FOODBOOK

PICKLES

2026 A/W

FRESH FOOD
GOOD COMPANY



DELIVERY · FRESH FOOD · GOOD COMPANY · EVENTS ·

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MORNING

Breakfast

Minimum 15 people

PACKAGES



EXPRESS BREAKFAST

Organic artisan orange juice
Selection of mini pastries (2 pieces per person)
Seasonal fruit salad

€11.00



VITAMIN-PACKED BREAKFAST

Organic artisan orange juice
Selection of mini pastries (2 pieces per person)
Seasonal fruit salad
Yoghurt & granola

€13.00



GOURMET BREAKFAST

Organic artisan orange juice
Selection of mini pastries (2 pieces per person)
Seasonal fruit salad
Yoghurt & granola
Buttered soft roll with cheese
Buttered soft roll with ham

€18.00

Vegan and gluten-free package available on request

Breakfast

Minimum 15 people

EXTRAS

Yoghurt + red berries	€2.50
Yoghurt + granola	€2.50
Lactose-free yoghurt + red berries	€4.00
Lactose-free yoghurt + granola	€4.00
Mini cake and cookie platter	€60.00
Fruit basket, approx. 4 kg	€30.00
Mini pastry platter	€48.00
Vegan and gluten-free mini pastry platter	€72.00
Buttered soft roll with cheese	€2.20 each
Buttered soft roll with ham	€2.20 each
Soft roll with salmon and avocado	€4.00 each

DRINKS

Nespresso coffee and tea kit + kettle	€3.50
Organic artisan orange juice, 1 L	€6.00
Organic artisan apple juice, 1 L	€6.00
Still water, 1.5 L	€5.00
Sparkling water, 1.5 L	€5.00

BREAK

Reception & Coffee Break

Minimum 10 people



NESPRESSO COFFEE AND TEA KIT

A complete kit including a Nespresso machine, coffee capsules, a kettle and a selection of teas for the entire group.

€3.50 *per person*

EXTRAS

Yoghurt + red berries	€2.50
Yoghurt + granola	€2.50
Lactose-free yoghurt + red berries	€4.00
Lactose-free yoghurt + granola	€4.00
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Buttered soft roll with cheese	€2.20 each
Buttered soft roll with ham	€2.20 each
Soft roll with salmon and avocado	€4.00 each

DRINKS

Nespresso coffee and tea kit + kettle	€3.50
Organic artisan orange juice, 1 L	€6.00
Organic artisan apple juice, 1 L	€6.00

LUNCH

Sandwiches

Minimum 10 people
Order by 12 noon on the previous day at the latest
Open-faced organic bread sandwiches: plain, multigrain, walnut, olive and dark bread
Closed soft sandwiches
Gluten-free: +€5 per person

CLASSIC



MINI SANDWICHES
WITH OUR SIGNATURE SPREADS

A platter of 20 mini sandwiches for approximately 5 people, featuring five recipes:

Ham, gherkins and pickled onions
Chicken, smoked yoghurt and pineapple
Mexican-style tuna and aioli
Crab, carrot and lime
Egg salad, cherry tomatoes and olives

€60.00 *per platter*



SIGNATURE MINI SANDWICHES

A platter of 20 mini sandwiches for approximately 5 people, featuring five signature recipes:

Ham, pepper spread, rocket salad, cherry tomato and Manchego
Beef carpaccio, Harry's Bar sauce and rocket
Marinated salmon, hoisin sauce, white cabbage, carrots and sesame
Grilled scampi, salsa picando, fennel, courgette and onions
Burrata, pesto, peas, Little Gem lettuce and mint

€72.00 *per platter*



BAGUETTES

A platter of 6 baguettes featuring:

Baguettes filled with bone-in ham, Emmental, mayonnaise, tomatoes, lettuce and egg
Baguettes filled with Mexican-style tuna salad, aioli, capers and flat-leaf parsley
Baguettes filled with hummus, falafel and crunchy vegetables

