

TRAITEUR DU PARC



catering  delivery
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BREAKFAST

(Minimum 15 people)

CLASSIC - 9 € pp

Coffee & tea
Fresh orange juice 25 cl
Assortment of mini pastries (2 pieces per person)
Seasonal fruit salad

HEALTHY - 12 € pp

Coffee & tea
Fresh orange juice 25 cl
Assortment of mini pastries (2 pieces per person)
Seasonal fruit salad
Yogurt

GOURMET - 20 € pp

Coffee & tea
Fresh orange juice 25 cl
Assortment of mini pastries (2 pieces per person)
Seasonal fruit salad
Yogurt, granola
Cheeses, cold cuts
Bread, butter

** Vegan option available upon request*

EXTRA'S

Still & sparkling water, fruit juice	2€ pp
Smoothies / detox juices	3.5€ pp
Fruit basket (10 people)	3.5€ pp
Mini breakfast pastries (croissant, chocolate bread, Swiss roll)	1.75€ pp



RECEPTION & COFFEE BREAK

(Minimum 10 people)

CLASSIC - 2.5 € pp

Coffee – tea (milk, sugar)

GOURMET - 6 € pp

Coffee – tea (milk, sugar)
Assortment of pastries or sweets (2 pieces per person)

EXTRA'S

Nespresso	3.5 €
Still & sparkling water, fruit juice	2.5 €
Smoothies / detox juices	3.5 €
Homemade cakes	4 €
Fruit basket (10 people)	35 €
Sweets	1.75 €
Cake, cookies, muffins	1.75 €
Mini pastries: croissant, chocolate bread, Swiss roll	1.75 €



SANDWICHES

*Minimum of 10 people - Order by 12:00 the day before**

Our sandwiches can be selected with:

- Open bio bread (plain, multigrain, walnut, olive, black)
- Closed soft buns

CLASSIC BELGIAN SANDWICHES - 11 € pp

'Americain', watercress

Grey shrimps, mayonnaise, candied tomatoes, dill

Grilled turkey, yogurt-curry sauce, sucrine

Crab, Philadelphia, hard-boiled egg

Fresh cheese, chives, cucumber, radish 🌿

CLASSIC FRENCH SANDWICHES - 13 € pp

Ham, Emmental, mayonnaise, lettuce, egg

Tuna 'à la niçoise', anchovy spread

Brie, dried fruits, mustard, honey, curly salad 🌿

Smoked salmon, sour cream, dill, cucumber, five peppers

Salami Rosette de Lyon, butter, pickles, pickled onions



BEST SELLER - 15 € pp ❤️

Grilled turkey, Caesar dressing, egg, sucrine, red onion

Burrata, fennel, pesto, pine nuts 🌿

«Holstein» beef, Harry's Bar, arugula

Saku tuna, sesame seeds, pointed cabbage, carrot

Marinated salmon, gravlax mayonnaise, dill, cucumber, five peppers

VEGETARIAN AND VEGAN - 15 € pp 🌿

Eggplant, muhammara, chives, cashew nuts (VEGAN)

Burrata, fennel, arugula, pine nuts

Brie, dried fruits, mustard, honey, curly salad

Tikka-massala hummus, pointed cabbage, carrot, coriander (VEGAN)

Fresh cheese, chives, cucumber, radish

WRAPS - 10 € pp

Crab, Philadelphia, hard-boiled egg

Smoked salmon, sour cream, dill, cucumber, five peppers

Grilled turkey, Caesar dressing, egg, sucrine, red onion

Serrano ham, paprika spread, arugula, pine nuts 🌿

Falafel, tikka-massala hummus, pointed cabbage, carrot, coriander

HALF BAGUETTES (+/-12cm) - 6 € / each

Ham, Emmental, mayonnaise, lettuce, egg

Grilled turkey, Caesar dressing, sucrine, red onion

Marinated salmon, gravlax mayonnaise, dill, cucumber

Tuna 'à la niçoise', anchovy spread

Eggplant, muhammara, chives, cashew nuts 🌿

Brie, dried fruits, mustard, honey, curly salad 🌿

SMALL SALADS 🌿

€3 per piece in a glass verrine (1 type per person)

€10 pp in buffet form - minimum 20 people - 3 different types of salads

Our selection is depending on the market, for example:

Carrot-cabbage salad

Mediterranean salad

Chop suey, etc.



