



Lunch menu week 40

30/09 - 4/10

ALMA sustainable catering

MON

Sandwich/Wrap

M: Roast Beef & guasacaca sandwich GLUTEN
V/VG: Mediterranean baba ghanoush sandwich GLUTEN, SESAME

Power Salad

M: Healthy quinoa salad with chicken MILK
V: Healthy quinoa salad with parmesan cheese MILK
VG: Healthy quinoa salad with VEGAN cheese SOY

Soup

Vegetable soup

TUE

Warm meal

M: Ginger chicken served with rice GLUTEN, SOY
V/VG: Ginger tofu & vegetables served with rice GLUTEN, SOY

Side Salad

Asian-style salad SOY

Soup

Miso Soup SOY

WED

Sandwich/Wrap

M: Salmon salad sandwich GLUTEN, FISH, EGG, MUSTARD
V: Brie, honey & walnuts sandwich GLUTEN, MILK, HONEY, NUTS
VG: VEGAN cheese & walnuts sandwich GLUTEN, NUTS

Power Salad

M/VG: Roasted carrot, almonds & feta salad MILK
VG: Roasted carrot, almonds & VEGAN cheese salad GLUTEN, SOY

Soup

Silky Zucchini Soup

THU

Warm meal

M: Tikka masala chicken with biryani rice
V/VG: Tikka masala cauliflower & tofu with biryani rice SOY

Side Salad

Indian-style salad (kachumber)

Soup

Spiced carrot soup

FRI

Warm meal

M: Chicken quesadilla GLUTEN, MILK
V: Vegetable quesadilla GLUTEN, MILK
VG: VEGAN quesadilla GLUTEN, SOY

Side Salad

Avocado salad



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Sandwich & Power salad for Tuesday & Thursday

TUE

Sandwich/Wrap

M: Chicken katsu sandwich with cabbage & carrot GLUTEN

V/VG: Tofu katsu sandwich with cabbage & carrot GLUTEN, SOY

Power Salad

M/V: Asian-style salad with vegetable gyoza & egg GLUTEN, EGG

VG: VEGAN Asian-style salad with gyoza & edamame GLUTEN, SOY

Soup

Miso soup SOY

THU

Sandwich/Wrap

M: Tikka masala chicken served on flatbread GLUTEN

V/VG: VEGAN cauliflower & tofu tikka masala served on flatbread GLUTEN, SOY

Power Salad

M: Indian-style salad with feta & rice MILK

V/VG: Indian-style salad with VEGAN feta & rice SOY

Soup

Spiced carrot soup



IMPORTANT NOTES

- Minimum order quantity: 10 people
- We can arrange chafing dishes on request for the warm meals.
- Set-up & clean-up services are not included.
- Any extraordinary items need to be requested with each order.
- All trays and bowls need to be emptied and placed back in the boxes, ready to be picked up after the event.
- All the prices are excluding VAT.
- We can cover the 14 listed EU allergens*, plus vegetarian, and vegan.

*EU allergen list: gluten (wheat, rye, barley, oats), shellfish (e.g. crabs, prawns, lobsters), egg, fish, peanut, soy, milk, nuts, celery, mustard, sesame, sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/l in terms of total sulphur dioxide – used as a preservative), lupine, and molluscs (e.g. mussels, oysters, squid, snails)