



catering  delivery
TRAITEUR DU PARC

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BREAKFAST

(Minimum 15 people)

CLASSIC - 10€ pp

Bio & artisanal orange juice
Mini pastries (2pce/pp)
Fresh fruit salad

HEALTHY - 13€ pp

Bio & artisanal orange juice
Mini pastries (2pce/pp)
Fresh fruit salad
Yogurt & granola

GOURMET - 18€ pp

Bio & artisanal orange juice
Mini pastries (2pce/pp)
Fresh fruit salad
Yogurt & granola
Soft bread with butter & cheese
Soft bread with butter & ham

*Vegan option available



Orders who do not respect the minimum order amount or the order timing will be increased by at least 15%

WELCOME COFFEE & BREAKS

(Minimum 10 people)

CLASSIC - 2.5€ pp

Coffee – tea (milk, sugar)

NESPRESSO - 3.5€ pp

Nespresso coffee machine (milk, sugar)

Based on 1.5 cup per person

EXTRA'S

Water & juice package	2.5€	/ pers
Appel - cherry juice	6€	/ litre
Fresh fruit salad	5€	/ pce
Tartlets	5€	/ pce
Fruit basket (10 people)	30€	/ pce
Sweets	1.75€	/ pce
Mini cookies, muffins and beignets	1.5€	/ pce
Mini pastries	2€	/ pce
croissant - chocolate pastry		



SANDWICHES

*Minimum 10 people - Order at least 12.00 the day before **

Our sandwiches can be selected in :

- Open bio bread (nature, multi-cereal, nuts, olives, black)
- Closed soft breads
- Gluten free +5€ pp

REINVENTED CLASSICS - 13€ pp

Vitello tonnato
Smoked fresh salmon rillettes, ricotta, lemon
Goat cheese, fig chutney, hazelnut 
Marinated chicken, tandoori yogurt, cashew nuts
Prawns, hard boiled eggs, Giant sauce

CHEF'S INSPIRATION - 15€ pp

Grilled chicken, fried onions, bacun crubmle
Spicy tuna, piquillo peppers, Philadelphia
Butternut, 'vieille mimolette', pumpkin seeds 
Scrambled eggs, cod with garlic, red onion
Roast beef, piccalilli, 'vieux Brugge', shredded red cabbage

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OUR SIGNATURES - 17€ pp

Truffled scrambled eggs, mushrooms, Comté 
Mortadelle, pistache pesto, mozzarella
Smoked "Holstein" beef, Harry's bar, rucolla
Marinated salmon, sour cream, red beetroot
Prawns, crunchy vegetables, peanut sauce

VEGGY & VEGANS - 17€ pp

Beetroot, pickles, chives
Butternut, 'vieille mimolette', pumpkin seeds
Scrambled eggs with truffle, mushrooms, Comté
Hummus, crunchy vegetables, peanut, coriander
Fresh goat cheese, fig chutney, hazelnut

PLATTER DU PARC 6 pers - 85€

A selection of 30 premium mini sandwiches for 6 people, including: 10 closed soft breads Chefs inspiration , 10 open bio chefs signatures and 10 wraps

PLATTER MINI BAGUETTES 5 pers - 45€

15 pieces of baguettes +- 10 cm
(meat - fish- Veggy)

HALF BAGUETTES +-20cm - 7€ pce

Bone-in ham, Emmental, mayonnaise, letuce, egg
Grilled chicken, fried onion, bacon crumble
Smoked salmon, ricotta, lemo,
Spicy tuna, piquillo peppers, Philadelphia
Goat cheese, fig chutney hazelnut 
Hummus, falafel, crunchy vegetables, peanuts, coriandre
The baguettes are cut in 2 and on a platter. possibility to have 1,5 pcs per person (10.5€)

SIDE SALADS

3 € / piece in glass +-100gr (1 type pp)

6 € pp for buffet - minimum 20p - 3 types +-200gr

Our assortment, for example and depending on market availability :

Carrot & cabbage salad
Mediterranean salad
chop suey



QUICHES

Orders must be placed at least 1 working day before delivery

Treat yourself to our homemade mini quiches (approx. 12 cm), freshly prepared each morning with seasonal ingredients carefully selected according to the chef's inspiration.

