

# Catering ON BOARD

- Pricing 2020 -



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	Price /pers
<b>WELCOME BREAKFAST</b> Mini-viennoiseries, coffee, tea, water and orange juice	8,00€
<b>COFFEE WITH A PIECE OF PIE</b>	6,00€
<b>APPETIZERS</b>	
<b>VEGGIE PLATE, SAUSAGE AND CHEESE</b> (on the tables)	4,50€
<b>APPETIZER ASSORTMENT</b> (2 warm – 1 cold) Assortment of cold toasts, salted macarons, caramel-curry scampi, beef carpaccio, puff pastries with cheese, mini burgers, gazpacho (depending on the season)	6,00€
<b>COLD PLATTERS</b> – Served with 2 bread rolls, sauce and butter	
<b><u>LOCAL PRODUCTS PLATTER</u></b> ( <i>composition may vary</i> ) Assortment of regional farmhouse cheese, smoked trout from local rivers, zander mousse and mimosa eggs, Cobourg ham, Ardennes bacon, farmhouse terrine, roasted ham, farmers' ham, Gaumais saucisson and vegetables	14,50€
<b><u>LOCAL CHEESE PLATTER</u></b> Local farmers' cheese assortment, nuts, raisins, figs, confit, salad	16,50€
<b>BUFFETS</b>	
<b><u>WRAPS -AND SANDWICHES BUFFET</u></b>  Several types of freshly stuffed sandwiches and wraps Today's special: soup +4€	12,50€
<b><u>ITALIAN BUFFET</u></b>  Italian cold cuts, beef tartare, Parma ham and melon on skewers, tomato-mozzarella with basil pesto, arugula salad with balsamic vinegar, Southern flavored tomato salad, pasta with black olives and candied tomatoes, mayonnaise with pesto, ciabatta and butter	28,00€

<p><b><u>ALL-YOU-CAN-EAT BUFFET</u></b></p> <p>Grilled pork with mustard + vegetable and starchy foods buffet</p>	<p><b>20,50€</b></p>
<p><b><u>LOCAL PRODUCTS BUFFET</u></b></p> <p>Assortment of regional farmers' cheese, smoked trout from our rivers, pike mousse and mimosa eggs, Coburg ham, bacon from the Ardennes, farmers' terrine, roasted ham, farmers' ham, Gaumais sausage, vegetables, bread and butter</p>	<p><b>22,50€</b></p>
<p><b><u>WORLD CUISINE BUFFET</u></b></p> <p>Grilled ham, Bister mustard, mixed salad, baby potatoes with thyme, authentic paella, Alsatian sauerkraut, lasagna and pasta with three sauces (arrabiata, carbonara and pesto from candied tomatoes)</p>	<p><b>32,00€</b></p>
<p><b><u>"THREE MEATS" BARBECUE BUFFET</u></b></p> <p>Chicken kebab Sausages Porchetta Freshly cut crudités Jacket potatoes Sauces and bread</p>	<p><b>23,50€</b></p>
<p><b><u>"SURF &amp; TURF" BARBECUE BUFFET</u></b> <i>(composition may vary)</i></p> <p>Grilled king prawns and scampi Grilled salmon with herbs Chipolata kebab (3 sorts) Grilled poultry medallions Beef fillet cut on the spot, bearnaise sauce "Around the world" crudités buffet: Jacket potatoes Italian salad Chinese salad German salad Belgian salad Greek salad Spanish salad Sauce assortment Dessert: Vacherin Royal or Lemon crunch</p>	<p><b>32,50€</b></p>