Platter for 6 people

€42.00 *per platter*

VEGGIE / VEGAN



VEGETARIAN MINI SANDWICHES

A platter of 20 mini sandwiches featuring five signature recipes, for approximately 5 people:

Pepper spread, rocket salad, confit cherry tomato and Manchego

Muhammara, rocket salad, grilled aubergine and pine nuts

Burrata, pesto, peas, Little Gem lettuce and mint

Asparagus, za'atar cheese, radish, devilled egg and spring onion

Salsa picando, fennel, courgette, red onions and aioli

€72.00 *per platter*



VEGAN MINI SANDWICHES

A platter of 20 mini sandwiches on vegan bread, featuring five recipes and serving approximately 5 people:

Grilled green asparagus, hoisin sauce, white cabbage, carrots and sesame

Tomato tartare, fennel, courgettes and onions

Muhammara, rocket, grilled aubergines and pine nuts

Pepper spread, olives, rocket and confit cherry tomatoes

Confit portobello, peas, Little Gem lettuce and mint

€72.00 *per platter*



VEGETARIAN BAGUETTES

A platter of 6 baguettes featuring:

Baguettes filled with hummus, falafel and crunchy vegetables

Baguettes filled with pepper spread and confit fennel and courgettes

Baguettes filled with muhammara and grilled aubergines

€42.00 *per platter*

LUNCH BOX



LUNCH BOX

The lunch box includes your choice of filled baguette, one piece of seasonal fruit, a cookie and a 50 cl bottle of water.

Choice of baguette:

Bone-in ham, Emmental, mayonnaise, tomatoes, lettuce and egg

Mexican-style tuna salad, aioli, capers and flat-leaf parsley

Hummus, falafel and crunchy vegetables

€13.90 *each*



QUICHE PLATTER

A platter of 8 individual quiches, each approximately 12 cm in diameter, for 3 people.

Five recipes are available:

Salmon and broccoli

Quiche Lorraine

Leek and Parmesan

Butternut squash and Comté

Mediterranean: tomatoes, courgettes, peppers, onions and olives

€64.00 *per platter*



VEGETARIAN QUICHE PLATTER

A platter of 8 individual vegetarian quiches, each approximately 12 cm in diameter, for 3 people.

Three recipes are available:

Leek and Parmesan

Butternut squash and Comté

Mediterranean: tomatoes, courgettes, peppers, onions and olives

€64.00 *per platter*



CHEF'S PLATES — APPROX. 500 G

A cold plate of approximately 500 g, prepared according to the season and the Chef's inspiration.

Four options are available: mixed, fish, meat or vegetarian. Fresh bread and butter included.

€23.00 *per person*

SIDES



SIDE SALADS

Examples include:

Cabbage and carrot salad

Mediterranean salad

Chop suey

€3.50 *each, served in an individual glass*

(approx. 100 g, one variety per person)

€6.00 *per person, buffet-style*

(minimum 20 people, three varieties, approx. 200 g)



SOUP OF THE DAY

A homemade soup prepared with seasonal vegetables. The recipe changes weekly according to the Chef's selection.

One bread roll and butter are provided per person.

Sold in 1 L containers and delivered hot. One litre provides approximately four servings.

€12.00 *each*



BUILD-YOUR-OWN SALAD — 300G

Build your salad from a vegetable base, then select your preferred topping:

Poultry

Prawns

Falafel

The combinations below are examples:

Roasted cauliflower, pomegranate and cumin yoghurt

Green beans, potatoes, cherry tomatoes and wholegrain mustard

Crunchy vegetables, Thai dressing, coriander and peanuts

Courgettes, romanesco, green asparagus and za'atar cheese

The ingredients may vary depending on the fresh produce available and the Chef's inspiration.

€12.00 *each*



SELECTION OF SAVOURY VERRINES

A selection of four recipes featuring meat, fish or vegetables, chosen according to market availability.

