

LA TRICOTERIE

SUSTAINABLE CATERING





ENVIRONMENTAL VALUE *it's homemade!*

At La Tricoterie, our **in-house catering service** is part of an **eco-responsible philosophy**: no disposable tableware, reduction of waste and leftovers, raw materials sourced mainly from organic farming and fair trade, priority given to local producers and collaboration with L'Îlot – a non-profit organisation that organises solidarity meals for the homeless

impact HEALTH AND SUSTAINABILITY

For your audience, your staff, or your customers, it is now important to offer healthy, gourmet meals that are part of a sustainable approach: **local, high-quality, responsibly sourced and fairtrade products, cooked with passion and craftsmanship.**

The meat and fish versions may include an extra fee, reflecting our commitment to sourcing from quality suppliers.

TOGETHER *link factory*

Our team provides **friendly and efficient** service for your walking dinners, gala dinners, or corporate lunches. We are committed to bringing the spirit of '**Link factory**' to your event. A portion of the profits contributes to making the Tricoterie's socio-cultural season accessible to all.



OUR COMMITMENTS

For over 10 years, we have been placing **sustainability at the core of our activities.**

Our **CSR labels** reflect our concrete commitments to sustainable food, inclusivity, accessibility, and ecological transition.



The Good Food label

recognises our commitment to healthier and more sustainable diets



The Access-i label

certifies the accessibility of premises for disabled people



The Sustainable Partner label

rewards socially and environmentally outstanding companies



The diversity label

recognises organisations committed to diversity and against discrimination

CATERING SERVICES FOR ALL TYPES OF EVENTS!

Business lunches
Seminars & conferences
Lunch & dinner buffets
Receptions
Walking dinners
Three-course meals
Team meals
Team building events
Private parties & events
Weddings
...and much more!



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BREAKFAST & coffee break

COFFEE BREAK — 6.5€

2 for 11€

- Assortment of artisanal biscuits
- Seasonal fruits basket
- Fairtrade coffee
- Teas
- Still and sparkling water
- Assortment of juices

BREAKFAST — 10€

- Assortment of pastries
- Seasonal fruits basket
- Fairtrade coffee
- Teas
- Still and sparkling water
- Assortment of juices

VITALITY BREAKFAST — 13€

- Assortment of pastries
- Yoghurt, homemade granola, seasonal fruit and roasted dried fruit
- Seasonal fruits basket
- Fairtrade coffee
- Teas
- Still and sparkling water
- Assortment of juices





① **OUR
COLD
FORMULAS**

BREAD FESTIVAL

A DELICIOUS AND CONVENIENT FORMAT!

11€

3 pieces per person, 3 breads (focaccia, buns & wraps) **et 3 different fillings to choose from :**

THE FARMER

Chicken, crispy onions & fresh herbs

THE FISHERMAN +2€

Belgian trout rillettes, lemon zest, fresh herbs, seasonal vegetables roasted with fennel seeds and arugula

THE COUNTRYMAN

Old-fashioned mustard, meatloaf, vegetable pickles and salad

THE SWEET & SAVOURY VG

Goat's cheese cream with walnuts, caramelised apples and arugula

THE MEXICAN VEGAN

Seasonal vegetable guacamole, falafels, grilled vegetables and mixed greens

THE ITALIAN VG

Seasonal vegetable spread, mozzarella, homemade marinated olives, mixed greens and fresh herbs

YOU CAN ADD EXTRAS !

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer & vine open bar **+7€** | + cava/beer on demand

Formula with appetisers **+3€/pc**

Formula with sweet treats (2/pers.) **+ 5.5€**





YOU CAN ADD EXTRAS !

