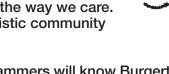


Roodkapje starts Roodpakje catering!

WE COOK FOR CREWS

Roodkapje is Rotterdams local laboratory for Art, Music and Food. Ever since Roodkapje was founded in 2000, food has been an integral part of the way we work and the way we care. Food brings people together and fuels our artistic community in body and in benefit.





Rotterdammers will know Burgertrut, our cozy restaurant, for our delicious (vegan) burgers or our elaborate artistic meals cooked by chef Paul Smullenberg. But, there is a secret only shared in our backstage, and that's the healthy homey meals we serve bands, artists and crews. Every artist on our stage, walls and pedestals gets a (vegan) homecooked meal because we believe our program is better with a full belly and a dinner conversation. Now, with a new location on the horizon, we expand our business to cook meals for crews all over Rotterdam and beyond!

Previously we have served the crews of many amazing events like: Left of the Dial, Motel Mozaique, Duizel in het park, Baroeg and The Independent School for the City. We serve lunch and dinner, buffet style, from 30 people and offer a wide variety of options to make sure that your crew has something to choose from during busy festival weekends. If you would like to request something off-menu, are interested in a personalized dining experience or wish for a full blown artistic food fest, please contact us!

Fun Fact: By serving your crew with ROODPAKJE catering, you support ROODKAPJES cultural program!

All profits go directly to the cultural program of Roodkapje.

ROOBPAKJE

vega

vegan

meat

ROODPAKJE cooks healthy homey meals for crews



Wrap with vegan chicken shoarma, vegetables and garlic sauce (with organic chicken thighs +3 euro)



Ciabatta humus and roasted veggies



Italian bun with Jamaican jerk tofu and coleslaw





Ciabatta with mature cheese, mustardmayo and pickles



Wrap with curried cauliflower, mango chutney, lettuce and a yoghurt dressing (with organic chicken thighs +3 euro)



BLT sandwich with smokey tempeh. lettuce, tomato and chipotle mayo (with organic bacon +4 euro)



Soups

= per portion **3**

Corn soup with coriander oil and bread



Roasted tomato and bellpepper soup parsley oil and bread

all food prices are excluding 9% VAT. Minimum order: 30 per dish.





ROODPAKJE

ROODPAKJE cooks healthy homey meals for crews

Mains

elo,- per portion



Cauliflower, sweet potato and cabbage Thai curry with rice and salad (with organic chicken thighs +3 euro)



Jackfruit rendang with rice and salad (with organic beef +4 euro)



Peanut, sweet potato, spinach and green peas stew with rice and salad



Cream mock chicken, mushroom and paprika stew with pasta, salad and parmesan (vegan without parmesan)



Mushroom and zucchini in tomato sauce with pasta and salad served with parmesan (vegan without parmesan) (with organic minced beef +4 euro)





Chilli sin carne with rice and salad (vegan)



Vegan shepherd's pie with salad (meat option +4 euro)



Sweet potato mash with coriander, basil and lime salsa, tempe, curried cabbage and salad



Zucchini in Lebanese tomato sauce, served with barley, salad and feta (vegan without feta)



vega



vegan



DELIVERY, SERVICE AND MATERIAL PRICES

Our meals are generally served as a self service buffet. We can deliver to your place and set up the buffet for you. If you wish table service or for there to be a bar with staff present we can arrange a fully serviced lunch or dinner.

Delivery within Rotterdam (30-90 dishes) Delivery within Rotterdam (90+ dishes)	€ 30 € 40
Personnel at your location (serving, bar and/or on site cooking p/person p/hour)	€ 33
Rental of glasses plates and/or cutlery (per dish) Rental of catering equipment (an item) Single use plates, glasses, cutlery (per dish)	€0,20 €5,- €1,-

Please pick up contact with us /contact us to discuss your wishes and we can make a personalized quote! Send a mail to **roodpakje@roodkapje.org**

Example Order 1

Rotterdam based ABC Festival is a one-day festival who would like to provide their crew with good food during the day.

60 person crew, lunch and dinner, self service buffet

Order:

30x Ciabatta with old cheese mustard mayo and pickles

30x Frittatta with seasonal veggies

30x Jackfruit Rendang

30 x Stringbean stamppot

Single use plates and cutlery for both lunch and dinner

Estimated Costs (all prices excluding VAT):

Total:	€ 1.220
Rental catering equipment:	€ 20,-
Delivery:	€ 60,-
Disposables:120 x €1,-	€ 120,-
60 x dinner	€ 600,-
Food: 60 x lunch	€ 420,-
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Example Order 2

Rotterdam based art institution wants to celebrate their volunteers by organizing a new years dinner.

40 people, full service with standard bar (pilsner, wine, soft drinks)

Order:

40 x Sweet potato mash120 x standard bar coins

Estimated costs (all prices excluding VAT):

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Food: 40 x dinner	€ 400,-
Drink coins: 120 x €4,50	€ 540,-
Rental glasses/plates/cutlery:	€ 8,-
Delivery (food and drinks):	€ 60,-
Rental catering equipment:	€ 10,-
Personnel on site (2 x 5 hours)	€ 330,-
Total:	£1348 -

ARTISTIC MENU

Sometimes your crew deserves some extra TLC. Thank your volunteers for their hard work at a metal festival by serving them black spaghetti and gazpacho in blood bags or celebrate your technicians with electrifying noodle soup and a popping chocolate dessert that crackles their ears. Our chef Paul Smullenberg is an expert in turning creative ideas into a tasty menu enjoyed by all senses.

Prices artistic menu

Depending on your wishes the artistic arrangement can be ordered from 30 people and up.. Prices depend on the amount of courses and the speciality of the dish, starting price per person is 20 euro's. A quote is made to order after a meeting with our chef!

See pictures on the next page!

