



BLUE LINE

Corporate Lunch



Must Event Catering

A Passion for Beauty and Exquisite Taste

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CORPORATE LUNCH

For unforgettable business events, opt for our Corporate Lunch offer.

Choose from our 3 irresistible formulas:

1. Sandwiches & Wraps

Minimum 15 people

3 pieces: €6.00 per person – 5 pieces: €9.50 per person

- Ham and cheese club
- Chicken curry coconut
- Tuna mayo peach
- Salmon Philadelphia
- Brie, honey and walnuts
- Tomatoes, mozzarella and pesto
- Grilled vegetables and hummus



Want to go further?

Discover our **“Gourmet Selection 2025 – Sandwiches & Wraps”** :

A gourmet journey through tasty, fresh and daring creations.

A more elaborate alternative, ideal for your events that deserve a top-of-the-range touch.

Minimum 15 people

3 pieces : 9,00 € per person. – 5 pieces : 14 € per person

GOURMET SELECTION 2025 – SANDWICHES & WRAPS

CLASSIC REVIVALS

- **The Country Style:** premium white ham, homemade herb butter, fine pickles, crispy lettuce
- **The Signature Club:** roast chicken, bacon, hard-boiled egg, homemade mayo, lettuce
- **The Rustic:** cold roast beef, caramelized onions, old-style mustard

VEGETARIAN & HEALTHY

- **The Rainbow:** beet hummus, multicolored carrots, cucumber, radish, baby spinach
- **Veggie Delight:** herbed cream cheese, avocado, cucumber, sprouts
- **The Garden :** cream cheese, grilled vegetables, pesto, arugula
- **The Healthy:** hummus, avocado, grated carrots, pumpkin seeds, sprouts
- **Green Power:** smashed avocado, edamame, cucumber, crunchy radish
- **The Buddha:** marinated tofu, grated carrots, cucumber, tahini sauce

MEDITERRANEAN

- **The Mediterranean:** buffalo mozzarella, homemade pesto, tomatoes, fresh basil
- **The Italian:** cured ham, mozzarella, sundried tomatoes, basil, olive oil
- **Greek Style:** falafels, tzatziki, tomatoes, cucumber, red onions
- **Provençal:** grilled vegetables, tapenade, goat cheese

ASIAN FUSION

- **Asian Style:** soy-marinated chicken, pickled cucumber, pickled carrots, fresh coriander
- **Thai Style:** cold satay chicken, papaya salad, crushed peanuts, fresh mint
- **Korean Style:** Korean-marinated chicken, kimchi, cucumber, sesame sauce

SEAFOOD SPECIALTIES

- **The Provençal:** herb-marinated tuna, homemade tapenade, hard-boiled egg, sundried tomatoes, arugula
- **The Nordic:** smoked mackerel, green apples, honey-mustard sauce, lettuce
- **The Scandinavian:** smoked salmon, cream cheese, cucumber, fresh dill
- **The Fisherman:** sardines, tomatoes, red onions, basil

FRESH SPECIALTIES

- **Freshness:** sliced roast chicken, avocado, tomatoes, herb sauce
- **Vitamin Boost:** beet hummus, avocado, assorted sprouts, germinated seeds
- **The Crunchy:** cream cheese, colorful radishes, cucumber, watercress
- **Garden Fresh:** tzatziki, crunchy vegetables, crumbled feta, mint
- **Crunchy Fresh:** herb ricotta, colorful radishes, cucumber, pumpkin seeds

GOURMET

- **The Forestier:** marinated mushrooms, herbed cream cheese, walnuts, arugula
- **The Perfect Egg:** homemade deviled eggs, chives, herb mayo, crispy lettuce
- **Sweet & Salty:** cream cheese, thin apple slices, honey, walnuts
- **The Truffled:** beef carpaccio, truffle, parmesan

WORLD FOOD

- **The Californian:** grilled chicken, avocado, bacon, lettuce, ranch sauce
- **The Mexican:** spicy chicken, guacamole, corn, red beans, coriander
- **The Oriental:** shawarma chicken, tahini sauce, cucumber, tomatoes, pickles

PROTEIN & FITNESS

- **The Protein:** hard-boiled eggs, tuna, avocado, lemon mayo, chives
- **Fitness:** chicken breast, hard-boiled egg, avocado, fresh spinach
- **The Power:** chicken, hummus, crunchy vegetables, chia seeds

LUXURY SANDWICHES (+€1.50/pc)

- **The Royal:** premium smoked salmon, salmon roe, herbed cream cheese, avocado, lime, fresh dill
- **The Truffle:** premium white ham, truffle butter, 24-month aged parmesan shavings, arugula
- **The Deluxe:** cold roast beef, homemade tartar sauce, balsamic-caramelized onions, confit tomatoes, mesclun
- **The Lobster:** lobster meat, saffron mayo, avocado, crunchy celery, preserved lemon
- **The Signature:** creamy burrata, 24-month Parma ham, pistachio pesto, confit cherry tomatoes, fresh basil
- **The Gourmet:** smoked duck breast, homemade fig chutney, aged goat cheese, roasted walnuts, truffle honey

**2. Individual Portions****Minimum 15 persons****€22.00 per person**

Offer your guests a unique lunch experience. Each person will enjoy three small individual dishes (meat, fish, vegetarian) + 1 dessert in individual glass jars. See the next page.