QUICHES

*Minimum of 30 mini quiches - Order by 2 business days before delivery**

Our selection of individual mini quiches (+/- 10 cm) is homemade and baked on the same morning with quality products that vary on the season and the chef's inspiration. We recommend 3-4 pieces per person.

INDIVIDUAL MINIQUICHES - €4 each

Our selection is depending on the market, for example:


Salmon, spinach


Shrimp, cauliflower, curry

Bacon - onions

Parma ham, mushrooms

Chorizo - peppers

Mozzarella - eggplant 

Goat cheese, sun-dried tomatoes - basil 

SIDE SALADS

€3 per piece in a glass verrine (1 type per person)

€10 per person in buffet style - minimum 20 people - 3 types of salads

Our assortment, for example, depending on market availability:

Carrot-cabbage salad

Mediterranean salad

Chop suey, ...

SOUPS

Minimum 15 people 

3.5 € pp

Our soups are homemade with seasonal products.

We provide 25 cl per person with a small breadroll.

Soup kettle rental: €15 each



VERRINES

*Minimum of 30 verrines - Order by 2 business days before delivery**

Our verrines are homemade with quality products that vary depending on the season and the chef's inspiration. For lunch, we recommend 4 pieces per person.

Your selection will consist of 4 variations selected by the chef : Meat – fish – vegetarian

INDIVIDUAL VERRINES - €5 each

Our selection is depending on the market, for example:

Grilled turkey Caesar

Roast beef, celery remoulade with truffle, flat-leaf parsley

Salmon tartare, cucumber, dill

Shrimp, cauliflower mousse with red curry

Butternut, young shoots, nuts 

Fennel, burrata, arugula, pine nuts 



COLD PLATES & SALADS

Minimum 10 people - Order by 2 business days before delivery

Our cold plates are homemade with quality products that vary depending on the season and the chef's inspiration. All plates and bowls are served with bread and butter.

CHEF'S PLATE - €23 PP



Our plates are individually served on porcelain plates and consist of several garnishes and proteins. There are four variants available: Mix - Fish - Meat - Vegetarian