For a gourmet moment, count 2 pieces per person.

INDIVIDUAL QUICHES +-12cm diam - 8 € pièce

Our assortment :

Salmon & broccoli

Lorraine (bacon & cheese)

Leek & Parmesan

Butternut & Comté cheese

Mediterranean: tomato, zucchini, peppers, onions, olives



SIDE SALADS

3 € / piece in glass +-100gr (1 type pp)

6 € pp for buffet - minimum 20p - 3 types +-200gr

Our assortment, for example and depending on market availability :

Carrot & cabbage salad

Mediterranean salad

chop suey

SOUPS

Minimum 15 people

3.5 € pp

Homemade with seasonal vegetables

25cl / person and a piece of bread

Hot pot ren 15€ / piece



VERRINES

Minimum 30 verrines - Order at least 2 working days before delivery

Discover our homemade verrines, prepared with fresh, seasonal ingredients and inspired by the chef's creativity.

For a gourmet lunch, we recommend 4 pieces per person.

The assortment includes 4 varieties carefully selected from a wide range of options, featuring meat, fish, and vegetarian choices.

INDIVIDUAL VERRINES - 5 € / piece +-100gr/pce

Our assortment, for example and depending on market availability

Smoked "Holstein" beef, Harry's Bar sauce, rocket

Marinated salmon, sour cream, red beetroot

Butternut squash, aged Mimolette cheese, pumpkin seeds

Truffled scrambled eggs, mushrooms, Comté cheese



Orders who do not respect the minimum order amount or the order timing will be increased by at least 15%

COLD PLATES

Minimum 10 people - Order at least 2 working days before delivery

Savor our homemade cold plates, prepared with fresh, high-quality ingredients carefully selected according to the season and the chef's inspiration.

COLD PLATES



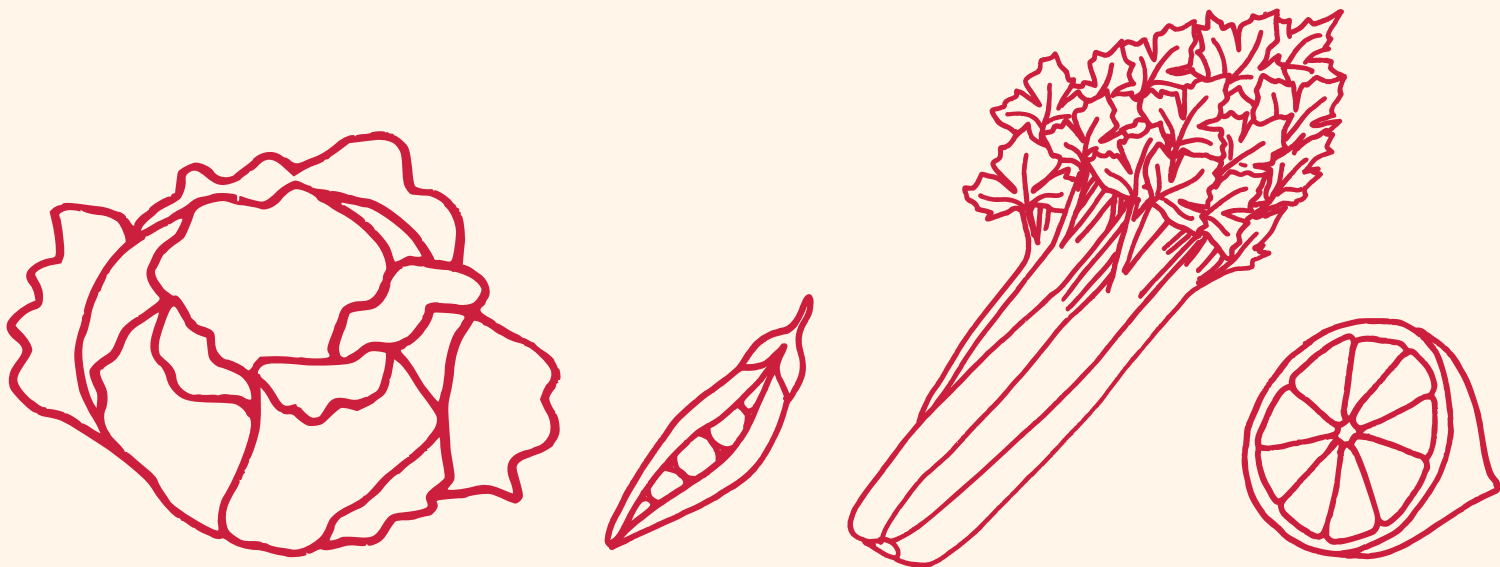
Each plate is accompanied by fresh bread and butter and includes a variety of garnishes and proteins. They are individually presented on porcelain plates. We provide approximately 500g per person.

