

Catering provided by caterer 'Kouterhoeve' on board the Rivertours ships.  
VAT 12% included. For further questions concerning catering, please contact:  
Kouterhoeve - Kouterbaan 96, 1840 Malderen - BE 15 6524 8344 2830  
Tel: 052 34 21 71 - GSM-nr: 0485 803 777 - Email: info@kouterhoeve.be

Last update: 26-03-2025 | Subject to changes in price

## • Reception •

### Prior to buffet or menu: duration 1 hour

Vegetable dish with dip sauce  
Sandwiches with different fillings  
Cherry tomato with shrimp  
Pancake roll with smoked salmon  
Mini baguette with chicken filling  
Mini baguette with shrimp filling  
Mini bouchée with ham and mushrooms  
Bacon roll with plum  
Mini cheese croquette  
Mini shrimp croquette  
Sausage roll  
Salmon tartar with tomato coulis  
Scampi 'Kouterhoeve'  
(light curry sauce with vegetables)  
Ganda ham spoon with melon balls  
Spoon with shrimps in honey vinaigrette  
Spoon with smoked salmon  
Quiche Lorraine  
Scampi fritti with tartare sauce  
Platter of beef carpaccio with Parmesan cheese  
Shot glass with ham mousse  
and pepper coulis  
Shot glass with prawn and spicy sauce  
Mini platter with baked apple and foie gras pie  
Mozarella skewer with dried tomatoes

**With 3 appetizers per person:  
at € 8,00**

**With 6 appetizers per person:  
at € 15,00**



## • Cold buffets •

### • Example 1 •

Fresh salmon - Peaches with tuna salad -  
Fish pie - Smoked salmon - Stuffed egg -  
Plaice rolls - Beef with asparagus - Beef roast -  
Pork roast - Chicken with fruit - Farmhouse pie -  
Salads and sauces  
**€ 35,00 / pp**

### • Example 2 •

Fresh salmon - Tomatoes with shrimps -  
Apple slices with tuna salad - Fish pie -  
Smoked halibut - Smoked salmon - Stuffed egg -  
Plaice rolls - Ham with asparagus - Beef roast -  
Pork roast - Chicken with fruit - Farmhouse pie -  
Woudham with melon - Salads and sauces  
**€ 41,00 / pp**

### • Example 3 •

Fresh salmon - Tomatoes with shrimps - Apple slices  
with crab salad - Fish pie - Smoked halibut -  
Smoked salmon - Smoked trout - Stuffed egg -  
Rolls of sole - Crayfish - Eel in green -  
Carpaccio of beef - Ham with asparagus -  
Beef roast - Pork roast - Chicken with fruit -  
Farm paté - Spanish ham with melon -  
Lamb chops - Salads and sauces  
**€ 46,00 / pp**



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## • Breughelian buffet •

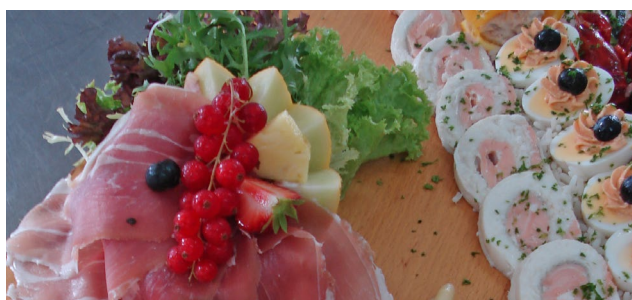
### COLD

Fresh salmon - tomatoes with gray shrimp -  
Smoked salmon - pickled lettuce with apples -  
Stuffed eggs - Chicken with fruit - Boiled ham  
with asparagus - Farm ham with melon -  
Beef roast - Farm paté - Pickled cup -  
Ardennes salami - Salads and sauces

### WARM

White and black tripe with apple puree -  
Balls with cherries - Pork ribs sweet and sour -  
Pea soup with crusts

**€ 39,50 / pp**



## • Italian cold & warm buffet •

### COLD

Beef carpaccio with Parmesan cheese shavings and  
balsamic dressing - Pasta salad with seafood and  
honey vinaigrette - Tomato salad with mozzarella -  
Italian smoked ham with melon - Marinated tuna  
with dill - Vitello tonato - Salads and sauces -  
Italian bread assortment

