



HUITRIERE & EOLE

TRAITEUR SINCE 1975



# CATALOG 2020



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[www.huitriere-eole.be](http://www.huitriere-eole.be)  
TVA BE 0402.782.897

Nos prix s'entendent hors TVA et hors frais de transport.  
Pour permettre le traitement des produits frais, nous ne pouvons garantir le respect des plats ci-dessus pour les commandes passées ou modifiées moins de 48h00 avant l'évènement. De même, nous ne pourrions accepter d'annulation ou diminution que si celles-ci nous parviennent par fax ou mail au moins 48h00 avant la manifestation.

Oct.2020



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Dear Customer,

We are delighted to present our new “everyday” catalogue for use from 1st September 2020.

Why not have a browse and discover all the new items we’ve created for you.

As you already know our core business also involves organising your corporate and private events (wedding, birthday, communion, ...), such as gala dinners, walking dinners, seminars, cocktail parties, catered receptions, etc. for up to 2,500 guests.

Naturally, our sales team will be happy to offer you a personalised quote.

We would also like to emphasise our commitment to the environment: we favour locally sourced and organic products; we hold certifications from Eco-Dynamic, we are CO<sup>2</sup> neutral, 85% of our energy comes from our own solar panels.

Our kitchens were completely renovated in 2017 to meet and fully adhere with the HACCP standards in force.

Enjoy reading & Bon appétit !

Team H&E





HUITRIERE & EOLE

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# *APPETISERS*

*To order 48 hours in advance*

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## APPETISERS

### Per 24 units

#### HOT ZAKOUSKI

29.00€/ in tray

For example: Mini quiche Lorraine, toast Hawaïen,  
« sacristain » roll with smoked salmon, feuilleté of goat cheese with honey,  
spinach turnover, mini vol-au-vent with seafood, croque-monsieur on brioche bread,  
clams with garlic butter, mini pizza, bitoque with fine herbs, spinach tartlet,  
tartar sole trips, ...

#### COLD ZAKOUSKI

32.50€/on tray

For example : Jelly of smoked fish with avocado, Paris macarons of foie gras  
& 4 herbs, marinated, salmon with dill, foie gras & smoked eel,  
soft scampi with herbs, delicacy of foie gras & fleur de sel,  
crème brûlée of foie gras & speculoos, ...

### In Box

#### BOX OF RAW VEGETABLES (20 pers.)

Carrots, cauliflower, cucumber, radish, cherry tomatoes & Dips

21.00 €

#### BOX WITH AN ASSORTMENT OF SAUSAGES & CHEESE (20 pers.)

25.00 €

Gouda, Mimolette, Moutarde, Chorizo, Milan, Marcassous, Salami, ...  
& Condiments

#### CHEESE BOX (20 pers.)

24.00 €

Assortment of cheese, for example :

Gouda, mimolette, comté, emmental, ... & Condiments



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*New Arrivals*  
*BOX by H&E*  
*To order 24 hours in advance*

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## SANDWICHES BOX

*Only valid from Monday to Friday  
(Excluding public holidays)*

*Minimum 10 BOX  
(Identical)*

*An individual designer box to comply with COVID-19 health measures.  
Fun and handy, the box contains 4 sandwiches with or without a dessert.  
The perfect solution for a safe work lunch*

### **BOX « DAILY »**

An assortment of sandwiches made according to the market and the season,  
*For example :*

#### **Small Brusseleir**

Breughel ham salad, garnishes and lettuce heart

#### **Baguette with olives**

Sweet chorizo, guacamole, southern vegetables & rocket lettuce

#### **Multigrain bread**

Salad of fresh salmon & smoked trout with herbs

Cucumber & salad of the market

#### **Bagna with poppy seeds**

Scrambled egg with chives, bacon & gardencress

#### **Brioche sandwich**

Liège sausage, pickelnaise, gardencress & raw vegetables

#### **Wrap**

Smoked salmon, cottage cheese with dill, Espelette-pepper & Lucerne

#### **Nut bread roll**

Fig jam, fresh goat cheese & celery remoulade

....

*For 4 pieces*

**10.70 €**

*For 4 pieces with dessert of the day*

**14.70 €**

Nos prix s'entendent hors TVA et hors frais de transport.