Available in 4 varieties

Mixed plate	23€
Fish	25€
Meat	23€
Vegetarian	23€



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COLD BUFFETS

Minimum 15 people — Orders at least 2 working days before delivery

Discover our homemade cold buffets — approximately 600g per person — prepared with fresh, high-quality ingredients carefully selected according to the season and the chef’s inspiration. To satisfy all preferences, we also offer fully vegetarian buffet options.

Chef's Buffet - 28€ pp

Grilled poultry – tandoori yogurt – cashew nuts
Roastbeef "Harry's Bar"
Marinated Gravlax salmon – smoked salmon – grilled scampi – cod
Celeriac – gorgonzola – young shoots – walnuts
Fregola sarda – red pesto – piquillo peppers – Taggiasca olives

Mixed green salad – mushrooms – honey & mustard dressing
Crunchy vegetables – peanut & coriander sauce
Butternut squash – wheat salad – aged Mimolette – pumpkin seeds
Fresh bread & butter

Land & See Buffet - 33€ pp

Assortment of 3 cold cuts
Vitello tonnato
Cod with garlic – scrambled eggs – red onion
Beetroot carpaccio – hummus – pickles
Beluga lentils – carrots – cucumber – old-style mustard

Mixed green salad – mushrooms – honey & mustard dressing
Crunchy vegetables – peanut & coriander sauce
Broccoli – almonds – apricots – bacon crumble
Fresh bread & butter

Buffet Around the world - 38€ pp

Roast beef – Parmesan shavings – sun-dried tomatoes – rocket
Lightly seared Saku tuna – soy – wasabi
Falafel – paprika hummus – Lebanese flatbread
Udon noodles – broccoli – peppers – sesame – mint

Mixed green salad – mushrooms – honey & mustard dressing
Crunchy vegetables – peanut & coriander sauce
Crunchy cucumber – edamame – wakame – shiitake mushrooms
Fresh bread & butte

Buffet inspiration - 30 € pp

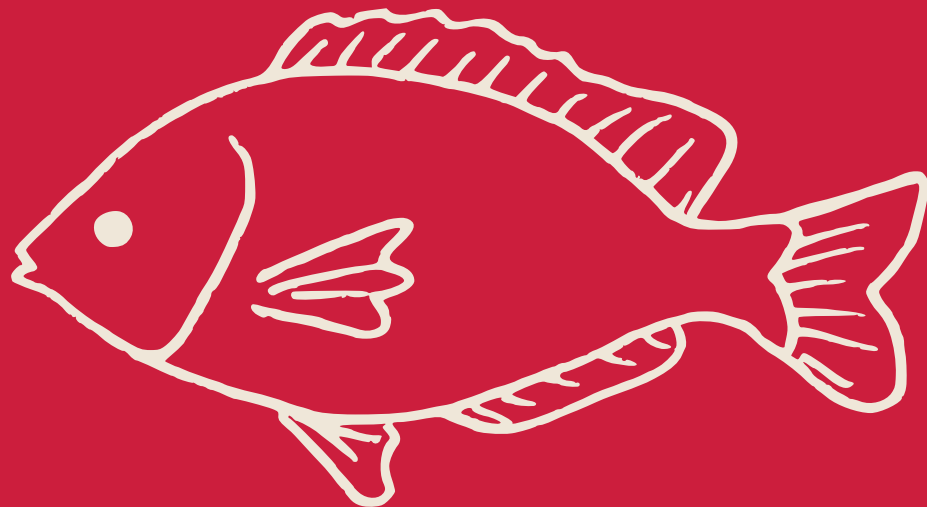
Depending on the market availabilities
Meat - fish - vegetables - salades,...
Bread & butter

