

TRAITEUR DU PARC



catering  delivery
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Bd Général Wahis 16A
1030 Brussels
+32 2 538 66 99
info@traiteurdu parc.be



catering  delivery

BREAKFAST

(Minimum 15 people)

CLASSIC - 11€ 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 and gluten-free options available on request.



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

Still water, sparkling water	5€	/ pers
Appel - cherry juice	6€	/ litre
Fruit salad served in a bowl	5€	/ pce
Sweet tartlets	5€	/ pce
Fruit basket (10 people)	30€	/ pce
Sweets	2€	/ pce
Mini cookies, muffins and beignets	1.5€	/ pce
Mini pastries	2€	/ pce
Seasonal fruit tartlet.	6.50€	/ pce
Soft bun with avocado and salmon	4€	/ pce



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

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

OUR BELGIAN-STYLE SPREADS - 15€ pp

- Ham, pickles, pickled onions
- Chicken, smoked yogurt, pineapple
- Mexican-style tuna, aioli
- Crab, carrot, lime
- Egg salad, cherry tomatoes 🌿

CHEF'S INSPIRATION - 18€ pp

- Grilled chicken, carrot béarnaise, lettuce, fried onions
- Pastrami, smoked yogurt, portobello, cheddar
- Grey shrimp, zaatar cheese, cherry tomatoes, aioli
- Smoked salmon, green asparagus, mimosa eggs
- Muhammara, arugula, grilled eggplant, pine nuts 🌿



OUR SIGNATURES - 18€ pp 🌿

- Iberian ham, pepper compote, arugula, tomatoes, Manchego
- Beef carpaccio, Harry's Bar sauce, arugula
- Marinated salmon, hoisin sauce, white cabbage, carrots, sesame
- Grilled scampi, salsa picante, fennel, zucchini, red onion
- Burrata, pesto, peas, sucrine lettuce, mint 🌿

VEGANS - 18€ pp 🌿

- Grilled asparagus, hoisin sauce, white cabbage, carrot, sesame
- Tomato tartare, fennel, zucchini, red onion
- Muhammara, arugula, grilled eggplant, pine nuts
- Pepper compote, crushed olives, arugula, confit cherry tomatoes
- Confit portobello, peas, sucrine lettuce, mint

VEGGY - 18€ pp 🌿

- Pepper compote, arugula, confit cherry tomatoes, Manchego
- Muhammara, arugula, grilled eggplant, pine nuts
- Burrata, pesto, peas, sucrine lettuce, mint
- Asparagus, zaatar cheese, radish, mimosa eggs, spring onion
- Salsa picante, fennel, zucchini, red onion, aioli

PLATTER DU PARC 6 pers - 18€ pp

- A selection of 30 premium mini sandwiches including:
- 10 closed soft breads Chefs inspiration
- 10 open bio chefs signatures
- 10 wraps

HALF BAGUETTES +-20cm - 7€ pce

- Bone-in ham, Emmental, mayonnaise, tomatoes, lettuce, eggs
- Pastrami, smoked yogurt, lettuce, portobello, grated cheddar
- Salmon, za'atar cheese, radish, mimosa eggs, spring onion
- Mexican-style tuna salad, aioli, capers, flat parsley
- Salsa picante, fennel, zucchini, red onion, aioli, coriander
- Muhammara, arugula, grilled eggplant, pine nuts, chives 🌿

The baguettes are cut in 2 and on a platter. possibility to have 1,5 pcs per person (10.5€)

SIDE SALADS 🌿

3,50€ / 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



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QUICHES

Orders must be placed at least 1 working day before delivery


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

3,50€ / 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

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, arugula, parmesan

Marinated salmon, hoisin sauce, crunchy vegetables, sesame, coriander

Confit portobello, peas, sucrine lettuce, olive oil, mint

Green asparagus, za'atar cheese, radish, mimosa eggs, spring onion



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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.