Elegant, quick & reusable – perfect for you & the planet!

Optional :

- 2 mini-sandwiches – €26.50 per person
- Homemade soup of the day – €28.00 per person

The full list of our **cold dishes** is available on page 6.

Our Cold Dishes

Meat

Italian-style beef carpaccio
Thai-style beef carpaccio
Truffle beef tartare with Gran Padano
Périgord salad (duck breast & foie gras)
Melon & Serrano ham skewer
Sesame teriyaki chicken wok

Fish

Salmon tartare with avocado cream
Tricolor tomato explosion with North Sea shrimp
Scallop tartare with green pea & mint cream
Seared red tuna with sesame, wakame seaweed & hoisin sauce

Vegetarian

Lebanese verrine
Oriental tabbouleh
Italian salad (grilled vegetables, mozzarella di bufala, sun-dried tomatoes, pesto & arugula)
Greek salad with feta
Lentils with herbs, feta, & pomegranate
Italian vegetable brunoise with goat cheese mousse & coriander

Desserts

Speculoos tiramisu
Red fruit tiramisu
Dark chocolate mousse
Duo of chocolate mousse
Mango panna cotta
Red fruit panna cotta
Mango & pineapple parfait with mint
Lime & limoncello parfait
Piña colada mousse
Mango & pineapple tartare with mint
Fresh fruit salad

3. Lunch Buffet

Want to satisfy all your guests, even the most food loving ones?

The lunch buffet option is ideal to satisfy all tastes!



Choose from our three formulas and personalize your menu by selecting your dishes:



Basic – €28.00 per person :

Cold starters, 1 hot dish, 1 dessert

Premium – €32.00 per person:

Cold starters, 2 hot dishes, 2 desserts

Deluxe – €39.00 per person:

Cold starters, 3 hot dishes, 3 desserts

A generous buffet tailored to your tastes & budget!

Selection:

Cold Starters

Meat

Italian beef carpaccio (truffle)

Thai beef carpaccio

Tricolor melon with Serrano rolls, fresh mint & Limoncello

Piedmontese salad with Montbéliard sausage (potatoes)

Imperial vermicelli salad (chicken, shrimp, beans, edamame, bell peppers, carrots & sesame oil)

Caesar salad (chicken tenders, tomatoes, croutons & parmesan)

Mustard baby potatoes with braised bacon, green beans & chives

Lentil salad with smoked country sausage

Homemade meatloaf

Country-style terrine

Fish

Potato salad with tuna, edamame, & pomegranate
Quinoa with crayfish, avocado & green asparagus tips
Niçoise-style rice salad (tuna, bell peppers, green beans, black olives
& mustard vinaigrette)
Marine pearl salad with trout roe
Farfalle with smoked salmon, asparagus, pomegranate & dill
"Belle Vue" salmon
3 fish terrine
Scallop terrine with asparagus
Deviled eggs with tuna

Vegetarian

Western-style tabbouleh (tricolor bell peppers, raisins & fresh mint)
Lebanese salad (falafel, bulgur, hummus, tomatoes, cucumber, fresh mint &
flat-leaf parsley)
Coleslaw
Cucumber tartare tzatziki-style
Greek salad with feta
Flemish-style asparagus
Tomato & mozzarella millefeuille with fresh basil
Watermelon with feta & mint
Caprese-style pasta salad (grilled marinated vegetables, sun-dried
tomatoes, mozzarella balls & arugula)
Quinoa, lentils, pomegranate, feta & mint
Greek-style risoni
Fusilli with pesto & grilled vegetables



Main Courses

Meat

Turkey blanquette with mushrooms & tagliatelle
Coq au vin with spinach dauphinoise gratin
Turkey osso buco with Mediterranean vegetables and dauphinoise gratin
Chicken curry with crispy vegetables & Thai rice
Basque-style chicken leg with thyme baby potatoes
Flemish-style beef stew with Belgian beer & turned potatoes
Beef bourguignon with duchess potatoes
Grilled marinated skewer duo (beef and chicken) with Provençal sauce & grilled potatoes
Pork sauté with mustard, vegetable jardinière & parsley potatoes
Stuffed zucchini, eggplant & tomatoes with basmati rice
Reblochon tartiflette
Homemade paella
Chili con carne

Fish

Tagliatelle with salmon & dill
Provençal-style cod with thyme baby potatoes
Fish trio with wok vegetables, mild curry & basmati rice
Sole fillet with zucchini scales & thyme baby potatoes

Vegetarian

Stuffed potatoes (Savoyard, Italian, & herb cheese)
Four-cheese & mushroom risotto
Vegetable tagine with honey & mild spices
Florentine-style lasagna (ricotta & spinach)
Asparagus risotto
Truffle ravioli with wild mushroom sauce
Stuffed zucchini, eggplant & tomatoes with vegan mince & white rice

Desserts

Speculoos tiramisu
Red fruit tiramisu
Dark chocolate mousse
Duo of chocolate mousse
Mango panna cotta
Red fruit panna cotta
Mini Black Forest cake
Brownies with custard
Assortment of mini Bavarois
Mango & pineapple tartare with mint
Fresh fruit salad
Strawberry soup with balsamic vinegar
Crème brûlée