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**BOX « OF THE MONTH »**

Assortment of 4 different sandwiches each month depending on the seasonal products  
And the creativity of our workshops;  
Ask for our monthly proposals (Newsletter)

*For 4 pieces*

**11.50 €**

*For 4 pieces with dessert of the day*

**15.50 €**

**BOX « VEGGIE »**

An assortment of vegetarian sandwiches made according to the market,

*For example :*

**Ciabatta with Kalamata olives**

Tomato, mozzarella balls, rocket with olive oil

**Wraps**

Hummus, tzay, corn, iceberg lettuce & chick peas, beetroot

**7 cereal baguette**

Slice of Brie & fig jam, celeriac salad

**'Erwin' with sesame seeds**

Grilled vegetables & feta, guacamole, eggplant caviar & coriander

....

*For 4 pieces*

**11.50 €**

*For 4 pieces with dessert of the day*

**15.50 €**

Nos prix s'entendent hors TVA et hors frais de transport.

Pour permettre me traitement des produits frais, nous ne pouvons garantir le respect des plats ci-dessus pour les commandes passées ou modifiées moins de 48h00 avant l'évènement. De même, nous ne pourrions accepter d'annulation ou diminution que si celles-ci nous parviennent par fax ou mail au moins 48h00 avant la manifestation.

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## POKÉ BOX

*Minimum 10 BOX  
(Identical)*

*An individual designer box to comply with COVID-19 health measures.  
Trendy & delicious: your box consists of a Poke bowl  
(Carb-based salad, raw vegetables, condiments and proteins) with or without dessert  
The perfect solution for a safe work lunch*

### POKÉ BOX « DAILY »

Every day a different poke box inspired by the chef's creativity and seasonal products.  
Consisting of carbs, vegetables, proteins, fruit and seasoning

|   |                |
|---|----------------|
| <i>Poké Box Daily</i>                   | <i>16.00 €</i> |
| <i>Poké Box with dessert of the day</i> | <i>20.00 €</i> |

### POKÉ BOX « OF THE MONTH »

A poke box that change every month – just ask for our Newsletter

|   |                |
|---|----------------|
| <i>Poké Box of the Month</i>            | <i>17.00 €</i> |
| <i>Poké Box with dessert of the day</i> | <i>21.00 €</i> |

### POKÉ BOX « VEGGIE »

Mixed quinoa with goji berries, stuffed vine leaf,  
corn, purple artichoke, falafel,  
cashew nut, coriander  
& shallot vinaigrette

|   |                |
|---|----------------|
| <i>Poké Box Veggie</i>                  | <i>17.00 €</i> |
| <i>Poké Box with dessert of the day</i> | <i>21.00 €</i> |





## HUITRIERE & EOLE

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### **POKÉ BOX « NORTHEN SHRIMP »**

Thin fresh pasta, grey shrimps,  
cherry tomatoes, confit tomatoes,  
peas, rocket, little gem lettuce hearts  
& balsamic vinaigrette

*Poké Box Northern Shrimp*

**19.50 €**

*Poké Box with dessert of the day*

**23.50 €**

### **POKÉ BOX « SWEET SALMON »**

Iceberg lettuce, smoked salmon & steamed scampi,  
pink grapefruit, radish, quail eggs,  
young onion, leek sprouts  
& citrus vinaigrette

*Poké Box Sweet Salmon*

**19.00 €**

*Poké Box with dessert of the day*

**23.00 €**

### **POKÉ BOX « TASTY MEAT »**

Cucumber, tomato, mini veal and rosemary meatballs,  
thinly sliced smoked chicken,  
thinly sliced fresh goat's cheese and croutons  
& fine herb vinaigrette

*Poké Box Tasty Meat*

**17.70 €**

*Poké Box with dessert of the day*

**21.70 €**

### **POKÉ BOX « ITALIAN DELIGHT »**

Courgette & fennel in olive oil,  
small mozzarella balls,  
rocket, coppa, spianata,  
bruschetta with Parmesan,  
olive & basil

