

*“Real cooking is above all an art form.
A wonderful gift to share with love and passion”*



All prices given are indicative and excl. VAT. They are subject to change depending on the number of participants, or type of event. Our menus can also vary according to the season and market availability.

Any personal touches, as well as suggestions or modifications can be handled by our team.

Cold Buffets

Deluxe Cold Buffet.....€35/p (min 12p)

Entrées

Salmon verrine with dill mousse

Pink radish verrine with goat cheese mousse

Tomato and buffalo mozzarella verrine with pesto sauce

Tropical Cocktail (scampi and pineapple)

Tricolor salad (cherry tomatoes, onions, peppers, cucumber, lettuce)

Mains

Roast veal with mushroom and olive sauce

Roast turkey with prunes

Luzienne tuna

Scallops with vegetables

Sides

Assortment of sautéed vegetables

Ratatouille

Roasted potatoes

Bread rolls and butter

Desserts

Chocolate mousse verrines

Selection of sweets

Tarts of the day

BUEN GUESTO Cold Buffet.....€3/p (min 8p)

Entrées

Eggplant and goat cheese rolls

Chorizo and cheese skewers

Smoked salmon with dill

Mixed seasonal salad

Mains

Grilled duck with wine and red berry sauce

Fried mullet with seasonal vegetables

Alsace chicken

Sides

Endive latter

Sautéed potatoes with rosemary

Bread rolls and butter

Cheese board

Desserts

Chocolate mousse / Coffee tiramisu / Chocolate tart / Peach tiramisu / Chocolate tart (gluten free) / Fruit basket

“All dishes come with a variety of vegetables”

Classic Cold Buffet.....€18/p (min 10p)

Entrées (max 4)

Parma ham salad, tomatoes, Parmesan cheese, peppers / Liege salad / Beetroot salad, red onions / Spanish omelette /

Caprese salad, arugula / Mixed seasonal salad / Parma ham and melon rolls / Assortment of croquettes

Mains (max 4)

Spinach and goat cheese quiche / Smoked salmon quiche / Chicken drumsticks with vegetables / Roast pork with mustard /

Chicken breast with tomatoes and asparagus / Grilled vegetable and feta cheese pasta / Chef's meatloaf

Sides

Fried rice

Sweet potatoes

Fried vegetables

Bread rolls

Cheese board

Desserts (depending on number of guests)

Apple tart / Speculoos tiramisu / Strawberry tart / Chocolate tart / Rice pudding / Lemon tartlets

Veggie Buffet.....€30/p (min 10p)

Entrées (max 6)

Quinoa salad / Lentil salad / Nachos and guacamole / Exotic salad: tomatoes, avocado, red cabbage, dried fruits / Dried vegetable salad: guacamole, parsley, tomatoes / Nature salad: tomatoes, cucumber, kale, goji berries / Hawaiian pasta with grilled vegetables / Mini tapas: tomato and cucumber rolls with hummus / Buen Gusto veggie salad: tricolor tomatoes, beans, avocado, corn, onions, peppers / Green bean salad with tofu, walnuts, peaches / Green bean salad with mushrooms, tomatoes, basil / Vegetable verrines with cucumber mousse / Mixed veggie salad: kale, peppers, beans, sweet potatoes, tomatoes, avocado / Vermicelli rice salad with grilled tofu

All salads can be accompanied with chia seeds, sesame seeds, pumpkin seeds, walnuts and hazelnuts

Mains (max 3)

Assorted vegetable skewers / Vegan mini burger / Braised spinach tortellini (hot) / Fried vegetable noodles / Falafel meatballs with broccoli and red cabbage / Vegetable stuffed peppers with curry sauce

Sides (max 2)

Sweet potatoes / Sautéed garlic potatoes / Rice with vegetables

Sautéed vegetables with hummus

Assorted bread rolls

Desserts

Fruit basket / Assortment of dried fruits

Salads to accompany our Buffets

Penne pasta salad with chorizo pesto / Liege salad / Greek salad / Niçoise salad / Bulgur salad / Chicory salad / Ratatouille salad / Beet salad / Mexican salad / Smoked salmon salad / Tuna and peach salad / Fennel and orange salad / Chicken and vegetable salad / Lentil and vegetable salad / Lentil, chicken and bacon salad / Cabbage and tuna salad / Carrot, raisin and apple salad / Goat cheese, peach, and dried fruit salad / Potato, bacon and onion salad / Parma ham and arugula salad / Mushroom and vegetables salad / Mozzarella pesto salad / Corn salad with carrots, zucchini, onions, and grilled vegetables / Quinoa salad with mixed vegetables / Rice vermicelli salad with grilled tofu / Japanese cabbage salad / Olivier salad / Fruit salad with chickpeas and chorizo / Parmigiano salad with artichokes and arugula / Tartufo tricolor tomato salad / Tomato, sautéed onion, goat cheese salad / Parma ham and watermelon salad / Mixed greens salad / Green salad with tricolor peppers and kiwi / Goat cheese salad with dried fruits and honey

