



CATERING SERVICE PROPOSAL



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Summary



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CATERING SERVICE THAT MAKES YOU FEEL GOOD

At TADAO Poke Bar, we are passionate about cuisine that is **healthy, flavourful, and modern.**

From Brussels and Waterloo, we carefully select **fresh, high-quality ingredients every day** to craft meals that are **balanced, colourful, and full of taste.**

With our catering service, **we reinvent the way people share a meal.** Say goodbye to the heavy, repetitive sandwich platter and welcome a **fresh, healthy, and convivial experience** that **adapts to your needs and every occasion.**

With TADAO, eating healthy becomes a pleasure to share.



DISCOVER MORE

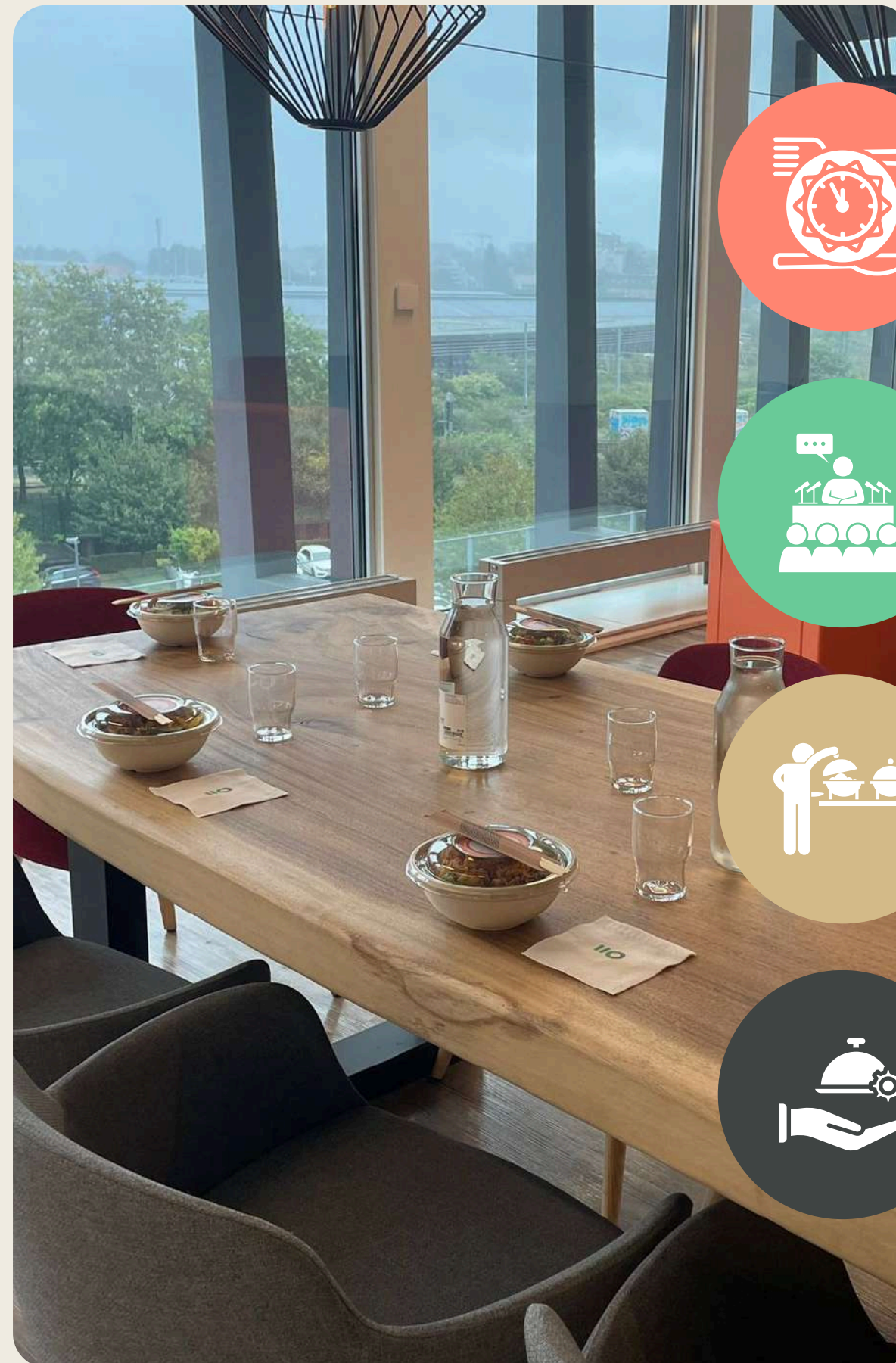


CORPORATE CATERING SOLUTIONS

From a simple weekday lunch to a small team meeting, or even a large corporate celebration, **TADAO Catering adapts to every occasion.**

We provide fresh, healthy, and modern meals designed to energize and delight, no matter the size of your event.

Our service is **flexible** and **reliable**, with **delivery available at any time of the day** – making it easy to enjoy food that feels good, whenever and wherever you need it.



BUSINESS LUNCHES

Transform your meetings with colourful, fresh, and balanced meals delivered straight to your office.

BUSINESS EVENTS

Practical and light options to keep energy and focus high throughout the day.

MODERN BUFFETS

Elegant and user-friendly presentations for a buffet to share with colleagues.

TAILORED PACKAGES

Customized options designed around your preferences, dietary needs, and special occasions.

[DISCOVER OUR 3 OPTIONS](#)

Pages 6 to 10



PRIVATE CATERING SOLUTIONS

Whether at home or in a special venue, **TADAO Catering** makes your private moments unique and memorable.

From family **birthdays** to **weddings**, **brunches** with friends or garden **parties**, we bring fresh, colourful, and balanced meals that add a modern and convivial touch to your celebrations. With stylish presentations and **complete flexibility**, we create a culinary experience tailored to your wishes and designed to delight your guests.



PERSONALIZED SERVICE

A dedicated team to design a catering experience that perfectly matches your event, down to the smallest detail.



FESTIVE PACKAGES

Special formulas designed for birthdays, weddings, and private celebrations, with options adapted to everyone's tastes and dietary needs.

[DISCOVER OUR 3 OPTIONS](#)

Pages 6 to 10



OPTION 1 - POKE BOWLS SIGNATURE

Discover our **16 Signature Poke Bowls**, freshly prepared with quality ingredients and designed to bring color, balance, and flavour to every bite.

Ideal for individual meals or team lunches, our bowls are crafted to please every palate — healthy, generous, and beautifully presented.

MEDIUM : 16.5€ (450 gr)

LARGE : 19.2€ (550 gr)



VAIANA

White rice, premium salmon (marinated), classic sauce, cucumber, mango, radish, carrots, furikake, spring onions



ANDAO

Slightly brown rice (wholegrain), chicken (marinated), red beans (with red onions & parsley), cucumber, avocado, peppers, sriracha mayo sauce, mild chili, mixed seeds, onion crisps



HANGOVER

White rice, premium salmon (marinated) + ½ organic egg (soft-boiled), avocado, mango, carrots, edamame, sriracha mayo sauce, onion crisps, mixed seeds, mixed nuts



MOA MOA

White rice, chicken (marinated), cucumber, apple, beetroot (with sesame & coriander), carrots, sriracha mayo sauce, mixed seeds, onion crisps



NAOSHIMA

Black rice, premium salmon (marinated), white cabbage, apple & coconut (with coriander), mango, avocado, beetroot (with sesame & coriander), ponzu sauce, mixed nuts, spring onions



TAMPOPO

White rice, premium tuna (marinated), carrots, edamame, pineapple, cucumber, mango sauce, coconut flakes, masago (fish roe), macadamia nuts



VEGGIE

Slightly brown rice (wholegrain), organic egg (soft-boiled), carrots, pickled shiitake, apple, spinach & grilled almonds, sesame & miso sauce, mixed nuts, spring onions