Examples based on market availability:

Smoked Holstein beef, Harry's Bar sauce, rocket salad and Parmesan

Marinated salmon, hoisin sauce, crunchy vegetables, sesame and coriander

Confit portobello, peas, Little Gem lettuce, olive oil and mint

Green asparagus, za'atar cheese, radish, devilled egg and spring onion

For lunch or dinner, we recommend four verrines per person.

€5.00 *each*



SELECTION OF VEGETARIAN VERRINES

The combinations below are examples:

Confit portobello, peas, Little Gem lettuce, olive oil and mint

Green asparagus, za'atar cheese, radish, devilled egg and spring onion

Burrata and pesto

Muhammara, rocket and grilled aubergines

For lunch or dinner, we recommend four verrines per person.

€5.00 *per person*

BUFFET

Cold & Hot Buffets

Minimum 15 people
Order at least 2 working days before delivery

COLD BUFFET

CHEF'S BUFFET

The buffet features five meat or fish dishes and five vegetable sides:

Roast beef, Harry's Bar sauce, Parmesan, confit tomatoes, rocket salad and balsamic

Grilled poultry, caronaise sauce and crispy onions

American-style salmon tartare

Grilled scampi with thyme

Cod, devilled egg and green asparagus

Roasted cauliflower, pomegranate and cumin yoghurt

Conchiglioni, mozzarella, pesto, olives, rocket salad and pine nuts

Green beans, potatoes, cherry tomatoes and wholegrain mustard

Crunchy vegetables, Thai dressing, coriander and peanuts

Courgettes, romanesco, green asparagus and za'atar cheese

We provide approximately 600 g per person. Bread and butter included.

The menu is indicative and may vary according to the season.

€30.00 *per person*

LAND & SEA

The buffet combines cured meats, seafood and vegetable dishes:

Selection of three cured meats: Iberian ham, lomo and coppa

Vitello tonnato

Octopus, olives, tomatoes, potatoes and fresh herbs

Beetroot carpaccio, burrata and pistachios

Roasted chickpeas, courgettes, aubergines and smoked paprika, with mustard and honey tahini sauce

Cucumber, cherry tomatoes, Taggiasca olives, red onions and feta

Crunchy vegetables, Thai dressing, coriander and peanuts

Courgettes, romanesco, green asparagus and za'atar cheese

We provide approximately 600 g per person. Bread and butter included.

The menu is indicative and may vary depending on the fresh produce available and the Chef's inspiration.

€35.00 *per person*

AROUND THE WORLD

The buffet includes:

Angus beef tagliata, Parmesan, confit tomatoes, rocket salad and balsamic

Marinated salmon, saku tuna, hoisin sauce and sesame

Falafel, paprika hummus and Lebanese bread

Cantonese-style fried rice

Roasted cauliflower, pomegranate and cumin yoghurt

Crunchy vegetables, Thai dressing, coriander and peanuts

Cucumber, cherry tomatoes, Taggiasca olives, red onions and feta

We provide approximately 600 g per person. Bread and butter included.

The menu is indicative and may vary according to the season.

€40.00 *per person*



COLD BUFFET

INSPIRATION

A menu created according to market availability, featuring meat, fish, vegetables, carbohydrates and three salads.

The selection varies depending on the fresh produce available and the Chef's inspiration.

We provide approximately 600 g per person. Bread and butter included.

€32.00 *per person*

VEGETARIAN

A 100% vegetarian menu:

Falafel, paprika hummus and Lebanese bread

Courgettes, romanesco, green asparagus and za'atar cheese

Beetroot carpaccio, burrata and pistachios

Conchiglioni, pesto, olives, rocket salad and pine nuts

Roasted cauliflower, pomegranate and cumin yoghurt

Crunchy vegetables, Thai dressing, coriander and peanuts

Cucumber, cherry tomatoes, Taggiasca olives and red onions

We provide approximately 600 g per person.

Bread and butter included.

The menu is indicative and may vary depending on the fresh produce available and the Chef's inspiration.