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer & vine open bar **+7€** | + cava/beer on demand

Formula with appetisers **+3€/pc**

Formula with sweet treats (2/pers.) **+ 5.5€**

OUR SALADS

vitality - 18€

Choice of 3 salads, served buffet style

LEBAN BOWL VEGAN

Quinoa, chickpeas, fresh herbs, lemon, roasted seasonal vegetables, falafels, roasted almonds and vegetable caviar

CLEOPATRA +1€ (vegan option available)

Bulgur wheat, shredded roast chicken, crunchy seasonal vegetables, lemon vinaigrette

THE ITALIAN VG

Pearl couscous, pesto rosso, mozzarella, grilled vegetables, olives and arugula

THE MEDITERRANEAN VG

Lentils, lemon, grilled seasonal vegetables, feta cheese, parsley and roasted seeds

CHEFS' POKE (vegan option available)

Rice, marinated tofu, crunchy vegetables, bean sprouts, sweet soy sauce, spring onions and fried onions

OR marinated chicken or marinated salmon (+1€)



COLD BUFFETS

YOU CAN ADD EXTRAS !

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer & vine open bar **+7€** | + cava/beer on demand

Formula with appetisers +3€/pc

Formula with sweet treats (2/pers.) + 5.5€

MEDITERRANEAN VEGETARIAN BUFFET — 21€

- Tabbouleh with fresh herbs (parsley, mint, tomato, bulgur wheat)
- Homemade hummus and aubergine caviar
- Chickpea salad with preserved lemon and coriander
- Bruschetta with heirloom tomatoes, garlic and basil
- Marinated aubergines
- Rosemary focaccia

HEALTHY BUFFET — 19€

- Seasonal vegetable and feta quiche
- Roasted cauliflower
- Seasonal vegetable pickles
- Bulgur wheat with crunchy seasonal vegetables
- Cottage cheese with herbs and truffles
- Assorted mutigrain breads

ASIAN VEGETARIAN BUFFET — 25€

- Spring rolls with crunchy vegetables and fresh herbs
- Noodle salad with grilled tofu, sesame and soy sauce
- Thai quinoa with peanut sauce
- Japanese tempura
- Small tofu skewers
- Small bao buns

RESPONSIBLE SEAFOOD BUFFET — 25€

- Scampi or sardine rillettes
- Lentil salad
- Smoked local trout tartare
- Salad wraps, kimchi, seasonal vegetables, cashew nuts with miso ponzu sauce
- Vegetable and seaweed tempura
- Assorted mutigrain breads

VEGAN WORLD BUFFET — 21€

- Falafels
- Bird's tongue salad, tofu, fried onions
- Tahini or seasonal vegetable guacamole
- Kefta-style lentil balls
- Vegan coleslaw (white cabbage, carrots, mustard sauce)
- Pita bread

“VEGGIE GARDEN PARTY” BUFFET — 21€

- Thin quiche with seasonal vegetables and feta cheese
- Seasonal mixed vegetables
- Chef's herb tortilla
- Pearl couscous with seasonal vegetables
- Crunchy vegetable sticks + colourful hummus
- Assorted mutigrain breads

OUR POKÉ BOWLS

19€

SERVED IN INDIVIDUAL PORTIONS
(2 CHOICES < 50 PEOPLE < 3 CHOICES)

CAESAR

Salad, chicken, kale, croutons, Parmesan cheese, onion, red pickles, Caesar dressing

CHEF'S POKÉ

Rice, salmon trout (or marinated tofu), red cabbage, edamame, cucumber, spring onions, soy & sesame sauce

MEDITERRANEAN

Pearl couscous, falafel, cucumber, tomato (or other seasonal vegetables), cabbage, black olives, mint, lemon yoghurt sauce, garlic, parsley

VITALITY

Salad, quinoa, grilled broccoli, mozzarella, walnuts, honey and wholegrain mustard sauce

BANGKOK

Rice, chicken, cucumber, cabbage, carrots, coriander, bean sprouts, cashew nuts, Thai sauce



YOU CAN ADD EXTRAS !

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer &

vine open bar **+7€** | + cava/beer on demand

Formula with appetisers **+3€/pc**

Formula with sweet treats (2/pers.) **+ 5.5€**



QUICHE & SALAD BUFFET

17€ *vg* - 19€ *mixed*

- Quiches :
 - Feta cheese & grilled vegetables
 - Scamorza cheese & seasonal vegetables
 - Comté cheese & bacon
 - Mozzarella cheese & seasonal vegetables
- 2 varieties of vitality salads *see p. 9*
- Assortment of breads and butter

YOU CAN ADD EXTRAS !