VEGAN

Organic quinoa & mixed salad, organic tofu, carrots, apple, red cabbage (with dill), wakame, sesame & miso sauce, mixed seeds, spring onions



DETOX

Organic quinoa & mixed salad, premium salmon (marinated), carrots, white cabbage, apple & coconut (with coriander), spinach & grilled almonds, avocado, classic sauce, microgreens, pomegranate, mixed nuts



SUSHI BOWL

White rice, premium salmon (marinated), avocado, edamame, carrots, cucumber, classic sauce, onion crisps, cream cheese, nori (dried seaweed)



SPICY LAO

White rice, chicken (marinated) + 1/2 organic egg (soft-boiled), sriracha mayo sauce, carrots, cucumber, edamame, pickled red onions, mixed seeds, togarashi (spicy)



LONG LIFE

Slightly brown rice (wholegrain), premium tuna (marinated), sesame & miso sauce, white cabbage, apple & coconut (with coriander), red cabbage (with dill), organic red beans (with red onions and parsley), kimchi, coriander, spring onions, furikake



KATSU KATSU

White rice, crispy chicken breast tenders, wasabi mayo sauce (spicy), peppers, pineapple, spinach & grilled almonds, cucumber, mixed nuts, pomegranate



OKARA CHICKEN

Slightly brown rice (wholegrain), vegan chicken, carrots, beetroot (with sesame & coriander), avocado, wakame, teriyaki sauce (sweet soy), spring onions, microgreens



