked salmon | dill cream
 Spicy scampi | dim sum in steam basket
 Focaccia | southern vegetables |
 melted mozzarella
 Sushi | tuna | salmon | wasabi | cucumber
 Warm soup (in the summer we provide
 an ice-cooled soup)
 Vegetable loempia | sweet and sour dip
 Beef tartar | mustard lettuce | American potato
 Belgian waffle with fruit | banana chocolate
 Shake for closure



• Grill luxe with cold buffet • at € 44 p.p.

ON THE GRILL

Grilled salmon | ribeye beef grilled whole |
 Ardens pig crown | saucisson de Toulouse |
 marinated farm chicken with red curry |
 marinated ribs | Provencal sauce | pepper sauce

+ COLD BUFFET

Greek pasta salad | Italian ham |
 sun-dried tomatoes | feta
 Potato salad | green apple curry
 Beans | red onion
 Tomato | imposed shallot | spring onion
 Cauliflower | broccoli | yogurt dressing
 Celeriac puffed coriander | young roots coin |
 apple cider vinegar | sesame
 Imposed fennel | saffron
 Grilled southern vegetables
 Cold sauces | bread | butter

• Grill fish with cold buffet • at € 44 p.p.

ON THE GRILL

Papillote of North Sea fish | grilled salmon |
 tuna with coriander | nobashi shrimp tomato

+ COLD BUFFET

• Grill vegetarian with cold buffet • at € 38 p.p.

ON THE GRILL

Grilled and stuffed eggplant |
 pointed pepper mozzarella and tomato |
 zucchini with basil and halloumi

+ COLD BUFFET

• Desserten •

• Desserts •

Lime pies | roasted meringue

€ 9,50 p.p.

Brussels waffle | vanilla cream | seasonal fruit

€ 8,50 p.p.

Mango | yogurt | lime | crumble |
bitter chocolate

€ 9,50 p.p.

Panna cotta of mocha | cacao crumble

€ 8,50 p.p.

Pie of dark chocolate and red fruit

€ 9,50 p.p.

Crème brûlée

€ 9,00 p.p.

Apple crumble with anglaise sauce

€ 8,00 p.p.

Mascarponé cream | strawberries | almond crumble

€ 9,50 p.p.





Order 'Katering'



Our prices are VAT incl. No supplements are charged for smaller groups. White table linen, napkins, plates, cutlery and flower vase for the tables are included. As regards of decoration extras can be discussed. Service and performance of the chef and / or chefs are included. No additional travel costs are charged with the exception of a different landing location. In this case, a reimbursement of € 0,35 / km is requested as well as the extra man-hours.

As we work with fresh products and according to market availability, there may be small changes here and there. We will inform you about them in advance. The menus and buffets are a small selection from a larger range. Request a customized formula without obligation. On demand, we can come over on location to discuss the menu etc.

After agreement 30% deposit is requested, the remaining amount must be paid within 7 days after the invoice date.

Wishes and / or suggestions are always welcome. We look forward to finding the right formula for your party.

Do not hesitate to contact us. Always welcome!

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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: