

CHRISTMAS MENU

Thank you for your interest in Eat&Live! The following pages showcase festive menu ideas for healthy, gluten- and sugar-free corporate catering.

Important: This is for inspiration only. Our core strength is personalized menu design—perfectly tailored to your budget and all dietary requests.

Contact us to create your custom, stress-free proposal!

COLD TAPAS

Cubes of cured cheese, alternated with quince and sprigs of rosemary.

Vegan: Crispy leaves filled with walnut pesto, lentils and cranberries, refined with fresh orange.

HOT TAPAS

Mini free-range turkey rolls stuffed with clean dried fruits and cinnamon sauce.

Vegan: Small hot cup filled with pumpkin and chestnuts, drizzled with a sage and olive oil emulsion.

DESSERT

Warm sugar-free baked apple crumble with Christmas spices and crunchy walnut pieces.

Vegan: Selection of raw chocolates and cocoa nougat, date and walnut bites