



06-2459 3128
info@zingfood.nl

Sandwich flavours Zing Good Food catering service

- Young vegetarian organic goats cheese 'Bastiaanse' with sun dried tomatoes and alfalfa.
- Humus, roasted vegetables and iceberg lettuce
- Matured cheese 'Rijpenaar' with tomato, crunchy lettuce and mustard mayonnaise
- Young biological farmers cheese with lettuce and alfalfa
- Mozzarella with sun dried tomato and basil pesto
- Cream cheese and roasted vegetables red pesto and iceberg
- Homemade egg salad with spring onion and curry
- Goats cream cheese with tomato and a black olives tapenade
- Tapas del Sol: tapenade off grilled red bell pepper and sun dried tomatoes topped with grilled zucchini
- Farmers pepper pâté with lolorosso and cucumber
- Baba-ghanoush: spread of grilled egg plant and mayonnaise
- Traditionally cooked ham with iceberg, tomato and musterd mayonnaise
- Mortadella with basil pesto en fresh tomato
- Humus: chickpea spread with grilled vegetables and iceberg
- Smoked salmon with cream cheese, cucumber and fresh dill
- Egg with pesto, sun dried tomato and rucola

Note:

- The exact recipes of the sandwiches can vary according to the seasons and the availability of the ingredients.
- For a lunch catering we normally deliver, depending on the menu, 3 or 4 different flavours of sandwiches
- The quantity of total sandwiches we advise you to order is off course depending on other menu items and type of guests. It normally varies between 2 half's and 4 halves.
- With both our drop off catering and our serviced catering we deliver our sandwiches on serving trays.
- Depending on the rest of the menu of your catering we calculate between 2 and 4 half sandwiches per person.
- In the case of colleagues or guests with food allergies we either adapt our recipes or prepare a special recipe.
Please advise us when ordering your catering or not later than can 3 days in advance.