*Poké Box Italian Delight*

**17.70 €**

*Poké Box with dessert of the day*

**21.70 €**



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# *SANDWICHES*

*To order 24 hours in advance*

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## SANDWICH BUFFET

Minimum 10 persons

Only valid from Monday to Friday  
(Excluding public holidays)

### SANDWICH BUFFET « DAILY »

Minimum 10 persons

An assortment of sandwiches made according to the market and the season,

*For example :*

#### Small Brusseleir

Breughel ham salad, garnishes and lettuce heart

#### Baguette with olives

Sweet chorizo, guacamole, southern vegetables & rocket lettuce

#### Multigrain bread

Salad of fresh salmon & smoked trout with herbs

Cucumber & salad of the market

#### Bagna with poppy seeds

Scrambled egg with chives, bacon & gardencress

#### Brioche sandwich

Liège sausage, pickelnaise, gardencress & raw vegetables

#### Wrap

Smoked salmon, cottage cheese with dill, Espelette-pepper & Lucerne

#### Nut bread roll

Fig jam, fresh goat cheese & celery remoulade

.....

&

Dessert of the day **or** 2 small pastries (+ 1,45€)

*Pour 3 pieces*

6.90 €

*Pour 3 pieces with dessert of the day*

10.90 €

*Pour 4 pieces*

9.20 €

*Pour 4 pieces with dessert of the day*

13.20 €

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## HUITRIERE & EOLE

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### « BUFFET OF THE MONTH »

*Minimum 10 persons*

Assortment of 4 different sandwiches each month depending on the seasonal products

And the creativity of our workshops;

Ask for our monthly proposals (Newsletter)

&

Dessert of the day or 2 small pastries (+ 1,45€)

*Pour 4 pieces*

**10.00 €**

*Pour 4 pieces with dessert of the day*

**14.00 €**

### « VEGGIE »

*Minimum 10 persons*

*For example :*

#### **Ciabatta with Kalamata olives**

Tomato, mozzarella balls, rocket with olive oil

#### **Wraps**

Hummus, tzay, corn, iceberg lettuce & chick peas, beetroot

#### **7 cereal baguette**

Slice of Brie & fig jam, celeriac salad

#### **'Erwin' with sesame seeds**

Grilled vegetables & feta, guacamole, eggplant caviar & coriander

.....

&

Dessert of the day or 2 small pastries (+ 1,45€)

*For 4 pieces*

**10.00 €**

*For 4 pieces with dessert of the day*

**14.00 €**



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## CLASSIC SANDWICHES

*For a minimum order of 40 pieces*

*Very well presented, colorful and choice, they are suitable for cocktails, receptions, work meetings, buffets, parties or, quite simply, lunches on the go*

### INDIVIDUAL SANDWICHES:

#### HALF OPEN

½ open brioche sandwich 8 cm and its garnish

Land (e.g.: Parma, smoked duck's fillet stuffed with foie gras, fine charcuterie, ...)

Sea (e.g.: smoked salmon, North Sea shrimps, crab salad, etc...)

2.60 €

#### CLOSED

Brioche sandwich 8 cm and its garnish

Land (e.g. : Parma, smoked duck's fillet stuffed with foie gras, fine charcuterie, ...)

Sea (e.g.: smoked salmon, North Sea shrimps, crab salad, smoked trout, etc...)

2.50 €

#### A WHEEL PF BREAD – EMPTY WEIGHT 3 KILO

Stuffed with 40 mini soft sandwich buns with various garnishes e.g.: smoked salmon, tuna niçoise, crab salad, Parma ham, Brie cheese, Cœur des Ardennes, Holland cheese, saucissonaile, ...