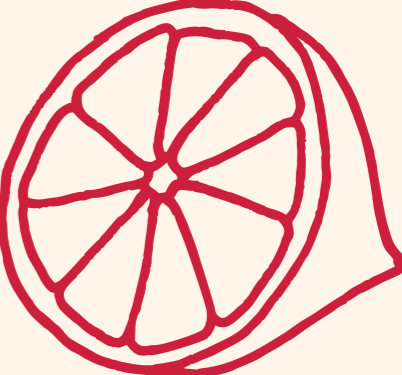
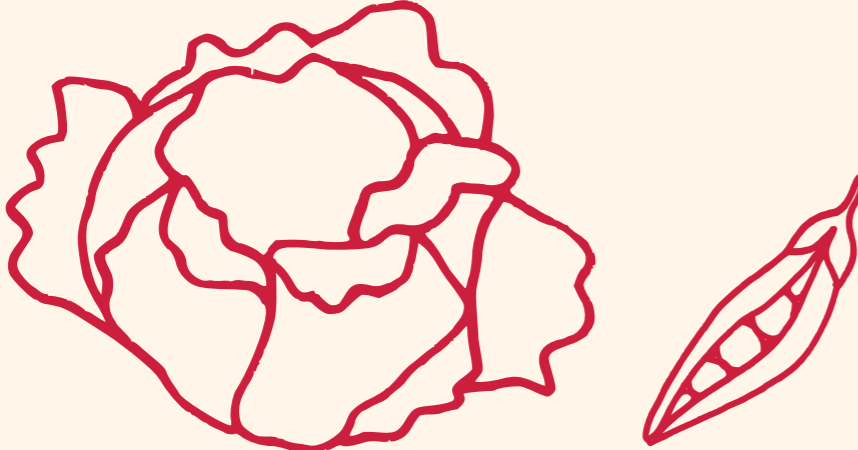
Each plate is accompanied by fresh bread and butter and includes a variety of garnishes and proteins. They are individually presented on porcelain plates. We provide approximately 500g per person.

Available in 4 varieties

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



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BUFFETS

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

Discover our homemade cold buffets, prepared with fresh ingredients and offering approximately 600 g per person. The buffets are shown for illustrative purposes only; some dishes or ingredients may vary depending on availability.

All buffets are served with bread and butter.

Chef's cold buffet - 30€ pp

Roast beef – Harry's Bar sauce – parmesan – sun-dried tomatoes – arugula – balsamic
Grilled chicken – caronaise sauce – fried onions
Salmon tartare – American style
Scampi – grilled – thyme
Cod – mimosa – green asparagus
Roasted cauliflower – pomegranate – cumin yogurt
Conchiglioni – mozzarella – pesto – olives – arugula – pine nuts

- Green beans – potatoes – cherry tomatoes – wholegrain mustard
- Crunchy vegetables – Thai vinaigrette – coriander – peanuts
- Zucchini – romanesco – green asparagus – za'atar cheese

Buffet Veggy - 30€ pp

Falafel – paprika hummus – Lebanese bread
Zucchini – romanesco – green asparagus – za'atar cheese
Beetroot carpaccio – burrata – pistachio
Conchiglioni – pesto – olives – arugula – pine nuts

- Roasted cauliflower – pomegranate – cumin yogurt
- Crunchy vegetables – Thai vinaigrette – coriander – peanuts
- Cucumber – cherry tomatoes – Taggiasca olives – red onion

Inspiration cold buffet - 32€ pp

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

Land & See cold buffet - 35€ pp

Assortment of 3 cured meats
Vitello tonnato
Octopus – olives – tomato – potatoes – fresh herbs
Beetroot carpaccio – burrata – pistachio
Roasted chickpeas – zucchini – eggplant – smoked paprika (tahini mustard honey sauce)

- Cucumber – cherry tomatoes – Taggiasca olives – red onion – feta
- Crunchy vegetables – Thai vinaigrette – coriander – peanuts
- Zucchini – romanesco – green asparagus – za'atar cheese

Around the world cold buffet - 40€ pp

Angus beef tagliata – parmesan – sun-dried tomatoes – arugula – balsamic
Marinated salmon – saku tuna – hoisin sauce – sesame
Falafel – paprika hummus – Lebanese bread