HOT BUFFETS

Minimum 15 people — Orders at least 2 working days before delivery

Enjoy our homemade hot buffets, prepared with fresh, high-quality ingredients carefully selected according to the season and the chef’s inspiration. To meet all preferences, fully vegetarian buffets are also available. One choice per 20 people.

- Beef meatballs, mustard sauce, mashed potatoes, root vegetables
- Osso buco Milanese style, mashed potatoes, vegetables
- Coconut vegetable curry, Thai rice, scampi and white fish
- Butternut & celeriac gratin with Comté cheese



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Cocktail & Reception Bites

FOR NIBBLING (minimum 10 people)

- Pickled carrots & cauliflower, radished, red curry dip

4€ /pers
- Mixed platter

4€ /pers
- Marinated olives (homemade), Italian cured meats, fennel taralli and Provolone cheese

AMUSE-BOUCHE - 48 piece-platter 96€

- Shrimp, candied lemon, coriander, cream cheese & horseradish
- Sardine, Piment d'Espelette & chives
- Smoked salmon, dill cream cheese
- Duck foie gras & fig chutney, gingerbread
- Serrano ham, cream cheese & pesto
- Chicken, bell pepper, cream cheese & pesto
- Broad beans, mascarpone & cream cheese
- Artichoke, tomato, cheese cubes & basil

ASSORTMENT OF MINI GLASSES - 3.5€ piece

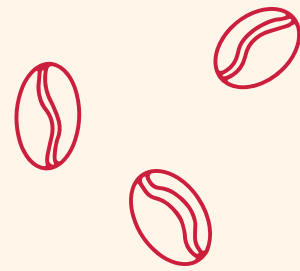
Minimum 60 pieces - +/-40 gr - for example :

- Vitello tonnato
- Smoked fresh salmon rillettes, ricotta, lemon
- Marinated chicken, tandoori yogurt, cashew nuts
- Prawns, hard-boiled eggs, Giant sauce
- Hummus, crunchy vegetables, peanuts, coriander
- Beetroot, pickles, chives



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DESSERTS



TARTLETS - 5 € piece



Chocolate – Lemon meringue – Crème brûlée – Apple & cinnamon

DESSERTS IN GLASS - 5 € piece

Tiramisu – Crème brûlée – Pear panna cotta – Chocolate mousse with brownie

ASSORTMENT ECLAIRS - 5 € piece

Chocolate – Coffee – Pistachio – Praline

FRESH FRUIT SALAD IN GLASS - 6 € pièce - minimum 15 pieces

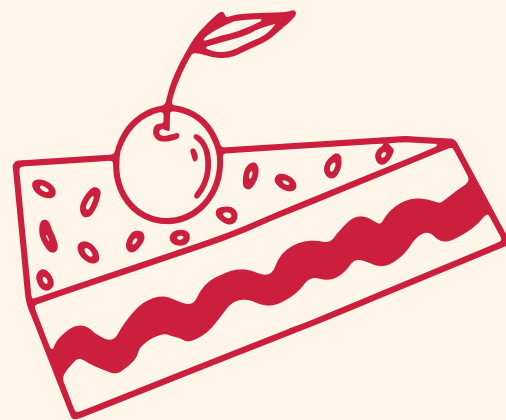
MINI SWEETS - 1.75 € piece

Praline cream puff – Apple tatin – Coconut fondant – Crunchy praline – Coffee panna cotta – Crunchy chocolate – Almond cream financier

ASSORTMENT MINI CAKES - 1.5 € piece

Cookies - muffins - beignets

FRUIT BASKET - 30€ / pce



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DRINKS

The package includes all drinks during the selected time period. Any unopened bottles will be collected by on-site staff.

