



FOOD

(DEPENDING ON OUR HARVEST!)

SOUP BUFFET MADE WITH SEASONAL VEGETABLES AND EXOTIC SPICES (COLD OR HOT)

BUFFET OF SANDWICHES OR WRAPS (COLD OR HOT)

UNCONVENTIONAL DIPS WITH CRUNCHY VEGETABLES OR HOMEMADE (GARLIC) BREADSTICKS

VEGGIE BALLS, MEATBALLS OR CROQUETTES WITH HOMEMADE SAUCES (SERVED BY 3)

QUICHES

MINI HAMBURGERS

SUMMER ROLLS

GRATIN DAUPHINOIS WITH VEGETABLES

CURRY WITH ROOT VEGETABLES SERVED WITH MARINATED CHICKEN, MEAT - OR A VEGETARIAN OPTION

ENERGY SALADS

DESSERT

RAW CHEESECAKE WITH HOMEMADE RED BERRY COULIS

APPLE PIE

MINI APPLE & PEAR CRUMBLES

BROWNIES WITH A MIX OF NUTS & SPECULOOS

FUNKY BANANA BREAD WITH SALTED BUTTER CARAMEL

SWEET ALMOND & CARROT CAKE

CHOCOLATE PRALINES

SWEET POTATO MOUSSE