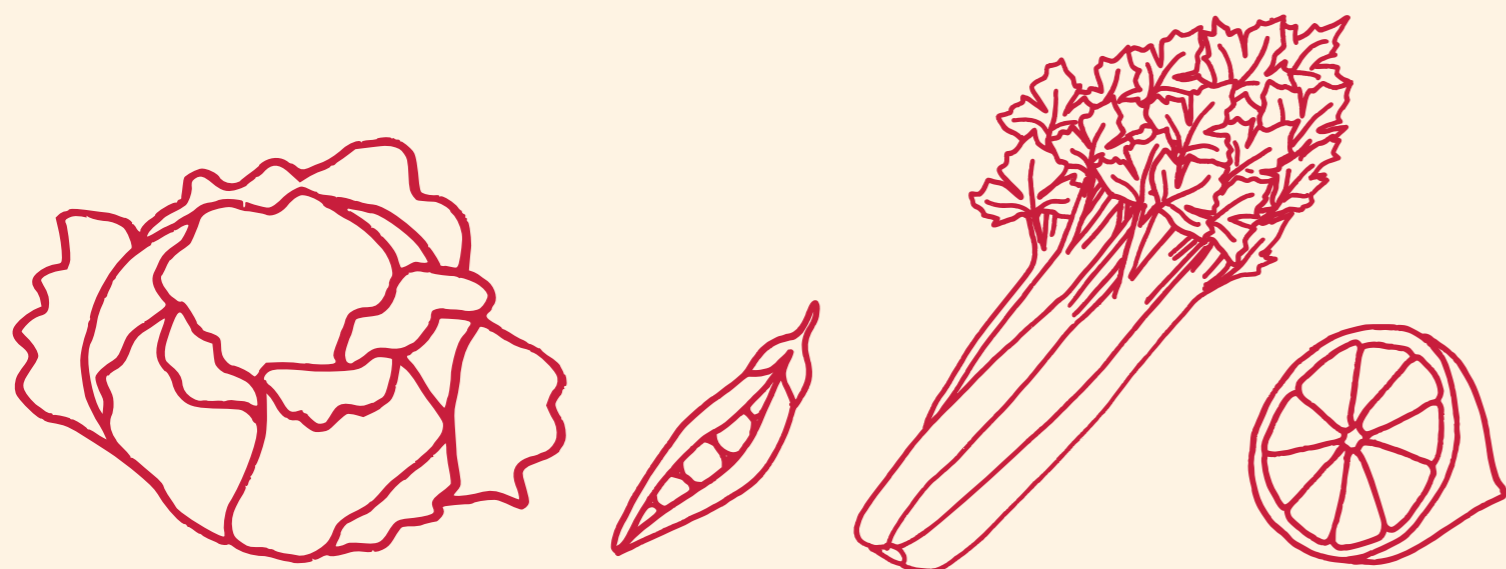
OUR SALAD BOWLS - €16 pp

Our bowls contain a salad base, a few garnishes, and a protein. They are individually packed in eco-friendly, non-reusable packaging.

Caesar: poultry, iceberg lettuce, tomato, Parmesan cheese, egg, croutons, dressing

Asian: slow cooked salmon, chop suey, udon noodles

Fregola: confit fennel, olives, arugula, burrata 



COLD BUFFETS

*Minimum 15 people - Order by 2 business days before delivery**

Our cold buffets are homemade with quality products that vary depending on the season and the chef's preferences. We also offer vegetarian-only buffets.

Chef's Buffet - €26 pp

Grilled turkey breast Caesar style, creamy garlic sauce

Marinated salmon Gravlax, dill, and citrus

Beetroot and mozzarella carpaccio, pistachios

Fregola sarda, confit fennel, Taggiasca olives

Salads:

- Mesclun, light vinaigrette
- Cabbage and crunchy carrots, pickled dressing
- Roasted butternut, young shoots, and roasted nuts

Land & Sea Buffet - €31 pp

Assortment of 3 cold cuts selected by the chef

Slow-cooked poultry, crayfish stuffing

Salmon Belle-Vue

Grilled eggplants, labneh with za'atar, pomegranate seeds

Potato salad, apple, leek, and capers

Salads:

- Mesclun, light vinaigrette
- Cabbage and crunchy carrots, pickled dressing
- Roasted cauliflower, cumin, honey, and thyme

Around the World Buffet - €36 pp

Tagliata of beef, Parmesan shavings, candied tomatoes

Saku tuna, sesame condiment

Falafel, hummus with tikka flavor, Lebanese bread

Fried udon noodles, Shop Suey vegetables

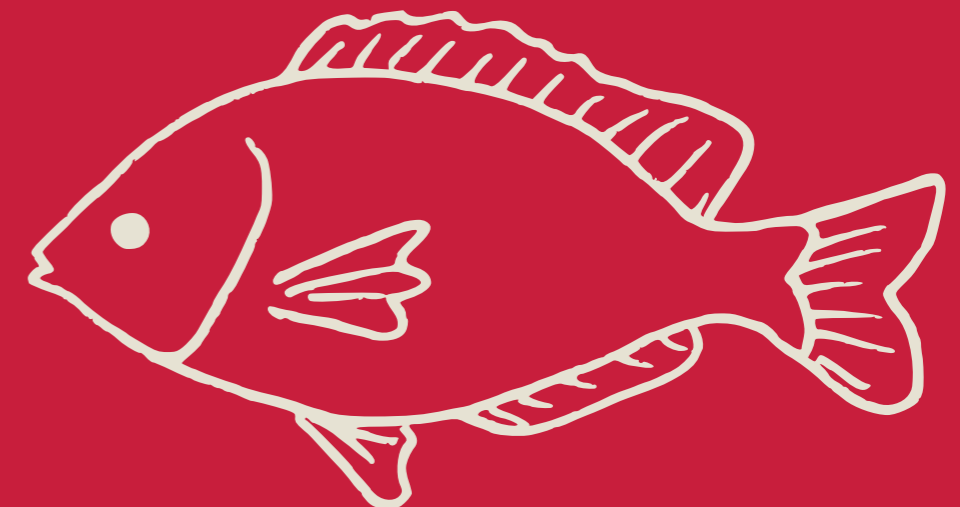
Salads:

- Mesclun, light vinaigrette
- Cabbage and crunchy carrots, pickled dressing
- Crunchy cucumber, edamame

WARM BUFFETS

*Minimum 15 people - Order by 2 business days before delivery**

Our warm buffets are homemade with quality products that vary depending on the season and the chef's preferences. We also offer vegetarian-only buffets upon request.



COCKTAIL APPETIZERS & DINNERS

FOR SNACKING (minimum 10 people)

Assorted raw vegetables, cocktail sauce, tartar, hummus - €4 pp

Mixed platter: olives, chips, crackers, cheeses, small sausages - €5 pp

The «Traiteur du Parc» surprise bread, aperitif style - 30 skewers of 3 pieces - €90

CLASSIC ZAKOUSKIS - €72 / platter (48 pieces)

By way of example:

Smoked Scottish salmon

Stewed turkey with mustard seeds

Scrambled eggs with truffle

Fresh cheese and radish

Small bowl of grey shrimp

Serrano ham and pickles

Salmon and crayfish mousse

ZAKOUSKIS FAVORITES - 96 € / platter (48 pieces)



By way of example:

House-smoked salmon and lemon pearls

Shrimp, guacamole, and candied ginger

Hummus with black sesame and green pepper

Tuna, plum tomatoes, and parsley

Coppa, melon, and poppy seeds

Fresh goat cheese

Serrano ham, basil, and pequillos

Herb cheese with garlic, tomato pearls, and dill

Edamame pesto, confit tomatoes, and Parmesan

ASSORTMENT OF MINI VERRINES - €3.5 per piece

Minimum 80 pieces - For example :

Beef carpaccio Harry's Bar, Parmesan cheese

Serrano ham, paprika spread, pine nuts

Slow-cooked poultry, crayfish stuffing

Salmon, nori, guacamole

Tataki of Saku tuna, sesame condiment, edamame pesto

Shrimp, tomato tartare

Grilled eggplant, muhammara

Fennel, burrata, arugula, Piedmont hazelnuts



DESSERTS



CAKES - €4 each



Pear & chocolate - Lemon - Caramel & nuts - Banana & almond - Apple & cinnamon...

VERRINES - €4 each

Tiramisu - Crème brûlée - Panna cotta & pear - Chocolate mousse - brownies - Mango & pineapple - Cheesecake, apple & goat cheese

ASSORTMENT OF ECLAIRS - €5 each

Chocolade - Koffie - Pistache - Praliné

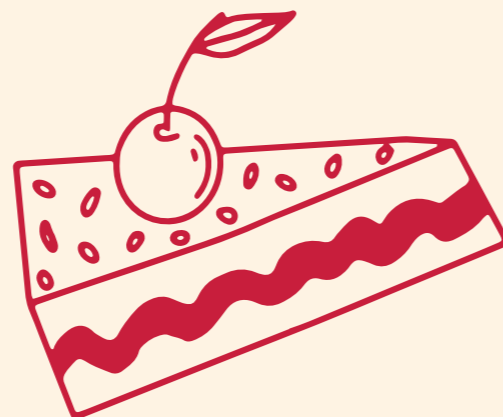
FRESH FRUIT SALAD - €5 per piece - Minimum 15 pieces

MIGNARDISES - 1.75 € each

Praline cream puff
Apple tart tatin
Coconut moelleux
Praline crisp
Coffee panna cotta
Chocolate crisp
Almond cream financier

ASSORTMENT OF MINI CAKES PURE BUTTER - €1.75 each

Muffins - cookies - brownies



DRINKS

The package includes all drinks for the selected time slot. Unconsumed bottles are collected by the staff on-site. The formules/packages apply for events with service. The price is fixed, regardless of consumption.