### WARM

Lasagne Bolognese - Tortellini with pleurots and  
salmon - Minestrone soup with gruyere cheese -  
Osso bucco Milanese style - Baked potatoes  
with rosemary

**€ 49,50 / pp**



## • Breughelian dessert buffet •

Apple pie - Fresh fruit salad -  
Rice pudding with brown sugar -  
Chocolate mousse - Mini puffs

**€ 15,00 / pp**

Fruit pie - Fresh fruit salad -  
Rice pudding with brown sugar -  
Chocolate mousse - Vanilla bavares -  
Ice cream - Cheese platter

**€ 17,00 / pp**





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## • Fish buffet •

Fresh salmon - Tomatoes with shrimps -  
Peach with tuna salad - Fish pie - Smoked halibut -  
Smoked salmon - Smoked trout -  
Brine shrimp salad with apple - Plaice rolls -  
Stuffed egg

**€ 41,00 / pp**

Fresh salmon - Tomatoes with shrimps - Apple onion  
with crab salad - Fish pie - Smoked halibut - Smoked  
salmon - Trout 'Belle vue' - Pickled minced lettuce  
with apple - Sole rolls - Stuffed egg - Crayfish -  
Eel in green - Salads and sauces

**€ 46,00 / pp**

## • Walking dinner •

*We run down a full menu of dishes  
slightly smaller than appetizers.  
Formula with standing tables, organized by  
Rivertours. No tables will be set for sitting.*

### • Proposal 1 •

Beef carpaccio with balsamic vinegar  
and Parmesan cheese shavings  
Mini soup of carrot and pumpkin  
with chive chips  
Fried redfish with light mustard sauce  
Pork tenderloin on a bed of herb puree  
and pepper sauce  
Duo of fruit skewer and chocolate mousse

**€ 45,00 / pp**

### • Proposal 2 •

Fresh and smoked salmon tartare  
with avocado cream  
Mini soup of watercress with shreds  
of dried Ganda ham  
Fried cod fillet with chive shavings  
Fillet of lamb with vegetables and potato gratin  
Salad folle with warm goat cheese  
Homemade tiramisu with eggnog and macaroons

**€ 53,00 / pp**



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## • Trip around the world •

*This buffet is divided into 4 booths and provided with appropriate decoration. The hot dishes are kept warm in heated trays on the buffet tables.*

*Minimum number of guests: 50*

### **Position 1: THE LOWLANDS**

Ghent Waterzooi

Ham with chicory au gratin

Tomatoes with shrimps from the North Sea

Raw vegetables

### **Position 2: MEDITERRANEAN SEA**

Paella

Beef carpaccio with Parmesan cheese shavings and balsamic vinegar

Minestrone with gruyere

Raw food

### **Position 3: FROM THE EAST**

Nasigoreng with ham

Chicken wok with noodles and curry

Pork ribs sweet and sour with pineapple

### **Position 4: THE HIGH NORTH**

Smoked fish dish with horseradish sauce

Pickled herring salad with apples

Salmon with grain mustard and puree

Raw vegetables

Bread and butter and cold sauces.

**€ 58,00 / pp**



## • Cold & warm buffet •

### **COLD**

Fresh salmon - Tomato with tuna salad -

Smoked salmon - Plaice roll with salmon -

Stuffed egg - Fish pate - Pork roast - Beef roast -

Ham with asparagus - Chicken with fruit -

Salads and sauces

### **WARM**

Lamb stew - Turnip rolls with chicory -

Ostend fish ragout - Pureedots

**€ 49,00 / pp**

### **COLD**

Fresh salmon - Tomato with shrimp - Smoked

salmon - Smoked halibut - Stuffed egg -

Smoked trout - Fish pate - Pork roast - Beef roast -

Ganda ham with melon - Turkey with fruit -

Salads and sauces

### **WARM**

Rabbit 'Flemish way' - Salmon 'Kouterhoeve' -

Veal roast 'Orlof' - Mushroom sauce -

Mashed potatoes

**€ 52,00 / pp**





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## • Desserts •

### • Dessert buffet •

Chocolate mousse, tiramisu, bavaois with raspberry-coulis, riz condé, javanais with vanilla coulis