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer & wine open bar **+7€** | + cava/beer on demand

Formula with appetisers **+3€/pc**

Formula with sweet treats (2/pers.) **+ 5.5€**

GOURMET FORMULA

21€

2 FILLED ROLLS OF YOUR CHOICE p. 8

OR

2 MINI QUICHES p. 12

+

2 SALADS OF YOUR CHOICE p. 9

+

2 SWEET TREATS p. 22



YOU CAN ADD EXTRAS!

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer & vine open bar **+7€** | + cava/beer on demand

Formula with appetisers **+3€/pc**

Formula with sweet treats (2/pers.) **+ 5.5€**





② OUR
HOT
FORMULAS



YOU CAN ADD EXTRAS !
Formula with drinks
Soft drinks open bar **+6€** | Soft drinks, beer & vine open bar **+7€** | + cava/beer on demand
Formula with appetisers **+3€/pc**
Formula with sweet treats (2/pers.) **+ 5.5€**

HOT BUFFETS

VG: 26€ – MEAT/FISH: 27€

All our dishes are served with a seasonal salad, multigrain bread and butter.

Chef's couscous with 7 vegetables and semolina (vegan)
or chicken

Red curry with coconut milk, seasonal vegetables and rice (vegan)
or scampi

Chicken tagine with olives, preserved lemon and bulgur wheat

Salmon glazed with maple syrup, ginger and sesame, pan-fried, served with seasonal vegetable purée (29€)

Chef's paella (vegetarian, fish or meat)

Stir-fried noodles with crunchy vegetables and breaded tofu (vegan)

Beetroot balls with Liège sauce, caramelised apple halves and browned potatoes (vegan)
or beef balls

Waterzooi (chicken or fish)

Bourguignon (vegetarian or beef) with seasonal vegetables and roasted potatoes with thyme

Vol-au-vent (vegetarian or chicken) served with rice and salad

< 100 people : 2 choices > 100 people : 3 choices
+4€ par per additional choice ↗



PITA BAR

13.5€

Durums and pita breads
Yoghurt sauce with fresh herbs and lemon
Homemade hot sauce
Seasonal salad and mustard vinaigrette
Shredded white cabbage and carrots
Marinated and grilled beef and/or chicken (+2€)
Corn
Falafels
Olives
Feta cheese

YOU CAN ADD EXTRAS !

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer & wine open bar **+7€** | + cava/beer on demand

Formula with appetisers **+3€/pc**

Formula with sweet treats (2/pers.) **+ 5.5€**

LIVE COOKING

— OUR THEMED STALLS

3 counters: €38 and €6 per additional stall

FROM 100 PPL

Souvláki / Grece (vegetarian option)

Greek bread with a skewer of grilled chicken marinated in lemon and herbs, sun-dried tomatoes, Kalamata olives, caramelised red onions and mint yoghurt sauce, served with baked potatoes and htipiti (feta and pepper sauce).

Bò bún / Vietnam (vegetarian option)

Bowl of cold rice vermicelli, sweet and sour sauce with vegetarian spring rolls and marinated beef cooked à la plancha, raw and cooked seasonal vegetables, coriander, mint, mango pickles with mild chilli and roasted peanuts.

Burger Germany/ USA

Bun with beef burger, raclette cheese, smoked ham crisps, cucumber pickles, red wine-braised onions, arugula and homemade herb sauce, served with thyme-roasted potatoes.

Quesadillas / Mexico (vegetarian option)

Tortilla cooked à la plancha with cheddar cheese, beef in tomato sauce, red beans, sweet potatoes, roasted peppers and coriander, served with a little sour cream with jalapeños and a crispy salad.

Dibi / Senegal (vegetarian option)

Lamb with marinated and grilled onions, caramelised plantains, sweet potato fries and a slightly spicy sauce.

Bibimbap / Korea (vegetarian option)

Bowl of rice with shiitake mushrooms, marinated seasonal vegetables, caramelised pork, kimchi, soy, roasted sesame seeds, honey and rice vinegar sauce, and à la plancha egg.

Naan / India (vegetarian option)

Naan with grilled tandoori chicken, pumpkin and spinach with ginger, red onion raita, crispy salad served with lime and coconut lentil dahl.

Po'boy / New Orleans (vegetarian option)

Crispy bread with Cajun-spiced scampi cooked à la plancha, bacon, horseradish mayonnaise, cucumber pickles, fried onions and microgreens, accompanied by a warm salad of okra, carrots and tomatoes.

Frittatine di pasta / Italy (vegetarian option)

Short pasta croquettes with scamorza cheese, red onions, mushrooms and parsley, served with a small potimarron cream with mascarpone, truffle oil and pancetta chips.

MENUS *3 courses*

Since every event is different, we offer a tailor-made three-course menu. Whether it's for a wedding, a business meeting or a private party, our team of chefs will create dishes that will delight your guests.

After a personal consultation to understand your preferences and dietary restrictions, our chefs will design a menu especially for you, taking into consideration your needs and the theme of your event.

SAMPLE MENU – 55€

- Homemade ricotta gnocchi flavoured with truffle
VG
- Nikkei scampi ceviche (Peruvian-Japanese fusion)
- Beef carpaccio, Parmesan cheese, goat cheese,
chef's vinaigrette

- Slow-cooked lamb shank, roasted sweet potatoes
 - Cod fillet au gratin with Parmesan cheese
 - Indian-style crispy three-lentil dish

- Intense chocolate mousse, almond tuile
 - Baileys crème brûlée
 - Cannelloni with pastry cream
and white chocolate



OUR RECEPTIONS & cocktails

FRIENDSHIP DRINK — 14€ (2h)

- Purato Nero d'Avola red wine, Pablo Claro white wine (Chardonnay) - Water, Pajottenlander juice, Fritz cola
- Olives, crisps (truffle, salt, smoked paprika, pepper), seasonal vegetables & homemade sauce

OPENING NIGHT — 19 or 23€ (2h)

- Purato Nero d'Avola red wine, Pablo Claro white wine (Chardonnay) - Water, Pajottenlander juice, Fritz cola
- Olives, crisps (truffle, salt, paprika, pepper), seasonal vegetables & homemade sauce
- 3 appetisers (see our examples) — 19€ (2h)
or 5 appetisers (see our examples) — 23€ (2h)

FABRIEK APERO — 29€ (2h)

- Purato Nero d'Avola red wine, Pablo Claro white wine (Chardonnay)
- Water, Pajottenlander juice, Fritz cola
- Olives, crisps (truffle, salt, Espelette pepper, pepper), vegetables - 6 appetisers (see our examples)
- Walking dinner - 3 options per person to choose from *p. 21*

CAVA SUPPLEMENT +3€

OUR STARTERS

- Zucchini tempura— 3.5€
- Breaded tofu skewers with ginger and honey sauce — 3€
- Scampi tartare with lemon, ginger and wasabi — 4€
- Seasonal vegetable tartare and mozzarella VG — 3€
- Thai-style beef meatball skewer — 3,5€
- Chicken skewer marinated in lemon and chilli — 3.5€
- Veggie balls with beetroot and a small yoghurt sauce with fresh herbs and lemon (vegan except for the sauce) — 3€
- Chicken and button mushroom croquettes — 3€
- Vegetable curry samosas — 3€
- Mini quiches with seasonal vegetables and feta cheese — 3€
- Potato tortilla — 2.5€
- Crispy artichoke, potato, lemon and coriander VEGAN — 3.5€
- Asian tempura — 3,5€
- Chef's verrine (with seasonal vegetables) — 3€

MIDNIGHT SNACK

- Homemade hot dog, onions and homemade sauce — 6€
- Onion soup, Gruyère cheese and croutons — 6€
- Grilled chicken drumsticks, barbecue sauce and coleslaw— 8€
- Homemade potatoes and two homemade sauces — 6€

WALKING DINNER 35€*

We offer 5 options per person!

From these options, we invite you to choose 2, which we will complement with 3 other dishes from this list depending on the season and product availability.

