



**DIS is a conscious, creative and innovative business caterer.**

We deliver flexible, handmade and sustainable catering to international offices, meeting spaces and studios. We help companies connect through food, make their teams more productive and the business more successful and projects more pleasant.

**Catering with or without staff:**

It is no issue if you prefer to handle the catering reception yourself. We deliver in crates, portioned per person, and ready to easily unpack and present. With this option, please ensure all items are returned neatly in the crates; any misplaced or unreturned items may incur charges at cost.

From 15 people onwards, you can request a host to assist you. The hostess will handle the acceptance of the catering order from DIS Daily Catering's transporter, manage the setup and takedown of the buffet, and ensure the availability of clean utensils. Taking care of cleanliness and tidying up used dishes is all part of the service. Your event's success is our priority, and with our dedicated team, you can focus on what truly matters.

Additional cost for staff assistance: +EUR 4.25 per person (possible from 15 people onwards).

**Ordering, changes and canceling:**

Order, making changes and cancellations are possible up to two working days before 14:00h. No changes are possible after this time.

Orders/changes are confirmed only upon receiving confirmation from DIS Daily Catering. Submit your (revised) order sheet to [allardcatering@eatdis.nl](mailto:allardcatering@eatdis.nl).

You can find the order sheet [here](#).

**Dietary Preferences:**

We can accommodate the following official EU dietary preferences; please specify clearly in your order if we need to keep these in mind:

Vegetarian\*, vegan\*, no pork\*, pregnancy-related\*, no gluten, no lactose, no soy, no nuts, no peanuts, no celery, no egg, no fish, no sulfite, no sesame, no mustard, no shellfish

Unfortunately, we cannot accommodate other dietary preferences. For severe allergies, be aware of potential traces despite our care and caution; we ask for bringing your own catering in this case.

A surcharge of 0.59 applies to all allergens, except those marked with \*.

**Other charges:**

For each delivery, we charge a flat-fee of 18.95. On the last day of the shoot, we pick-up around 16:00h, at 12.50. Per person, per delivery we charge 0.79 cleaning and handling fee, plus 0.25 for biodegradable cutleries. .



## ALL DAY PACKAGES

### Soft drinks

A selection of soft drinks at your disposal.

(variety of soft drinks, including diet variants, 7.30)

### Selection of salty and sweet snacks (only possible in combination with staff)

A selection of salty and sweet snacks, crisps and mini bars.

(variety of snacks, including mini candy bars, 2.40)

## BREAKFAST 08.30 - 17.30

### Energizing breakfast

Farmers yoghurt with homemade granola & fresh fruit OR overnight oats with spices & fresh fruit, boiled egg, dried fruit and nuts, radish and cherry tomato, pastry from the oven, seasonal fruit and fresh juice

(yoghurt/overnight oats, egg, nuts, pastry, fruit, juice 13.75)

### Basic breakfast

Farmers yoghurt with homemade granola & fresh fruit OR overnight oats with spices & fresh fruit, pastry from the oven, seasonal fruit

(yoghurt/overnight oats, pastry, fruit 9.35)

## COFFEE BREAK 08.30 - 17.30

### Coffee break

(8 - 12 people)

Homemade cookies, selection of fresh seasonal fruit

(daily-changing items, serves 8 - 12 people, 60.50)



## LUNCH 10.30 - 13.30

### Daily Lunch

Our most popular choice, a daily menu - changing with the seasons, with a variety of items.  
Ask for our daily menu for the date of your request

(five daily-changing items per person, handmade on the day in our kitchen, 16.50)

## PLATTERS & SNACKS 12.00 - 17.30

(note: unable to amend to fit dietary requirements)

### Afternoon platter

(8 - 12 people)

Wooden board with hearty pastries, fresh grapes on the vine, salty snacks, homemade sweet-spicy nut mix, pickles, cherry tomatoes, radishes, garnish

(served on a wooden serving plate, ready to serve, serves 8 - 12 people, 79.80)

### Crudité Platter

(8 - 12 people)

Wooden board, with sweet cookies from our patisserie, homemade sweet-spicy nut mix, hand cut crudité with dip

(served on a wooden serving plate, ready to serve, serves 8 - 12 people, 67.10)

### Small Hearty Platter

(8 - 12 people)

Wooden board with 12 hearty pastries, fresh grapes on the vine, cherry tomatoes, radishes, garnish

(served on a wooden serving plate, ready to serve, serves 8 - 12 people, 41.30)

## ADD-ONS & SEPARATE ITEMS 08.30 - 17.30

Yoghurt with homemade granola and fresh fruit or overnight oats with spices and fresh fruit, 5.50

Sweet pastry from the oven, 3.30

Boiled egg, 1.65

Seasonal fruit (15 pieces), 30.30

Fresh juices, 4.15

Our classic homemade cookies (10 pieces), 19.30

Handmade seasonal quiche, frittata, 4.20

Mushroom roll, 4.20