



RED LINE

# Buffets



**Must Event Catering**  
A Passion for Beauty and Exquisite Taste

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Memorable moments start with an exceptional culinary experience.

Whether your event hosts 15 or 500 guests, our buffet guarantees quality, variety, & impeccable service.

With our Buffet, we invite you to a sensory feast where flavors from around the world come together. From cold dishes to hot delicacies, carefully prepared by our talented chefs, we promise an unforgettable gastronomic journey.

**To fully satisfy your guests, we offer our classic formula, both delicious & generous:**

**BASIC – 35,00 €/PP.:**

*Cold & hot appetizers, 2 hot dishes, 1 dessert*

**PREMIUM – 42,00 €/PP.:**

*Cold & hot appetizers, 3 hot dishes, 2 desserts*

**DELUXE – 49,00 €/PP.:**

*Cold & hot appetizers, 4 hot dishes, 3 desserts*



**Cold Appetizers****Meat**

- Italian-style beef carpaccio (truffle)
- Thai-style beef carpaccio
- Tricolor melon & Serrano rolls with fresh mint & Limoncello
- Piedmontese salad with Montbéliard sausage (potatoes)
- Imperial vermicelli salad (chicken, shrimp, beans, edamame, peppers, carrot & 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 meat, avocado & green asparagus tips
- Niçoise-style rice salad (tuna, peppers, green beans, black olives & mustard vinaigrette)
- Seafood pearl salad with trout roe
- Farfalle with smoked salmon, asparagus, pomegranate & dill
- Salmon "Belle Vue"
- Three-fish terrine
- Scallop terrine with asparagus
- Deviled eggs with tuna

**Vegetarian**

- Western-style tabbouleh (tricolor 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 mille-feuille with fresh basil
- Watermelon with feta & mint
- Caprese-style pasta salad (marinated grilled vegetable tapenade, sun-dried tomatoes, mozzarella balls & arugula)
- Quinoa, lentils, pomegranate, feta, and mint
- Greek-style risoni
- Fusilli with pesto & grilled vegetables

## **Hot Appetizers**

### **Meat & Fish**

Yakitori skewers  
Duo of savory cakes (olive & bacon)  
Chicken wings with homemade BBQ sauce  
Trio of quiches (four cheese, Lorraine & salmon with dill)  
Focaccia (tomato, mozzarella & pesto / Goat cheese & spinach / Italian ham & cheese)

### **Vegetarian**

Tomato, goat cheese, & basil tart  
Seasonal soup

## **Main Courses**

### **Meat**

Turkey blanquette with mushrooms & tagliatelle  
Coq au vin with dauphinoise potatoes & spinach  
Turkey osso buco with Mediterranean vegetables & dauphinoise potatoes  
Chicken curry with crunchy vegetables & Thai rice  
Basque-style chicken thigh with thyme-roasted baby potatoes  
Flemish-style beef stew with Belgian beer & turned potatoes  
Beef bourguignon with duchess potatoes  
Duo of grilled marinated skewers (beef and chicken), Provençal sauce & grilled potatoes  
Pork sauté with mustard, vegetable medley & parsley potatoes  
Stuffed zucchini, eggplant, and tomatoes with basmati rice  
Tartiflette with Reblochon cheese  
Homemade paella  
Chili con carne

### **Fish**

Tagliatelle with salmon & dill  
Provençal-style cod with thyme-roasted baby potatoes  
Trio of fish with wok vegetables, mild curry & basmati rice  
Sole fillet with zucchini scales & thyme-roasted baby potatoes

**Vegetarian**

- Stuffed potatoes (Savoyard, Italian & herb cheese)
- Four-cheese & mushroom risotto
- Vegetable tajine with honey & mild spices
- Lasagna alla Fiorentina (ricotta & spinach)
- Asparagus risotto
- Truffle ravioli with wild mushroom sauce
- Stuffed zucchini, eggplant, & tomatoes with vegan minced meat & white rice

**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
- Mini Black Forest cake
- Brownies with custard
- Assortment of mini Bavarian pastries
- Mango & pineapple tartare with mint
- Fresh fruit salad
- Strawberry soup with balsamic vinegar
- Crème brûlée