* An additional charge applies for the presence of our chefs (price to be determined)

- Shrimp tartare with lemon, ginger and wasabi
- Marinated salmon ceviche with fresh herbs
- Arancini al ragù (VG option: four-cheese)
- Teriyaki beef with crunchy vegetables
- Croque with Délice de Bourgogne cheese, bone-in ham, Paris mushrooms and tartufata
- Thai lemongrass broth with pan-seared shrimp
- Mini marinated lamb skewers
- Mini burgers (beef, VG)
- Pan-seared truffle gnocchi (VG)
- Paris mushroom croquette (VG)
- Deconstructed spring rolls (VG)



YOU CAN ADD EXTRAS !

Formula with drinks

Soft drinks open bar **+6€** | Soft drinks, beer & vine open bar **+7€** | + cava/beer on demand

Formula with appetisers **+3€/pc**

Formula with sweet treats (2/pers.) **+ 5.5€**



OUR DESSERTS

DESSERT BUFFET — 9€

Between 2 & 3 depending on the number of guests:

- Dark chocolate and walnut brownie
- Pecan and brown sugar blondie
- Almond and orange blossom cookie
- Chocolate and sea salt cookie
- Lemon meringue tartlet
- Thin apple tart
- White chocolate and praline tartlet
- Seasonal fruit salad with mint and ginger syrup
- Crepe buffet served with jams, chocolate and speculoos spreads, sugar, brown sugar, chocolate sprinkles, honey
- **Vegan** chocolate mousse

OUR SWEET TREATS (2/pers) — 5.5€

- Walnut tart
- Brownie
- Crème brûlée tart
- Seasonal crumble
- Jam square

FRUIT BASKET — 3€

OUR DRINKS

TO ACCOMPANY EACH MOMENT, CHOOSE FROM OUR SELECTION OF LOCAL, ORGANIC OR FAIR TRADE DRINKS OR OUR OPEN BAR OPTIONS.



	FORMULA 1	FORMULA 2	FORMULA 3	FORMULA 4	FORMULA 5
JUICE	Pajottenlander bio	Pajottenlander bio	Pajottenlander bio	Pajottenlander bio	Pajottenlander bio
WATER	Still and Sparkling water	Still and Sparkling water	Still and Sparkling water	Still and Sparkling water	Still and Sparkling water
SODA	Roman cola	Roman cola	Roman cola	Roman cola	Roman cola
LOCAL BEERS	x	x	x	Silly · Kriek · Grisette blanche · Trottinette	Silly · Kriek · Trottinette · Delta IPA · Grisette blanche
RED WINE	x	Nero d'Avola	Veneto Rosso IGT	Veneto Rosso IGT	Veneto Rosso IGT
WHITE WINE	x	Pablo Claro	Pinot gris	Pinot gris	Pinot gris
ROSÉ WINE	x	x	Santa Tresa - Purato	Santa Tresa - Purato	Santa Tresa - Purato
CAVA	x	x	x	Cava LaSiDo	Cava LaSiDo + Pizzolato rosé
PRICES	6€/h 10€/2h 13€/3h + 2€/h	8€/h 13€/2h 17€/3h + 3€/h	9€/h 14€/2h 18€/3h + 3€/h	11€/h 16€/2h 20€/3h + 3€/h	14€/h 18€/2h 22€/3h + 3€/h

 You can add champagne, beers and/or cocktails to your chosen package by pre-ordering them!

OUR WINES

SANTA TRESA - PURATO (NERO D'AVOLA)

A lovely bouquet of **red berries**, plums, fresh figs and aromatic herbs. Balanced and smooth on the palate with abundant fruit, this cuvée reveals a beautiful texture with **velvety**, supple tannins.

VENETO ROSSO IGT - WILD NATURE (CORVINA & RABOSO)

Dominated by the Corvina grape variety, this wine distils a **fresh and lively juice** with notes of red berries, toast and **sweet spices**. Very flattering, the texture is juicy with crisp fruit. A savoury, indulgent and silky wine.

PABLO CLARO - DOMINIO DE PUNCTUM (CHARDONNAY)

A lovely bouquet with notes of peaches, apricots and exotic fruits, with a hint of citrus and white flowers. A **fresh and fruity Chardonnay** with a fine and pure texture, very pleasant and accessible.

