



Human friendly

DOGOOD EVENTS – Order Form

Catering &
Business Lunches



Socially inclusive catering service

2026

PRICE LIST

Package	Description	Price / pers.	Minimum people
Breakfast	Selection of mini pastries, coffee, tea, homemade lemonade	12€	5
Sandwichs	Trio of individual sandwiches (open sandwich, baguette, or flatbread)	12€	5
Sandwich Solo	Individual sandwich (open sandwich, baguette, or flatbread)	8,5€	5
Salads	Trio of individual salads	15€	5
Salad Solo	Individual salad	13,5€	5
Desserts	Trio of individual desserts	10	5
Desserts Solo	Individual dessert	6€	5
Combo	Individual sandwich - dessert - drink	19€	5
Lunch Box	Balanced full meal (soup, salad, open sandwich, dessert)	35€	5
Buffet	Tailored to your needs	From 32€	10
Event Catering	Event catering + service staff	From 48€	20
Dog Event	Canine event (for humans and dogs)	From 15€	10

ORDER FORM



Package	Description	Quantity
Breakfast	Selection of mini pastries, coffee, tea, homemade lemonade	
Sandwichs	Trio of individual sandwiches (open sandwich, baguette, or flatbread)	
Sandwich Solo	Individual sandwich (open sandwich, baguette, or flatbread)	
Salads	Trio of individual salads	
Salad Solo	Individual salad	
Desserts	Trio of individual desserts	
Desserts Solo	Individual dessert	
Combo	Individual sandwich - dessert - drink	
Lunch Box	Balanced full meal (soup, salad, open sandwich, dessert)	
Buffet	Tailored to your needs	<i>Please contact us</i>
Reception Catering	Event catering + service staff	
Dog Event	Canine event (for humans and dogs)	

SANDWICH OPTIONS

Name	Description	Quantity		
		Baguette	Open sandwich	Flatbread
Vegan Caesar	Vegan chicken, vegan Caesar sauce, vegan cheese, tomato, lettuce			
Ricotta	Basil ricotta cream, roasted vegetables, herb pesto			
Oyster Mushroom	Fresh goat cheese, rosemary oyster mushrooms, olive & almond tapenade			
Trout	Smoked trout rillettes, marinated raw vegetables, fresh herbs			
Feta	Roasted pumpkin hummus, feta, coriander, za'atar, pickles			
Halloumi	Slow-cooked eggplant, grilled herb halloumi, roasted tomatoes			
Mackerel	Smoked mackerel with crunchy vegetables, garrigue-style confit			

SALAD OPTIONS

Name	Description	Quantity
Vegan Caesar	Vegan chicken, vegan Caesar sauce, vegan cheese, tomato, lettuce, croutons	
Smoked Pumpkin & Feta	Basil ricotta cream, roasted vegetables, herb pesto	
Orzo & Halloumi	Fresh goat cheese, rosemary oyster mushrooms, olive & almond tapenade	
Lentils & Trout	Lentil salad with herbs and crunchy vegetables	
Morning Glory	Scrambled eggs, spicy sautéed herbs, Thai rice	

DESSERT OPTIONS

Name	Description	Quantity
Hummingbird Muffin (Vegan)	Carrot, apple, hazelnut, lime vegan cream cheese, homemade granola	
Caramel Miso Blondie	Soft vanilla blondie, miso caramel sauce	
Matcha Raspberry Cake	White chocolate cake with matcha and raspberries	
Apple & Hazelnut Cake	Hazelnut financier, vanilla roasted apples, caramelized hazelnut center	
Homemade Granola Bowl	Soy yogurt, fresh fruit	
Fruit Salad	Selection of seasonal fruits	

DRINK OPTIONS

Name	Description	Quantity
Homemade Lemonade	Lemon, elderflower syrup, raspberry	
Homemade Iced Tea	Black tea, coconut sugar, fruit	
Yogen Kombucha	Ginger-lemon	
	Apple-mint	
	Passion fruit-elderflower	
Kult Kefir	Ginger-Rosmary	
	Raspberry-basil	
Cascara Or Coffee	Energy drink made from cascara OR Coffee	