84.00 €



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# *COLD DISHES*

*To order 24 hours in advance*

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## COLD DISHES

*Minimum 10 persons*

*Beautifully presented on a porcelain plate  
and served with raw vegetables, potatoes, rice or fresh pasta, breads and butter*

|   |                |
|---|----------------|
| <b>COLD « OF THE MONTH » PLATTER</b>  | <b>16.60 €</b> |
| Each month, an original composition respecting the season and the flavors<br>Request our Newsletter   |                |
| <b>COLD « DAILY » PLATTER</b>   | <b>14.90 €</b> |
| Assortment of meats and fish "of the day"<br>According to seasonal products   |                |
| <b>COLD « VEGGIE » PLATTER</b>  | <b>15.10 €</b> |
| Quinoa salad with basil & falafel, marinated artichoke hearts,<br>roasted vegetables, swedish flat bread with fromage frais, herbs & crudités,<br>tapenades, baby leaves & pumpkin seeds.   |                |
| <b>COLD « H&amp;E » PLATER</b>  | <b>26.50 €</b> |
| Fillet of seabass with artichokes, grey shrimps, tomato & guacamole,<br>lobster tronçons, Belle Vue little gem lettuce, grilled beef tataki seasoned with herbs,<br>confit of vegetables, Parma ham cannelloni, tartufata & rocket lettuce,<br>gourmet skewer of free-range chicken with Medina spices. |                |



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# *COLD BUFFET*

*To order 48 hours in advance*

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### *COLD BUFFET*

*Arrangement of buffets in ecological & recyclable containers and dishes  
The dishes (emptied and rinsed) will be collected the day after delivery  
Minimum 15 persons*

### ***COLD BUFFET « OF THE MONTH » - 26.20 € pp***

*Minimum 15 persons*

A cold buffet each month different according to the seasonal products  
And the creativity of our workshops;  
Ask for our monthly proposals

### ***COLD BUFFET « H&E » - 24.50 € pp***

*Minimum 15 persons*

Local catch of the day with Fleur de sel de Guérande,  
artichoke poivrade confit with olive oil.

Carpaccio of heirloom tomatoes, small North Sea shrimps, quail eggs,  
red onion rings & sesame seeds.

Gourmet duo of scampi & organic avocado with sweet pepper

BBB fillet of beef marinated & roasted in soy sauce, ginger,  
sesame seed & Bonito seasoning

Bayonne ham with roasted vegetables, confit tomato tapenade,  
rocket & basil

A fresh take on cold tajine: vegetables with Medina spices,  
roasted chicken & fresh coriander.

Crudités, carbs and seasonal salads

(e.g. : mix of cooked, raw, roasted and marinated vegetables,  
carbs of the day, vinaigrette, ....)

Artisanal bread & butter



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***COLD BUFFET « WE ARE BELGIUM » - 26.90 € pp***

*Minimum 15 persons*

Gourmet blinis with tomato & grey shrimps from the Belgian coast seasoned with chives

Flaked cod & smoked salmon with fromage frais, fine herbs  
& young onions

Young North Sea mackerel fillet , small Belgian endives salad with lemon  
& Bruges white beer

Mini veal meatballs à la Bruxelloise & Pickelnaise

Traditional Liégeoise salad, lardons braised with thyme, smoked chicken  
& shallot vinaigrette

BBB tartare with condiments

Crudités, carbs and seasonal salads & its sauces  
Artisanal bread & butter

***COLD BUFFET « BELLA ITALIANA » - 26.90 € pp***

*Minimum 15 persons*

Thin fresh pasta & scampi with basil, courgette, tomato & mozzarella balls

Sweet calamari rings with aubergine, pine nuts, capers & Parmesan

Smoked salmon tiramisu, lemon & bruschetta

Vitello tonnato, caper berries, spianata & confit tomatoes

Beef tartare Italian style

Involtini of Parma ham and ricotta, tartufata & rocket  
Assorted tapenades & grissini

Crudités, carbs and seasonal salads  
(e.g. : mix of cooked, raw, roasted and marinated vegetables,  
carbs of the day, vinaigrette, ....)

Focaccia, Ciabatta & butter



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**COLD BUFFET « VEGGIE » - 20.90€ pp**

*Minimum 15 persons*

Grape falafel, lentil salad with hazelnut oil dressing

Shredded vegetables, baby leaf greens, rocket & Parmesan shavings

Tzay skewer, tomato tartare with marinated olives

Spring rolls with beetroot & baby spinach leaves, apple & fresh goat's cheese & chives

Quinoa salad, stuffed vine leaf, goji berries, broccolini & almonds

Oriental style courgette, Mediterranean herbs, chick peas & grated raw cabbage

Vegetable tapenade & aubergine caviar with shallot

Artisanal bread & butter

**CHEESE & CHARCUTERIE PLATTER – 17.50 € pp**

*Minimum 20 persons*

Presented on a board and includes:

Classical assortment of Belgian, French and Italian cheeses  
garnished with fresh and dried fruit

Fine cold cuts e.g. Ardennes ham, Rosette de Lyon, Bayonne ham,  
farmhouse terrine, braised ham, ...

