

ABOUT US!

PASSION IS IMPORTANT TO MAKE PEOPLE HAPPY. YOU HAVE TO BE A PERSON OF FEELING YOURSELF TO BE ABLE TO PUT YOURSELF IN THE GUESTS' DESIRES AND THEN BE ABLE TO SHARE IT. AFTER ALL, THIS IS THE BEST THING THAT EXISTS IN OUR PROFESSION. WE ENJOY IF WE CAN ORGANIZE YOUR PARTY ACCORDING TO YOUR INSIGHT BECAUSE WE THINK IT IS IMPORTANT THAT EACH PARTY HAS ITS OWN PERSONAL CHARACTER. THAT IS WHY WE CONSIDER OUR ACQUAINTANCE THE MOST IMPORTANT STEP IN MAKING YOUR WISH POSSIBLE. TOGETHER WITH YOUR BRIDAL STAFF, WE THEREFORE BEAR THE TOTAL RESPONSIBILITY TO EXPRESS THIS AS A TEAM. WE WORK WITH FAIR AND FAIR TRADE PRODUCTS THAT COMPLIMENT THE WHOLE ON GOOD, HEALTHY AND ABOVE ALL TASTY FOOD. WITH GREAT LOVE WE PREPARE OUR DISHES AT A RESPONSIBLE LEVEL, FOR EXAMPLE BY PARTIALLY REPLACING SALTS WITH FRESH HERBS AND USING GOOD FATS AND NATURAL SUGARS. FOR EVERY PART OF WHAT YOU CHOOSE, WE APPLY THIS DISCIPLINE PROVIDED THAT THE TASTE REMAINS AT A FESTIVE LEVEL! THAT IS WHY WE ASK YOU TO COME AND TASTE. WE ARE ALSO HAPPY TO TAKE INTO ACCOUNT GUESTS WITH AN ADAPTED FOOD PRESCRIPTION IF THIS IS INVENTORIED IN ADVANCE SO THAT THEY CAN RECEIVE THE FULLEST ATTENTION, JUST LIKE EVERYONE ELSE. WE HAVE PUT TOGETHER AN ADAPTED PROPOSAL FOR YOUNGER GUESTS. WE WISH YOU A LOT OF READING PLEASURE AND HOPE THAT WE CAN CONVINCEN YOU TO GET TO KNOW US!



13:00 ARRIVAL
15:00 CAKE
16:00 BOREL
18:00 DINER

13:00 ARRIVAL

WE WILL RECEIVE THE GUESTS WITH A GLASS OF SPARKLING WINE, ANOTHER DRINK IS QUICKLY ACHIEVED.

SUGGESTION 1:

THE WHOLE THING THAT IS PRESENTED IN BUFFET FORM AS FINGER FOODS.

- ROULADE SANDWICHES SPREAD WITH DILL BUTTER AND TOPPED WITH SMOKED SALMON.
- TRIANGLE SANDWICHES SPREAD WITH LEMON BUTTER AND TOPPED WITH GRILLED CHICKEN FILLET.
- CLUB SANDWICHES WITH BUFFALO MOZZARELLA AND TOMATO.
- CARRÉ SANDWICHES WITH DUCK RUCOLA AND ARUGULA.
- OPEN MINI ROLLS SPREAD WITH BUTTER AND TOPPED WITH CHEESE, GAMMON AND PARMA HAM WITH ICEBERG LETTUCE.
- PIE OF LIMBURG.

THE PRICE PER PERSON IS € 17,50.

SUGGESTION 2:

WE ALSO SERVE THE FOLLOWING IN BUFFET STYLE.

- CUP OF BROTH WITH FRESH HERBS.
- SANDWICH PIES IN DIFFERENT FLAVORS.
- DONUT TOWER WITH POWDERED SUGAR.

THE PRICE PER PERSON IS € 14,50.

SUGGESTION 3:

WE A SERVE THE FOLLOWING STACKED ON HIGH STICKS.

HOMEMADE BAGELS FILLED WITH:

- MASCARPONE, SMOKED SALMON AND ICEBERG LETTUCE
- WALNUT BUTTER, BRIE AND ARUGULA.
- PARMA HAM AND FIG COMPOTE.
- BURATTA WITH GRILLED VEGETABLES AND BASIL.

