



TRANS-ATLANTIC BUFFET 42 €/pp (min. 20 people)

## STARTERS

- Swedish Gravad Lax  
OR Japanese Sushi with Wasabi and Soy Sauce
- Thai Beef Salad (slightly spicy)
- Argentinian Pastel de Cambraya with Chimichurri
- Italian Antipasto  
OR Lebanese Fattoush

## MAIN COURSES

- Mexican Mole Poblano
- Moroccan Tagine with Fish
- Turkish Sulimans Pilav with Lamb
- Indonesian Vegetable Wok

French Cheeses with Homemade Walnut Bread

American cheesecake  
Belgian Chocolate Mousse  
Oriental Oranges



FESTIVE BUFFET 1 - €38 pp. (min. 20 people)

**STARTERS:**

- Smoked Fish with Salmon, Halibut, Trout and Grey Shrimp
- Homemade Meat Pate with Chutney
- Choice of Seasonal Vegetables
- Potato Salad, Tabbouleh OR Pasta Salad

**MAIN COURSES:**

- Salmon pithiviers (Puff pastry pie with fresh salmon)
- Fish Tagine with Olives and Tomatoes
- Paella with Chicken and Mussels  
OR Lamb Couscous with 7 Vegetables  
OR Stir-fried Chinese Chicken
- Meat Loaf with Cherries

Cheese platter with Homemade Walnut Bread

Fresh Fruit Salad

Icecake with Homemade Ice Cream

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FESTIVE BUFFET 2 - 42 € (min. 20 people)

**STARTERS:**

- Homemade Gravad Lax with Elixir d'Anvers
- Tomatoes with Grey Shrimp
- Filled Hard-boiled Eggs
- Vitello Tonnato  
OR Beef Carpaccio with Truffle Oil

**MAIN COURSES:**

- Cornish Sole Rolls with Potato Puree and Broccoli
- Lamb Stew with Rice or Couscous
- Free Range Chicken Stew  
(Vegetarian Alternatives are possible, e.g.:
- Vegetable pies, vegetable canneloni, pancakes with spinach, lentil salad with Cauliflower, ....)

Cheese Platter with Homemade Walnut Bread

Dessert Buffet