



Sharon's Catering

FOODBOOK

ZAKELIJK GEMAK
SMAAKVOL GEREgeld!

Hello,

At Sharon's Catering & Traiteur, we provide businesses with fully catered lunches, meetings, and events, taking care of every detail from start to finish. Together with our dedicated team, we deliver delicious, professional catering services where quality, hospitality, and attention to detail are at the heart of everything we do.

At Sharon's Catering & Traiteur, we believe catering is about more than simply serving food. It is about bringing people together, creating memorable experiences, and making every occasion special. That is why we use fresh, seasonal, and locally sourced ingredients whenever possible, carefully prepared with a focus on quality, sustainability, and honest craftsmanship.

No two businesses are the same, and neither are their catering requirements. Whether you require vegetarian, vegan, gluten-free, or other dietary options, we make sure every guest can enjoy our food. We are also happy to accommodate food allergies and other specific dietary requirements.

Outstanding service, flexibility, and exceptional quality are at the heart of everything we do. We work closely with our clients to create a catering experience tailored to their needs, ensuring every detail is taken care of. From beautifully presented business lunches to fully catered corporate events, we deliver a seamless experience from start to finish.

Personal, sustainable, and seamlessly delivered. That's what Sharon's Catering & Traiteur stands for.

- ✓ **Sustainable and responsibly sourced catering**
- ✓ **A wide selection to suit every dietary requirement**
- ✓ **Simple and hassle-free ordering**
- ✓ **Tailor-made, no-obligation quotations**
- ✓ **Flexible invoicing with a 30-day payment term**
- ✓ **Dedicated personal service for business clients**



*Why choose
Sharon's Catering?*



Our way of working

At Sharon's Catering & Traiteur, we make business catering simple, flexible, and reliable. We provide sustainable, flavourful catering and business lunches for every budget, tailored to the needs of your team, your guests, and any dietary requirements.

Explore Our Range

Choose from our extensive selection of business catering, including breakfast, business lunches, buffets, meeting packages, sharing platters, and catering for corporate events. We are happy to accommodate a wide range of dietary requirements and food allergies, including vegetarian, vegan, gluten-free, and religious dietary preferences.

Ordering Business Lunches

Ordering a business lunch is quick and easy through our online ordering system. Simply create an account, browse our range, select your preferred items, and place your order.

Other Catering Enquiries

For buffets, sharing platters, corporate events, and bespoke catering requests, simply email us with your requirements. We will prepare a tailored, no-obligation quotation and, once approved, arrange every detail of your booking.

Delivery & Service

Your order will be delivered to your chosen location at the agreed time. Any reusable catering equipment and materials will be collected on the next working day as standard.

Flexible Payment Options

We offer convenient invoicing with a 30-day payment term. Depending on your preference, invoices can be issued per order, weekly, or monthly.

Quality & Sustainability

Wherever possible, we prepare our dishes using fresh, locally sourced, seasonal, and sustainable ingredients. This allows us to offer a responsible catering service without ever compromising on flavour or quality.

Table of contents

Lunch à la carte	6
meeting boxes	12
Lunch buffets	14
Breakfast buffets	16
Buffets	18
BBQ-Bufferets	30
Sharing platters	32
Grazing Table	34
High Tea	36
Sweet, Salty and Healthy	38
Dessert	40
Beverages	42
Equipment & staff hire	44

Lunch orders

Enjoy a freshly prepared lunch from our selection of salads, standard sandwiches, and deluxe sandwiches. Carefully crafted using quality ingredients, perfect for any business lunch or occasion.

Ordering & Delivery

Lunch orders can be placed until 10:30 AM.

Simply place your order through our website or send us your request by email. Once we have received your enquiry, we will prepare a tailored quotation. Your order will be confirmed upon acceptance of the quotation.

Lunches are delivered between 11:00 AM and 1:30 PM in 30-minute delivery windows:

- 11:00 AM – 11:30 AM
- 11:30 AM – 12:00 PM
- 12:00 PM – 12:30 PM
- 12:30 PM – 1:00 PM
- 1:00 PM – 1:30 PM

Bread Selection

The prices listed are based on a soft bread roll.

Would you prefer a different type of bread? You can choose from the following options for an additional charge:

- White or wholemeal baguette – + €1.00
- Waldkorn bread roll – + €1.50
- Gluten-free bread roll – + €1.50

Dietary Requirements & Allergies

No problem! We have extensive experience in catering for a wide range of dietary requirements and food allergies. Our dishes are prepared with the utmost care to help prevent cross-contact wherever possible.

Please let us know about any dietary requirements or allergies when placing your order, so we can ensure everything is prepared accordingly.

A wooden tray filled with sandwiches and salads, with a basket of fruit in the background. The sandwiches are made with whole-grain bread and filled with various meats, cheeses, and vegetables. The salads are fresh and colorful, featuring greens, tomatoes, and cucumbers. A large wheel of cheese is also visible in the background.

Lunch à la carte

Whether you're planning a business lunch, meeting, or informal gathering, our à la carte lunch menu offers something for everyone. Choose from a wide selection of freshly prepared salads, standard sandwiches, and deluxe sandwiches, all made with carefully selected, high-quality ingredients. Every dish is freshly prepared to deliver a delicious and satisfying lunch, whatever the occasion.



Standard sandwiches

Our Standard sandwiches are generously filled with fresh, high-quality ingredients and carefully prepared to create a delicious and satisfying lunch. All sandwiches are served as standard with lettuce, tomato, and cucumber.

Please note: We provide our catering services exclusively to business clients. All prices are exclusive of VAT, and all orders are invoiced.

Vegetarian

Young matured cheese	€ 4,50
Brie	€ 6,50
Cream cheese	€ 6,50
Egg salad	€ 6,50
Egg- truffle salad	€ 6,50
Egg salad with avocado	€ 7,50
Cheese (gezond)	€ 6,00

Vegan

Hummus	€ 5,00
Grilled vegetables	€ 7,50

Meat

Beef carpaccio	€ 7,50
Filet americain	€ 6,50
Ham	€ 4,50
Cream cheese dry-cured ham	€ 4,50
Ham & cheese (gezond)	€ 6,00
Dry-cured ham	€ 4,50

Fish

Tuna	€ 6,50
Smoked salmon cream cheese	€ 8,50
Smoked salmon	€ 8,00

Vegan

Hummus deluxe	€ 6,75
hummus tomato tapenade sundried tomato olives	
Hummus grilled vegetables	€ 8,00
hummus grilled vegetables	

Vegetarian

Brie deluxe	€ 7,50
tomato tapenade brie walnuts honey	
Grilled vegetable mozzarella	€ 8,00
tomato tapenade grilled vegetables mozzarella	

Warm sandwiches

Chili chicken truffle sauce	€ 8,00
chili chicken truffle sauce parmesan pine nuts	
Chili chicken chili sauce	€ 8,00
chili chicken chili sauce parmesan pine nuts	
Roasted ham honey mustard	€ 7,00
roasted ham honey mustard sauce	

Meat

BLT cheese truffel	€ 7,50
bacon cheese trufflemayo	
BLT cheese chili	€ 7,50
bacon cheese chilimayo	
Filet americain deluxe	€ 8,00
filet americain egg andalouse herbs	

Fish & meat

Surf & Turf	€ 9,75
beef carpaccio prawns pesto trufflemayo parmesan pine nuts	
Vitello tonato	€ 9,25
vitello tuna salad egg	

Fish

Tuna deluxe	€ 7,50
avocado egg tuna salad	
Salmon deluxe	€ 9,25
avocado smoked salmon wasabimayo sesame seeds	

Deluxe Sandwiches

Our deluxe sandwiches are generously filled with carefully selected ingredients, homemade salads, and distinctive flavour combinations, offering a delicious lunch for those looking for something a little more special. All sandwiches are served with lettuce, tomato, and cucumber as standard.



Salads

Salad Sizes

Our salads are available in a range of sizes to suit every occasion.

Our S, M, and L salads are served as individual portions:

- S – Ideal as a side salad or a light lunch.
- M – Perfect as a satisfying lunch or a generous side salad.
- L – A complete meal.

Our XL, XXL, and XXXL salads are designed for sharing and are served on large platters. They are the perfect accompaniment to our meeting boxes or for anyone looking to add a fresh and healthy option to the table.

- XL – Serves 4–6 people
- XXL – Serves 8–10 people
- XXXL – Serves 12–14 people

Vegan

Hummus salad

hummus | Sundried tomato |
olives | pine nuts

Grilled vegetable salad

grilled vegetables | pine nuts |
tomato tapenade

<u>Small</u>	<u>Medium</u>	<u>Large</u>	<u>XL</u>	<u>XXL</u>	<u>XXXL</u>
€ 4,50	€ 9,50	€ 11,50	€ 23,00	€ 34,50	€ 46,00

€ 4,50	€ 9,50	€ 11,50	€ 23,00	€ 34,50	€ 46,00
--------	--------	---------	---------	---------	---------

Vegetarian

Caprese salad

pesto | sundried tomato |
mozzarella | pine nuts

Brie honey walnut salad

brie | honey | walnut

€ 4,50	€ 9,50	€ 11,50	€ 23,00	€ 34,50	€ 46,00
--------	--------	---------	---------	---------	---------

€ 4,50	€ 9,50	€ 11,50	€ 23,00	€ 34,50	€ 46,00
--------	--------	---------	---------	---------	---------

Extra toppings

Avocado	€ 1,25	Tuna	€ 3,00
Egg	€ 1,25	Chili chicken	€ 3,00
Bacon	€ 1,25	Beef carpaccio	€ 3,00
Sauce / dressing	€ 0,50	Mozzarella	€ 1,25
Salmon	€ 3,50	Brie	€ 1,25
Prawns	€ 3,50	Grilled vegetables	€ 1,25

Salads

Our fresh, generously filled salads are prepared with carefully selected ingredients and flavourful combinations, making them the perfect choice for a light yet satisfying lunch.

All salads are served as standard with half a wholemeal baguette.

Fish

Tuna salad

tuna | olives

Smoked salmon salad

wasabimayo | salmon | avocado |
sesame seeds

Meat

Chili chicken salad

chilimayo | chili chicken |
parmesan | pine nuts

Truffel chicken salad

truffelmayo | chili chicken |
parmesan | pine nuts

Beef carpaccio salad

pesto | trufflemayo | beef
carpaccio | parmesan | pine nuts

Fish & meat

Surf & turf salad

pesto | trufflemayo | beef
carpaccio | parmesan | pine nuts |
Prawns

	<u>Small</u>	<u>Medium</u>	<u>Large</u>	<u>XL</u>	<u>XXL</u>	<u>XXXL</u>
Tuna salad	€ 4,50	€ 9,50	€ 11,50	€ 23,00	€ 34,50	€ 46,00
Smoked salmon salad	€ 4,50	€ 9,50	€ 11,50	€ 23,00	€ 34,50	€ 46,00
Chili chicken salad	€ 6,00	€ 11,50	€ 13,50	€ 27,00	€ 40,50	€ 54,00
Truffel chicken salad	€ 6,00	€ 11,50	€ 13,50	€ 27,00	€ 40,50	€ 54,00
Beef carpaccio salad	€ 5,00	€ 10,50	€ 12,50	€ 25,00	€ 37,50	€ 50,00
Surf & turf salad	€ 6,50	€ 12,00	€ 14,00	€ 28,00	€ 42,00	€ 56,00



Meeting boxes

Our Meeting Boxes are the perfect catering solution for meetings, training sessions, working lunches, overtime, or welcoming clients. Each box is carefully curated with a selection of freshly prepared sandwiches and premium flavours, ensuring everyone enjoys a complete and delicious lunch. Convenient, professionally presented, and easy to serve, they are the ideal choice for any business occasion.

Our Meeting Boxes are available from 4 people and are the perfect choice for a fresh and delicious lunch at any business meeting or event.

Meeting Boxes that include soup must be ordered at least 24 hours in advance.

Presentation & Extras

Choose the presentation option that best suits your wishes:

- €0.00 per person – Served in disposable packaging
- €0.50 per person – Served on reusable serving platters
- €1.50 per person – Buffet presentation with decoration (available from 15 people)
- €1.50 per person – Plate and cutlery hire

Bread selection

The Basic Box, Standard Box, and Deluxe Box are prepared with soft bread rolls as standard. Prefer baguettes instead? You can upgrade all sandwiches for €0.75 per person.



Basic box € 9,50 p.p.

A mixed assortment of soft bread rolls, or a mixed assortment of half baguettes and soft bread rolls, with fillings including:

- Assorted cold cuts
- Assorted cheeses

Standard Box € 11,50 p.p.

A mix of half baguettes and soft bread rolls with deluxe fillings, including:

- Assorted hams and cheeses
- Beef carpaccio
- Smoked salmon
- Egg salad
- Tuna salad
- Filet américain

Deluxe Box € 15,00 p.p.

A mix of half baguettes and soft bread rolls with premium fillings, including:

- Healthy delight
- Smoked salmon deluxe
- Filet américain deluxe
- Surf & turf
- Vitello tonnato
- Assorted hams and cheeses
- Egg salad

Soft roll Basic Box € 8,50 p.p.

A selection of white and wholemeal soft bread rolls with basic fillings, including:

- Assorted hams
- Assorted cheeses
- Roast beef
- Sliced chicken breast
- Mortadella

Deluxe Box Mini € 13,50 p.p.

A mix of white and wholemeal mini bread rolls (3 per person) with premium fillings, including:

- Healthy delight
- Smoked salmon deluxe
- Filet américain deluxe
- Surf & turf
- Vitello tonnato
- Hummus deluxe

Would you like a drink with your lunch?

Discover our beverage selection on page

44.





Een goede kok
is een tovenaar
die geluk creëert.

SCHULP

Lunch buffets

Our lunch buffets combine convenience, quality, and variety in one fully catered buffet. They are the perfect choice for larger gatherings, team lunches, or business events where guests can enjoy a generous selection of freshly prepared bread rolls, salads, hot dishes, and healthy accompaniments. With a wide range of meat, fish, vegetarian, and vegan options, there is something to suit every taste. Our lunch buffets include full buffet set-up, decorative styling, serving platters, and buffet risers.



Loaded table €18,50 p.p.

- ½ wrap
- 2 open-faced sandwiches with a selection of premium fillings
- 1 mini bread roll with a premium filling
- 1 mini green salad

Mix of meat, fish, vegetarian, and vegan
Mix of meat, fish, vegetarian, and vegan

Mix of meat, fish, vegetarian, and vegan
Mix of vegetarian & vegan

Lunch buffet €22,50 p.p.

- Soup of the day
- Freshly baked bread & premium Rolls
- Butter and sweet preserves
- A selection of premium cold cuts & cheeses
- Tuna salad, egg salad & hummus
- A variety of green & meal salads
- A selection of hot pasta dishes
- Yoghurt with granola
- Fresh fruit juices

Vegetarian & vegan
Vegan
Vegetarian & vegan
Vegetarian & meat

Vegetarian, vegan & fish
Vegetarian & vegan
Vegan & meat
Vegetarian & vegan
Vegan

*Our freshly prepared
soup is always
delivered hot in an
insulated soup kettle.*



Hot sandwiches €17,00 p.p.

Three half baguettes per person with warm fillings, served from chafing dishes with sauces, lettuce, and cucumber.

- Chilli chicken
- Grilled vegetables (vegan)
- Warm roasted ham (pork)

Chicken
Vegan
Pork

Soupbuffet price p.p.

- | | |
|------------------------|--------|
| • Vegetarian | € 3,50 |
| • Meat | € 4,50 |
| • Spelt Bread & Butter | € 1,50 |
| • Soup Bowl Hire | € 0,50 |





Breakfast buffets

Start the day with a generous, freshly prepared breakfast buffet. From warm bread rolls and sweet treats to wholesome yoghurt, fresh fruit, and savoury breakfast favourites, our breakfast buffets offer the perfect start to any working day, meeting, or business event.

Perfect for businesses looking to give their guests or team that little bit extra. Our breakfast buffets include full buffet set-up, decorative styling, serving platters, and buffet risers.



Basic €9,75 p.p.

- Mini croissant with jam
- Mini pain au chocolat
- Mini yoghurt with granola
- Fresh seasonal fruit
- Mini bread roll with cheese or cold cuts

Standard €23,95 p.p.

- Mini croissant with jam
- Mini pain au chocolat
- Mini yoghurt with granola
- Boiled egg
- Fresh seasonal fruit
- Fresh orange juice
- Milk
- Mini bread rolls (2 per person)
- Assorted cheeses & cold cuts

Deluxe €25,95 p.p.

- Mini croissant with jam
- Mini pain au chocolat
- Mini yoghurt with granola
- Fresh seasonal fruit
- Fresh orange juice
- Milk
- Scrambled eggs
- Crispy bacon
- Roasted tomato
- Mini bread rolls (2 per person)
- Assorted cheeses & cold cuts





Buffets

Our buffets offer a complete dining experience for every occasion. Inspired by cuisines from around the world, each buffet is carefully curated to bring together exceptional flavour, variety, and quality. From Mediterranean classics to traditional Dutch favourites, every dish is freshly prepared and beautifully presented.

Perfect for corporate events, celebrations, and shared dining occasions.

Buffet orders

Our buffets are available for groups of 15 or more.

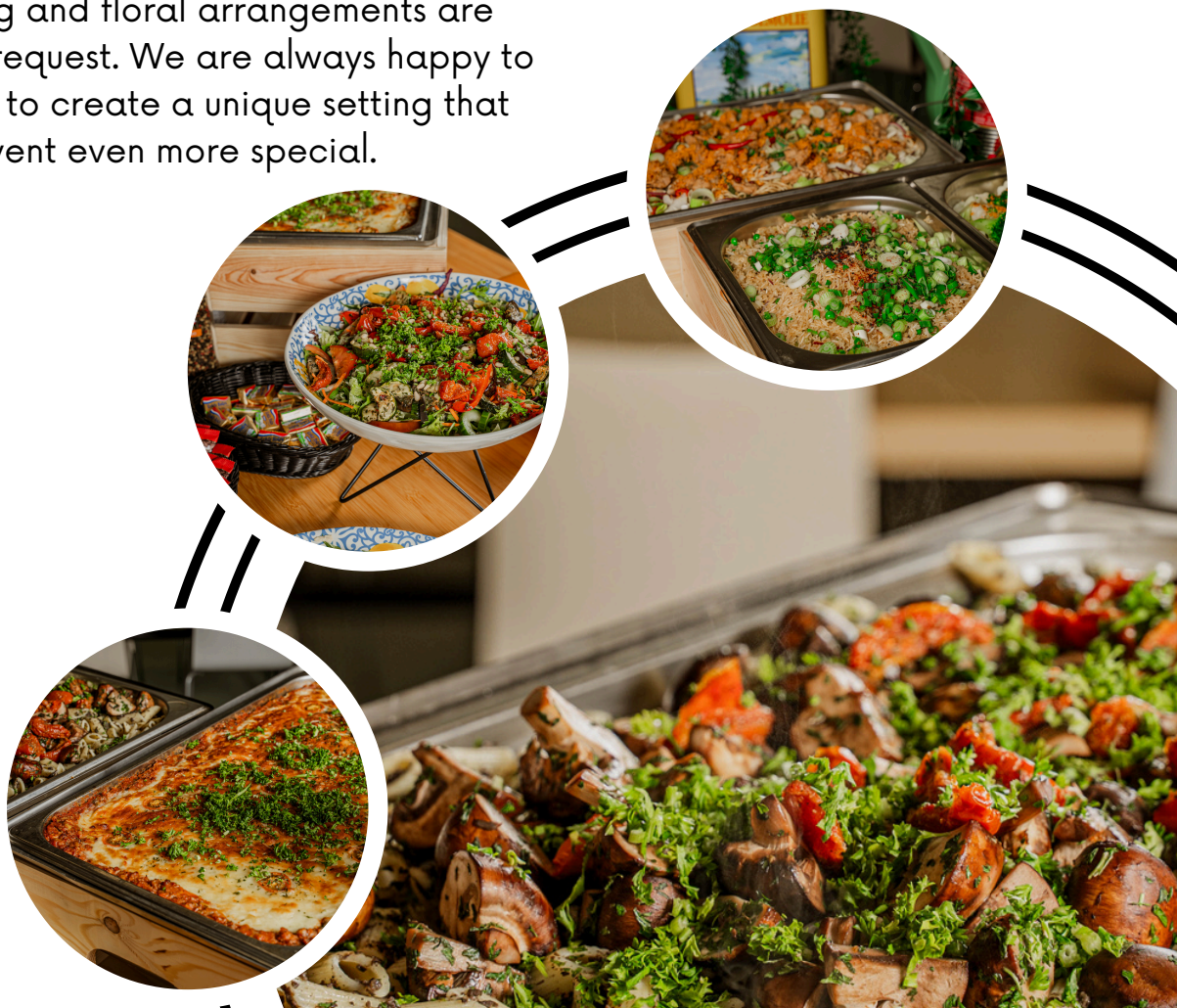
Delivery & Equipment

Chafing dishes and heating equipment are included as standard, ensuring your dishes stay warm and maintain their quality for up to approximately two hours. If required, we are happy to advise on serving times and buffet set-up.

All equipment will be collected on the next working day. We kindly ask that all items are ready for collection, complete and scraped clean.

Extras

- Plates and cutlery can be added for €1.50 per person.
- Basic buffet styling is included as standard. Themed styling and floral arrangements are available on request. We are always happy to work with you to create a unique setting that makes your event even more special.



Spanish

Bring the vibrant flavours of Spain to your event with our authentic Spanish buffets.

Enjoy traditional paella, Mediterranean tapas, and a selection of Spanish specialities, freshly prepared using quality ingredients and authentic seasonings. Our Spanish buffets offer a complete culinary experience, full of flavour, warmth, and the true spirit of Spanish hospitality. We also offer halal, vegan, and premium buffet options, ensuring there is something for every guest to enjoy.

Basic

€ 21,50 p.p.

- Paella – choose from:
 - Pollo (halal chicken)
 - Vegano (vegan)
 - Mixta (chicken & shellfish) (+€ 2 p.p.)
 - Deluxe (chicken, shellfish, and additional premium ingredients) (+€ 3 p.p.)
- Spanish tomato salad
- Homemade aioli
- Fresh baguette

Deluxe

€ 29,50 p.p.

- Paella –choose from:
 - Pollo (halal chicken)
 - Vegano (vegan)
 - Mixta (chicken & shellfish) (+€ 2 p.p.)
 - Deluxe (chicken, shellfish, and additional premium ingredients) (+€ 3 p.p.)
- Spanish tomato salad
- Homemade aioli
- Fresh baguette
- Albondigas (Spanish meatballs)
- Spanish-style pork ribs
- Spanish prawn skewers
- Spanish potato tortilla
- Large potato salad with chorizo
- Large platter of Spanish cured meats and cheeses



Budget € 14,50 p.p.

- Lasagne bolognese, choose from:
 - Beef
 - Vegetarian
 - Vegan
- Italian Salad

Standard € 23,50 p.p.

- Lasagne bolognese – choose from:
 - Beef
 - Vegetarian
 - Vegan
- Pasta with truffle sauce
- Pasta with pesto
- Italian potato gratin
- Tuscan chicken
- Italian salad
- Fresh bread with tapenade

Basic € 17,50 p.p.

- Lasagne bolognese – choose from:
 - Beef
 - Vegetarian
 - Vegan
- Pasta with pesto
- Pasta with truffle sauce
- Italian salad
- Fresh baguette with tapenade

Deluxe € 27,50 p.p.

- Lasagne bolognese – choose from:
 - Beef
 - Vegetarian
 - Vegan
- Pasta with truffle sauce
- Pasta with prawns and aioli
- Italian potato gratin
- Tuscan chicken
- Meatballs in tomato sauce
- Antipasti platter – choose from:
 - Vegetarian
 - Cured meats
- Surf & Turf salad (carpaccio with prawns)
- Italian salad
- Fresh bread with tapenade



Bring the warmth and rich flavours of Italy to your event with our carefully curated Italian buffets. Whether you're planning an informal dinner or an indulgent buffet, we offer an option to suit every occasion. Each buffet is freshly prepared with authentic Italian dishes, homemade salads, and flavourful side dishes, creating a true taste of Italy for your guests. To suit a variety of dietary requirements, our buffets include a choice of beef, vegetarian, and vegan options, ensuring everyone can enjoy the experience.

Italian

Greek

Bring the flavours of the Mediterranean to your event with our authentic Greek buffets. Enjoy traditional Greek dishes, fresh ingredients, and timeless flavours inspired by the Mediterranean. Whether you're looking for a simple buffet or an indulgent dining experience, each buffet is carefully curated to offer something for everyone, including vegetarian and vegan options.

Budget € 14,50 p.p.

- Moussaka – choose from:
 - Beef
 - Vegetarian
 - Vegan
- Greek salad

Standard € 23,50 p.p.

- Moussaka – choose from:
 - Beef
 - Vegetarian
 - Vegan
- Feta saganaki
- Grilled vegetables
- Greek salad
- Tzatziki with fresh bread
- Greek red rice
- Braised aubergine casserole

Basic € 17,50 p.p.

- Moussaka – choose from:
 - Beef
 - Vegetarian
 - Vegan
- Feta saganaki
- Grilled vegetables
- Greek salad
- Tzatziki with fresh bread

Deluxe € 27,50 p.p.

- Moussaka – choose from:
 - Beef
 - Vegetarian
 - Vegan
- Feta saganaki
- Grilled vegetables
- Greek red rice
- Braised aubergine casserole
- Keftedes (halal beef meatballs)
- Scampi saganaki
- Chicken souvlaki
- Greek salad
- Tzatziki with fresh bread



Basic € 17,50 p.p.

- Güveç (Turkish casserole) – choose from:
 - Chicken
 - Vegan
- Bulgur (seasoned cracked wheat)
- Çoban salatası (Turkish shepherd's salad)
- Cacık (yoghurt with cucumber and garlic)
- Turkish bread



Deluxe € 27.50 p.p.

- Güveç (Turkish casserole) – choose from:
 - Chicken
 - Vegan
- Köfte (seasoned beef meatballs)
- Tavuk şiş (grilled chicken skewers)
- Kuzu güveç (slow-cooked lamb casserole)
- Pilav (Turkish rice)
- Bulgur (seasoned cracked wheat)
- Grilled seasonal vegetables
- Mezze platter – includes:
 - Hummus (chickpea dip)
 - Haydari (herbed yoghurt dip)
 - Muhammara (roasted red pepper and walnut dip)
 - Dolma (stuffed vine leaves)
- Çoban salatası (Turkish shepherd's salad)
- Cacık (yoghurt with cucumber and garlic)
- Ezme (spicy tomato and pepper salad)
- Turkish bread

Standard € 23.50 p.p.

- Güveç (Turkish casserole) – choose from:
 - Chicken
 - Vegan
- Köfte (seasoned beef meatballs)
- Tavuk şiş (grilled chicken skewers)
- Pilav (Turkish rice)
- Bulgur (seasoned cracked wheat)
- Çoban salatası (Turkish shepherd's salad)
- Cacık (yoghurt with cucumber and garlic)
- Ezme (spicy tomato and pepper salad)
- Turkish bread

Experience the warm hospitality and rich flavours of Turkey with our carefully curated Turkish buffets. Whether you're planning an informal dinner or an indulgent buffet, we offer an option to suit every occasion. Each buffet is freshly prepared with authentic Turkish dishes, grilled meats, fresh salads, homemade mezze, and a selection of delicious side dishes, bringing the true flavours of Turkey to your event. To suit a variety of dietary requirements, our buffets include a choice of chicken, vegetarian, and vegan options, ensuring there is something for everyone to enjoy.

Turkish



Budget € 14,50 p.p.

- Masala bami with vegetables – choose from:
 - Chicken breast
 - Jackfruit (vegan)
- Surinamese sweet and sour cucumber salad

Basic € 17,50 p.p.

- Bami or nasi (vegan)
- Roasted bone-in chicken
- Chicken masala
- Yardlong beans
- Pickled cucumber
- Sambal piccalilli

Standard € 23,50 p.p.

- Bami or nasi (vegan)
- Roasted bone-in chicken
- Chicken masala
- Yardlong beans
- Pickled cucumber
- Curried eggs
- Curried potatoes
- Roti flatbread
- Pointed cabbage
- Sambal piccalilli

Our Surinamese buffets bring together a delicious blend of aromatic spices, savoury dishes, and vibrant flavours. Featuring authentic favourites such as bami, nasi, masala, and a selection of traditional Surinamese side dishes, each buffet offers a rich and varied dining experience. Perfect for business lunches, staff gatherings, and corporate events, our buffets include both meat and vegan options, ensuring every guest can enjoy the diverse flavours of Surinamese cuisine.

Surinamese

Oriental

Our Oriental buffets bring together the rich flavours of Asia and Indonesia in a vibrant culinary experience. From fragrant stir-fries and aromatic specialities to fresh vegetables and authentic sauces, each buffet is carefully prepared and offers plenty of variety for every guest. Perfect for informal gatherings, business events, and celebratory occasions, our buffets feature a choice of meat and vegetarian dishes, all bursting with flavour and character.

Budget

€ 14,50 p.p.

- Wok noodles with cashew nuts and vegetables – choose from:
 - Chicken
 - Vegetarian
- Asian salad

Basic

€ 17,50 p.p.

- Wok noodles with cashew nuts and vegetables – choose from:
 - Chicken
 - Vegetarian
- Gado gado

Standard

€ 23,50 p.p.

- Wok noodles with cashew nuts and vegetables – choose from:
 - Chicken
 - Vegetarian
- Chicken satay with satay sauce
- Ayam rica-rica (Indonesian spicy chicken)
- Sayur boontjes (green beans in spicy coconut sauce)
- Steamed vegetables
- Ketimoen (sweet and sour cucumber)
- Prawn crackers
- Sambal

Deluxe

€ 27,50 p.p.

- Nasi with vegetables
- Wok noodles with cashew nuts and vegetables – choose from:
 - Chicken
 - Vegetarian
- Rendang – choose from:
 - Beef
 - Vegetarian
- Chicken satay with satay sauce
- Ayam rica-rica (Indonesian spicy chicken)
- Sayur boontjes (green beans in spicy coconut sauce)
- Udang goreng (spicy stir-fried prawns with vegetables)
- Sambal telur (eggs in sweet soy and sambal sauce)
- Prawn crackers
- Seroendeng (toasted coconut, peanuts and crispy fried onions)
- Bawang goreng (crispy fried onions)
- Ketimoen (sweet and sour cucumber)
- Ketjap (Indonesian sweet soy sauce)
- Sambal



Dutch

€ 27,50 p.p.

- Roasted ham
- Chicken pieces with satay sauce
- Fresh salmon fillets in a creamy dill sauce
- Rosemary roasted potatoes
- Potato gratin
- Traditional Dutch beef salad with classic garnishes
- Fresh seasonal salad
- Fish salad
- Thinly sliced ham served with melon
- Homemade potato salad with gherkins, silver onions and garden herbs
- Freshly baked bread
- Herb butter

Vegan Dutch Mash € 19,50 p.p.

- Kale mash
- Carrot and onion mash
- Plant-based smoked sausage
- Plant-based meatball in gravy
- Crispy fried onions
- Piccalilli
- Pickled Amsterdam onions
- Waldorf salad

Dutch mash

€ 17,50 p.p.

- Kale mash
- Carrot and onion mash
- Smoked sausage
- Homemade meatball in gravy
- Crispy bacon lardons
- Piccalilli
- Pickled Amsterdam onions
- Waldorf salad

Enjoy the comforting flavours of traditional Dutch cuisine with our generously filled buffets. From hearty classics and homemade meatballs to luxurious cold platters and wholesome hot dishes, each buffet is freshly prepared using quality ingredients and authentic recipes. Perfect for corporate events, celebrations, and winter gatherings, our Dutch buffets offer a choice of both traditional meat dishes and fully vegan options, ensuring there's something for every guest.

Dutch

Fingerfood

Prices are per item, with a minimum order of 20 portions per dish. Each dish weighs approximately 100 grams per portion. For a complete meal, we recommend allowing 4 to 6 dishes per person, depending on the type of event and your guests. We take care of the complete buffet set-up, with all dishes beautifully presented on serving platters and elegant buffet risers.

Vegan en vegetarian

- Mini poke bowls (vegetarian) € 4,50
- Mini quinoa bowls (vegan) € 4,00
- Mini vegetarian burgers (vegan) € 5,00
- Mini vegan healthy sandwich € 4,00
- Nasi pastry (vegetarian) € 3,00
- Fresh fruit cups (vegan) € 3,00
- Italian skewers with mozzarella, tomato and olives (vegetarian) € 3,50
- Yoghurt bowls with red berries (vegetarian) € 3,50
- Pinchos (vegetarian/vegan) € 3,50



Meat and fish

- Mini Surf & Turf sandwiches (beef & shellfish) € 4.50
- Mini poke bowls with salmon or chicken (fish & halal chicken) € 4.50
- Mini beef burgers (halal) € 4.50
- Mini Special Smoked Salmon sandwiches (fish) € 4.50
- Italian skewers with mozzarella, Italian cured ham, tomato and olives (pork) € 4.00
- Chicken satay skewers (halal) € 4.00
- Mini carpaccio cups (beef) € 4.00
- Spare ribs (pork) € 3.00
- Albondigas (halal beef meatballs) € 3.00
- King prawn skewers (shellfish) € 4.50
- Meat pinchos (halal) € 4.00
- Fish pinchos (fish) € 4.00
- Spicy chicken wings (halal) € 3.00

Side dishes

prijns p.p.

- Fresh bread with herb butter and tapenade (vegetarian) € 2,50
- Pasta salad (vegetarian) € 2,50
- Fresh bread with herb butter, tapenade and pasta salad (vegetarian) € 4,00

Extras

Our Extras combine convenience, variety, and flavours from around the world in one complete dining experience. From generously filled burgers and flavourful satay to fresh poké bowls, each item is freshly prepared using quality ingredients and offers plenty of choice for meat lovers, vegetarians, and vegan guests. Perfect for informal celebrations, corporate drinks, and relaxed gatherings where great food and variety take centre stage.

Poké bowl

€ 16,50 p.p.

- Choice of:
 - Chilli chicken (halal)
 - Salmon (fish)
 - Tofu (vegan)
- Sushi rice (vegan)
- Cucumber (vegan)
- Tomato (vegan)
- Carrot (vegan)
- Sweetcorn (vegan)
- Mango (vegan)
- Edamame (vegan)
- Wasabi mayonnaise (vegetarian)
- Sriracha mayonnaise (vegetarian)
- Soy sauce (vegan)
- Crispy fried onions (vegan)
- Sesame seeds (vegan)

Burger

€ 17,50 p.p.

- Choice of:
 - Halal beef burger
 - Chicken burger
 - Vegan burger
- Soft American burger bun
- Onion rings
- Gherkins
- Crispy bacon
- Jalapeños
- Cucumber
- Tomato
- Fried egg
- Sautéed mushrooms
- Baby potatoes
- Smoky BBQ sauce
- Chilli mayonnaise
- Truffle mayonnaise

Satay

€ 17,50 p.p.

- Chicken satay skewers
- Tofu satay skewers
- Satay sauce
- Prawn crackers
- Fresh baguette
- Baby potatoes
- Atjar (vegan pickled vegetables)





BBQ-buffets

Enjoy a relaxed and fully catered barbecue with our extensive BBQ packages. Featuring a generous selection of meat, fish, and vegetarian dishes, complemented by fresh salads, freshly baked bread, and homemade sauces, our BBQs create the perfect atmosphere for any occasion. Ideal for corporate drinks, summer parties, and informal gatherings.

Set-up & Service

We provide the barbecue, including gas, and set everything up as one complete buffet. All you need to provide is a table for the buffet set-up and someone to operate the barbecue during your event.

Delivery & Presentation

The meat is delivered in attractive wooden crates with cooling elements to keep all products perfectly chilled during transport and beautifully presented on arrival.

Our BBQ packages include:

- Delivery, collection, and cleaning
- Delivery within a 15 km radius of Eindhoven
- Use of the barbecue and gas

Optional Extra

Prefer to leave everything to us? You can add a professional BBQ chef for 3 hours for € 250.00.



BBQ Standard € 19,50 p.p.

- Marinated chicken satay skewers
- Beef burgers
- Marinated spare ribs
- Marinated pork chops
- Garlic sauce, cocktail sauce, satay sauce and BBQ sauce
- Fresh bread with herb butter
- Traditional Dutch potato salad
- Green salad

BBQ Vegetarian € 22,50 p.p.

- Grilled corn on the cob
- Vegetable skewers
- Vegetarian satay skewers
- Vegetarian vegetable burgers
- Garlic sauce, cocktail sauce, satay sauce and BBQ sauce
- Fresh bread with herb butter
- Green salad
- Potato salad

BBQ Surf & turf € 26,50 p.p.

- Beef steak
- Marinated chicken satay skewers
- Marinated spare ribs
- Barbecued salmon parcel
- King prawn skewer
- Garlic sauce, cocktail sauce, satay sauce and BBQ sauce
- Fresh bread with herb butter
- Surf & Turf salad
- Green salad

BBQ Greek € 26,50 p.p.

- Greek souvlaki (BBQ)
- Souzouki (BBQ)
- King prawn skewers (BBQ)
- Keftedes (served in a chafing dish)
- Feta saganaki (vegetarian) – baked feta with cherry tomatoes (served in a chafing dish)
- Moussaka (traditional Greek casserole with potato, minced beef and aubergine) (served in a chafing dish)
- Greek salad (vegetarian)
- Tzatziki (vegetarian)
- Mezze platter (a selection of Greek dips, tapenades and olives)
- Fresh bread and pita bread

BBQ Deluxe € 23,50 p.p.

- Beef steak skewers
- Marinated chicken satay skewers
- Beef burgers
- Marinated spare ribs
- Marinated pork chops
- Garlic sauce, cocktail sauce, satay sauce and BBQ sauce
- Fresh bread with herb butter
- Carpaccio salad
- Green salad

Sharing platters

Our sharing platters are generously filled with a varied selection of savoury delicacies, freshly prepared dips, and flavourful bites. Perfect for sharing during drinks receptions, meetings, or events, they are beautifully presented to create an inviting and premium dining experience.

Each sharing platter serves 6 to 8 people and is supplied as standard on a disposable serving platter. Prefer a reusable serving board? This is available for an additional € 5.00 per board. Reusable boards will be collected on the next working day.



Standard

€ 47,50

- Homemade tomato tapenade
- A selection of olives, peppadew peppers and mixed nuts
- Fresh vegetables and fruit
- A selection of cheeses
- Cured ham
- Fuet sausage
- Picos breadsticks and fresh bread

Tapas sharing

€ 77,50

- Homemade pesto, tomato tapenade, cream cheese and aioli
- Tuna salad
- Egg salad
- King prawns with aioli
- Chicken skewers
- Fresh vegetables and fruit
- A selection of olives, peppadew peppers and mixed nuts
- A selection of cheeses
- A selection of cured hams
- Fuet sausage
- Picos breadsticks and fresh bread

Deluxe

€ 57,50

- Homemade pesto, tomato tapenade, cream cheese and aioli
- Tuna salad
- Egg salad
- Fresh vegetables and fruit
- A selection of olives, peppadew peppers and mixed nuts
- A selection of cheeses
- Cured ham
- Fuet sausage
- Picos breadsticks and fresh bread

Mezze platter

€ 57,50

- Homemade tomato tapenade
- A selection of olives, peppadew peppers and mixed nuts
- Fresh vegetables and fruit
- A selection of cheeses
- Plant-based meatballs
- Hummus
- Stuffed vine leaves
- Picos breadsticks and fresh bread

Our sharing platters and tapas platters have been carefully curated for business meetings, corporate drinks receptions, networking events, and informal gatherings. Generously filled with homemade dips, premium cheeses, Mediterranean delicacies, and refined bites, they offer a stylish and flavourful catering experience. Perfect for treating colleagues, clients, and guests to a relaxed yet professional dining experience.





Grazing Table

A grazing table is the centrepiece of any event: an abundant display of fresh, colourful, and flavourful dishes for guests to enjoy at their leisure. From premium cheeses and cured meats to fresh salads, artisan breads, seasonal fruit, and warm bites, every element is beautifully presented to create a relaxed and welcoming atmosphere. Each grazing table includes full set-up, decorative styling, serving platters, and elegant buffet risers. Set-up typically takes between 30 and 60 minutes, depending on the size of the grazing table.

Grazing Table

€26,50 p.p.

Table includes, among other things:

- A selection of fresh vegetables
- A selection of premium cheeses
- A selection of seasonal fruit
- Olives, peppadew peppers and mixed nuts
- A selection of cured hams and fuet sausage
- Homemade tapenades
- A selection of freshly prepared salads
- A selection of artisan breads and crisp toasts

Vegan
Vegetarian
Vegan
Vegetarian & vegan
Pork
Vegetarian & vegan
Fish & vegetarian
Vegan

Grazing Table Deluxe

€32,50 p.p.

Table includes, among other things:

- A selection of fresh vegetables
- A selection of premium cheeses
- A selection of seasonal fruit
- Olives, peppadew peppers and mixed nuts
- A selection of cured hams and fuet sausage
- Homemade tapenades
- A selection of fish specialities
- Mini beef burgers
- King prawn skewers
- Chicken skewers
- A selection of freshly prepared salads
- A selection of artisan breads and crisp toasts

Vegan
Vegetarian
Vegan
Vegetarian & vegan
Pork
Vegetarian & vegan
Fish
Halal beef
Shellfish
Halal chicken
Fish & vegetarian
Vegan

A table designed to
impress and bring
people together.

Eyecatcher





High Tea € 23,50

Our High Tea is a stylish selection of sweet and savoury treats, perfect for business meetings, baby showers, receptions, or relaxed afternoon gatherings. Featuring deluxe sandwiches, homemade sweet delicacies, and a selection of fine teas, it offers a complete and elegant dining experience.



Savoury

Mini deluxe bread roll
Mini deluxe sandwich
Mini wrap with hummus and
grilled vegetables
Homemade mini quiche
Savoury puff pastry bite

Mixed meat, fish, vegetarian & vegan
Mixed meat, fish, vegetarian & vegan
Mixed meat, fish & vegetarian

Mixed meat, fish, vegetarian & vegan
Vegetarian

Sweet

Freshly baked scone with clotted
cream and strawberry jam
Brownie
Petit four
Macaron

Vegetarian

Vegan & gluten-free
Vegetarian
Vegetarian & gluten-free

Includes

A selection of teas
Lemon and honey

Vegan
Vegan



Sweet, Salty and Healthy

Our snack selection offers a varied assortment of sweet, savoury, and healthy treats for every moment of the day. Perfect for meetings, receptions, breakfasts, brunches, or as an addition to any event. From brownies and mini croissants to pain au chocolat, yoghurt bowls with crunchy granola, fresh fruit, and generously filled mini bread rolls, every item is freshly prepared and beautifully presented.

With a balanced selection of sweet, savoury, and healthy options, there is something to suit every guest. Enjoy the flaky texture of freshly baked croissants, the rich filling of pain au chocolat, creamy yoghurt with crunchy granola, and fresh seasonal fruit for a refreshing touch. Generously filled mini bread rolls complete the selection, creating a delicious and varied catering experience for any occasion.

Ordering & Presentation

Our snacks can be ordered from a minimum of 20 pieces per delivery and are supplied as standard in disposable packaging. Items can be mixed within each category:

Sweet, Salty, or Healthy.

Looking for an even more elegant presentation? We also offer serving boards and individual glass pots. Glass pots are available for an additional €0.50 per item. Reusable serving boards will be collected by us on the next working day after your event.





Sweet

Petit four with your company logo	€ 5,50
Banana bread	€ 3,50
Chocolate fruit brownie	€ 3,50
Shortbread (gluten-free, dairy-free)	€ 5,00
Brownie (gluten-free, dairy-free)	€ 5,00

Salty

Sausage roll	€ 3,95
Sausage roll (vegetarian)	€ 4,15
Sausage roll (vegan, gluten-free)	€ 4,15
Croissant	€ 2,50
Cheese pastry	€ 3,95

Healthy

Piece of fruit (vegetarian)	€ 1,00
Yoghurt granola bowl (vegetarian)	€ 4,50
Chia seed pudding with fruit (vegetarian)	€ 4,50



Dessert

Finish every occasion in style with our refined desserts. A varied selection of sweet treats, carefully prepared and beautifully presented. The perfect finishing touch to a lunch, buffet, or business gathering.



Individual desserts

- Mini tiramisu in a glass (vegetarian) € 4,50
- Mini chocolate mousse with Oreo in a glass (vegetarian) € 4,50
- Mini cheesecake in a glass (vegetarian) € 4,50
- Mini Dutch cream cheese dessert in a glass (vegetarian) € 4,50

Dessert platter

€ 9,50 p.p.

- 1 mini dessert glass (vegetarian)
- Brownie (vegan, gluten-free)
- Macaron (gluten-free)
- Fresh fruit (vegan)



Drinks

Complete your business gathering with our extensive range of drinks. From soft drinks and juices to beer, craft beer, and wine, we offer a carefully selected range to suit every occasion. Ideal for corporate drinks receptions, business lunches, meetings, and events where convenience, quality, and hospitality are key. All drinks are delivered chilled, ready for your guests to enjoy.



Soft drinks (1L)

€ 5,00

Coca-cola
Coca-cola zero
Fanta
Sparkling water
Still water
Ice Tea Green

Soft drinks (20cl glas) € 2,29

Coca-cola
Coca-cola zero
Fanta
Sparkling water
Still water
Ice tea green

Juices & dairy

Milk (1L) € 4,00
Schulp apple juice (75CL) € 5,50
Fresh orange juice (1L) € 8,00
Appelsientje orange juice (1L) € 5,00

Bier

€ 22,00

Bavaria beer crate 12 bottles
Bavaria 0.0 beer krat 12 bottles

Craft beer (33CL)

€ 3,90

La Trappe Blond
La Trappe Witte trappist
La Trappe Tripel
La Trappe Dubbel
La Trappe Nillis 0.0

Wine (75CL)

€ 14,50

White wine
Red wine
Rosé wine

Wine (25CL)

€ 5,50

White wine
Red wine
Rosé wine

*Would you like to hire glassware or refrigeration equipment? Please
see page 45 for our available equipment.*





Equipment & staff hire

Complete your event with our range of equipment and professional staffing services. From crockery and cutlery to serving and buffet equipment, we provide everything you need to create a practical, polished, and professional event. We are happy to help you choose the right equipment and support to suit your occasion.



Equipment hire

Cocktail Table	€ 10,00
Cocktail Table Cover	€ 7,50
Buffet Table (2.20 x 0.90m)	€ 20,00
Buffet Table Cover	€ 10,00
Chafing Dish (including 2 fuel cans)	€ 20,00
Highball Glasses (rack of 25)	€ 13,50
Wine Glasses (rack of 25)	€ 13,50
Beer Glasses (rack of 25)	€ 13,50
Champagne Glasses (rack of 50)	€ 18,75
Coffee Cups & Saucers (set of 36)	€ 25,00
Large Coffee Machine	€ 25,00
10-Litre Coffee Percolator	€ 25,00
Large JBL Speaker	€ 75,00
Marquee (3 x 3m)	€ 55,00
1-Litre Coffee Flask	€ 3,50
1-Litre Tea Flask	€ 3,50
Large Refrigerator (300L)	€ 75,00
BBQ	€ 35,00
BBQ (including gas)	€ 55,00

Staffing

Staff member (per hour)	€ 35,00
-------------------------	---------

Delivery charges

Standard Delivery (Eindhoven)	€ 7,50
Large Delivery (Eindhoven – refrigeration, tables, etc.)	€ 45,00

Some of our valued clients include:



bpd

ASML



ABN-AMRO



BEYONDER
digital acceleration



space4

meetings & more

sallo



Rabobank

TME

PEOPLE
DRIVE
TECHNOLOGY

**SEATS
2MEET**



Baker Hughes

AFA \ Dispensing

expoints

DHL

heijmans

PLUS  MARKETING

TRUDO

GR8 ROOFS
ADVISEREN. REGISSEREN. WATERDICHT.



EINDHOVEN



OMROEP
BRABANT

Routeco
A Sonepar Company


Bonduelle

pippa

E: Info@sharonscatering.nl

W: www.sharonscatering.nl

T: 06-27186959

 @Sharons_Catering_Traiteur

 Sharon's Catering & Traiteur

 Sharon's Catering & Traiteur



Our Opening Hours

Monday to Friday: 9:00 am – 5:00 pm

Weekend orders are available on request.

Sharon's Catering is closed during the following holidays and seasonal closures:

- Christmas closure (from Christmas Day until the Sunday following 1 January)
- Carnaval holiday
- Goede vrijdag
- Easter
- King's Day
- Hemelvaart (Thursday & Friday)
- Pinksteren (Pentecost)
- Southern Netherlands Summer Holiday (Bouwwak Zuid)

Tip! Save this Foodbook to your desktop for quick and easy access whenever you need it.