PINOT GRIGIO – WILD NATURE (VENETO)

A **delicate** aroma of white flowers and green apples, enhanced by a hint of lemon zest and a touch of minerality. On the palate, a beautiful tension unfolds from the outset, offering a fresh, fruity and mineral juice with a **mouth-watering** and thirst-quenching texture. A **balanced and elegant** wine, ideal as an aperitif and with light dishes.

SANTA TRESA – PURATO ROSÉ (NERO D'AVOLA)

A lively and **seductive** bouquet with delicate floral notes and crisp red berries. On the palate, a refreshing freshness and precise fruitiness that expresses itself from start to finish. A dry, **indulgent and thirst-quenching** rosé, ideal for sunny days, both pleasant and accessible.

& OUR CAVAS

CAVA LASIDO BRUT BIO

An elegant cava with beautiful depth on the nose and palate. **Freshness, liveliness, purity and richness** come together in this beautifully balanced cuvée. A sparkling wine of superior quality!

ROSÉ SPUMANTE EXTRA DRY - PIZZOLATO

Pizzolato Rosé thrills with its juicy, fruity taste. Despite its opulence, this Italian wine seduces with its delicate balance. On the palate, the texture of this light sparkling wine is **wonderfully crisp**.



but also...
**TAILOR-MADE SOLUTIONS
& ENTERTAINMENT**

(price to be determined according to the event)

Cocktail bar

Live cooking

Barbecue

& all other indoor and outdoor entertainment

COMPLEMENTARY SERVICES

Standing tables – 15€

Buffet table – 15€

Tablecloth – 20€

Waiting staff – 35€/hour & min. 4h

Cook – 50€/hour & min. 4h

Tableware, chairs, round tables and decorations – price varies according to the event

ADDITIONAL SERVICES

((price to be determined according to the event))

Sound system

Photo booth

Projection equipment

Stage set-up

Microphones and other equipment

And other technical services...

PLEASE DO NOT HESITATE TO CONTACT US, WE WILL ASSIST YOU WITH ALL YOUR PROJECTS!



PRACTICAL INFO

DELIVERIES

We deliver your order and collect any remaining equipment within 48 working hours after your event. For faster collection (less than 48 hours), additional charges may apply depending on your requirements.

LAST-MINUTE AND SMALL ORDERS

For late orders or orders for a small number of guests, we reserve the right to offer you alternative options or options tailored to your request, while maintaining the quality of our services.

SET-UP SERVICE

In addition to our delivery and catering services, we also offer a comprehensive set-up service. For an additional fee to be agreed upon according to your needs, our team can take care of the delivery, assembly and decoration of your buffet (without service), allowing you to focus fully on your event.

ORDER CONFIRMATION

A request will never be confirmed on our part until a signed quote has been sent to us. However, please do not hesitate to **request a quote, even for information purposes only and without any obligation on your end.**





By choosing La Tricoterie for your event, you are not simply placing an order with a service provider. You are contributing to the development of a civic organisation and encouraging initiatives that promote social cohesion, socio-cultural awareness and environmental protection.

La Tricoterie aspires to be a 'bond builder' and positions itself as a sustainable cultural and event venue. A **cultural programme** (concerts, shows, exhibitions, etc.) runs alongside a **civic programme** (screenings, conferences, repair cafés, neighbourhood meetings, etc.) where audiences and disciplines intersect.

Our rooms are also available for hire and dedicated to **organising events**. The sustainable positioning of our approach involves **sustainable consumption** (responsible, fair trade, seasonal and/or local food and drinks, artisanal cuisine, etc.) and **reflection and action on the ecological impact of our events** (waste reduction, reuse of unsold items, use of green cleaning products, optimisation of energy expenditure, etc.). We work in particular with Îlot ASBL, an organisation that fights homelessness and regularly collects our surplus produce to give to people in need.

The profit generated by your order enables us to partially fund our cultural and civic activities and to keep our project alive. Thank you!

-  **+32 2 537 96 69**
-  **event@tricoterie.be**
-  **www.tricoterie.be**
-  **Rue Théodore Verhaegen 158, 1060 Saint-Gilles**