Variety of fancy bread rolls



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*MIXED  
BUFFET*

*To order 72 hours in advance*

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Pour permettre me traitement des produits frais, nous ne pouvons garantir le respect des plats ci-dessus pour les commandes passées ou modifiées moins de 48h00 avant l'évènement. De même, nous ne pourrons accepter d'annulation ou diminution que si celles-ci nous parviennent par fax ou mail au moins 48h00 avant la manifestation.

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## **MIXED BUFFET**

*Selection of the dish (s) 72 working hours before the delivery date*

*Arrangement of buffets in ecological & recyclable containers and dishes*

*The dishes (emptied and rinsed) will be collected the day after delivery*

*Minimum 20 persons*

### **MIXED BUFFET « OF THE MONTH » - 30.20 € pp**

*Minimum 20 persons*

A mixed buffet each month different depending on the seasonal products

And the creativity of our workshops;

Based on 4 cold options and 1 hot dish

Ask for our monthly proposals

### **MIXED BUFFET « H&E » - 29.80 € pp**

*Minimum 20 persons*

Carpaccio of heirloom tomatoes, small North Sea shrimps, quail eggs,  
red onion rings & sesame seeds.

Gourmet duo of scampi & organic avocado with sweet pepper

BBB fillet of beef marinated & roasted in soy sauce, ginger,  
sesame seed & Bonito seasoning

A fresh take on cold tajine: vegetables with Medina spices,  
roasted chicken & fresh coriander.

Crudités, carbs and seasonal salads

(e.g. : mix of cooked, raw, roasted and marinated vegetables,  
carbs of the day, vinaigrette, ....)

Artisanal bread & butter

### **HOT DISHES FOR THE H&E MIXED BUFFET**

*1 dish of your choice up to 40 people - 2 dishes of your choice between 40 to 100 people*

#### **Fish**

Gratinated cod with leek, tomato sauce with mushrooms and tarragon

Salmon fillet with honey, lime, ginger & fine vegetables

Sae bass fillet with fennel, Niçoise with sauce vierge

Sole fillet with fine vegetables, prawns & cream sauce champagne with herbs (+ €4.15-)



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### *Meat*

Poultry with sweet curry, ginger, bell peppers & potato bullets  
Lamb cushion, Niçoise with basil and olives & asparagus tips  
Piglet tenderloin with black pepper, Chinese mushrooms & baby corn  
Mulard duck fillet with orange, pineapple & Medina herbs  
Minced veal meatballs grandmother style, onion & diced bacon

### *Pasta*

Gratinated penne with fresh salmon & tuna, spinach & dill cream  
Fettuccine, diced chicken, zucchini, olives & tomato sauce with basil  
**Giant ravioli with mushrooms, ricotta & cream**

### **MIXED BUFFET « WE ARE BELGIUM » - 31.00 € pp**

*Minimum 20 persons*

### **COLD**

Gourmet blinis with tomato & grey shrimps from the Belgian coast seasoned with chives  
Flaked cod & smoked salmon with fromage frais, fine herbs  
& young onions  
Mini veal meatballs à la Bruxelloise & Pickelnaise  
BBB tartare with condiments  
Crudités, carbs and seasonal salads & its sauces  
Artisanal bread & butter

### **HOT**

*1 dish of your choice up to 40 people - 2 dishes of your choice between 40 to 100 people*

Ghent chicken waterzooi  
Chicory gratin, pommes duchesses  
Meatballs in the popular Brussels way  
Cod Gratin with Leeks, Tomato & Tarragon Cream  
Potato and carrot mash, mini country sausages  
Pork tenderloin Cross & Blackwell, potato gratin Dauphinois  
Fish waterzooi with crunchy vegetables (+ 2,10€)



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**MIXED BUFFET « BELLA ITALIANA » - 33.00 € pp**

*Minimum 20 persons*

**COLD**

Thin fresh pasta & scampi with basil, courgette, tomato  
& mozzarella balls

Sweet calamari rings with aubergine, pine nuts, capers & Parmesan

Beef tartare Italian style

Involtini of Parma ham and ricotta, tartufata & rocket  
Assorted tapenades & grissini

Crudités, carbs and seasonal salads  
(e.g. : mix of cooked, raw, roasted and marinated vegetables,  
carbs of the day, vinaigrette, ....)

