



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 three irresistible options:

1. Sandwiches & Wraps

Minimum 15 persons

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

- Ham & cheese club
- Coconut curry chicken
- Beef carpaccio, truffle & parmesan
- Tuna mayo with peach
- Salmon with Philadelphia cheese
- Brie, honey, & walnuts
- Tomato, mozzarella & pesto
- Grilled vegetables & hummus



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

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