SOFT DRINKS

Apple and orange juice - still and sparkling water - Coca-Cola & Coca-Cola Zero

SOFT DRINKS - WINES - CHAMPAGNE

Champagne: Blanc de Blanc Brut Cuvée Traiteur du Parc

White: Clos de Belloc, Pays d'Oc

Red: Pays d'Oc Grenache / Cinsault

FORMULAS

	1 HEURE	2 HEURES	3 HEURES
Soft drinks	2.5 €	5 €	7.5 €
Soft drinks, wine, champagne	7 €	9 €	11 €
Wine & champagne	6.5 €	8 €	10 €
Champagne	5 €	7 €	8 €
Wines	5 €	7 €	8 €

PRICE PER CONSUMPTION

All bottles purchased will be invoiced, regardless of consumption. Only for delivery without service.

Soft drinks - €4 / bottle

Apple and orange juice

Flat water

Sparkling water

Coca-Cola & Coca-Cola Zero

Blonde beer (Cristal - Vedette) - €48 / crate of 24

Special beers (Duvel - Triple Karmeliet - Chouffe) - €3.5 / piece

SERVICE & MATERIALS

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Material can be provided depending on your needs and our stock.

SERVICE

Waiter, cook, dishwasher - €175

- o Package for 5 hours
- o Any additional hour will be charged at €35 per hour
- o +150% for Saturday, Sunday, and holidays

Maître d'hôtel and chefs de cuisine - €200

- o Package for 5 hours
- o Any additional hour will be charged at €40 per hour
- o +150% for Saturday, Sunday, and holidays



GENERAL TERMS AND CONDITIONS

TRANSPORT COSTS

Between 07:00 and 11:00 in and around Brussels:

- Orders above €500: €25
- Orders under €500: €75

Between 11:00 and 12:30 in and around Brussels: €10

Between 12:30 and 16:00 in and around Brussels:

- Orders above €500: €25
- Orders under €500: €75

Additional transport costs are charged for deliveries with material.

MINIMUM ORDER AMOUNT

Commercial staff reserve the right to refuse an order based on the amount, desired time, and workload on the day.

On weekends and public holidays:

- Saturday: Minimum order amount of €3,000
- Sunday and public holidays: Minimum order amount of €5,000

ORDERS

- Orders are only valid if placed by email and confirmed in writing by Traiteur du Parc.
- Delivery time is 2 working days, except for sandwiches and desserts, which must be ordered by 12:00 PM the day before.
- A 10% surcharge will be applied for orders placed outside the specified timeframe.
- Any changes to your order will result in a price increase.
- Order cancellations must be made at least 36 hours in advance; otherwise, 100% of the cost of perishable products will be charged.

VAT AND BILLING

- All prices are exclusive of VAT and transportation costs.
- Invoices must be paid within 15 days.

In the event of non-payment on the due date, a compensation of 5% per month will be calculated

without the need for formal notice.

- In case of non-payment, an amount equal to 10% of the invoice total will be charged for recovery and administrative fees, in addition to late fees and legal costs.

- Any loss or damage to materials will be charged.

- In case of disputes, only the courts of the Brussels district shall have jurisdiction.

These general terms and conditions apply to all deliveries, services, and other performances, unless otherwise stipulated in writing in advance.

1. The client is responsible for the accuracy of the information provided.
2. Prices may vary depending on economic circumstances and suppliers.
3. Price revision applies if the number of guests decreases by more than 10%.
4. A tolerance of 30 minutes is allowed for unforeseen traffic situations.
5. The client assumes responsibility for the goods delivered as of the delivery time.
6. The client is responsible for rented or provided materials.