THE PRICE PER PERSON IS € 15,50



15:00 CAKE:

- AN ORIGINAL LIMBURG CAKE WHICH WILL CONSIST OF CREAM PUFFS DIPPED IN CHOCOLATE AND / OR CLEAR CARAMEL STACKED INTO A HIGH CAKE (CALLED PROFITEROLE TAIL)
- A CAKE CONSISTING OF MERINGUE FOAM, WHIPPED CREAM AND FOREST FRUITS ON 3 OR 4 LAYERS. (CALLED PAVLOVA)
- 3. A CAKE CONSISTING OF LAYERED CHOCOLATE BISQUIT BATTER WITH CHOCOLATE MOUSSE AND CHOCOLATE CURLS (CALLED GANACHE CAKE)
- 4. A CAKE CONSISTING OF VANILLA BISQUIT CAKE, LAYERED WITH WHIPPED CREAM AND THEN DECORATED WITH RED FRUIT (CALLED NAKED WEDDING CAKE)
- 5. CUPCAKES IN THE SHAPE OF HEARTS SPRAYED WITH STRAWBERRY CREAM AND FRESH STRAWBERRIES SERVED ON A WEDDING CAKE STAND AND STRAWBERRIES PRICKED ON LOLLY STICKS TO DIP IN THE WHITE CHOCOLATE.
- 6. SAVORY SANDWICH CAKES IN 3, 4 OR 5 LAYERS (FLAVORS IN CONSULTATION)
- 7. ICE CREAM CAKE BASED ON BISQUIT BATTER AND FLAMBÉ ITALIAN FOAM. (FLAVORS IN CONSULTATION).
- 8. PIZZA MAKERS IN DIFFERENT FLAVORS.

THE PRICE PER PERSON €9,-

16:00 BOREL:

HERE WE CAN SERVE THE FOLLOWING SNACKS.

SUGGESTION 1: FINGER FOODS! EASY AND SURPRISING!

TOASTS:

- HOMEMADE TOASTS BAKED IN OLIVE OIL TOPPED WITH ROSY SMOKED SALMON, EEL CUT IN SQUARES, DUTCH SHRIMPS, CARPACCIO OF BEEF LOIN, GOOSE PATE AND GOAT CHEESE WITH GRILLED VEGETABLES. THESE INGREDIENTS CAN ALSO BE SERVED ON PORCELAIN SPOONS WITHOUT TOAST.
- MINI WRAPS IN THE SHAPE OF HEARTS FILLED WITH:
DILL CREAM, SMOKED SALMON AND ICEBERG LETTUCE.
HERB CHEESE WITH SUNDRIED TOMATOES. (VEG)
MASCARPONE, GRILLED CORN CHICKEN, CORN AND DRIED ONION.
- FOCACCIA INVESTED WITH:
FETA CREAM, GRILLED VEGETABLES AND FRESH HERBS.
ZUCCHINI TAPENADE AND BEEF CARPACCIO WITH GRANA PADANO.
AMSTERDAM SAUSAGE, ONION AND PICKLE.
- BROCHETTES PUNCTURED WITH:
MOZZARELLA, BASIL AND PEARL TOMATOES.
GRILLED SCAMPI WITH DRIED TOMATOES.
CHORIZO WITH RED OLIVES.
GORGONZOLA WITH CANDIED GINGER.
- HOMEMADE SUSHI ENRICHED WITH:
TUNA AND GRILLED VEGETABLES.
SALMON MARINATED IN DILL AND CANDIED LEMON.
TRUFFLE AND PARMESAN CHEESE.
CRAYFISH AND RED PEPPERS.



- HOME MADE HOT CAKES FROM:
TOMATO, PESTO AND ARTICHOKE.
LEEK AND GRUYERE.
GOAT CHEESE AND BACON.
- HOMEMADE PUFF PASTRY SALT WITH FRESH CHEESE, MARINATED OLIVES AND DRIED TOMATOES.
RAW VEGETABLE FRIES FOR DIPPING IN HOMEMADE CELERY MAYONNAISE.

PRICE PER PERSON IS €12.- EURO BASED ON 5 PIECES.

YOU CAN ALSO MAKE A SELECTED CHOICE, THE PRICE PER PIECE IS €2,75

SUGGESTION 2: CHARACTERISTIC AND PERSONAL!

- BRIDAL SHAMPOOS (PARMA) FOR CUTTING,.
- SERVED WITH HOMEMADE SESAME / PUFF PASTRY STICKS AND BRUSCHETTA WITH VARIOUS HOMEMADE TAPENADES AND VARIOUS MARINATED OLIVES.

THE PRICE FOR THIS TABLE IS €510,- INCLUDING ACCESSORIES AND EXPERIENCED HAM CUTTER.

THIS ASSUMES FOR 65-75 PERSONS.

SUGGESTION 3: OYSTER TABLE.

- ZEELAND OYSTERS WITH FRESH LEMON AND LIME WEDGES, BLACK PEPPER FROM THE MILL, FINELY CHOPPED SHALLOTS IN RED WINE VINEGAR AND RYE BREAD.

PRICE PER 48 PIECES €198.-.