Focaccia, Ciabatta & butter

**HOT**

*1 dish of your choice up to 40 people - 2 dishes of your choice between 40 to 100 people*

Fine fresh pasta, prawns, asparagus, dried tomatoes & red pesto  
Fried chicken fillet, pancetta, sage, grapes, limoncello & candied almonds  
Gratinated penne with chorizo, feta, artichokes & Espelette-peppers  
Ricotta & spinach stuffed cannelloni  
Giant mushroom stuffed ravioli, ricotta & cream sauce with diced bacon



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**MIXED BUFFET « VEGGIE » - 27.00 € pp**

*Minimum 20 persons*

**COLD**

Grape falafel, lentil salad with hazelnut oil dressing

Spring rolls with beetroot & baby spinach leaves, apple  
& fresh goat's cheese & chives

Quinoa salad, stuffed vine leaf, goji berries, broccolini  
& almonds

Oriental style courgette, Mediterranean herbs, chick peas  
& grated raw cabbage

Artisanal bread & butter

**HOT**

*1 dish of your choice up to 40 people - 2 dishes of your choice between 40 to 100 people*

Vegetable Wok with Fresh Pasta & Tzay, 6 Vegetable Coulis

Ravioli with Mushrooms & Ricotta, Cep Cream

Risotto of Gourmet Vegetables, Baby Corn, Peas & Vegetable Seed

Cannelloni Ricotta & Spinach

Chili Con "Vegan"





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# *DESSERTS*

*To order 24 hours in advance*

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## DESSERTS

*(disposable in a 100% recycled & recyclable box)*

*Minimum 10 persons*

*Friendly, made in our workshops, they are a great complement to lunch sandwiches and buffets*

**DESSERT OF THE DAY - see Newsletter**

**4.00 €**

### SMALL PASTRY

An assortment of minimum 20 pieces e.g. : black forest, strawberry crust pie, baba au rhum, hazelnut delicacy, samba, almond crisps, frangipane, ...

**1,80 €**

### INDIVIDUAL DESSERT

**Below 10 people, a selective choice among the different desserts is not possible**

|   |        |
|---|--------|
| Chocolate mousse                          | 5.10 € |
| Tiramisu                                  | 5.10 € |
| Red Fruit Mousse                          | 5.10 € |
| Chocolate profiteroles                    | 5.10 € |
| Lemon Meringue Crust                      | 5.10 € |
| Seasonal Fruit Pavlova                    | 5.10 € |
| Salted Caramel Cheese Cake                | 5.10 € |
| Fresh Fruit Salad                         | 5,90 € |
| Matured Cheese Platter (minimum 8 people) | 7,30 € |

*Dessert in glasses + 1.00€/pers*

### FRESH JUICE

**2.50€**

Ask for our Newsletter to discover our small fresh juices of the month (0.25l)

To order 48 hours in advance



HUITRIERE & EOLE

TRAITEUR SINCE 1975

# *DRINKS*

Nos prix s'entendent hors TVA et hors frais de transport.

Pour permettre me traitement des produits frais, nous ne pouvons garantir le respect des plats ci-dessus pour les commandes passées ou modifiées moins de 48h00 avant l'évènement. De même, nous ne pourrons accepter d'annulation ou diminution que si celles-ci nous parviennent par fax ou mail au moins 48h00 avant la manifestation.

