



MAISONVANDENBOER

FOOD MANUAL – World Economic Forum 2018

Continental breakfast buffet

Bread and pastries
Spreads
Cereals
Fruit
Drinks

French bread and daily changing pastries
Marmalade, butter, dried meat and cheese
Cereal with milk
Fresh fruit bowl
Coffee, tea, milk, juices

Full American breakfast buffet

Bread
Sweets
Spreads
Charcuterie and cheese
roast beef
Eggs
Cereals
Fruit
Drinks

Assortment of fresh bread
Pastries like croissants and pain au chocolat
Marmalade and butter
Assortiment cheese and charcuterie like ham and

Cooked to order
Cereals with yogurt and milk
Fresh Fruit bowl
Coffee, tea, milk, juices

Sandwich buffet

Sandwiches
Salad
Soup
Fruit
Drinks

Selection sandwiches
Salad of the day
Soup of the day
Fresh Fruit bowl
Mineral water, juices, sodas, coffee and tea
Wine and beer upon request (extra charge)

Coffee & sweets

Cookies
Drinks

Cookies and pastry of the day, fresh fruits
Mineral water, juices, coffee and tea

Afternoon snacks

Sandwiches
Fruit
Drinks

Selection sandwiches
Fresh fruit
Mineral water, coffee and tea

Reception based on 2½ hours

Snacks

Drinks

Assortment of 5 cold, 3 warm and 3 dessert snacks per
guest
Mineral water, juices, sodas, wine, beer, coffee, tea

Reception based on 2 hours

Snacks
Drinks

Assortment of 5 cold snacks per guest
Mineral water, juices, sodas, wine, beer, coffee, tea

FOOD MANUAL WORLD ECONOMIC FORUM 2018

Buffet lunch or dinner

Buffet 1

Meat	Guiney fowl with gravy
Vegetables	Seasonal vegetables
Pasta	Vegetarian pasta with tomato
Salad	Green salad
Dessert	Chef's dessert
Drinks	Mineral water, juices, sodas, coffee and tea Wine and beer upon request (extra charge)

Buffet 2

Fish	Cod fish antiboise
Vegetables	Spinach and samphire
Potato	Potato mousseline
Salad	Vegetarian pasta salad with vegetables and herbs
Dessert	Chef's dessert
Drinks	Mineral water, juices, sodas, coffee and tea Wine and beer upon request (extra charge)

Three Course seated lunch or dinner including drinks

Tuesday 23 Jan.

Lunch

Starter : Goats' cheese • fennel • cucumber (v)
Main : Guinea fowl • pommes gratin • garnishings
Dessert : Fresh fruits • sorbet ice-cream

Dinner

Starter : Bhaji of chick peas • corn cream (v)
Main : Cod • cauliflower cream • persillade
Dessert : Fresh fruits • sorbet ice-cream

Wednesday 24 Jan

Lunch

Starter: Quinoa salad • sweet-and-sour vegetables
Main: Slowly cooked veal • Bresaola • green herbs
Dessert: Fresh fruits • sorbet ice-cream

Dinner

Starter: Smoked salmon • curry • white chocolate
Main: Guinea fowl • pommes gratin • garnishings
Dessert: Omelet siberienne • chocolate mousse • cherry sauce

Thursday 25 Jan

Lunch

Starter: Mushroom risotto • herb oil

Main: Beef entrecote • gratin • onions

Dessert: Apple cake • vanilla ice-cream

Dinner

Starter: Red curry soup

Main: Slowly cooked veal • Bresaola • green herbs

Dessert: Lemon cheesecake • honey crisp

Friday 26 Jan

Lunch

Starter: Goats' cheese • fennel • cucumber (v)

Main: Cod • cauliflower cream • persillade

Dessert: Fresh fruits • sorbet ice-cream

Note

- Materials like cutlery and tableware and personnel are included in all prices.
- Vegetarian dishes and other dietary wishes are available upon request
- To switch items or dishes, please discuss with Maison van den Boer first
- Prior to the event date we would appreciate a guaranteed indication of the total number of guests. Seven days prior to your event we request a definite number of guests which will be invoiced.