



CELEBRATE MENU



BREAD MIX "CELEBRATE EDITION"

(Kraft box and wood box)

☐ **Menu Classic**

Gravlax Salmon & Dill: Artisanal dark wheat and rye bread with grains, seeds, and malt, salmon gravlax with crème fraîche, dill, and horseradish. *Dairy, gluten, fish, sulfites, soy.*

Roasted Beef Tartare: Artisanal wheat and rye bread with roast beef, watercress, and homemade tartar sauce. *Gluten, soja, mustard, celeriac, eggs.*

Teriyaki-Style Turkey: Artisanal wheat and rye bread with sunflower seeds, teriyaki-style turkey, and seasonal vegetables. *Gluten, soy.*

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☐ **Menu Veggie**

Truffled Buratta 🌱: Artisanal dark wheat and rye bread with grains, seeds, and malt, creamy buratta, arugula, truffles cream. *Dairy, gluten, soy.*

Veggie Halloumi 🌱: Artisanal wheat and rye bread, hummus, fresh spinach, including zucchini, eggplant, bell pepper, grilled to perfection with oregano, and olive oil, halloumi cheese, pomegranate seeds. *Gluten, soy, sesame, dairy.*

Antipasti & pesto 🌱: Artisanal wheat and rye bread with sunflower seeds, seasonal vegetables, parmesan, rocket, pesto cream. *Dairy, gluten, eggs, soy.*

*Menu 3 pce/pers

BREAKFAST

FOOD

☐ **Pastries*** Dairy, gluten, nuts, eggs, soja.

Mini Chocolate bread, mini croissant, mini Swiss bread with raisins.

☐ **Breakfast Granola** Dairy, gluten, nuts, peanuts.

Fresh yogurt, homemade granola, fruit salad
(Sharing or individual)

☐ **Breakfast Fruit Salad**

Fruits salad (mix of seasonal fruits)
(Sharing or individual)

JUICES

☐ Fresh Orange Juice 1L

☐ Energy Juice 1L

☐ Orange Passion Juice 1L

☐ Banana Lemon Juice 1L

SWEETS

☐ Homemade Cookie Dairy, gluten, eggs, nuts.

☐ Fruits Salad (seasonal)

☐ Homemade Pasteis Dairy, gluten, eggs.

☐ Snickers Vegan 🌱 Gluten, soja, nuts, peanuts.

OTHER

☐ Fruits Basket

LUNCH

BREAD MIX

(Kraft box and wood box)

☐ Menu Classic

Bun "Chicken special": Homemade bun, homemade crispy chicken, Roma tomatoes, tangy pickled red cabbage, chimichurri mayo. Sesam, celeriac, gluten, soy, eggs.

Focaccia Di Parma: Artisanal focaccia, Di Parma ham, creamy ricotta, tangy parmesan, fresh arugula, juicy Roma tomatoes, caramel balsamic. Dairy, gluten, eggs.

Roll Vegan Nuggets 🌱: Wraps bread, vegan nuggets, muhammarra sauce, vegetables (carrot, white cabbage, red cabbage) and spinaches. Gluten, celeriac, soy..

☐ Menu Veggie

Di Buffala Bun 🌱: Homemade bun, juicy Roma tomatoes, creamy mozzarella, fragrant basil, pine nuts pesto, fresh arugula, balsamic cream. Dairy, gluten, sesam.

Focaccia Veggie Halloumi 🌱: Traditionnal focaccia bread, hummus, fresh spinach, including zucchini, eggplant, bell pepper, grilled to perfection with oregano, and olive oil, halloumi. cheese, pomegranate seeds. Sesam, gluten, soja, mustard, nuts, dairy, celeriac, eggs.

Roll Vegan Nuggets 🌱: Wraps bread, vegan nuggets, muhammarra sauce, vegetables (carrot, white cabbage, red cabbage) and spinaches. Dairy, gluten, mustard, nuts, celeriac, soy, sesame.

*Menu 3 pce/pers

BUN MIX

(Kraft box and wood box)

☐ Menu Classic

Mexican Bun: Homemade bun bread, homemade crispy chicken, fresh julienned vegetables, corn, and sliced burrito chips, chimichurri sauce. Gluten, dairy, celeriac, soja, mustard, eggs, sesam.

Di Buffala Bun 🌱: Homemade bun, juicy Roma tomatoes, creamy mozzarella, fragrant basil, pine nuts pesto, fresh arugula, balsamic cream. Dairy, gluten, sesam.

Bun Greek Chicken: Homemade bun bread, grilled chicken, peppers, feta, spinach & a delicious tzatziki sauce. Dairy, gluten, sesame.

☐ Menu Veggie

Bun Veggie Halloumi 🌱: Homemade bun, hummus, fresh spinach, including zucchini, eggplant, bell pepper, grilled to perfection with oregano, and olive oil, halloumi. cheese, pomegranate seeds. Sesam, gluten, soja, mustard, nuts, dairy, celeriac, eggs.

Bun Vegan Nuggets 🌱: Homemade bun, vegan falafel, bell pepper mix, julienne vegetables, "Alpro" soy cream with a citrus touch. Dairy, gluten, mustard, nuts, celeriac, soy, sesame.

Di Buffala Bun 🌱: Homemade bun, juicy Roma tomatoes, creamy mozzarella, fragrant basil, pine nuts pesto, fresh arugula, balsamic cream. Dairy, gluten, sesam.