Oct.2020



HUITRIERE & EOLE

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## SOMMELIER SELECTION

### *Sparkling Wines & Champaign 75 cl*

|   |         |
|---|---------|
| Mousseux Brut Veuve Devienne              | 10,95 € |
| Cava Brut – Juve Masana                   | 15.10 € |
| Champagne Gruet                           | 25.55 € |
| Crémant d’Alsace Cattin                   | 15.55 € |
| Champagne Monopole Heidsieck « Bleu top » | 29.20 € |
| Champagne Brut « Pommery »                | 33.35 € |

### *Red Wines 75 cl*

|   |         |
|---|---------|
| Clos de Belloc, Pays d’Oc                       | 9,90€   |
| Château de l’Aubrade, Bordeaux Supérieur AOC    | 12,50 € |
| Château la Grande Barde, Montagne Saint-Emilion | 16.15 € |

### *White Wines 75 cl*

|                                    |         |
|------------------------------------|---------|
| Clos de Belloc, Pays d’Oc          | 9,90 €  |
| Bel Olivier, Côtes de Gascogne     | 11,45 € |
| Château de l’Aubrade, Bordeaux AOC | 10,40 € |

### *Rosé Wines 75 cl*

|                |         |
|----------------|---------|
| Château Minuty | 18.75 € |
|----------------|---------|

*We provide you with our complete wine list on simply request*

### *CANNED DRINKS*

|                                      |        |
|--------------------------------------|--------|
| Coca, coca cola light, Fanta, sprite | 1,30 € |
| Still & Sparkling Water              | 1,30 € |
| Ice tea                              | 1,40 € |
| Jus d’orange Minute Maid             | 1,50 € |
| Jupiler                              | 1,60 € |

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HUITRIERE & EOLE

TRAITEUR SINCE 1975



*EQUIPMENT,  
TRANSPORT &  
SERVICE*

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Oct.2020



## HUITRIERE & EOLE

TRAITEUR SINCE 1975

### EQUIPMENT RENTING

|   |            |
|---|------------|
| Plate, glass, cutlery per item              | 0,30 €     |
| Tablecloth, Cloth napkin ...                | On request |
| All Equipment                               | On request |
| Dirty returned equipment, cleaning per hour | 30,00€     |

### TRANSPORT

|   |            |
|---|------------|
| Fixed price within the Brussels agglomeration (19 municipalities) | 16,50 €    |
| Province  | On request |

### STAFF

|  |                     |
|--|---------------------|
| Waiter, 5-hour package (additional hour 30 €) / excluding travel                 | 150,00 €            |
| Cook, 5-hour package (extra hour 30 €) / excluding travel                        | 150,00 €            |
| Office maid, 5-hour package (additional hour 30 €) / excluding travel            | 150,00 €            |
| Office girl in white, package of 5 hours (additional h. 30 €) / excluding travel | 150,00 €            |
| Maître d'Hôtel (additional h. 37 €) / excluding travel                           | 185,00 €            |
| Supplementary for Sundays and official holidays                                  | + 3,00 € /<br>heure |



HUITRIERE & EOLE

TRAITEUR SINCE 1975

### *SPECIFIC COVID-19 MEASURES AT OUR PRODUCTION SITES*

- Our staff has received comprehensive guidance on social distancing;
- Keep 1.50m distance between workers (our production units are sufficiently large to allow this and a face mask must always be worn)
- Avoid passing with other people.
- Keep movements around the site to a minimum
- Stagger user access to the changing rooms.
- Staff were trained in HACCP procedures and sanitary standards.
- Each kitchen worker has their own utensils (knives, tea towels, etc.) which are regularly cleaned and disinfected.
- Appropriate cleaning and disinfecting products are available in all rooms.
- Staff members are required to wash and sanitise their hands at least every ½ hour.
- Kitchen staff wear a face mask, hygiene cap and gloves.
- We have informed all of our suppliers about the preventive measures, COVID-19 agreements and HACCP standards in operation in our company and asked them full compliance with the above. We have also put up the necessary posters and signage at the delivery areas.

### *SPECIFIC COVID-19 MEASURES FOR DELIVERIES*

- Drivers are employed by our company and thus are fully briefed on social distancing rules, HACCP standards and COVID-19 agreements implemented within our company.
- Drivers wear gloves and face masks for each delivery and have disinfecting gel at their disposal to use each time they leave or return to the vehicle.