Hot Buffets

Classic Hot Buffet.....18€/p (min 10p)

Entrées (max 4)

Mixed greens salad / Spring rolls with sauce / Green beans salad with tomatoes and mozzarella / Greek salad: tomatoes, cucumbers, black olives, feta / Fried potato salad with green beans, sautéed onions, and tomatoes / Tricolor salad / Seasonal greens salad / Steamed mixed vegetable salad / Vegetarian quiche

Mains (max 2)

Salmon fillets with spinach sauce / Tartiflette / Meatloaf with gravy / Stuffed peppers with tomato sauce / Goat cheese and spinach quiche / Salmon and broccoli quiche / Leek, tomato and Gorgonzola quiche / Waterzooi / Chicken with Spanish sauce / Chicken with peanut sauce / Chicken with white wine sauce

Sides (max 2)

White rice / Baked potatoes / Rice with vegetables / Gratin dauphinois / Stoemp / Mashed potatoes
Steamed vegetables
Assortment of bread rolls

Desserts (depending on number of guests)

Chocolate tart / Strawberry tart / Apple tart / Chocolate mousse

Spanish Buffet.....€25/p (min 10p)

Entrées (max 4 salads)

Spanish ham tapas / Chorizo tapas / Anchovy tapas / Sardine tapas / Cheese board / Black olives
Garlic scampi / Lentil salad with chorizo / Olivier salad: potatoes, peas, eggs, tuna, mayonnaise / Fried chickpea and chorizo salad / Spanish omelette with sautéed onions / Assorted croquettes

Mains (max 2)

Paella Valenciana / Seafood paella / Vegetarian paella / Chicken drumsticks with pepper sauce / Chicken fillet with tomato and olive sauce / Chicken and pepper skewers / Buen Gusto dumplings with tomato sauce

Sides

White rice / Patatas bravas /

Vegetables

Assorted bread rolls

Desserts (depending on number of guests)

Flan / Rice pudding / Chocolate tart / House-made pudding

Italian Buffet (€20/p)

Entrées (max 5)

Tomato, mozzarella, and pesto skewers / Cheese and olive skewers / Insalata di Rinforzo (cauliflower salad) / Caprese salad / Mixed Italian salad / Insalata di arance e finocchi (Orange and Sicilian olive salad) / Pomodoro salad with onions and cheese / Chicken salad / Artichoke, Parmesan and arugula salad / Parma ham, grilled red pepper and arugula salad / Tomato and white truffle salad / Parma ham and melon rolls / Mille feuilles di melanzane (eggplant) / Grilled mushroom and pepper salad

Mains (max 2)

Lasagna Bolognese / Vegetarian lasagna / Four-cheese penne pasta / Pasta with gravy / Truffle tortellini / Ricotta and spinach tortellini / Garlic and parsley scampi / Beer scampi / Vegetable pork / Pork with plum sauce / Pork meatballs / Chicken with white wine sauce / Chicken with Pomodoro sauce

Sides

Parmigiana asparagus / Steamed broccoli / Sautéed vegetables / Grilled mushrooms

Dessert (depending on number of guests)

Peach tiramisu / Traditional tiramisu / Fresh fruit /

Chocolate tart

French-Belgian Buffet.....€20/p (min 10p)

Entrées (max 4 salads)

Liege salad / Chicory salad / Mixed greens salad / Red and white cabbage salad / Mixed salad with grilled vegetables

Vegetarian quiche

Non-vegetarian quiche

Mains (max 4)

Tartiflette: Reblochon cheese, bacon, onions / Hachis Parmentier / Ratatouille (with or without minced meat) / Waterzooi / Meatballs with traditional mustard sauce / Meatballs with tomato sauce / Meatloaf with traditional mustard sauce / Meatloaf with tomato sauce / Chicken with beer and prune sauce / Chicken in puff pastry / Carbonade / Salmon with spinach sauce

Sides

Pasta / White rice / Stoemp / Sautéed potatoes / Steamed vegetables / Grilled vegetables / Pan-fried endives Assorted bread rolls

Desserts (depending on number of guests)