€30.00 *per person*



AFTERWORK

Aperitif & Evening Receptions

Minimum 10 people
Order at least 48 hours in advance



APERITIF PLATTER

The platter includes our house-marinated olives, Italian dry sausage, provolone and fennel taralli.

Our platter serves 5 people.

€25.00 *per platter*

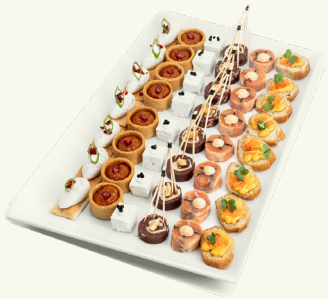


CRUDITÉS PLATTER

The platter includes pickled carrots, turmeric cauliflower, cucumber and radishes, served with a dipping sauce.

Serves approximately 5 people.

€20.00 *per platter*



AMUSE-BOUCHE

A platter of 48 cold vegetarian amuse-bouches.

Examples include:

Goat's cheese, barberries, hazelnuts and cress on a cracker

Muhammara, piquillo peppers and pomegranate in a tartlet

Carrot cake, almonds and pear mostarda

For an aperitif, we recommend 3 to 5 pieces per person. One platter therefore serves approximately 10 to 15 people.

€96.00



VEGETARIAN AMUSE-BOUCHE

A platter of 48 cold vegetarian amuse-bouches.

Examples include:

Goat's cheese, barberries, hazelnuts and cress on a cracker

Muhammara, piquillo peppers and pomegranate in a tartlet

Carrot cake, almonds and pear mostarda

For an aperitif, we recommend 3 to 5 pieces per person. One platter therefore serves approximately 10 to 15 people.

€96.00



MINI COCKTAIL VERRINES

Mini savoury verrines of approximately 40 g each, designed to be enjoyed as cocktail bites.

Examples include:

Grilled poultry, carrot béarnaise and crunchy vegetables

Green asparagus, devilled egg, smoked salmon and chives

Iberian ham, pepper spread, rocket, confit cherry tomato, Manchego and Espelette pepper

Grilled scampi, salsa picando, fennel, courgette, red onions and aioli

Burrata, pesto, peas, Little Gem lettuce, olive oil and mint

Muhammara, rocket, grilled aubergine, pine nuts and chives

The selection may vary depending on product availability and the Chef's inspiration.

€3.50 *each*

PACKAGES





APERITIF KIT

The package includes one aperitif platter and one crudités platter to share.

APERITIF PLATTER:

House-marinated olives

Italian dry sausage

Provolone

Fennel taralli

CRUDITÉS PLATTER:

Pickled carrots

Turmeric cauliflower

Cucumber

Cherry tomatoes

Dipping sauce

The aperitif package serves 5 to 10 people.

€45.00

DESSERTS

Minimum 10 people
Order by 12 noon on the previous day at the latest



TARTLET PLATTER

A selection of 8 tartlets in three flavours: chocolate, lemon meringue and crème brûlée

€40.00



SELECTION OF SWEET VERRINES

The selection includes tiramisu, crème brûlée, panna cotta and chocolate mousse verrines.

€5.00 *each*



SEASONAL FRUIT BASKET

A basket of approximately 4 kg of seasonal fruit selected by our produce supplier.

€30.00 *each*



FRESH FRUIT SALAD

A fruit salad prepared according to the season and the Chef's inspiration.

€6.00



FRESH SEASONAL FRUIT

One piece of fresh seasonal fruit, carefully selected by our produce supplier. The variety offered changes according to availability.

€3.50

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MINI CAKE AND COOKIE PLATTER

A selection of 40 pieces featuring cookies, muffins and doughnuts.

We recommend 2 to 3 pieces per person for a coffee break or dessert.

€60.00



PETIT FOUR PLATTER

A platter of 48 petits fours, ideal for accompanying coffee breaks or adding a sweet touch to cocktail receptions.

