

ON-BOARD CATERING

Prices 2024



Rue du Vélodrome 15,
5500 Dinant
Tel : 00 32 82 22 43 97

www.dinant-evasion.be/croisieres

Price/pers

WELCOME COFFEES	
COFFEE-PIE <i>Coffee or tea or a soft drink and two pieces of pie : cherry, apple</i>	8,00€
COFFEE BREAK <i>Biscuits, coffee, tea, water, fruit juice, apple cake, fruit</i>	9,50€
WELCOME COFFEE <i>Duo of Danish pastries, coffee, tea, hot chocolate, water and fruit juice</i>	11,00€
APPETISERS	
SAVORY SNACKS <i>Chips and roasted peanuts</i>	3,50€
BASKET OF CRUNCHY VEGETABLES <i>Raw vegetables with mayonnaise, ketchup and cocktail sauce</i>	4,50€
MIXED PORTION <i>Gouda and salami cubes with olives</i>	6,00€
4 ASSORTED APPETISERS (2 hot + 2 cold) <i>Composition varies depending on the market</i> <i>(+ 3,00€/pers. per additional appetiser)</i>	12,00€
COLD DISHES	
PLATE OF LOCAL SPECIALTIES <i>2 slices of Maredsous Abbey bread</i> <i>2 slices of cheese Sommière cheese dairy, cream cheese bruschetta flavour</i> <i>Maredsous cheese sausage</i> <i>Country pâté from Salaisons du pont d'Amour in Dinant</i> <i>Fresh salad</i> <i>Gherkins, onions, onion confit</i> <i>Rochefort butter</i>	22,00€
DELICATESSEN PLATE <i>White ham, Italian ham, meatloaf, country pâté, sausage, Coppa, pork roast, potato salad, mayonnaise and assortment of raw vegetables, bread and butter</i>	23,00€

<p>LAND AND SEA PLATE <i>Smoked salmon, Bellevue salmon, king prawns, country pâté, Italian ham, white ham, pork roast, potato salad, tabbouleh, mayonnaise and assortment of raw vegetables, bread and butter</i></p>	<p>28,00€</p>
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BUFFETS

<p>SANDWICHES AND WRAPS <i>Assortment of sandwiches and filled wraps :</i> <i>Ceasar chicken wrap</i> <i>Smoked salmon and herb cheese wrap</i> <i>Carpaccio beef sandwich</i> <i>Homemade tuna sandwich</i></p>	<p>21,00€</p>
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<p>PAELLA BUFFET <i>Saffron rice, prawns, mussels, squid, chicken, chorizo brunoise, peas, onions, peppers</i></p>	<p>28,00€</p>
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<p>LAND AND SEA COLD BUFFET <i>White ham, Italian ham, salami, country pâté, sausage, pork roast, meatloaf, chicken and roast beef</i> <i>Smoked salmon, Bellevue salmon, pink bouquet prawns and tomato-shrimps</i> <i>Mayonnaise, Andalusia, cocktail and ketchup sauces</i> <i>Pasta salad with homemade pesto, tabbouleh</i> <i>Assorted raw vegetables, bread and butter</i></p>	<p>33,50€</p>
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BARBECUES

<p>« 3 Meats » BARBECUE <i>Country sausage, kefta and poultry skewer</i> <i>Barbecue, aioli, mayonnaise and Andalusia sauces</i> <i>Baked potatoes, pasta salad with homemade pesto, tabbouleh</i> <i>Assorted raw vegetables, bread and butter</i></p>	<p>29,00€</p>
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<p>« Land and sea » BARBECUE <i>Country sausage, kefta, poultry skewer, scampis and pineapple skewer, marinated salmon skewer</i> <i>Barbecue, tartar, aioli and bearnaise sauces</i> <i>Shirred potatoes, pasta salad with homemade pesto, tabbouleh</i> <i>Assorted raw vegetables, bread and butter</i></p>	<p>34,50€</p>
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WALKING DINNER

<p><i>Baskets of crunchy vegetables and savoury snacks on table stands</i> <i>Then, plate service (staff passing by with trays) :</i> <i>Tomato and mozzarella skewer with homemade pesto</i> <i>Beef tataki</i> <i>Tempura prawns with wasabi mayonnaise</i> <i>Homemade gravlax salmon tartare and vegetable pickles</i> <i>Smoked duck breast, Boursin and figs</i> <i>Bruschetta of carpaccio beef with tartufata</i></p>	<p>32,00€</p>
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MENUS – (*) 1 menu choice for the whole group