SUGGESTION 4: APPETIZERS SERVED ON SMALL CROCKERY / GLASSES, WELL-KEPT AND SOLID!

- TARTLET OF SMOKED HALIBUT AND ROSEVAL POTATO SERVED WITH QUAIL EGG AND CRÈME FRAICHE.
- SHELLFISH COCKTAIL WITH GALIA MELON AND A CREAMY SHERRY MAYONNAISE.
- VITELLO TONATO.
- DAY SOUP IN A SMALL GLASS WITH A CREAMY LAYER.
- QUICHE LORRAINE.
- BEEF TENDERLOIN CARPACCIO ENRICHED WITH CAPERS AND PARMESAN CHEESE.
- REFINED PATTY OF SWEETBREADS AND TRUFFLE.
- LAMB CUTLET SPREAD WITH PESTO AND WRAPPED IN PUFF PASTRY.

PRICE PER PERSON IS €13,50 BASED ON 3A4 APPETIZERS PER PERSON.

YOU CAN ALSO MAKE A SELECTED CHOICE, THE PRICE PER PIECE IS €4.50 PER PIECE.



18:00 DINER;

SUGGESTION 1: SITTING DINNER.

- TRILOGY OF SCOTTISH SALMON CONSISTING OF MARINATED, SMOKED SALMON AND SALMON POACHED IN HERB STOCK.
- VEAL MEDALLIONS WITH A RED WINE SAUCE SERVED WITH A COLORFUL VEGETABLE GARDEN AND A CREAMY POTATO GRATIN.
- STRAWBERRY COMPOSITION..

PRICE PER PERSON €44,50.

SUGGESTION 2: WALKING DINNER.

- 3 PREPARATIONS OF ALL THAT WILL CONSIST OF; SMOKED GOOSE BREAST, FOIE GRAS, GOOSE RILLETTE AND CROUTE.
- 3 PREPARATIONS OF WILD SALMON WHICH WILL CONSIST OF; MARINATED IN DILL, SMOKED ON WOOD AND POACHED IN HERB STOCK.
- 3 TOMATO PREPARATIONS; MARINATED TOMATO WITH FETA, TOMATO COULIS WITH FRESH CORIANDER AND TOMATO MOUSSE ENRICHED WITH BASIL.

SOUPS:

- LOBSTER CAPPUCINO.
- DOUBLE DRAWN OXTAIL SOUP WITH MADEIRA.
- CREAMY ZUCCHINI SOUP WITH ALMOND.

INTERMEDIATE DISHES:

- SOLE FILLET WITH CARAMELIZED FENNEL AND CELERY, ITALIAN PANCETTA AND A MILD ORANGE SAUCE.
- DUCK BREAST WITH FRIED QUINCES, PORT SAUCE WITH GINGERBREAD NOTES.
- VEGETABLE COUSCOUS WITH GRILLED TOFU AND DUXELLE OF BELL PEPPER.

MAIN DISHES:

- VEAL MEDALLION WITH MOREL SAUCE, CELERY PUREE, FRIED CELERY AND PARSNIP CHIPS
- GRILLED GAMBAS, BELGIAN STIR-FRIED SPINACH, SOFT VELVETY PEPPER SAUCE.
- RAVIOLI FILLED WITH SPINACH ENRICHED WITH A CREAMY TRUFFLE SAUCE AND AU GRATIN WITH PARMESAN CHEESE.

DESSERT: BUFFET STYLE CHEESE AND SWEET:

- AT HOME AND ABROAD FRESHLY RIPENED CHEESES WITH SURPRISING ACCESSORIES.
- VARIOUS SWEET TREATS SUCH AS CREME BRULEE, COMPOSITION OF CHOCOLATE, RED FRUITS WITH MANGO AND PASSION FRUIT SOUP, HOMEMADE BONBONS ON A LOLLY STICK AND SURPRISING CHOCOLATES.

THE PRICE PER PERSON IS €49,50 FOR 5 COURSESS AND €42,50 FOR 4 COURSES.



SUGGESTION 3: SHARED DINING: FOOD AT THE TABLE ON BOWLS AND IN BOWLS SERVED ENTIRELY IN FAMILY STYLE.

STARTER:

- BRUSCHETTA WITH VARIOUS TAPENADES.
- FRESH TUNA WITH LIME DRESSING AND CANDIED TOMATO.
- VITELLO TONATO.
- SALMON MARINATED IN DILL.
- MOZZARELLA, BASIL AND TOMATO.
- TENDERLOIN TARTARE ENRICHED WITH CAPERS AND PARMESAN CHEESE.
- PARMA HAM WITH FRESH MANGO.

