



FOR YOUR WORKING LUNCHES

**PLEASE PLACE YOUR ORDER
THE DAY BEFORE
BEFORE 2:00 P.M.**

Deli Pierre

Chée d'Anvers, 6

1000 Bruxelles

Tel: 02/203.34.46

Open Monday through Friday
From 9:00 a.m. to 2:00 p.m.

OUR INDIVIDUAL MEALS

Sandwich combo PU incl. VAT **€ 10.00**

(2x15cm+ individual soup+ cutlery)

Individual cold plate **€ 13,00**

(+ cutlery)

The Breughel plate:

Assortment of cold cuts (ham, cobourg and black forest), slices of gouda cheese, small salad, potato salad, princesses;

The USA plate:

American prepared - pickles - pickled onions - assorted raw vegetables: potatoes - tomatoes - cucumbers - carrots - egg lettuce - princesses - watercress;

The Italy plate:

Parma ham - mozzarella - basil sauce - assortment of raw vegetables: potatoes - tomatoes - cucumbers - carrots - egg lettuce - princesses - watercress;

The plate of the sea:

Tuna mayonnaise - peaches - assortment of raw vegetables: potatoes - tomatoes - cucumbers - carrots - egg lettuce - princesses - watercress;

The veggie plate:

Assortment of grilled vegetables (aubergine, courgette, artichoke, peppers) - assortment of plain and prepared raw vegetables: potatoes - tomatoes - cucumbers - carrots - egg lettuce - princesses - watercress;

The Norwegian plate:

Smoked salmon - assortment of raw vegetables: potatoes - tomatoes - cucumbers - carrots - egg lettuce - princesses - watercress;

Soup, bread, butter **€ 4,00**

(in closed bowl + spoon)

Catering box sandwiches **€ 16,00**

(2 sandwiches (15 cm) + soup + dessert + individual salad + bread + cutlery)

Catering box cold plate **€ 16,00**

(soup + dessert + cold plate (350 gr) + bread + cutlery)

Pasta cones **€ 9.00**

(450gr, Bolognese, Carbonara, Vegetarian)
(microwaveable + cutlery)

OUR CATERERS

Plain meatballs **€ 2,70**

(with mustard, price per ball)

Special meatballs **€ 2,90**

(Price per dumpling, minimum 12 dumplings)

Dried tomato and parmesan,

Provençal,

Ardennes (bacon)

Mixed sandwiches **€ 6,50/pp**

(2 half sandwiches/person)

Catering box, min. 10 persons

Composition of the mix: 50% meat, 25% fish, 25% vegetarian or according to your wishes

French bread 12,5 cm or half bagnat

or half ciabatta

Quiches (6 parts) **€ 16.00**

Broccoli & salmon - Leek & bacon

Chicory & ham - Southern vegetables

OUR SOUPS

(minimum 5 litres, 3 bowls/litre)

Vegetarian / Vegan (per litre) **€ 11,50**

Tomatoes and vegetables - Broccoli with blue cheese

- Spinach & feta cheese - Onions

Dumpling - Poultry (per litre) **€ 14,50**

Tomatoes & dumplings - Vegetables & dumplings

- Chicken broth - Thai chicken

- Onions & bacon - Split peas & white ham -

DRINKS

Water, coke, fanta, sprite zero **€ 1.50**

Ice tea, Swheppes, minut maid, San pellegrino **€ 2,00**

Aquarius, bio drinks, Arizonna **€ 2,30**

Please contact us per email: wecare-catering@proximus.be or call **0483 56 48 27**



FOR YOUR RECEPTIONS

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Our surprise breads

(containing 30 soft mini sandwiches, white/grey bread triangles, white and grey mini ciabatta)

Toppings from Italy € 65,00

Pesto, tomato, mozzarella & rucola;
Italian ham, sundried tomato tapenade, parmesan shavings & rucola;
Fresh cheese with Italian herbs, coppa, tomato & watercress;
Dried tomato tapenade, parmesan shavings, cucumber & rucola.

Country-style toppings € 65,00

Smoked ham, salsa, tomato, cucumber & watercress;
White ham, egg, tomato, salad & mayonnaise;
Smoked chicken salad, pickle & salad;
Grilled bacon, cheddar, tomato, watercress & mayonnaise;
Homemade American, pickle, tomato, watercress & martino sauce;

Fisherman's trimmings € 70,00

Grey shrimp, cocktail sauce, cherry tomato & watercress;
Smoked salmon, fresh cheese, cucumber & rucola;
Home-made tuna mayonnaise, eggs, olives & salad;
Smoked trout, shallots, tomato, vinaigrette & watercress;

The cheese maker's toppings € 65,00

Club Gouda, mayonnaise or salted butter, egg, tomato & salad;
Brie cheese, walnuts, honey & green salad;
Parmesan shavings, sundried tomato tapenade, cucumber & rucola;
Feta cheese, olive tapenade, tomato & watercress;

Veggie toppings € 60,00

Grilled aubergine, egg, carrot, salsa & watercress;
Homemade hummus, feta cheese, olives, tomatoes & salad;
Club Gouda, mayonnaise or salted butter, egg, tomato & salad;
Club Emmenthal, mayonnaise or salted butter, egg, tomato & salad;
Club Cheddar, mayonnaise or salted butter, egg, tomato & salad;

Sweet and savoury toppings € 65,00

Brie, honey, walnut kernels & salad;
Turkey fillet, emmenthal, pineapple, cocktail sauce & salad;
Tuna with homemade mayonnaise, peach, tomato & watercress; Ham, mellon, parmesan shavings, pesto, watercress;

Nibbles

7,00€pp

Assortments of 3 cheeses in cubes;
Assorted dry sausage cubes;
Assorted raw vegetables and sauces;
Assorted olives;

Cold Zakouskis

Verrine of Gaspacho flavoured with coriander;	€ 2,00
Spoonful of grey shrimp, cherry tomato and watercress;	€ 3,00
Mini skewer of cherry tomatoes and Mozzarella al pesto pistachio;	€ 2,50
Mini Toast with olive tapenade, feta cheese mousse, tomato;	€ 2,50
Mini jar of broccoli mousse and grilled bacon;	€ 2,50
Bite of Roast Beef, pamesan and balsamic cream;	€ 2,50
Mini salmon toast with dill, fromage frais with herbs and cucumber	€ 3,00

Cold buffets

25,00€pp

Our cold buffets are composed of :

- 3 fish starters

(e.g. smoked salmon, salmon belle-vue, shrimp tomatoes, smoked trout, etc.);

- 4 meat starters

(assorted cold cuts and/or assorted pâtés) ;

- Assorted raw vegetable salads;

- Cheesemaker's dish ;

- Assortment of mini desserts;

The composition of these buffets will vary according to the seasons and the availability of the various ingredients. Furthermore, we are used to offering specific formulas according to the dietary habits of our clients (vegetarian, vegan, Halal, kosher, etc.).

Please contact us per email: wecare-catering@proximus.be or call 0483 56 48 27