**€ 16,00**

### • Extended dessert buffet •

Chocolate mousse, bavaois with raspberry coulis, riz condé, ice cream, fresh fruit salad, pancakes with orange sauce, occasional cake

**€ 18,00**

### • Cheese platter 160 gr •

For dessert with dried fruit, fresh fruit, nuts, rolls and butter

**€ 24,00**

### • Cheese platter 250 gr •

As a meal with dried fruit, fresh fruit, nuts, rolls and butter

**€ 26,00**



### • Homemade tiramisu •

With eggnog and macaroons

**€ 8,00**

### • Ice cream cake •

With fruit coulis: **€ 9,00**

With photo print: **+ € 12,50 / pie**

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## • Menus (part 1) •

*Do you prefer to compose your own buffet or menu? No problem, the price will be discussed with you.*

Asparagus cream soup  
Pork tenderloin with hunter's sauce  
Crudités salad  
Baked potatoes  
Vanilla bavarois with coullis

\*\*\*\*\*

Tomato soup with meatballs  
Turkey tenders 'archiduc  
Braised chicory  
Bacon potatoes  
Chocolate mousse

\*\*\*\*\*

Watercress cream soup  
Salmon steak 'kouterhoeve  
Duchess potatoes  
Warm apple pie with ice cream

\*\*\*\*\*

Andalusian cream soup  
Roast beef with red wine sauce  
Vegetable stew  
Potato gratin  
Fruit tartlet

**€ 38,00 / pp**

Smoked ham with melon  
Creole carrot soup  
Duck breast with orange sauce  
Pear with cranberries  
Vegetable puree  
Mikado pancakes

\*\*\*\*\*

Broccoli soup with smoked eel  
Salmon fillet on spinach bed with Dijonnaise sauce  
Guinea fowl granny style  
Primeur greens  
Potato tartlet  
Fresh fruit salad

\*\*\*\*\*

Norwegian fish plate with horseradish  
Pumpkin soup with orange twist  
Veal loin in Tuscan style  
Vegetable pallet  
Potato croquettes  
Red fruit soup with vanilla ice cream

**€ 46,00 / pp**





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## • Menus (part 2) •

Oriental fish soup  
Fried brill fillet  
with butter sauce  
Loin of lamb with rosemary  
Tomatoes and beans  
Gratin pie with bacon  
Desserts pallet on plate

\*\*\*\*\*

Carpaccio of beef fillet  
Consommé with brunoise vegetables  
Sirloin steak with bearnaise  
Green peas and young carrots  
Baked potatoes with thyme  
Pastry variation with egg cream

**€ 58,00 / pp**



Appetizer plate: warm oysters,  
small bowl of lobster soup, scampi  
Quail and sweetbread stew  
Cod fillet with chive sauce  
Grey Ostend prawn  
Vegetable puree  
Crème brullée

**€ 60,00 / pp**

Salade folle' with foie gras  
Lobster bisque with armagnac  
Fillet of turbot on tagliatelle with basil  
Short roasted sweetbreads  
Veal with Madeira sauce  
Vegetable wok with asparagus and snow peas  
Potato pie with leek  
Sabayon with mocha ice cream

**€ 69,00 / pp**





## Order 'Kouterhoeve'



All-in prices include: table setting with our material, linen table coverings, linen napkins, flower decorations, bread and butter, cooks and waiters for up to 4 sailing hours, dishes, kitchen clean up and VAT 12%. For all moorings between Temse and Antwerp and the Brussels region, no travel costs are charged. Other moorings are possible with a supplement. Prices are valid as from 25 persons. For less than 25 persons: + € 100,00 flat rate. If departure and arrival place differ, we charge € 100,00 travel costs. Advance of 30% to be paid at the time of booking. Three days before the cruise the money has to be transferred to our account (account number: BE 15 6524 8344 2830). Please return or fax your order form as soon as possible. The exact number of persons will be communicated 10 days in advance. Wishes and/or suggestions are always welcome. We will gladly search with you for the right formula for your party. Do not hesitate to contact us again. You are always welcome!

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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:
.....	.....
.....	.....
.....	.....
.....	.....

Other wishes - suggestions:

.....

.....

.....

Number of persons: .....

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