Peach tiramisu / Traditional tiramisu / Fresh fruit / Chocolate tart / Apple crumble / Flan / Strawberry tart

Thai Buffet.....€18/p (min 10p)

Entrées (max 4 salads)

Spring rolls with sauce / Assorted sushi (supplement depending on quantity) / Thai salad with smoked salmon / Seaweed and cucumber salad / Japanese cabbage salad

Mains (max 2)

Red curry chicken / Yellow curry chicken / Green curry chicken / Vegetarian noodle stir-fry / Chicken noodle stir-fry / Fish noodle stir-fry / Tofu noodle stir-fry / Scampi noodle stir-fry / Pad Thai / Chicken and vegetable wok / Fish and vegetable wok / Scampi and vegetable wok

Sides

White rice
Assorted bread rolls

Desserts (depending on number of guests)

Fruit basket / Brownies / Lemon tartlets / Raspberry tartlets / Apple tart

Greek Buffet.....€18/p (min 10p)

Entrées

Greek salad: feta cheese, green peppers, cucumber, tomatoes, black olives, onions, Greek lettuce / Tzatziki with organic chips / Metitzanosalata (Greek eggplant salad) / Cucumber sticks with Greek yoghurt sauce

Mains (max 2)

Moussaka / Greek-style salmon / Chicken skewer with tzatziki / Pork and vegetable skewers / Beef and vegetable skewers

Sides

Grilled peppers / Assorted vegetables

Desserts (depending on number of guests)

Fruit Basket / Chocolate tart / Brownies / Fruit tartlets / Cream puffs

Classic Barbecue.....€25/p (min 20p)**Entrées**

Greek salad: feta, tomatoes, cucumber, black olives, lettuce / Beet, red onion and cucumber salad / Nachos and guacamole / Seasonal mixed greens salad

Mains

Chipolata / Merguez / Marinated chicken drumsticks with red peppers / Beef skewers / Vegetarian skewers / Vegan skewers / Assorted vegetable skewers

Desserts (depending on number of guests)

Fruit basket / Chocolate tart / Brownies / Fruit tartlets / Cream puffs

Gourmet Barbecue.....€35/p (min 20p)**Entrées**

Potato, sautéed onion and cherry tomato salad / Green bean salad with olive oil / Mixed vegetable salad / Caprese salad / Green salad

Mains

Beef skewers / Chicken breast skewers / Scampi skewers / Duck skewers / Vegan skewers / Vegetarian skewers / Merguez / Chipolata / Mixed sausages / Beef

Desserts (depending on number of guests)

Fruit basket / Rice pudding / Mignardises / Chocolate mousse / Fruit tartlets

BUEN GUSTO Breakfast.....€16/p (min 10p)

Croissants / Pastries / Muffins / Cereals /

Boiled eggs / Bread rolls / Mini waffles /

Butter / Jam

Teas / Coffee / Organic orange juice / Organic milk / Organic fruit yoghurt

Ham board / Cheese board

Fruit platter

Classic Breakfast.....€12/p (min 10p)

Croissants / Pastries

Yoghurt

Fruit platter

Coffee Station.....€12/p (min 10p)

Assortment of tartlets / Mignardises Assorted biscuits

Organic orange juice / Water / Tea

Sandwiches

Classic.....€6/p (min 10p)

Assortment of mini sandwiches (5/p)

Classic +€10/p (min 10p)

Assortment of mini sandwiches (3/p)

Salad (max 2)

Chicken platter with grilled vegetables / Salmon platter with grilled vegetables (max 1)

Dessert: Chocolate tart / Apple tart / Strawberry tart

Gourmet12,50€/p (min 10p)

Assortment of mini sandwiches (4/p)

Salad of your choice (see above)

Assortment of mini croquettes / Savory crepes / Assortment of mini quiches (max 1)

Drinks: juice / soft drinks

Dessert: Chocolate tart / Apple tart / Apple crumble / Fruit tartlets

BUEN GUSTO.....15€/p (min 10p)

Assortment of open rolls

Mozzarella, tomato and pesto skewers / Cheese and grape skewers / Greek skewers / Grilled vegetable skewers / Chicken and grilled vegetable skewers (max 2)

Salad (max 2)

Drinks: juice / soft drinks

Dessert: Mignardises / Brownies / Apple crumble / Fruit tartlets

Drinks

Soft drinks / Juice / Water.....€1.50/p

Coffee..... €0.60/p

Equipment Rental

Cutlery / plates / glasses / napkins..... €0.85/p

All our buffets come with bread rolls and vegetables. We always take care in the presentation of our dishes, whatever the price