Depending on the selection:

Praline choux

Apple tarte tatin

Soft coconut cake

Crunchy praline

Coffee panna cotta

Chocolate crunch

Financier with almond cream

The selection may vary depending on availability.

For dessert or a coffee break, we recommend 3 to 5 pieces per person. One platter therefore serves approximately 10 to 15 people.

€96.00



VEGAN & GLUTEN-FREE
PETIT FOUR PLATTER

For dessert or a coffee break, we recommend 3 to 5 pieces per person. One platter therefore serves approximately 10 to 15 people.

Raspberry & passion fruit

Chocolate & hazelnut

Coconut & chocolate

Raspberry & blueberry

€96.00

€2.00 *each*

DRINKS

For events with service
Packages based on the selected time slot,
with a fixed price regardless of consumption

COFFEE & TEA



NESPRESSO COFFEE AND TEA KIT

A complete kit including a Nespresso machine, coffee capsules, a kettle and a selection of teas for the entire group.

€3.50 *per person*

WATER



50 CL

Individual 50 cl bottle of water

€2.00



SPARKLING, 1.5 L

1.5 L bottle of Bru sparkling water

€5.00



STILL, 1.5 L

1.5 L bottle of Bru still water

€5.00

ICE TEA & JUICES



HOMEMADE ICED TEA, 1 L

A lightly sweetened homemade iced tea in a 1 L bottle. Serve well chilled.

€8.00



ORGANIC ARTISAN ORANGE JUICE, 1 L

Organic artisan orange juice in a 1 L bottle

€6.00



ORGANIC ARTISAN APPLE JUICE, 1 L

Organic artisan apple juice in a 1 L bottle

€6.00

SOFT DRINKS



COCA-COLA **ORIGINAL TASTE, 1.5L**

1.5 L bottle of Coca-Cola Original Taste. Serve chilled.

€5.00



COCA-COLA **ZERO, 1.5L**

1.5 L bottle of Coca-Cola Zero. Serve chilled.

€5.00

ALCOHOLIC DRINKS



CRATE OF VEDETT BEER

A crate of Vedett beer to share. Serve well chilled.

€48.00



BLANC DE BLANCS BRUT **SPARKLING WINE**

Our Blanc de Blancs Brut cuvée is an easy-drinking accompaniment to aperitifs and cocktail receptions. Serve well chilled.

€10.00



CLOS DE BELLOC **WHITE WINE**

Clos de Belloc white wine, served chilled as an aperitif or with the meal

€8.00



CLOS DE BELLOC **RED WINE**

Clos de Belloc red wine, served as an aperitif or with the meal

€8.00

Priced according to consumption

Delivery without service only

Still or sparkling water — €5 per bottle

Juices (apple, orange or apple-cherry), water, Coca-Cola and Coca-Cola Zero — €5 per bottle

Lager — €48 per crate of 24

Speciality beers (Duvel, Tripel Karmeliet and Chouffe) — €3.50 each

Waiting staff and equipment are available on request. Prices provided on quotation.

PRACTICAL INFORMATION

Practical information

Greater Brussels area

7:00–10:30 a.m.: €50

10:30 a.m.–12:30 p.m.: €15

12:30–4:00 p.m.: €50

An additional transport charge applies to deliveries that include equipment.

Minimum Order Value

Saturday: €3,000

Sunday and public holidays: €5,000

Orders

Written confirmation by email is required.

Standard lead time: 2 working days

Sandwiches and desserts: order by 12 noon on the previous day

Orders below the minimum value or placed after the deadline are subject to a surcharge of at least 15%.

Cancellations must be made at least 36 hours in advance. Otherwise, 100% of the cost of perishable goods will be charged.

Any changes to an order will result in an additional charge.

Invoicing

Prices exclude VAT and transport.

Payment within 15 days.

Late payments are subject to a penalty of 5% per month, plus 10% in collection fees.

Delivered from the PICKLES kitchens in Schaerbeek to all 19 municipalities of Brussels.

CONTACT US

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PICKLES