*Menu 3 pce/pers

LUNCH

PASTA & SALAD BUFFET

(Buffet or Verrine)

☐ Menu Classic

Thai Salad

Crispy chicken, Greek yogurt, bean sprouts, red peppers, julienned vegetables, red onions, and a Thai sesame dressing. Dairy, gluten, eggs, mustard, celeriac, soja, nuts, peanuts, sesam.

Oriental Falafel Salad

Falafel (vegan), freekeh salad, red peppers, hummus, spinach, tomatoes, chickpeas, citrus vinaigrette. Served with a piece wraps bread. Sesam, gluten, celeriac, mustard.

The Trilogy Salad 🌱

Grilled bell peppers, couscous pearls, green lentils, feta cheese, squash seeds. Dairy, gluten.

☐ Menu Veggie

Oriental Falafel Salad 🌱

Falafel (vegan), freekeh salad, red peppers, hummus, spinach, tomatoes, chickpeas, citrus vinaigrette. Served with a piece wraps bread. Sesam, gluten, celeriac, mustard.

The Trilogy Salad 🌱

Grilled bell peppers, couscous pearls, green lentils, feta cheese, squash seeds. Dairy, gluten.

Italian Garden 🌱

Mozzarella, grilled vegetable of the day, spinach, arugula, parmesan, citrus vinaigrette, pine nuts, balsamic cream, olive oil. Dairy, eggs, mustard, sesame.

+380gr/pers or 1 verrine/pers

SIDE & SOUP

(Verrine)

☐ Couscous pearl Side 🌱 Dairy, gluten

Couscous pearls, basil pesto, sun-dried tomatoes, crispy squash seeds.

+150gr/pers

☐ Leek soup 240ml 🌱 Dairy, celeriac.

ALLERGY FRIENDLY

☐ Garden Butternut Salad 🌱 ALLERGEN FREE

Spinach, arugula, asian-style roasted butternut, cranberries, parsley, spring onions. Served with a citrus vinaigrette.

☐ Sweet Chicken Salad ALLERGEN FREE

Halal roast chicken, spinach, arugula, sweet potato, crunchy roasted quinoa. Served with a citrus vinaigrette.

On cross-contamination: We cannot guarantee a 100% allergen-free environment. Despite our best precautions, cross-contamination can occur before the food reaches Foodiz, during packaging and handling by our suppliers.

HAVE A BREAK

SWEETS

- ☐ **Sweet Break Plate:** Dairy, gluten, eggs, nuts, peanuts.
Homemade cookies, homemade snickers, homemade pasteis, homemade "Sablé".
- ☐ **Homemade Cookie** Dairy, gluten, eggs, nuts.
- ☐ **Fruits Salad (seasonal)**
- ☐ **Homemade Pasteis** Dairy, gluten, eggs.
- ☐ **Snickers Vegan**  Gluten, soja, nuts, peanuts.
- ☐ **Carrot Cake** Gluten, nuts, gluten, dairy.

OTHER

- ☐ **Granola** Dairy, gluten, nuts, peanuts.
Fresh yogurt, homemade granola, fruit salad
(Sharing or individual)
- ☐ **Fruit Salad**
Fruits salad (mix of seasonal fruits)
(Sharing or individual)

DRINKS

- ☐ **Oxfam Fairtrade Soda**
Ice tea - Apple Ginger - Lemonade - Cola
- ☐ **Fresh Orange Juice 1L**
- ☐ **Energy Juice 1L**
- ☐ **Orange Passion Juice 1L**
- ☐ **Banana Lemon Juice 1L**
- ☐ **Water 25cl or 1L**
Still - Sparkling

AFTERWORK

APERO PLATE

- ☐ **Apero Plate Veggie** 🌱 *Dairy, soja, sesame, gluten, nuts.*
Homemade hummus - homemade paprika spreads - artisanal grissinis - carrot and zucchini sticks - tomato mozzarella brochette - vegan falafels - brie cheese - grapes, pickles, olives & nuts.
- ☐ **Apero Plate Classic** *Dairy, soja, sesame, gluten, nuts.*
Homemade hummus - homemade paprika spreads - artisanal grissinis - carrot and zucchini sticks - tomato mozzarella brochette - mix of delicatessen: chorizo, parma ham - brie cheese - grapes, pickles, olives & nuts.

VERINNES SIGNATURE

- ☐ **Starter**
Sharing (Spread & Grissinis)
- ☐ **Verinnes**
1 meat - 1 Veggie 🌱 - 1 fish
- ☐ **Desserts**
Dessert of the day
- *Classic or veggie needs to be chosen.*
**Starter & Desserts are optional.*

DRINKS

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| ☐ Oxfam Fairtrade Soda
Ice tea - Apple Ginger - Lemonade - Cola | ☐ White Beer Grisette
25cl 5.5% (BIO) |
| ☐ Fresh Orange Juice 1L | ☐ Gluten-Free Blond Beer Grisette
25cl 5.5% (BIO) |
| ☐ Energy Juice 1L | ☐ Cava Brut (75cl) |
| ☐ Orange Passion Juice 1L | Wine (75cl) |
| ☐ Banana Lemon Juice 1L | ☐ Red (Malbec) - White (Chardonnay) |
| ☐ Water 25cl or 1L
Still - Sparkling | |