



RAMA RAO

— TRAITEUR —

Business Lunches & Events 24 2023



Our Soups

Our Sandwich Platters | New: Even More Toppings!

Our Salads

Our cold buffets, cold plates, prestige platters

Our Desserts

Your Events | Coffee breaks, cocktails, walking dinners, buffets, etc.

Orders | By email: ramarao@skynet.be | T: 02 378 00 46 | F: 02 331 43 15

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New !

Soup @ Work!

Organic soups delivered @ your office

Bring the Nature Inside

With our 100% **organic** soups , bring nature into your workplace! Whether it's for accompany your lunches in your cafeteria, or at any time of the day thanks to our warmers - Soup delivered to your home, treat yourself to a healthy break at the office. No more dehydrated soups, opt for **natural** as easily as possible.

Green Side of Life

With over 18 varieties of **organic soups**, guaranteed to be free of preservatives and artificial colors, you're making a definite choice for your well-being. Plus, if you subscribe to our newsletter, you can be sure to receive a different variety of soups every day!

Good food, good price!

We work with seasonal products to guarantee you **organic products at the best price!**

Here are our prices:

• Between 10 L & 20 L of soup, €6.00/litre
excluding VAT • Between 20 L & 40 L of soup,
€5.00/litre excluding VAT • Subscription packages, contact us!

We are certified as an organic operator by Certisys Belgium.





“DAILY” sandwich platters (minimum 8 people)

A selection of 4 sandwiches (soft or multi-grain baguettes) per person; 2 choices of fillings possible: • The Classic (crab, chicken curry, tuna,

American, ham and cheese, etc.) • The Luxury (smoked salmon, Parma ham, mild Camembert, shrimp, etc.) €10.00/person

“DE LUXE” sandwich platters 5 mini sandwiches/person (minimum of 8 people)

Our "luxury" sandwich range is the most popular. This range has the advantage of combining the classic and the original. Here, you will have the pleasure of tasting goat cheese and Spanish sundried tomatoes, farmhouse brie, and a smoked salmon and cheese wrap, €12.00 / person € 12.50

...

“ASIAN FUSION” sandwich platters 5 mini sandwiches/person (minimum 10 people)

Asian and Indian Fillings Our

Asian fusion sandwich range is resolutely different and innovative in its ingredients. In an increasingly multicultural world, our range appeals to an international audience.

With this assortment you will have the pleasure of tasting a combination of Tandoori chicken and guacamole, goat cheese and mango chutney, ... €12.00 /person

12.50



4- "100% VEG" sandwich platters 5 mini sandwiches/person (minimum of 8 people)

Our range of "100% veg" sandwiches goes perfectly with our different ranges of sandwich platters, it contains no poultry, meat, fish or cheese!

With this assortment you will have the pleasure of tasting a carrot & zucchini wrap, grilled aubergines with herbs, vegetable patties and their sweet and sour sauce, etc. €12.00 /person € 12.50

5- "ITALIAN" sandwich platters 5 mini sandwiches/person (minimum of 8 people)

Our range of Italian sandwiches aims to showcase Italian artisanal products. You'll enjoy Parma ham with basil oil, beef carpaccio with Modena balsamic vinegar, and more.

~~12.00~~ € /pers

6- "TARTINES" sandwich platters 25 mini triangles for 5 people A selection of 5 triangles per person; assortment of sandwich bread triangles and various toppings!

€40.00 per tray

We are pleased to offer you a range of more than **25** types of bread!

Wide selection of meeting trays and side dishes from here and elsewhere!

An original alternative for your business meetings!

All our breads are baked in our workshops to guarantee optimal freshness!



New! Our sandwich buffets (minimum 10 people) SANDWICHES

"Express" sandwich buffet

4 mini sandwiches per person (from our luxury, Italian, Asian fusion or vegetarian ranges) + assortment of various desserts

~~14.00~~ **13.50** € /pers.