<p style="text-align: center;"><u>EVASION MENU</u> *</p> <p style="text-align: center;"><i>Potage of the day</i> OR <i>Fish mousse</i> ***</p> <p style="text-align: center;"><i>Liège-style meatballs with mashed potatoes</i> OR <i>Chicken breast with mushroom sauce, croquettes</i> ***</p> <p style="text-align: center;"><i>Chocolate mousse</i> OR <i>Mango panna cotta</i></p>	<p>2 courses : 18,00€</p> <p>3 courses : 21,00€</p>
<p style="text-align: center;"><u>SAX MENU</u> *</p> <p style="text-align: center;"><i>Cold scampi and mango salad</i> OR <i>Country terrine, salad of young shoots on garlic toast</i> ***</p> <p style="text-align: center;"><i>Chicken fillet with Sambre et Meuse sauce**, braised chicory and carrots, potato pancake</i> OR <i>Grilled salmon fillet with white wine sauce, pan-fried seasonal vegetables, tarragon purée</i> ***</p> <p style="text-align: center;"><i>Lemon meringue pie</i></p> <p>**Halal : turkey bacon</p>	<p>2 courses : 27,00€</p> <p>3 courses : 32,00€</p>
<p style="text-align: center;"><u>MARKET MENU</u> *</p> <p style="text-align: center;"><i>Mother Goose tartar (beef, foie gras, truffle oil)</i> OR <i>Gravlax salmon, baby salad and green apples with gravlax sauce</i> ***</p> <p style="text-align: center;"><i>Guinea fowl fillet with rosemary sauce, mushrooms and fried polenta</i> OR <i>Herb-crust cod fillet, pan-fried vegetables, risotto</i> ***</p> <p style="text-align: center;"><i>Dark chocolate dome with raspberry heart</i> OR <i>Liège chocolate</i></p>	<p>2 courses : 38,00€</p> <p>3 courses : 42,00€</p>
<p style="text-align: center;"><u>MENU PRESTIGE</u> *</p> <p style="text-align: center;"><i>4 appetisers (2 hot and 2 cold)</i> ***</p> <p style="text-align: center;"><i>Foie gras terrine with jam and brioche bread</i> OR <i>Grilled king prawns, cream of pea soup, green asparagus</i> ***</p> <p style="text-align: center;"><i>Fillet of veal cooked at low temperature, rosemary sauce, seasonal vegetables and truffle puree</i> OR <i>Roast fillet of sea bass with limoncello sauce, wild rice and zucchini tagliatelle</i> ***</p> <p style="text-align: center;"><i>Iced red fruit parfait</i> OR <i>Elderflower panna cotta with melon sauce</i></p>	<p>2 courses : 43,50€</p> <p>3 courses : 48,50€</p> <p>4 courses : (with appetisers) 53,50€</p>

DAILY SPECIALS	
<i>Minced chicken with tomato Archiduc sauce, croquettes</i>	19,00€
<i>Witloof and Orval beer meatballs, mashed potatoes</i>	19,00€
<i>Salmon fillet with baby vegetables, choron sauce and potatoes</i>	19,00€

CHILDREN'S DISHES	
<i>Spaghetti bolognese</i>	12,50€
<i>Diced chicken in puff pastry, chips</i>	12,50€
<i>Shepherd's pie</i>	12,50€

DESSERTS	
<i>Assortment of 4 sweet delicacies</i>	7,00€
<i>Birthday cake:</i>	7,50€
<i>- 3 chocolates (white chocolate mousse, milk chocolate mousse, dark chocolate ganache, Joconde sponge and crispy praline base)</i>	
<i>- Raspberry Bavarian (raspberry Bavarian on a Joconde sponge and whole raspberries inside)</i>	
<i>Chocolate mousse</i>	8,00€
<i>Lemon meringue pie</i>	8,00€
<i>Tiramisu</i>	8,00€
<i>Crunchy dark chocolate dome</i>	8,00€
<i>Iced red fruit parfait</i>	9,00€
<i>Plate of regional cheeses</i>	10,00€

BEVERAGE PACKAGES	
PACKAGES WITH SPARKLING WHITE WINE	
<i>1 glass of sparkling wine + 1 glass of beer or wine or 1 soft drink + 1 coffee</i>	12,00€
<i>1 glass of sparkling wine + 2 glasses of beer or wine or soft drinks + 50cl of water + 1 coffee</i>	16,00€
<i>1 glass of sparkling wine + ½ bottle of wine + 50cl of water + 1 coffee</i>	20,00€
PACKAGES WITHOUT SPARKLING WHITE WINE	
<i>2 glasses of beer or wine or soft drinks + 50cl water + 1 coffee</i>	13,00€
<i>3 glasses of beer or wine or soft drinks + 50cl water + 1 coffee</i>	15,00€
ADULT OPEN BAR PACKAGE (1h)	
<i>Wine, beer*, water, soft drinks</i>	10,50€
<i>*Excluding special beers Orval, Rochefort and Tripel Karmeliet</i>	
APERRO PACKAGE (1h)	
<i>Sparkling wine, wine, beer*, fruit juices, still and sparkling water, soft drinks</i>	12,50€
<i>*Excluding special beers Orval, Rochefort and Tripel Karmeliet</i>	
CHILDREN OPEN BAR PACKAGE (up to 12yr-old) (1h)	
<i>All-you-can-drink softs</i>	6,00€
CHILDREN PACKAGE (up to 12yr-old)	
<i>Any 3 soft drinks</i>	7,00€

Vegetarian and Halal :

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Vegetarian and halal dishes on request.

Terms and conditions:

- *The composition of our products and preparations may vary from one day to the next depending on market availability.*
- *Any single menu is to be taking for the whole group, except in the case of food intolerances or allergies, of which we must be informed at the time of booking in order to adapt the menu, and in any event, no later than 10 calendar days before your event and in writing.*
- *If you have allergies or intolerances to certain foods, please let us know.*
 - *shellfish*
 - *eggs*
 - *fish*
 - *peanuts*
 - *gluten*
 - *soya*
 - *lupins*
 - *mustard*
 - *sesame seeds*
 - *sulphite*
 - *molluscs*
 - *celery*
 - *nuts*
 - *milk*
- *All meals on board are inclusive of our own service for a minimum of 20 people, unless otherwise stated.*
- *Service is adapted to the duration of your cruise. Any request for additional services will be invoiced at €50 (incl. VAT) per hour started and per member of staff.*
- *The number of guests must be confirmed 10 calendar days before the event and cannot be reduced after this date. However, if the number increases, this will be taken into account subject to acceptance by the caterer.*
- *Cancellation of the order less than 7 calendar days before the event will result in the loss of the deposit.*