- Cantonese-style fried rice
- Roasted cauliflower – pomegranate – cumin yogurt
- Crunchy vegetables – Thai vinaigrette – coriander – peanuts
- Cucumber – cherry tomatoes – Taggiasca olives – red onion – feta

Hot buffet - 25€ pp

One choice per 20 people

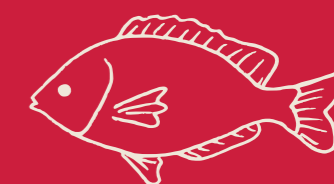
- Chicken with tarragon, baby potatoes, seasonal vegetables
- Cod, scampi, lemon beurre blanc, seasonal vegetables
- Zucchini and eggplant ratatouille
- Braised pork cheek, savory jus, baby potatoes, seasonal vegetables

Cold & Hot Buffet - 35€ pp

Grilled chicken – caronaise sauce – fried onions
Salmon tartare – American style
Falafel – paprika hummus
Green beans – potatoes – cherry tomatoes – wholegrain mustard
Crunchy vegetables – Thai vinaigrette – coriander – peanuts
Roasted chickpeas – zucchini – eggplant – smoked paprika (tahini mustard honey sauce)

HOT DISH:

Chicken with tarragon, baby potatoes, seasonal vegetables
OR
Cod, scampi, lemon beurre blanc, seasonal vegetables
OR
Zucchini and eggplant ratatouille
OR
Braised pork cheek, savory jus, baby potatoes, seasonal vegetables



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COCKTAIL & RECEPTION BITES

Minimum 10 people – Order at least 48 hours in advance

Plateaux Apéritifs 4€ /pers

House-marinated olives
Italian dry sausage
Provolone
Fennel taralli

Plateaux raw vegetables 4€ /pers

Za'atar cheese, spring onion
Dark bread crumble
Pickled carrots
Turmeric cauliflower
Cucumber
Radish

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 :

Grilled chicken, carrot béarnaise, crunchy vegetables
Green asparagus, mimosa eggs, smoked salmon, chives
Iberian ham, pepper compote, arugula, confit cherry tomatoes, Manchego, Espelette pepper
Grilled scampi, salsa picante, fennel, zucchini, red onion, aioli
Burrata, pesto, peas, sucrine lettuce, olive oil, finishing: mint
Muhammara, arugula, grilled eggplant, pine nuts, chives



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DESSERTS

Minimum 10 people – Order no later than 12:00 PM the day before



TARTLETS - 5€ piece

Chocolate – Lemon meringue – Crème brûlée

FRESH FRUIT TARTLETS - 6,50€ piece

DESSERTS IN GLASS - 5€ piece

Tiramisu – Crème brûlée – Panna cotta – Chocolate mousse

ASSORTMENT ECLAIRS - 5€ piece

Chocolate – Coffee – Pistachio – Praline

FRESH FRUIT SALAD - 5€ piece

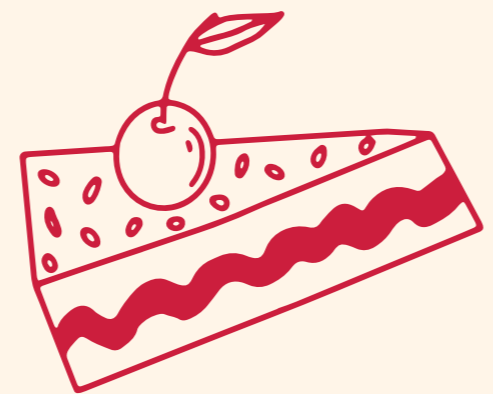
MINI SWEETS - 2€ piece

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 for 10 people



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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 6€ / bottle

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

Waitstaff service and equipment are available upon request.

Pricing will be calculated based on your specific needs.



GENERAL TERMS & CONDITIONS

TRANSPORT FEES

Between 7:00 AM and 10:30 AM, within Greater Brussels: €50

Between 10:30 AM and 12:30 PM, within Greater Brussels: €15

Between 12:30 PM and 4:00 PM, within Greater Brussels: €50

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.