Sandwich & dessert buffet

5 mini sandwiches per person (from our luxury, Italian, Asian fusion or vegetarian ranges) + assortment of various desserts

~~16.00~~ € /pers.

Sandwich & dessert buffet + raw vegetables

5 mini sandwiches per person (from our luxury, Italian, Asian fusion or vegetarian ranges) + assortment of varied desserts + a salad of young shoots & raw vegetables (young shoots, arugula, cucumber, tomatoes, semi-dried tomatoes, olives, corn, etc.) €18.00 /person

Sandwich buffet, verrine, dessert (minimum 20 people)

• Assortment of mini wraps (smoked salmon, tandoori chicken, vegetarian) • Skewer of scampi with herbs • Mini verrine of smoked salmon & avocado, sour sauce • Assortment of luxury sandwiches

• Dessert & sweets buffet

€20.00 /person

Sandwich & quiche buffet (minimum 15 people)

3 mini sandwiches per person (from our luxury, Italian, Asian fusion or vegetarian ranges) + assortment of quiches

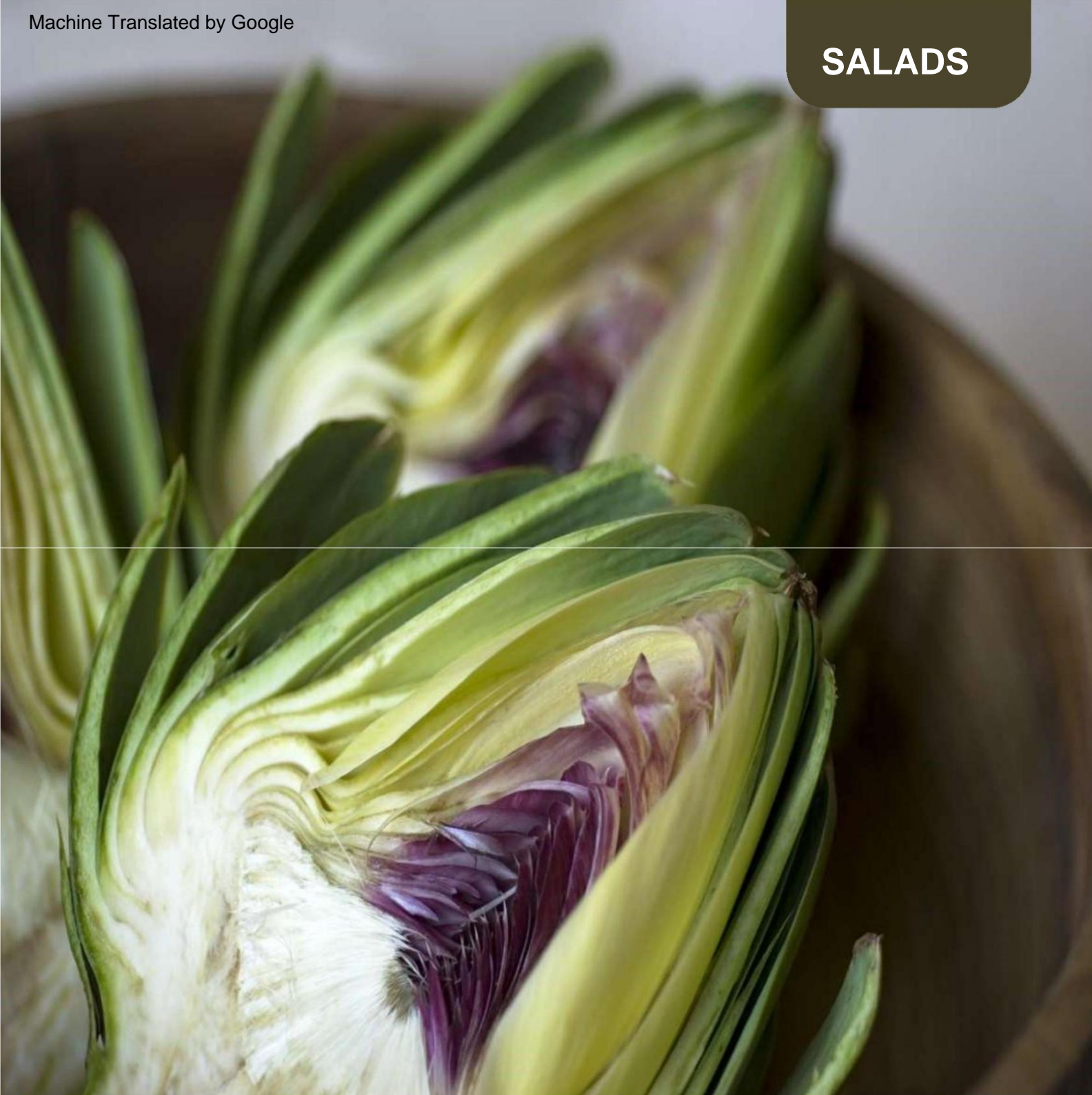
€17.50/person

Sandwich & Salad Buffet

4 mini sandwiches per person (from our luxury, Italian, Asian fusion or vegetarian ranges) + assortment of 3 salads in buffet form

€22.50/person





Our salads: (minimum of 8 people)

SALADS

Side salad of young shoots and raw vegetables, €3.75 4.50

Curry scampi

Scampi with herbs, new potatoes and green beans, young shoots, wheat salad, vinaigrette chives, 11.50 €

Tandoori

Tandoori chicken fillet, corn, cucumber, apples, raisins, young shoots, arugula, vinaigrette with lemon, 10.50 €

Smoked salmon

Smoked salmon, kiwi, cucumber, dill, lime, sour sauce 10.50 €

100% Vegetarian

Tomatoes, mozzarella, pasta, grilled & marinated vegetables, pesto, young shoots, arugula, €8.50

Seaside

Smoked salmon, smoked elbot, scampi skewer, baby potatoes, dill, lime, sea bass fillet with curry Madras, young shoots, 13.50 €

Nice

Tuna, hard-boiled eggs, black olives, anchovies, radishes, mesclun, lemon vinaigrette 11.50 €

Our salad buffets :

Our salad buffets (3 different salads) are an original & healthy solution for your lunches in company, they are varied and can be served alone or can be accompanied by a platter of sandwiches or wraps.

Salad buffet with bread & butter 17.50 €

Salad buffet with assortment of wraps and/or sandwiches 21.75 €





Our buffets are resolutely innovative in terms of taste with a “fusion cooking” trend. Our buffets are beautifully presented on a porcelain service, we can also provide you with the tablecloths, plates and cutlery, glasses, etc. on request.

Our cold buffets (minimum 10 covers)

COLD BUFFETS

BUFFET A

- eggplant and tandoori chicken millefeuille
- scampi skewers with coriander • smoked salmon flavored and marinated with dill
- Basmati rice sautéed with vegetables
- small lentil salad

22.50 €

BUFFET B

- roast beef salad, basil and parmesan shavings
- salmon tartare
- grilled zucchini marinated with herbs from Provence
- penne with pesto
- fresh Greek salad

22.50 €

BUFFET C

- red mullet fillet with Provençal confit
- white cabbage & grilled chicken cubes
- beef carpaccio with parmesan and fresh basil
- penne & grilled zucchini
- arugula & parmesan shavings

22.50 €

BUFFET D

- chicken breast stuffed with herbs and spices
- sautéed white cabbage
- penne with eggplant • scampi salad
- soy & red pepper wok

€21.95



Our cold buffets (minimum 10 covers)



Italian Buffet

•	penne with eggplant	
•	beef carpaccio & parmesan shavings	
•	small salads: arugula, pear	
	tomatoes mozzarella	
•	assortment of cold meats & antipasti	€22.95
•		

Savory Pie Buffet: assortment of varied quiches, minimum 20 people ~~16.50€~~ €22.95

BUFFET F

•	roast beef, arugula & parmesan shavings	
•	scampi skewers	
•	hash browns & green beans	
•	mozzarella and tomato salad	
•	wok of sliced poultry, zucchini & red peppers	€23.95 €22.95

Indian cold buffet

•	Tandoori chicken drumsticks, fresh coriander coulis	
•	scampi skewers	
•	fried rice with vegetables	
•	small piece of sea bass with Madras curry	
•	fresh lentil and coriander salad	21.95€ €22.95

Our buffets are served with bread & butter

This list is not exhaustive, please let us know your [suggestions](#), our chefs are listening! ●●●●●

Japanese Buffet*

• Soba noodles with vegetables

• red tuna & salmon sashimi

• edamame

• wakame seaweed

• ginger and soy tofu

• gyoza

€27.95

*Order 48 hours in advance

OUR MONTHLY BUFFET

Every month, we feature a buffet that we offer for €24.00, including desserts! Minimum 10 guests; contact us for more information.

GROUP BUFFET

For groups of 30 people or more, we offer mixed buffets consisting of vegetarian dishes, meat, fish, 10 different dishes & desserts at a price of €27.50! at the price of 30.00

CUSTOM-MADE BUFFET

Are you organizing an event with a theme to follow? Do you want to create your buffet according to card, it's possible! Contact us for a tailor-made package!



We are pleased to offer you a selection of [hot buffets](#)

from €27.50/person including service equipment.

Examples of buffets (minimum 20 place settings), non-exhaustive list

Indian hot buffet

• chicken tikka masala
• scampi with light curry & coconut milk
• lentils with coriander •
basmati rice

Thai hot buffet

• red curry beef • green
curry chicken • yellow
curry vegetables • Basmati
rice

Creole hot and cold buffet

• Fish & shrimp vindaye • Spiced
meat fritter • Aloo faratas (potato
based) • Basmati rice

• vegetable pickle •
vegetable samosa • bread
& butter



Oriental buffet

- chicken couscous •
- Tunisian tagine with tuna & eggs •
- Mechouia salad •
- Moroccan bread •
- fresh cucumber salad • carrots with cumin

World Buffet

In cold

- smoked salmon flavored with dill •
- grilled zucchini • young shoot salad • vegetable samosa
- roast beef salad with balsamic vinegar
- Modena
- penne with eggplant

In hot

- Chicken Tikka Masala
- Scampi with light curry & coconut milk • Basmati rice



Our cold dishes (non-exhaustive list)

(min. 6 identical plates per order)

COLD PLATES

Our “meat” plates €17.50

- roast beef, arugula & parmesan shavings
- beef carpaccio
- Southern charcuterie & vegetables
- ...

Our “fish” plates €18.75

- Breaded sea bass fillet with light curry
- duo of red tuna & salmon tartare
- salmon variations
- cod fillet, saffron rice
- ...

Our “poultry” plates €17.50

- chicken fillet stuffed with herbs
- roast turkey, mustard sauce
- ...

Our “mixed” plates €21.50

- mixed land-sea plates according to your choices
- ...



All our plates are served with bread & butter, a starchy food, vegetables grilled, raw vegetables and young shoots.



New !

PRESTIGE PLATTER

Discover our “Prestige” meal trays
individuals:

Refined and elegant, this platter is ideal for client meetings. It includes a starter, main course, and dessert. Our platters are prepared fresh daily using fresh ingredients and served with two rolls, a napkin, and cutlery. (Minimum of five identical platters per order).



Our platters are available in 4 variations: poultry, vegetarian, meat & fish and are offered to you at the price of €25.00 /each.

The compositions vary depending on the market and the seasons.

Example of a board:

• Chicken fillet stuffed with herbs and old-fashioned mustard •
Diced pumpkin with cumin •
Linguine with basil pesto •
Young shoots & raw vegetables
• Grilled vegetables & semi-dried tomatoes •
Fine mignardises •
Bread & butter



DESSERTS

ÿ Fresh fruit salad, a simple and healthy dessert with no coloring or preservatives & no added sugar ÿ	4.50 €
Crème brûlée with real vanilla (from Madagascar, Réunion or Tahiti depending on availability) ÿ	4.50 €
Crème brûlée with wild berries ÿ Chocolate	4.50 €
mousse ÿ Mascarpone	4.50 €
mousse with wild berries ÿ Fruit tartlet ÿ Assortment of	4.50 €
fine mignardises (3 per	5.00 €
person) ÿ Rice cream with vanilla & cinnamon ÿ Bavarian	5.50 €
cream with speculoos ÿ Javanese ÿ Mini	4.00
chocolate moelleux	€ 4.00
	€ 4.00 €



Drinks

- Soft drinks 33cl
- Waters & soft drinks by the liter
- 75cl red or white wine, house selection
- House champagne 75 cl

2.00€
6.00 €
14.50 €
30.00 €



For more than 10 years, we have been doing everything possible to make your event a success!

Whether it's for your cocktails, dinner cocktails, walking dinners, world stalls, product launches, inaugurations, etc., we take care of all aspects of organizing your event (qualified staff, bilingual hostesses, furniture, floral decor, tableware, etc.).



Our coffee breaks

• Welcome or “express” breakfast: • Water

• Fruit juice

• Mini pastries (2 pieces) • Coffee & tea

8.50 € /pers. 10.00

• Additional thermos of coffee or tea +/- 10 cups (including sugar, milk, mixer)

15.00
€ 19.00

Our breakfasts:

• Plain or fruit yogurt • Tea & coffee • Bread & butter • Ham & young gouda • Crackers & jams • Muesli

• Mini pastries • Fresh orange juice

19.50 € /pers.



Our 2-hour Cocktails (minimum 50 people) :

• Our “Classic” package: • Welcome

glass of sparkling wine • Red & white wine, water, fruit juice • Assortment of zakouskis & verrines, 6 pieces • Floral decoration, table & serving equipment • Staff (2 people, 5 hours including set-up & dismantling)

• Transport in Brussels

38.50 € /pers. 45.50

• Our “Luxury” package:

• Welcome glass of sparkling wine • Red & white wine, water, fruit juice • Assortment of zakouskis & verrines, 9 pieces • Floral decoration, table & serving equipment • Staff (2 people, 5 hours including set-up & dismantling)

• Transport in Brussels

47.50 € /pers. 50.50

• Our “Tailor-made” package:

Do not hesitate to contact us for a tailor-made offer for a limited number or larger than our packages or for your themed cocktails.



Our world stalls will delight your guests

(Scandinavian, Thai, Italian, Indian, etc.) treat yourself to a gastronomic world tour!

Our Walking Dinner with a thousand and one flavors

Our colorful dinner cocktails

Because your events are important to you and your satisfaction is our priority, we do everything we can to make your events a success!



To place your orders, nothing could be simpler. You can place your orders by email at the following address: sales@ramarao.be, you will receive a confirmation email by return.

For all our dishes, please order the day before by 2:30 p.m. As for sandwiches, they can be ordered the same day before 9:00 a.m. (We thank you, however, for placing your order the day before in the (where possible, we will do our best to accommodate your last-minute orders).

Our prices are exclusive of VAT and delivery charges (€4502.50 in Brussels). excluding

We are at your disposal for any additional information at
02 / 378 00 46.

Rama Rao Corporate & Event Catering Services, Chaussée de La Hulpe, 226 | 1170
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For over 20 years, we have been providing all the stops!

Our expertise can be enjoyed without moderation!