



TURQUOISE LINE



Live
Cooking

Must Event Catering
The passion for Beauty and Taste

Offer your guests a unique gastronomic experience with our **"Live Cooking"** concept.

Our **expert chefs** present **five exclusive food stations**, each inspired by world flavors. These diverse culinary stations cater to all preferences, offering your guests a delicious & customized experience with a touch of unforgettable show for your events.

Tram de Boitsfort Station

We bring the fries & burgers of Tram de Boitsfort to your home for a minimum of 60 persons at €22.95 per person. (20% discount for children under 10 years old).

For more information : <https://letramdeboitsfort.be>

Our talented chefs prepare delicious burgers & crispy fries on demand, adapting to everyone's tastes.

Menu Preview :

- Fresh fries
- Homemade sauces :
 - Mayonnaise
 - Truffle mayonnaise
 - Chili mayonnaise
 - Tartar
 - BBQ
- Petits Burgers (bœuf Angus):
 - Smash burger classique
 - Smash burger Capriccioso
 - Burger libanais avec falafel (Végé)
- Coleslaw



Sont inclus dans notre offre :

- La fourniture et l'installation du matériel professionnel pour le service (3 tables prévues)
- Le personnel qualifié en suffisance pour un service de qualité
- Le gaz pour les friteuses (Il nous faut 2 circuits de 220V pour le reste des machines)

Dolce Vita Station

Choose from our three irresistible formulas:

1. One-course menu: €19.00 per person – min. 40 persons
2. Two-course menu (main + dessert): €24.00 per person – min. 30 persons
3. Three-course menu (starter + main + dessert): €32.00 per person – min. 25 persons

Starters:

Tomato & mozzarella millefeuille with fresh basil
Tricolor melon roll with Serrano ham & Limoncello
Italian-style beef carpaccio
Conchiglie salad with tomato tapenade & antipasti

Mains:

Rigatoni with green pesto
Fusilli Napolitana
Linguine with salmon & dill
Ricotta & spinach lasagna
Spaghetti Bolognese
Tricolor conchiglie carbonara

Desserts:

Speculoos tiramisu
Red fruit panna cotta



Thousand and One Nights Station

Choose from our two irresistible formulas:

1. Two-course menu (starter + main): €30.00 per person – min. 40 persons
2. Three-course menu (starter + main + dessert): €40.00 per person – min. 30 persons

Starters:

Harira (Moroccan soup)
Tabbouleh
Hummus
Carrot salad with raisins & fresh mint
Merguez salad

Mains:

Chicken couscous
Lamb tagine with sun-kissed vegetables & preserved lemons

Desserts:

Assortment of oriental pastries
Fresh mint & orange blossom tea



Peking Station

Two-course menu (starter + main): €25.00 per person – min. 30 people

Starters:

Imperial salad (vermicelli)
Chicken, shrimp, & mango salad
Assortment of spring rolls with sweet & sour sauce

Mains:

Green curry chicken
Stir-fried noodles with shrimp and crispy vegetables
Cantonese rice



Flat Country Station

Choose from our two irresistible formulas:

1. Two-course menu (starter + main): €28.00 per person – min. 40 persons

2. Three-course menu (starter + main + dessert): €35.00 per person – min. 30 persons

Starters:

Tomato explosion with North Sea shrimp
Chimay cheese tart with bacon & leeks
Regional cold cuts & terrines
Chicory salad with green apples & raisins

Mains:

Flemish beef stew with beef shank
Cod fillet "waterzooi" style
Dauphinois gratin
Grilled baby potatoes with fresh thyme

Desserts:

Brussels waffle with toppings