Packages apply only for events with service. The price is fixed, regardless of actual consumption.

SOFTS

Organic & artisanal apple juice
Still & sparkling water
Coca-Cola & Coca-Cola Zero

SOFTS – WINES– BUBBLES

Bubbles: Blanc de Blanc Brut Cuvée Traiteur du Parc

White: Clos de Belloc, Pays d’Oc - Clos de Belloc

Red: Pays d’Oc Grenache / Cinsault

PACKAGE	1 HOUR	2 HOURS	3 HOURS
Softs	3 €	5.5 €	7.5 €
Softs, wine, bubbles	8 €	10€	12€
Wine & bubbles	6.5 €	8 €	10 €
Bubbles	5 €	7 €	8 €
Wines	5 €	7 €	8 €

CONSUMPTION-BASED PRICING

All purchased bottles will be billed, regardless of consumption.

Available only for delivery without service.

Softs - 5 € / bottle

Organic & artisanal apple juice - orange juice or apple-cherry juice
Still & sparkling water
Coca-Cola & Coca-Cola Zero

Blond beer - 48€ / bac of 24 piece

Special Beers (Duvel – triple Karmeliet – Chouffe) - 3,5€ / pièce

STAFF & EQUIPMENT

STAFF

Waiters, cook, dishwasher – €175

- 5-hour package
- Additional hours: €35/hour
- +150% surcharge on Saturdays, Sundays, and public holidays

Head waiter & chefs – €200

- 5-hour package
- Additional hours: €40/hour
- +150% surcharge on Saturdays, Sundays, and public holidays

EQUIPMENT

Equipment can be provided based on your needs and our available stock.



GENERAL TERMS & CONDITIONS

TRANSPORT FEES

Between 07:00 and 11:00, Greater Brussels:

Orders over €500: €25
Orders under €500: €75

Between 11:00 and 12:30, Greater Brussels:

Orders over €150: €10
Orders under €150: €25

Between 12:30 and 16:00, Greater Brussels:

Orders over €500: €25
Orders under €500: €75

Additional transport fees apply for deliveries including equipment.

MINIMUM ORDER AMOUNT

The sales team reserves the right to refuse any order depending on the amount, requested delivery time, and workload of the day.

Weekend & public holidays

Saturday: minimum order €3,000
Sunday and public holidays: minimum order €5,000

ORDERS

- Orders are valid only if placed by email with written confirmation from Traiteur du Parc.
- Standard lead time: 2 working days, except for sandwiches and desserts, which may be ordered by 12:00 the day before.
- Any change to your order may incur an additional charge.
- Cancellations must be made at least 36 hours in advance, otherwise 100% of perishable items will be charged.
- Orders not meeting the minimum number of people or lead time will incur a minimum surcharge of 15%.

VAT & BILLING

- All prices are exclusive of VAT and transport fees.
- Invoices are payable within 15 days.
- Late payment will incur a 5% monthly penalty automatically, without formal notice.
- In case of non-payment, an additional 10% of the invoice will be charged for collection and administrative fees, in addition to late payment and legal costs.
- Any loss or damage to equipment will be billed.
- In case of dispute, only the courts of Brussels have jurisdiction.
- These terms apply to all deliveries, services, and other prestations unless otherwise agreed in writing.

CONDITIONS

1. The client is responsible for the accuracy of information provided.
2. Prices may vary depending on economic conditions and suppliers.
3. Prices may be revised if the number of guests decreases by more than 10%.
4. A 30-minute tolerance is allowed for unforeseen traffic delays.
5. The client assumes responsibility for delivered goods upon delivery.
6. The client is responsible for any equipment rented or provided.

