

Catering provided by caterer 'Savoury' on board the Rivertours ships.
 VAT 12% included. For further questions concerning catering, please contact:
 Traiteur Savoury - rue de la Station 80 - 1630 Linkebeek - BE 49 0017 4820 9071
 GSM: 0479 930 358 - 0474 50 50 65 - E-mail: info@savourytraiteur.be
 Traiteur Savoury will only deliver meals. The manager of the ship will be responsible for the service in the venue (provided that staff is available). He will charge a supplement for this.

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

• Appetizers •

To welcome guests. Prior to a walking dinner, buffet or classic dinner at the table.
 Service for 1 hour.

• Tapas, spreads • & nibbles

Served with raw seasonal vegetables,
 bruschettas, tortilla chips, bread.

Price p.p. and per variety, of your choice:

Pots of Southern tapenades - Poivronnade
 with feta - Mu Sesame and Edamame beans
 with coarse sea salt - Olives, Feta and marinated
 anchovies - Maquée du Brabant with radishes and
 chives - Cream of goat cheese and chervil -
 Salmon mousse - Smoked trout mousse -
 Smoked mackerel rillettes - Indian style lentils
 Indian style - Guacamole - Baba Ganoush
 (caviar of eggplants)

€ 1,50 / piece



• Appetizers • to pass around

Finger foods, spoon snacks, appetizers in bowls,
 to your choice or customized (price on request).

Price p.p. and per variety of your choice:

Maki cucumber with surimi
 Spring roll with smoked duck breast
 Spring roll with smoked salmon
 Tuscan roast with fresh cheese, pesto and arugula
 Profiterole with creamy goat cheese
 and Acacia honey
 Spoon with mousse of smoked trout
 Quail egg with trout mousse
 Mini cone with trout mousse
 Tarama blinis with candied fruit
 Block of fresh salmon with crispy nori

Spring roll with duck confit
 Deep fried scampi with tartar sauce
 Deep fried vegetables
 Spring roll with vegetables
 Puff pastry snack with Gruyère cheese and feta cheese
 Samosa with spinach and Indian herbs
 Deep fried fish balls with salsa verde
 Mini samosa with chicken
 Satay with balls of caramelized chicken
 and soy sauce
 Chicken skewer with salsa sauce

€ 1,50 / piece



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• Cold buffet •

Beef carpaccio with arugula
and Parmesan cheese
Thai salad with crispy vegetables and scampi

OR

Squid rings with lemon
Grilled chicken strips

OR

Vitello Tonnato

OR

Caramelized chicken strips with soy sauce
Soft smoked salmon with dill and lemon

OR

Tartare of marinated salmon with wakamé

Accompanying dishes:
Assortment of minimum 5 seasonal salads
(see selection below)

EXAMPLES: Salad of Greek pasta, sun-dried
tomatoes and mild turmeric - Quinoa salad with
cumin - Salad of grilled summer vegetables with
Provence herbs - Forest salad with green beans,
mushrooms, Bleu d'Auvergne and nuts - Shepherd's
salad with cucumbers, tomatoes and feta.
With various sauces and hotel rolls.

€ 36,00 p.p.

**Optionally to be completed with
a warm dish: € 10,00 p.p.**

Mini dessert: € 3,20 / piece



• 3 buffets •

of sunny grill dishes on a plate

For all occasions

*Assortment of meats and marinated fish, cooked or
grilled.*

*Choice of 5 salads chosen from the formulas
or from the full menu, creative vinaigrettes.*

• Grill inspiration 1 •

ON THE GRILL

Squid rings with parsley and lemon -
Small lamb Keftas with fresh mint -
Soudjous, small Lebanese sausages -
Marinated Argentine red prawns with lime -
Brochette of duck breast with 5 Chinese herbs

ASSORTED SALADS

Taboulé of lentils and feta - Moroccan carrot salad
with turmeric and lemon - Cantonese rice - Zucchini
gratin - Fatouche salad (romaine lettuce,
bread crusts, radishes and cucumber)

*Sauces: herb butter with garlic,
mayonnaise with mustard, tzatziki,
satay sauce with 10 ingredients, bread*

€ 37,00 p.p.





Cateringlist 'Savoury' (3/6)



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• 3 buffets of sunny grill dishes on a plate (continuation) •

• Grill inspiration 2 •

A LA PLANCHA

Sauteed calamari with chorizo
Marinated black tiger prawns with lime
Poultry brochette with oriental spices
Lamb chops
Beef burgers

SALADS

Lebanese tabboule with quinoa and bulgur,
fresh herbs and lemon
Salad Savoury: apple, mango and cucumber
Potato brochettes with southern vegetables
Salad of 3 kinds of grilled peppers
Méchouia style
Greek pasta salad with mild curry
and sundried tomatoes

*Sauces: Garlic butter with fine herbs, mayonnaise
with soy, Green pesto with fresh and dried herbs,
bread*

€ 39,00 p.p.

• Grill inspiration 3 •

ON THE GRILL

Tournedos met grof zeezout
Scampibrochette
Gegrilde gevogeltereepjes
met tandouri
Merguez en gegrilde worstjes

SALADS

Tagliatelli van courgette en soufflé van quinoa,
feta en vinaigrette
Brunoise van krokante groenten
Chop choy met gesauteerde groenten
Risotto van bio quinoa en komijn
Herderssalade met komkommer, feta en tomaten

*Gefrituurde uien, light tartaarsaus, rougaille
van tomaten gekruid met gember en koriander,
Thaise vinaigrette, brood*

€ 42,00 p.p.

