



Lunch menu week 5

27/01- 31/01

ALMA sustainable catering

MON

Sandwich/Wrap	M: Chicken ham, peas & avocado sandwich	GLUTEN, EGG, MUSTARD
	V: Red peppers & feta sandwich	GLUTEN, MILK, NUTS
	VG: Red peppers & VEGAN feta sandwich	GLUTEN, NUTS
Power Salad	M: Pumpkin & lentils salad with chicken	CELERY
	V: Pumpkin & lentils salad with mozzarella	CELERY, MILK
	VG: Pumpkin & lentils VEGAN salad with pumpkin seeds	CELERY
Soup	Curried cauliflower soup	CELERY

TUE

Warm meal	M: Beef bulgogi with bok choy & shiitake served with rice	SOY
	V/VG: Tofu bulgogi with bok choy & shiitake served with rice	SOY
Side Salad	Korean style Bibimbap salad	SOY
Soup	Tofu shiitake soup	SOY

WED

Sandwich/Wrap	M: Crab salad sandwich with wasabi mayo	GLUTEN, EGG, MUSTARD, FISH
	V/VG: Grilled vegetables & VEGAN aioli sandwich with fried onion	GLUTEN, MUSTARD
Power Salad	M/V: Artichoke salad with Parmesan, roasted almonds & chickpeas	NUTS, MILK
	VG: Artichoke salad with VEGAN cheese, roasted almonds & chickpeas	NUTS, SOY
Soup	Sweet potato soup	CELERY

THU

Warm meal	M: Chicken stroganoff served with mashed potato	MILK
	V/VG: VEGAN mushroom stroganoff served with mashed potato	SOY
Side Salad	Green salad with peas, walnuts & cranberry	NUTS
Soup	Minted pea soup	CELERY

FRI

Warm meal	M: Chicken gyros pita with tzatziki	GLUTEN, MILK
	V: Falafel pita with tzatziki	GLUTEN, MILK
	VG: Falafel pita with VEGAN tzatziki	GLUTEN, SOY
Side Salad	Greek salad	CELERY



Lunch menu week 5

27/01- 31/01

ALMA sustainable catering

Sandwich & Power salad for Tuesday & Thursday

TUE

Sandwich/Wrap	M: Beef bulgogi sandwich with korean lettuce, bok choy and shiitake	GLUTEN, SOY
	V/VG: Mix mushroom bulgogi sandwich with korean lettuce & bok choy	GLUTEN
Power Salad	M: Chicken Bibimbap salad with egg & rice	SOY, EGG
	V: Bibimbap salad with tofu, egg & rice	SOY, EGG
	VG: VEGAN Bibimbap salad with tofu, rice & carrot	SOY
Soup	Tofu shiitake soup	SOY

THU

Sandwich/Wrap	M: Chicken focaccia with mozzarella & pesto	GLUTEN, MILK, NUTS, EGG, MUSTARD
	V: VEGAN portobello focaccia with VEGAN cheese	SOY
Power Salad	M/V: Green salad with quinoa & mozzarella	MILK
	VG: VEGAN green salad with quinoa & walnuts	NUTS
Soup	Tomato 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.