<b>MENUS</b>	
<p><b><u>GOURMET MENU*</u></b></p> <p>Shrimp scampi, "Sambre et Meuse » sauce or Sole, white butter sauce and vegetables ***</p> <p>Braised poultry fillet, Normandy sauce and season vegetables or White veal stew and mashed potatoes ***</p> <p>Vacherin royal or Lemon crunch with Italian meringue</p>	<p><b>2 course : 18,50€</b></p> <p><b>3 course : 23,00€</b></p>
<p><b><u>WALLOON MENU FROM LOCAL FOOD NETWORK*</u></b></p> <p>Smoked trout from Dawagne, whipped cream with fresh herbs or Quinoa salad, poultry terrine and watercress sauce ***</p> <p>Veal fillet with forgotten vegetables or Duck breast fillet from the farm La Sauvenière, well-seasoned vinegar sauce with honey ***</p> <p>Restyled strawberry tartlet (strawberry salad with lemon juice, vanilla ice cream and crunchy cookie) or Meringue cookie, chiboust cream with lime and red fruit</p>	<p><b>32,00 €</b></p>
<p><b><u>« Croisette » PRESTIGE MENU *</u></b></p> <p>3 warm and cold appetizers ***</p> <p>Salmon with lemon caramel, fresh herbs salad or Farm ham carpaccio, dried tomatoes, parmesan chips, salad with foie gras ***</p> <p>Veal roll with Normandy sauce, potato au gratin, seasonal vegetables or Champagne steamed guinea-fowl supreme, potato au gratin and seasonal vegetables ***</p> <p>French toast with Couque de Dinant ice cream, Croisette beer sabayon and fresh fruit or Chocolate "moelleux", salted caramel, whipped cream</p>	<p><b>37,00€</b></p>

<p><b><u>WALKING DINNER</u></b></p> <p>Raw vegetable mix with dip sauce served on the high bar tables (appetizers in supplement) Then, served on plates, the crew passes with serving trays: Root vegetable pie with smoked duck breast, nut oil and foie gras flakes Great scallop mousse, vitelotte potato chips Sole with melted leeks and fried rice with vegetables Slice of beef, bearnaise sauce and thin-cut French fries Goat cheese bruschetta with acacia honey Lemon crunch Service not included</p>	<p><b>30,00 €</b></p>
<b>DESSERTS</b>	
<p>Piece of pie</p> <p>Chocolate mousse</p> <p>Lemon crunch</p> <p>Vacherin royal</p> <p>Birthday cake (chocolate, fruit, whipped cream)</p> <p>Wedding cake (1piece per person)</p> <p>Dessert buffet (3 per person)</p>	<p><b>4,00€</b></p> <p><b>4,50€</b></p> <p><b>4,50€</b></p> <p><b>4,50€</b></p> <p><b>6,50€</b></p> <p><b>7,50€</b></p> <p><b>8,50€</b></p>
<b>DRINK PACKAGES</b>	
<p>1 glass of bubbly + water carafe + 1 coffee</p> <p>1 glass of bubbly + 1 glass of beer or wine + 1 coffee</p> <p>1 glass of bubbly + 2 glasses of beer or wine + ¼ water + 1 coffee</p> <p>1 glass of bubbly + ½ bottle of wine + ¼ water + 1 coffee</p>	<p><b>6,00€</b></p> <p><b>9,00€</b></p> <p><b>13,50€</b></p> <p><b>16,50€</b></p>
<p><b><i>APERITIF PACKAGE (1 hour)</i></b></p> <p>Bubbly, orange juice, still land sparkling water, Coca cola, Coca cola zero</p>	<p><b>8,00€</b></p>
<p><b><u>OPEN BAR PACKAGE</u> (evening – 1 hour)</b></p> <p>Wine, beer*, water, soft drinks</p> <p>*Trappist beer and Tripel Karmeliet excluded</p>	<p><b>6,50€</b></p>

**On request:**

Vegetarian and halal dish

Four course “Prestige” menu (two entrées, one main course and one dessert)

The meal can be modified according to your event

**General conditions:**

- All our menus include the service for minimum 20 persons, unless stated otherwise;
- The service is adapted to the menu and the cruise (3h), each extra service delivery will cost an extra 35€ per hour and per staff member;

- Each order ought to be confirmed 14 days before by means of a 50% deposit of the total order;
- The deposit is lost when the order is cancelled less than 5 days before the event;
- The total number of guests should be communicated 10 working days before the event and cannot be diminished anymore afterwards. If the number increases, this can be taken into account if the caterer agrees;
- One menu choice for all the guests, except for those with food intolerance or allergies. This must be specified during the making of the reservation in order to adapt the menu.

Allergies and food intolerance must be mentioned upon making the reservation. In accordance to the "Allergy legislation", we warn you that all of our recipes can contain one or more of following allergens or derivatives:

- Crustaceans
- Egg
- Fish
- Nuts
- Gluten
- Soy
- Lupine
- Sesame
- Sulphite
- Mollusks
- Celery
- Beans
- Cow milk