Would you like to
choose a side dish?

DUIZEND EN ÉÉN SALADES NAAR KEUZE

Japanese coleslaw
Savoury salad (apple, celery, mango)
Tartare of tomatoes with pesto,
mozzarella balls and arugula
Spelt cereals with peas and feta
Salad of grilled tofu, soy and spinach shoots,
vinaigrette Teriyaki
Crispy salad of green asparagus, beans,
celery and honey vinaigrette (seasonal)
Salad Primavera (edamame beans,
green beans, asparagus)
Sushi salad (rice, salmon, avocado, cucumber)
Sushi salad (rice, tuna, egg and sesame seeds)
Sushi salad (rice, scampi, vegetables and nori)
Salad of penne with red pesto, black olives
and fresh basil
Greek pasta salad with saffron and vegetables
Salad of sundried grilled vegetables
with Provencal herbs
Forest salad with beans, mushrooms,
bleu d'Auvergne and nuts
Chop choy with vegetables and shiitake
Méchouia salad with 3 kinds of grilled peppers
Shepherd's salad with cucumber, tomatoes
and feta cheese
Lebanese taboule with fresh herbs, bulgur and lemon
Soft taboule of couscous,
Corinthian raisins and fresh mint
Salad of cucumber and yogurt
and orange zest
Salad Fatouche (romaine lettuce, bread crusts,
radishes and cucumber)
Carrots Moroccan style (cumin and coriander)
Caviar of carrots the Tunisian way
With capers and tuna
Eggplant zaalouk
Salad of sundried vegetables with feta cheese
Hummus with black pepper and sesame oil
Labné (yogurt cream with mint)
Salad of chickpeas with candied tomatoes
Indian-style puree of lentils corail
Tabboule of lentils with feta cheese
Chicory salad with orange and mint

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• 5 walking dinner buffets •

50 pers.: 1 buffet of your choice - 100 pers.: 2 buffets of your choice - 150 to 200 pers.: 3 buffets of your choice.

• Brussels - Rome •

Enjoying basil, sun-dried tomatoes and ricotta

Tartlet of beef tartare
 Involtini of Eggplant, Ricotta and Rocket
 Zucchini with pesto and Parmesan shavings
 Salad of tomatoes and Bocconcini (Mozzarella)
 Orecciette (shell pasta) with scampi
 Crustacean mousse with crumble of Chorizo
 Poultry and mushroom roast with creamy risotto

Sauces: herb pesto, tomato coulis with vegetables, sundried tomatoes

• Brussels - Macao •

Enjoying mint, ginger and lemongrass

Deep fried Nems of the house with vegetables and Hanoï sauce
 Salad of crispy vegetables with soy-lemon vinaigrette
 Wok of Back Tiger scampi with creamy 10-ingredient satay sauce
 Beef stew with red curry, Thai basil and Basmati rice
 Chop Choy with stir fried vegetables

• Brussels - Paris •

Enjoying Fleur de sel, nutmeg and rosemary

Tomato tartare with grey shrimps and parsley cream
 Duck confit with salad of green asparagus and mimosa (seasonal sin)
 Salmon fillet with light lobster sauce and chives
 Chicken waterzooi with fine vegetables
 Grilled potatoes with rosemary

• Brussels - Fes •

Enjoying orange blossom, mint and cumin

Tabboule with mint, cucumber and tomatoes
 Crispy puff pastry snack with spinach and feta cheese
 Moroccan carrot salad
 Tzatziki
 Minced beef balls in tomato coulis with cumin and coriander
 Chicken tajine with green olives and candied lemon

• Brussels - Barcelona •

Enjoying tapas, turmeric and Piquillos (red pepper)

Mini tortillas with zucchini and sundried tomatoes
 Manchego and marinated olives
 Cod croquettes with tomato sauce
 Andalusian gazpacho
 Mediterranean paella with seafood, grilled prawns, chicken and chorizo
 Lamb skewer with baked potatoes and pepper coulis

€ 49 € p.p.



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• Dessert buffet •

Pineapple dessert with pomegranate
 Orange trifles with cinnamon syrup
 Salad of peach, ginger and strawberries
 (seasonal)
 Mini moelleux of chocolate
 Mine tarte tatin
 Delicacy from Quebec
 (mascarpone, pears and maple syrup)
 Tiramisu with red fruit
 Speculoos mousse
 Lemon mousse
 Belgian chocolate mousse
 Tiramisu with Cuberdon flavor
 Tiramisu with speculoos and caramel
 Oriental tiramisu with a hint of orange
 and almond
 Crème brûlée with sea salt
 Greek yogurt with mango and lemon verbena
 A mix of red fruits (seasonal)
 Fresh yogurt with honey pure nature
 and toasted almonds

**€ 3,20 / piece. Suggested serving: 2 p.p.
 from an assortment of 4 choices.**





Order 'Savoury'



Prices include VAT. A beautiful table decoration with a green touch is always provided. Plates, cutlery and tablecloths are included. Depending on the berth, a transport surcharge may be requested. For groups of less than 50 people, the price of our formulas may be increased. The final number of guests must be communicated to us in writing 5 days before the event via info@savoury.be.

The full invoice amount must be paid into our account before the event: FORTIS BP PARIBAS BE 49 0017 4820 9071.

A 30% deposit is requested to confirm the event.

The dishes and products offered in our formulas may vary according to season and market supply.

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FORTIS BNP PARIBAS BE 49 0017 4820 9071

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:

