

terro

**catering experiences**  
connecting you to **the**  
**essential,**  
**quite naturally!**

*catering*

# farm to table, the source of our catering offer

Today, it's simply inconceivable for a group like Tero not to have **respect for the environment** and therefore for the product at the heart of its principles. As a group, **our catering offer goes beyond simple local sourcing**, and includes two farms that apply the principles of **organic farming**. The head market gardener works closely with our kitchen chefs to plan the crops that will supply the group's restaurants and the caterer, offering a real **'farm to table'** experience.



# mature



# our formulas *food* for all your events

\*The assortment depends on the number of guests: we work with fresh, seasonal produce and, depending on market availability, some products may vary in the assortment.





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# formulas

## welcome, break and snack

### bar

- Coffee | Tea
- Fresh fruit juice
- Still and sparkling mineral waters

### welcome

- Mini pastries with chocolate, raisins, croissant,...

### break

- Assortment of mignardises
- Seasonal fruit assortment

### snack

- Sweet crepes or homemade Brussels waffles



# formulas

## the brunch

### Live cooking brunch

- Prepared eggs
- Bacon and sausages from our farms
- Cheese and charcuterie
- American Salers / Meat Loaf
- Salmon trout, parsley, lemon
- Tomato, burrata and pesto salad
- Green salad with vinaigrette and salted granola
- Mini pastries
- Baguettes and toast
- Jams, chocolate, honey, farm butter
- Yaourt, Granola, fruits rouges
- Seasonal fruit salad

### buffet breakfast

- Farm delicatessen
- Assorted cheeses
- Mini pastries
- Baguettes and toast
- Jams, chocolate, honey and farm butter
- Yoghurt, granola and seasonal fruit salad

### the bar

- Coffee | Tea
- Fresh fruit juice
- Still or sparkling mineral water



# the lunch

## quiches, salads and desserts

### Seasonal soup or gazpacho

- Butternuts, carottes, zucchini, brocolis...
- Tomatoes, cucumbers...
- Croutons, fresh herbs

### quiches

- Lorraine
- Leeks & salmon trout
- Broccoli & smoked ham
- Spinach & feta
- Or other seasonal inspirations

### salad

- Green salad, mixed salad, baby greens, sucaines...
- Zucchini tagliatelle, feta crumble, puffed quinoa, squash purée
- Vinaigrette au vieux balsamique

### desserts (optional)

- Our fruit tarts, chocolate tarts, lemon meringue tarts... seasonal and from the region



# the lunch

## sandwiches, salads & desserts

### seasonal soup or gazpacho

- Butternuts, carrots, zucchini, broccoli...
- Tomatoes, Cucumbers...
- Croutons, fresh herbs

### sandwiches

- Brie, walnuts, Liège syrup
- Coppa, pesto, spinach
- Tomato, mozzarella, green pesto, rocket
- American prepared, onion, gherkin, watercress
- Poultry, parmesan, romaine
- Smoked salmon trout, fresh cheese
- Scrambled eggs with tartufata
- Rosbeef, old-fashioned mustard
- Prawns, chives, mayonnaise
- Cranberry, lime, coriander, chives
- Meatloaf, mustard, green salad
- Grilled vegetables, hummus, misuna

### assorted salads

- Assorted salads
- Hummus and chickpeas, preserved lemon oil with fresh herbs
- Zucchini tagliatelle, feta crumble, puffed quinoa, squash purée
- Tabbouleh, lemon confit, currants, fresh herbs
- Green beans, shallots, bacon, flat-leaf parsley
- Asparagus salad, almonds, cottage cheese, fresh peas
- Lentil salad with fresh herbs
- Multicoloured tomato, mozzarella and rocket salad

- Romaine salad, Caesar sauce, croutons, hard-boiled eggs, cherry tomatoes
- Baby spinach, Roquefort cheese, pear, walnuts, sesame oil
- Quinoa with crunchy vegetables, pumpkin seeds, butternut cream

### desserts (optional)

- Our seasonal and regional fruit tarts, chocolate tarts, lemon meringue tarts...
- Basket of seasonal fruit



# the lunch cold buffet

## seasonal soup or gazpacho

- Butternuts, carrots, zucchini, broccoli...
- Tomatoes, cucumbers...
- Croutons, fresh herbs

## cold preparations

- Hummus of the moment, Zaatar oil
- Potato, egg and fresh peas
- Lentil salad with fresh herbs
- Multicoloured tomato collection
- Carrot and squash tagliatelle, basil oil
- Quinoa with crunchy vegetables and pumpkin seeds
- Mixed green salad with baby greens
- Iceberg, rocket, parmesan
- Salmon trout, parsley, lemon

## delicacies from our farm

- Duroc pork pâté
- White pudding
- Coppa
- Smoked and cooked ham
- Meat Loaf
- Beef tartar / carpaccio Parthenaise

## cheeses

- Fresh goat's cheese
- Roquefort
- Herve
- Comté

## desserts (optional)

- Our fruit, chocolate and lemon meringue tarts... seasonal and from the region





# formulas

## aperitifs

### hot and cold zakouskis (served on a tray)

- Salmon trout, baby greens, sesame & yuzu
- Quail's egg nest, tartufata
- Sea bass tataki with yuzu and sesame seeds
- Parthenaise beef tartar on toast, cashew cream
- Beef roulade, sprouts
- Fresh avocado and burrata
- zucchini pesto and scamorza
- Grey shrimp croquettes or Vieux Brugge

- Croque Monsieur Ardenne ham
- Smoked holstein beef
- Mushroom, truffle and Vol-au-Vent puff pastry
- Seasonal soups and gazpachos
- Kadaïf of scampis with spices
- Tempura and Cups of Farm Vegetables
- Makis and spring rolls
- Toast with prawns, chives and miso mayonnaise
- Pan cristal con tomate, ham crumble
- Dried fruit strings, goat's cream, fig jam
- Cup of burrata cream and peas

### in sharing (on tables)

- Assorted raw vegetables
- Radishes, carrots, fennel, cucumber, daikon, cauliflower...
- Cold sauces... with herbs, cocktail sauce, yoghurt & spices...
- Hummus of the day olive oil, zaatar
- Farmhouse cured meats and cheeses
- Black olives, green olives
- Coppa, Rosette, cobourg, beef jerky
- Puff pastry, Grissini, toast
- Artichoke, sun-dried tomato and black olive tapenade
- And other inspiration from our kitchen gardens

# the walking dinner

## cold dishes

- Sea bass tataki with sesame and yuzu
- Carpaccio of tomatoes, burrata & basil
- Artichoke carpaccio, tomato confit with vadouvan oil
- Burrata cheese, cream of pea soup, fresh peas
- Vitello, cream of tuna and fried capers
- Carpaccio of holstein beef & herbs
- Parthenaise beef tartar with herbs and roasted pepper
- Carpaccio of sea bass, pomegranate, radish and lime
- Avocado, mozzarella, salmon and roasted sesame tartar
- Grilled green asparagus, cashew nut pesto...

- Wild salmon sashimi, extra mild smoked salmon...
- Millefeuille of eggplants, roasted tomatoes, goat's cheese and basil
- Carrots, yellow zucchini, tamari pumpkin seeds, beet oil
- Quinoa, lentil and crunchy vegetable tabbouleh

## hot dishes

- Asparagus 'à la Flamande', mousseline
- Green asparagus, egg parfait, parmesan espuma, ham crumble
- Eggplants glazed with miso and nori
- Royal butter cod, chives







# the walking dinner (continued)

## hot dishes (continued)

- Pan-fried scallops with parsley and hazelnut butter
- Crispy Nobashi prawns, coriander and lemongrass
- Shrimp croquettes, fried parsley, lemon
- Roast sea bass, sauce vierge, Kalamata olives
- Low-temperature free-range egg, fresh peas, smoked bacon espuma
- Tartufata & Parmesan pasta
- Fregola Sarda, Duroc bacon, peas

- Risotto, chlorophyll, broad beans, green tips
- Duroc pork croquettes, lemon reduction
- Lamb with early vegetables and herbs
- Veal fillet, morels and straw wine
- Parthenaise beef, béarnaise, roasted pepper, pommes allumettes
- Landes duck, candied pears and blueberries
- Malines cuckoo, mushrooms and roasted hazelnuts
- Farm vegetables with fresh herbs

## the desserts

- Profiteroles and vanilla cream puffs
- Warm chocolate, praline and vanilla mousse
- Tiramisu with speculoos
- Red fruit crumble
- Crème Brûlée with tonka beans
- Dame blanche, vanilla, chocolate
- Unstructured Snickers
- Pavlova with red fruits
- Spiced orange carpaccio
- Mango and passion fruit tartar
- Mini seasonal fruit tartlets

# the 3 services

## cold starters

- Sea bass carpaccio with pomegranate, sesame and yuzu
- Tataki of sea bream with smoked oil and coriander
- Salmon tartar, avocado, radish, soy sauce & wasabi
- Millefeuille of eggplants, roast tomatoes, coppa, goat's cheese and basil
- Semi-cooked salmon trout, sour cream, seaweed, edamame & spring onions
- Carpaccio of tomato confit, burrata, and vadouvan
- Carpaccio of smoked Holstein beef, fried artichokes, fresh herbs
- Veal chiffonade, cream of tuna, misuna, fried capers
- Parthenaise veal tataki style, roasted onions, portobello

## hot starters

- Scallops with panko, julienne vegetables, beurre blanc sauce
- Low-temperature egg, green asparagus, peas, Parmesan espuma, ham
- Vegetable ravioli with spiced broth
- Roasted green asparagus, smoked ham, parmesan crisp
- White asparagus, herb butter and low-temperature egg
- Eggplants with miso, soya and mirin
- Scampi ravioli, lemongrass, ginger, full-bodied bisque





# the 3

## services (continued)

### fish and meat dishes

- Cod and local asparagus, mousseline, peas, mustard pickles, beurre blanc
- Cod, shellfish marinière, lime and ginger
- sea bream, sun vegetables, basil oil
- Ostend-style fillet of sole with mashed potatoes and olive oil
- Monkfish, young leeks, peas, smoked bacon espuma
- Sea bass, olive oil emulsion, asparagus, broad beans and peas
- Roasted turbot, cockles, baby spinach, chlorophyll juice

- Rack of lamb, confit vegetables, smoked chilli oil
- Rack of lamb with violet mustard, seasonal vegetables with savory
- Malines cuckoo clock, asparagus, morels, anna apple
- Duroc pork glazed with ginger, broad beans and shitakés,
- Parthenaise beef, artichokes, green tips, tomato confit, sliced brown juice
- Parthenaise beef, shallot confit, anna apple, vegetables, miso sauce
- Duck breast, honey and sesame, sweet potato purée

### the desserts

- Red fruit pavlova with vanilla ice cream
- Dame blanche and meringue
- Chocolate cake with speculoos ice cream
- Papillote of roasted apricots with rosemary (seasonal)
- Warm chocolate, salted butter caramel and vanilla mousse
- Crunchy millefeuille, red berries, diplomatic cream
- Vanilla crème brûlée with tonka beans
- Fresh vanilla French toast
- Red fruit soup with samba flowers and lime
- Brioche perdue, apples, cinnamon, vanilla ice cream





# le buffet tero

## appetizers

- Prawn, parsley and lemon croquette

## cold

- Carpaccio of Parthenaise beef, fried capers, basil, parmesan, misuna
- Tartar of sea bream, daikon, pomegranate, yuzu, sesame, wasabi
- Collection of AOC tomatoes, Burrata, basil oil, misuna
- Seasonal salad with honey mustard dressing and salted granola
- Zucchini tagliatelle, squash purée, feta cheese, puffed quinoa
- Candied vegetables from our farm
- Spinach salad with pear, Roquefort cheese, walnuts and roasted seeds

- Lentil salad with fresh herbs
- Hummus and chickpeas, preserved lemon oil
- Vitello, tomato confit and capron cream

## hot

- Entrecôte of Parthenaise beef, hearty gravy
- Low-temperature glazed duroc pork, spring onions, shitakés
- Farm chicken marinated in spices, chimichurri and coriander
- Meunière-style dumplings, butter, herbs
- Béarnaise sauce, creamy pepper, mushrooms

- Belgian fries, mayonnaise, ketchup
- Grilled potatoes sautéed with garlic and herbs
- Farm vegetables roasted, grilled or confit en papillote
- Rigatoni with tartufata, parmesan and rocket

