



# Lunch menu week 4

## 20/01- 24/01

ALMA sustainable catering

**MON**

<b>Sandwich/Wrap</b>	<b>M:</b> Chicken satay wrap	NUTS, SOY, GLUTEN
	<b>V/VC:</b> Tofu satay wrap	NUTS, SOY, GLUTEN
<b>Power Salad</b>	<b>M:</b> Yum Woon Sen salad with prawns & wakame	FISH, NUT, GLUTEN, SOY, SESAME
	<b>V/VC:</b> VEGAN Yum Woon Sen salad with tempeh & wakame	NUT, GLUTEN, SOY, SESAME
<b>Soup</b>	Vegetable soup	CELERY

**TUE**

<b>Warm meal</b>	<b>M:</b> CHICKEN massaman curry served with basmati rice	SOY, GLUTEN
	<b>V/VC:</b> Vegetables & tofu massaman served with basmati rice	SOY, GLUTEN
<b>Side Salad</b>	Thai crunchy salad	NUTS
<b>Soup</b>	Carrot & ginger soup	

**WED**

<b>Sandwich/Wrap</b>	<b>M:</b> Turkey ham sandwich	GLUTEN, EGG, MUSTARD, MILK
	<b>V:</b> Lemon ricotta & roasted paprika sandwich	GLUTEN, MILK, NUTS
	<b>VC:</b> VEGAN lemon ricotta & roasted paprika sandwich	GLUTEN, LACTOSE, NUTS
<b>Power Salad</b>	<b>M:</b> Roasted vegetable salad with chicken & couscous	GLUTEN
	<b>V/VC:</b> VEGAN Roasted vegetable salad & couscous	GLUTEN
<b>Soup</b>	Lentil soup	CELERY

**THU**

<b>Warm meal</b>	<b>M:</b> Chicken cacciatore served with linguine	GLUTEN
	<b>V/VC:</b> Aubergine cacciatore served with linguine	GLUTEN
<b>Side Salad</b>	Orange, fennel & beetroot salad	
<b>Soup</b>	Broccoli, zucchini & leek soup	CELERY

**FRI**

<b>Warm meal</b>	<b>M:</b> LAMB kebab served with spiced rice	
	<b>VC:</b> VEGAN chicken kebab served with spiced rice	SOY
<b>Side Salad</b>	Moroccan salad with roasted vegetables	



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### Sandwich & Power salad for Tuesday & Thursday

**TUE**

<b>Sandwich/Wrap</b>	<b>M:</b> Chicken wrap w/soft cheese & crispy onion	GLUTEN, MILK, EGG, MUSTARD
	<b>V/VG:</b> Scrambled tofu sandwich	GLUTEN, SOY
<b>Power Salad</b>	<b>M:</b> Basmati rice salad with BEEF	SOY, GLUTEN, NUTS
	<b>V/VG:</b> Basmati rice salad with tempeh	SOY, GLUTEN, NUTS
<b>Soup</b>	Carrot & ginger soup	CELERY

**THU**

<b>Sandwich/Wrap</b>	<b>M:</b> Chicken focaccia with mozzarella & pesto	GLUTEN
	<b>V:</b> Roasted aubergine & mozzarella focaccia sandwich	GLUTEN, MILK
	<b>VG:</b> Roasted aubergine & VEGAN mozzarella focaccia sandwich	GLUTEN, SOY
<b>Power Salad</b>	<b>M:</b> Orange, fennel & betroot salad with feta & fono	MILK
	<b>VG:</b> VEGAN Orange, fennel & betroot salad with chickpeas fono	GLUTEN, MILK
<b>Soup</b>	Broccoli, zucchini & leek soup	CELERY



## IMPORTANT NOTES

- Minimum order quantity: **10 people**
- We can arrange chafing dishes on request for the warm meals. Any additional items (tableware, staff, etc.) need to be requested with each order.
- Set-up & clean-up services are not included.
- Please empty all trays and bowls and place them back into the boxes, ready for pick-up 1-3 days after the event.
- Please check our dietary accomodations [here](#).
- Deadline is two working days before the event at noon.
- Delivery & pick up services: €30 for 1 delivery, and set-up and clean-up services are not included.
- We accept bank transfers and credit card payments, which have an extra surcharge.
- All the prices are excluding VAT.