



# BOXED MEALS

10-person minimum. **Each box contains a main course and dessert!**

---

## HOME-MADE NOODLES WITH SHRIMP

marinated and grilled shrimp on a bed of noodles with red and green peppers, Asian cut carrots, snow peas, scallions and hoisin-ginger sauce

Dessert: coconut squares

€15.95 per person

## TUNA NIÇOISE

Albacore tuna with French green beans, locally grown potatoes, red onion, hard-boiled egg, Niçoise olives and red and yellow peppers in a French vinaigrette accompanied by French bread rolls

Dessert: lemon bars

€15.95 per person

## NORWEGIAN BBQ SALMON

grilled salmon glazed with a barbecue sauce, accompanied by Dijon slaw and creamy potato salad

Dessert: pecan tart

€17.95 per person

## SANDWICH BOXED MEALS

sandwich of your choice served with picnic potato salad, marinated green beans

Dessert: strawberry shortcake squares

€13.95 per person

## ANTIPASTO

Italian delicacies to include fresh mozzarella, provolone, roasted red peppers, prosciutto, capicola, Calabrese salami, olives, marinated artichokes and tomatoes served with crostinis

Dessert: miniature cannolis

€13.25 per person

## BUFFALO WINGS

plump Buffalo chicken wings, assorted cheeses and sliced vegetables with a ranch dipping sauce,

Dessert: whole fruit and cookie

€11.95 per person

## FLAME GRILL

flame-grilled chicken breast marinated in fresh herbs and served with asparagus spears, penne pescadoro

Dessert: chocolate nut brownies

€15.95 per person

## CAESAR DELIGHT

grilled chicken on a bed of crisp romaine lettuce, topped with Parmesan cheese, garlic brioche croutons and a classic Caesar dressing,

Dessert: miniature knot roll and macaroon

€12.50 per person

## CHEF'S COBB SALAD

spiced breast of chicken, crisp bacon, crumbled Roque River blue cheese, hard-boiled egg, ripe avocado and tomato with creamy ranch dressing, served with corn bread

Dessert: homemade cheesecake squares

€12.95 per person

## PICNIC BOX

crispy pieces of Southern fried chicken served with baked potato salad and corn salad

Dessert: Key lime squares

€14.50 per person

## CHICKEN OR CRAB LETTUCE WRAPS

**GF** grilled chicken breast or lump crab, pear tomato halves, asparagus tips, cucumber, hard boiled egg in large bibb lettuce leaves with spicy Louis sauce, Yukon and fingerling potato salad

Dessert: chocolate dipped strawberries

€19.95 per person / crab

€15.95 per person / chicken

## TOFU PRIMAVERA **V**

sliced tofu grilled with fresh herbs, tossed with green onion and cilantro-harissa dressing, served with tabbouleh and tomato-cucumber

Dessert: fruit tarts

€13.95 per person

# Boxed Salads

à la carte, 10-person minimum

## VEGETABLE SALADS

### GINGER NUT V

green beans tossed with water chestnuts, red pepper flakes, toasted sesame seeds with honey-soy dressing  
€2.95 per person

### HONEY-GINGERED CARROT SALAD V GF

shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey  
€3.00 per person

### GREEK SALAD V GF

ripe tomatoes, cucumbers, feta cheese, Kalamata olives and red onion in a red wine balsamic vinaigrette  
€3.95 per person

### ASPARAGUS SPEARS V GF

fresh, tender Spanish asparagus with navel oranges and toasted pine nuts in a citrus dressing  
€4.00 per person

### SOUTHWESTERN ROASTED CORN SALAD V GF

roasted sweet corn tossed with tri-colored peppers and green onion in a cumin vinaigrette  
€3.00 per person

### TUSCANY GRILLED VEGETABLES V GF

zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with a basil-garlic olive oil  
€4.50 per person

### HABAÑERO BLACK BEAN SALAD V

GF black beans tossed with red and yellow pepper confetti, scallions, lime and cilantro, served in a coriander dressing  
€2.95 per person

### MARINATED GREEN VEGETABLES V GF

green peas, snap peas, asparagus and radish julienne, dill and apple with a honey rice wine vinaigrette  
€3.75 per person

### FARMER'S SLAW V GF

traditional coleslaw with shredded carrots and onions in a creamy mayonnaise dressing  
€2.95 per person

### MARINATED GREEN BEANS V GF

green beans, red peppers and cracked black pepper in virgin olive oil  
€3.50 per person

### SHANGHAI SALAD V

Silky tofu tossed with snap peas, bean sprouts, pickled ginger, green onion and toasted peanuts in a soy dressing  
€3.95 per person

## PASTA AND GRAIN SALADS

### PENNE PESCADORO V

penne pasta tossed in a rich tomato-basil sauce of capers, black olives, garlic and Parmesan cheese  
€3.25 per person

### WHEATIE V

whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes and toasted walnuts in a Dijon mustard vinaigrette  
€3.25 per person

### THREE CHEESE TORTELLINI ROMANO V

tortellini filled with Parmesan, pecorino and ricotta cheeses tossed in a tomato-pesto vinaigrette  
€3.95 per person

### PACIFIC RIM NOODLES V

lo mein noodles with red peppers, shredded carrots, toasted sesame seeds and spring peas in a sweet and spicy sauce  
€3.25 per person

### SUNSET SPA PASTA SALAD V

fusilli pasta with asparagus, garden peas, fennel and dill, in a lemon vinaigrette  
€3.50 per person

### SAFFRON ORZO V

delicate orzo pasta tossed with green peas in a fragrant saffron vinaigrette  
€2.95 per person

### TABBOULEH SALAD V

bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice and extra virgin olive oil  
€2.95 per person