MAIN DISH:

- GRILLED SCAMPI WITH SPINACH AND PEPPER SAUCE.
- TASTY LAMB SHOULDER AND OREGANO STEW.
- GRILLED VEGETABLES.
- RAVIOLI, TRUFFLE PARMESAN CHEESE.

DESSERT:

- COMPOSITION OF CHOCOLATE AND HAZELNUT.
- SOUP OF FRESH MANGO AND FOREST FRUITS.
- CREME BRULEE.

THE PRICE PER PERSON IS €44,50.

WE CAN ALSO SERVE THIS MENU IN BUFFET.

THE PRICE PER PERSON FOR THIS OPTION IS €37,50.

SUGGESTION 4: WOOD BBQ: COZY AND CASUAL.

SUGGESTION 4A:

- CHICKEN THIGHS MARINATED IN SOY SAUCE.
- BACON RASHES ENRICHED WITH GIROS HERBS.
- PORK HEAD TENDERLOIN SATAY WITH SATAY SAUCE.
- VARIOUS MERQUE SAUSAGES IN DIFFERENT FLAVORS.

PRICE PER PERSON IS €26.50 (EXTRA ACCESSORIES SEE BELOW.)

SUGGESTION 4B:

- SALMON WRAPPED IN PARCHMENT PAPER WITH FRESH HERBS AND VEGETABLES.
- SKEWER OF SCAMPI MARINATED IN CHILI OIL.
- GRILLED FRESH TUNA MARINATED IN TOMATO OIL.
- LOIN STEAK WITH TRUFFLE BUTTER.
- SKEWER OF FARM CHICKEN MARINATED IN SOY SAUCE.
- VEGETARIAN SKEWERS OF MUSHROOMS, ZUCCHINI, ONION AND BELL PEPPER.
- BAKED POTATO WITH CRÈME FRAICHE.

PRICE PER PERSON IS €37,50. (EXTRA ACCESSORIES SEE BELOW.)



SUGGESTION 4C:

- WHOLE SALMON SIDES MEDIUM COOKED ON APPLE WOOD AND ENRICHED WITH COARSE SEA SALT.
- KIDNEY CRAYFISH MARINATED IN GARLIC / CHILI OIL.
- WHOLE VEAL SIRLOIN STEAK SEASONED WITH CHURRASCO PICADILLO HERBS.
- PORCHETTA FILLED WITH ROSEMARY AND SMOKED GARLIC
- VEGETARIAN SKEWERS WITH MUSHROOMS, ZUCCHINI, ONION AND BELL PEPPER.
- BAKED POTATO WITH CRÈME FRAICHE.

PRICE PER PERSON IS €45,- (EXTRA ACCESSORIES SEE BELOW.)

WITH ACCESSORIES SUCH AS: (WITH EACH VERSION)

- HOMEMADE MAYONNAISES SUCH AS BASIL WITH TOMATO CUBES, COLD BEARNAISE, GARLIC WITH CHIVES, COCKTAIL SAUCE AND POSSIBLY SATAY SAUCE.
- CARPACCIO OF GRILLED ZUCCHINI ENRICHED WITH CAPERS AND PARMESAN CHEESE.
- TOMATO SALAD WITH BUFFALO MOZZARELLA AND BASIL DRESSING.
- COLORFUL LEAF SALAD ACCOMPANIED BY NUT OIL DRESSING.
- CUCUMBER, RADISH, RED PEPPER, RED ONION AND FETA SALAD.
- WHITE CABBAGE SALAD WITH CURRY DRESSING.
- COLD PASTA SALAD WITH GRILLED VEGETABLES.
- BRUSCHETTE AND BAGUETTE WITH TRUFFLE BUTTER AND FRESH HERB HERB BUTTER.

YOU CAN SAVE €3,50 EURO PER PERSON WHEN THE BBQ IS BUFFET STYLE.

DRINKS:

WE PROPOSE A FIXED PACKAGE PRICE PER PART OF THE DAY OR FOR THE WHOLE DAY.

THE PRICE PER HOUR IS 6.00 EURO PER GUEST.

THIS IS BASED ON COFFEE / TEA, WATER, SOFT DRINKS, ORANGE JUICE, WINES AND BEER.

DO YOU WANT TO EXPAND THIS WITH SELECTED WINES AND / OR SPECIAL BEERS. WE WILL DO THIS IN CONSULTATION.

YOU MAY BE FACED WITH EXCEPTIONS TO THE DISCUSSED MENU. THIS CAN BE DIETS, VEGETARIANS OR A CHOICE IN THE MENU. WE APPRECIATE IT IF THIS IS INVENTORIED IN ADVANCE.

IF YOU HAVE ANY QUESTIONS ABOUT OUR QUOTATION, PLEASE DO NOT HESITATE TO CONTACT US.

WITH KIND REGARDS,

JIM PUTS

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