## desserts

- Chocolate mousse, chips and crumble
- Tonka bean crème brûlée
- Tiramisu with speculoos
- Red fruit meringue
- Fresh seasonal fruit
- Chocolate, lemon meringue, frangipane or seasonal fruit tarts





# the formula barbecue

## on the BBQ

- Parthenaise beef rib steak
- Duroc white pork sausage
- Mini sausages, plain, country, tarragon, wild garlic...
- Mechelen cuckoo marinated in chimichurri and coriander spices
- Caramelised farmhouse pork ribs
- Grilled scampi or squid with herbs

## optional

- Grilled fillet of sea bream & virgin oil

## sauces

béarnaise, BBQ, pepper cream, mushrooms







# the formula

## barbecue (continued)

### salads and vegetables

#### cold

- Green salad, mixed, baby greens, sucrones,... Balsamic and mustard vinaigrette
- Watermelon, feta, baby greens & black olives
- Grilled sun vegetables, oregano oil
- Homemade coleslaw, cabbage, carrot, mayonnaise
- Tomato collection, burrata, sun-dried tomato pesto

- Lentil salad with fresh herbs,
- Chickpea hummus, roasted chickpeas, preserved lemon oil
- Tabbouleh, radish, tomato confit, fresh herbs
- Green asparagus, parmesan, walnuts

#### hot

- Confit vegetables from the farm
- Home fries, mayonnaise
- Grilled potatoes, garlic & fresh herbs
- Falafels, tzatziki, cucumber, mint

### desserts

- Mousse au chocolat, éclats & crumble
- Tiramisu au spéculoos
- Fruits rafraîchis en saison
- Carpaccio d'oranges à la Turquie
- Crème brûlée aux fèves de tonka
- Meringué aux fruits rouges, chantilly
- Tartes au chocolat, citron meringué, frangipane ou fruits de saison

# the formula

## small barbecue\*

### on the BBQ

- Parthenaise beef rib steaks
- Duroc white pork pudding
- Mini sausages, plain, country, tarragon, wild garlic...

### optional

- Grilled fillet of sea bream & virgin oil

### Sauces

béarnaise, BBQ, pepper cream, mushrooms

### salads and vegetables

#### Cold

- Green salad, mixed salad, baby greens, sucrones,... Balsamic and mustard vinaigrette

- Watermelon, feta cheese, baby greens & black olives
- Home-made coleslaw, cabbage, carrot, mayonnaise
- Collection of tomatoes, burrata, sun-dried tomato pesto

#### Hot

- Our farm roasted vegetables
- Home fries, mayonnaise

### the desserts

- Chocolate mousse with chocolate chips and crumble
- Tiramisu with speculoos
- Chocolate, lemon meringue, frangipane or seasonal fruit tarts

\*This package is only available for groups of up to 20 people.





# the buffet chefs

## Italy

- Carpaccio of Parthenaise beef from our farm, fried basil, parmesan, misuna
- Candied seasonal vegetables
- Arugula salad with mushrooms and aged balsamic vinegar
- Rigatoni, eggplants, tomato confit, bacon and basil
- Organic burrata, tomato collection, pesto
- Cured meats from our farm

## Mediterranean

- Tomato, feta, cucumber and olive salad
- Falafels & hummus with preserved lemon
- Grilled vegetables
- Marinated chicken & herb brochettes
- Marinated scampi
- Taboulé d'herbes fraîches
- Tzatziki and eggplants caviar
- Pita bread

## USA

- Parthenaise beef burger
- Breaded chicken burger with panko
- Vegetarian burger
- Bacon, Abbey cheese, onions, burger bun
- Baby greens salad
- Coleslaw
- Fresh Chips
- Homemade mayonnaise and ketchup sauce

## North Sea

- Zeebrugge prawn croquettes
- Fish tartar with radish and samphire
- Waterzooi with fish and mussels
- Baby greens salad
- Mashed potatoes with farmhouse butter

## Belgo-Belge

- Croquettes with Vieux Brugge
- Duroc white pudding
- Pork and veal meatballs with Liège sauce
- Apple compote
- Fresh chips
- Pan-fried farm vegetables
- Salade de chicons, noix, vinaigrette

## desserts (optional)

- Chocolate mousse, sprinkles & crumble
- Crème brûlée with tonka beans
- Tiramisu spéculoos
- Red fruit meringue
- Seasonal tarts







# stands street-food

## Croquettes

- Shrimp croquettes
- Cheese fondues
- Fried parsley, lemon
- Green salad with mustard vinaigrette

## Roma

- Penne with 4 cheeses
- Linguine with tartufata sauce
- Arugula and parmesan salad
- Tomato and mozzarella salad

## USA

- Smash burgers, chicken burger
- Coleslaw, green salad
- Fresh Chips
- Mayonnaise, tartare, andalouse

## Lebanon

- Meat and poultry marinated in oriental spices
- Hummus with Zaatar, garlic and herb sauce,
- Tahini
- Shepherd's salad, cabbage salad with honey

## Pekin

- Vermicelli salad with crunchy vegetables and coriander
- Wok of poultry, noodles, mushrooms and sweet and sour sauce
- Wok of vegetables, soy and coriander

## Sweet

- Chocolate mousse
- Panna Cotta
- Tiramisu with speculoos
- Red fruit meringue



# midnight snack

## USA

- Beef, chicken or veggie burgers
- Coleslaw, green salad
- Fresh Chips

Sauces: Mayonnaise, tartar, andalouse, cocktail, ketchup...

## Croques

- Classic Croque Monsieur with ham and cheese
- Tomatoes, mozzarella and basil
- Salmon trout, spinach and goat's cheese
- Eggplants, zucchini and basil pesto

Sauces: ketchup, cocktails, mayonnaise, etc.







our **drinks**  
packages

# our aperitif formulas

## Aperitif Champagne

- ⅓ Moët & Chandon Champagne bottle,
- Vins, Softs & Bière Pression

## Apéritif Prosecco

- ⅓ Scavi & Ray bottle of Prosecco,
- Wines, Softs & Draught Beer

## Classic aperitif

- Wines, Softs & Draught Beer

## Welcome glass

- A glass of Scavi & Ray Prosecco
- Or a Mojito





# our packages wines

**house** (½ Bottle Home Wine & Water)

- Les Cistes - Bio - Sauvignon - Viognier
- Ju de Vie - Bio - Rhône - Domaine de la Graveirette

**superior** (½ Bottle of Superior Wine & Water)

- Pouilly Fumé Argile à Silex - Loire - Domaine Bouchié - Chatellier
- Château Patache d'Aux - Médoc - Cru Bourgeois

# our package coffee

- Coffee & Tea





# our packages

## open bar

**the classic** (wines, softs & draught beer)

- Open Bar - Classic - 1h
- Open Bar - Classic - 2h
- Open Bar - Classic - 3h
- Open Bar - Classic - 4h

**classic & alcohol** (alcohol, wine, soft drinks & draught beer)

- Open Bar - classic & alcohol - 1h
- Open Bar - classic & alcohol - 2h
- Open Bar - classic & alcohol - 3h
- Open Bar - classic & alcohol - 4h

extra

- Speciality beers





# but tero is also a **commitment**

## On the road to making a positive impact

At tero, we're a bunch of **happy optimists**, and every step we take brings us a little closer to our goal: **to become as responsible and sustainable a company as possible.**

Thinking about **sustainability** and **societal impact** in all our projects is what **motivates** us most. Because we only have one planet, and it's high time we did better tomorrow.

Working with us means being part of the change.



01

they trust us



ALLEN & OVERY

alterDomus\*

amazon



BANQUE DE LUXEMBOURG

Befimmo

McLaren

NOVARTIS

colruyt



PHARMATON

Beiersdorf

Belfius



BIL

BGL BNP PARIBAS

BNP PARIBAS  
FORTIS

CBC



proximus

pwc

ROUSSEL

rtbf

DECATHLON

Degroof  
Petracam

Deloitte

European  
Investment  
Bank

EY  
Building a better  
working world

GRION GROUP

gsk



unicorn

SIEMENS

MediaMarkt

DELEN  
PRIVATE BANK

H&M

ING

INOWAI  
PROPERTY PARTNERS

KBL  
EUROPEAN  
PRIVATE BANKERS

KPMG

LUXEMBOURG  
INSTITUT  
DE SECURITE  
ET D'INVESTISSEMENT

LOMBARD  
INTERNATIONAL  
ASSURANCE

PICTET

PORSCHE

RTL

STANDARD  
SECURITE

ENGEL & VÖLKERS