

Lunch menu week 41 07/10 - 11/10

ALM Asustainable Acatering

			11/10	
MON	Sandwich/Wrap		Caprese sandwich with pea spread VEGAN caprese sandwich with pea spread	GLUTEN, MILK, NUTS
		M/V:	Lebanese tabbouleh salad with goat cheese	MILK
	Power Salad	VG:	Lebanese tabbouleh salad with VEGAN feta cheese	SOY
	Soup		Courgette & tomato soup	
TUE	Warm meal	M/V/VG:	Puttanesca (red sauce pasta with olives & capers) with aubergine & ricotta salata	GLUTEN, MILK
	Side Salad		Mediterranean salad	
	Soup		Green vegetable soup	
		M:	Turkey ham sandwich	GLUTEN, MILK,
WED	Sandwich/Wrap		Lemon ricotta & roasted paprika sandwich	EGG, MUSTARD GLUTEN, MILK,
		VG:	VEGAN lemon ricotta & roasted paprika sandwich	NUTS GLUTEN, SOY, NUTS
		M:	Panzanella salad with croutons & chicken	GLUTEN
	Power Salad	V/VG:	VEGAN panzanella salad with croutons & chickpeas	GLUTEN
	Soup		Lemon chickpeas soup	
THU	Warm meal	M:	Beef rendang with green beans served with aromatic rice	SOY, GLUTEN
	vuiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	V/VG:	Jackfruit rendang with green beans served with aromatic rice	SOY, GLUTEN
	Side Salad		Gado Gado salad with EGG - VEGAN OPTION AVAILABLE	EGG, PEANUT
	Soup		Spicy Carrot soup	
FRI	Warm meal	M:	Breakfast burrito with veal chorizo, egg, rice & avocado	GLUTEN, EGG, MILK
		V:	Vegetarian breakfast burrito with egg, rice & avocado	GLUTEN, EGG, MILK
		VG:	VEGAN breakfast burrito with scrambled tofu, rice & avocado	GLUTEN, SOY
	Side Salad		Mexican bean salad	



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Sandwich & Power salad for Tuesday & Thursday

UE	Sandwich/Wrap		Veal chorizo & cheese sandwich VEGAN cheese & grilled vegetables sandwic	GLUTEN, MILK, EGG, MUSTARE h GLUTEN
	Power Salad	M/V:	Mediterranean pasta salad with parmesan cheese	GLUTEN, MILK
		VG:	Mediterranean pasta salad with VEGAN grated cheese	GLUTEN, SOY
	Soup		Green vegetable soup	Allergens
THU	Sandwich/Wrap	M:	Beef rendang sandwich with cripsy onion, pickled carrot & cucumber	SOY, GLUTEN
	,	V/VG:	Jackfruit rendang sandwich with cripsy onion, pickled carrot & cucumber	SOY, GLUTEN
		M/V	: Gado Gado salad with EGG & rice	EGG, PEANUT
	Power Salad	1/0	: VEGAN Gado Gado salad with tofu	SOY, PEANUT
		VG	& rice	



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

than 10 mg/kg or 10 mg/l in terms of

total sulphur dioxide – used as a preservative), lupine, and