### ANCIENT GRAINS SALAD V

lentils, quinoa, wheat berry and bulgur salad with sun-dried cherries, scallions and balsamic vinaigrette  
€3.75 per person

### FARRO SALAD V

whole grain of wheat tossed with artichoke hearts, fennel, black olives, basil and radicchio in red wine vinaigrette  
€3.95 per person

V vegetarian GF gluten free

## GREEN SALADS

---

### SPANIARD

organic mixed green with Spanish olives, Serrano ham, sourdough croutons and sherry vinaigrette  
€3.75 per person

### THE SOUTH BEACH SALAD GF

baby spinach leaves with bacon pieces, crumbled blue cheese and tricolour tomatoes in a balsamic vinaigrette  
€3.75 per person

### SIMPLY SPINACH V

organic baby spinach leaves tossed with pickled ginger and pink radish with a honey-soy dressing  
€3.95 per person

### HEIRLOOM APPLE SALAD V

green Mutsu apple, red Cameo and Russian yellow apples tossed with dates, dry black mission figs and almonds with apple cider vinaigrette  
€3.95 per person

### MEDITERRANEAN SALAD V GF

romaine and red leaf lettuces, seedless cucumbers, black olives, red onion, artichoke hearts and marinated red and yellow tomatoes in a balsamic vinaigrette  
€3.95 per person

### DUTCH SALAD V GF

Dutch field greens with toasted pecans, chevre cheese, tomatoes, and fresh cucumbers in an Acacia honey and hazelnut vinaigrette  
€3.95 per person

### BEET AND ORANGE SALAD V GF

romaine and red leaf with roasted red beets, orange segments, manchego cheese, toasted pistachios and champagne vinaigrette  
€3.95 per person

### GARDEN SALAD V GF

romaine, radicchio, red leaf and limestone bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli  
€3.75 per person

### CLASSIC CAESAR V GF

romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing  
€3.75 per person

### BUENOS AIRES SALAD V GF

hearts of palm with Beefsteak tomatoes and avocado tossed in an orange-lime dressing  
€4.25 per person

### AZTEC SALAD V GF

garden leaf lettuce tossed with red and yellow peppers, red onion and grape tomatoes with a cactus pear vinaigrette, crowned with red, white and blue corn tortilla strips  
€3.95 per person

### SPINACH, WATERMELON AND GOAT CHEESE SALAD V GF

baby spinach with Thai basil, marinated red onion, watermelon, cucumber and crumbled goat cheese with caramelized shallot vinaigrette  
€4.25 per person

### NECTAR V GF

organic mixed greens tossed with nectarines, green grapes and Gorgonzola cheese with champagne vinaigrette  
€3.25 per person

### CYPRUS SALAD V GF

farmed field greens tossed with cherry tomatoes, kalamata olives, red onions, cucumber and feta cheese in a classic olive oil, lemon and oregano dressing  
€3.95 per person

## POTATO SALADS

---

### NEW POTATO AND GREEN BEAN SALAD **GF**

roasted red bliss potatoes, sautéed green beans, crispy bacon, scallions and parsley tossed in a sun-dried tomato mayonnaise  
€3.75 per person

### ROASTED BELGIAN POTATOES **V GF**

in a delicate chive-rosemary vinaigrette  
€3.25 per person

### PURUVIAN POTATOES **GF**

purple potatoes tossed with green onions, celery and crisp pancetta in a cilantro-mayonnaise dressing  
€3.50 per person

### BAKED POTATO SALAD WITH CHIVES **V GF**

baked Belgian potatoes with snipped chives in a sour cream dressing  
€3.50 per person

### PICNIC POTATO SALAD **V GF**

old-fashioned potato salad in a creamy dill mayonnaise  
€3.50 per person

### YUKON GOLD AND FINGERLING POTATO SALAD **V GF**

Yukon's and fingerlings with onion and celery in a creamy grainy Dijon dressing  
€3.95 per person

## Soups\*

---

### ROASTED POTATO SOUP

Locally grown potatoes, onions and celery in a light cream and clam broth, served with smoked cheese  
€4.50 per person

### LOBSTER BISQUE **GF**

a creamy blend of Maine lobster, sherry, light cream and snipped chives  
€7.50 per person

### CHICKEN NOODLE SOUP

with fresh vegetables and homemade Noodles €5.00 per person

### BUTTERNUT SQUASH SOUP **V GF**

a creamy blend of butternut squash with cinnamon, nutmeg and crème fraiche  
€4.50 per person

### HEARTLAND VEGETABLE SOUP **V GF**

sweet corn, celery, carrots, leeks, and cremini mushrooms, cooked in a rich vegetable and fresh herb broth  
€4.50 per person

### PLUM TOMATO BISQUE **V**

with toasted pesto croutons  
€4.50 per person





# EXTRA!

# EXTRA!

## BEVERAGES

### JUICES

Orange, grapefruit, apple, or cranberry  
€2.25 per person

### BOTTLED WATER

€1.75 per person

### SODAS

Coca-Cola, Diet Coca-Cola, Sprite  
€1.50 per person

### ALCOHOLIC DRINKS

White & red wine €5.00 per person  
Beer €2.50 per person  
Cava €6.50 per person  
Champagne €9.00 per person

## CONTACT:

Tel: +32 485 087 789

Email: [brussels.events@yahoo.com](mailto:brussels.events@yahoo.com)

Website: [www.brussels.events](http://www.brussels.events)

### COFFEE

Regular or decaffeinated; includes individual creamers, sugar, artificial sweeteners and airpot rental  
€2.50 per person

### HOT TEA

Includes herbal teas, individual creamers, sugar, artificial sweeteners and airpot rental  
€2.50 per person

## DISPOSABLES

We are happy to offer you a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally-friendly products are available upon request.