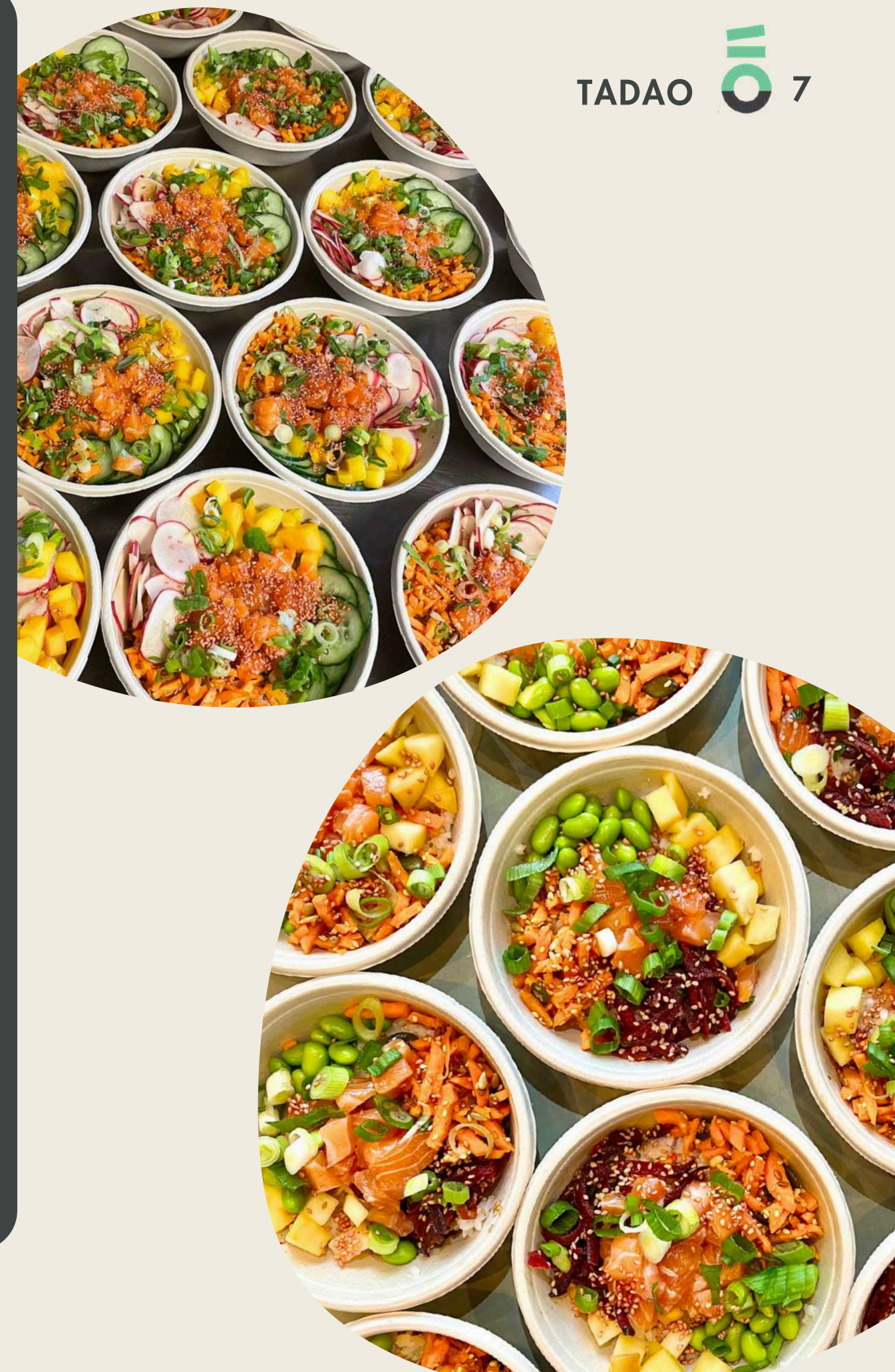
TESHIMA

White rice, crispy prawns, mango, radish, white cabbage, apple & coconut (with coriander), apple, ponzu sauce, ginger (marinated), spring onions, pomegranate



BANG BANG HALLOUMI

Black rice, grilled halloumi, cherry tomatoes, spinach & grilled almonds, edamame, radish, honey & mustard sauce, mixed seeds, grilled almonds



OPTION 2 - POKE BOWLS PLATTERS

Discover our Poke Bowls Platters, designed for **sharing** and perfect for team lunches or small gatherings.

Each platter is made for **4 people and includes 8x 225 gr bowls - i.e. for 2 bowls per person.**

Thoughtfully curated to please every taste, our platters offer a choice among **6 delicious combinations**, ensuring everyone finds their favourite.

PRICE : 75€ / platter



SALMON LOVER

2x VAIANA BOWL

White rice, premium salmon (marinated), classic sauce, cucumber, mango, radish, carrots, furikake, spring onions

2x NAOSHIMA BOWL

Black rice, premium salmon (marinated), ponzu sauce, white cabbage, apple & coconut (with coriander), mango, avocado, beetroot (with sesame & coriander), mixed nuts, spring onions

2x HANGOVER BOWL

White rice, premium salmon (marinated) + ½ organic egg (soft-boiled), sriracha mayo sauce, avocado, mango, carrots, edamame, onion crisps, mixed nuts and mixed seeds

2x SUSHI BOWL

White rice, premium salmon (marinated), classic sauce, avocado, edamame, carrots, cucumber, onions crisps, cream cheese, nori (dried seaweed)



CHICKEN FAN

2x ANDAO BOWL

Slightly brown rice (wholegrain), chicken (marinated), sriracha mayo sauce, red beans (with red onions and parsley), cucumber, avocado, peppers, chili (mild), mixed seeds, onion crisps

2x MOA MOA BOWL

White rice, chicken (marinated), sriracha mayo sauce, cucumber, apple, beetroot (with sesame & coriander), carrots, mixed seeds, onion crisps

2x SPICY LAO BOWL

White rice, chicken (marinated) + ½ organic egg (soft-boiled), sriracha mayo sauce, carrots, cucumber, edamame, pickled red onions, mixed seeds, togarashi (spicy)

2x KATSU KATSU BOWL (HOT PROTEIN)

White rice, crispy chicken breast tenders, wasabi mayo sauce (spicy), peppers, pineapple, spinach & almonds, cucumber, mixed nuts, pomegranate



BEST SELLERS

2x VAIANA BOWL

White rice, premium salmon (marinated), classic sauce, cucumber, mango, radish, carrots, furikake, spring onions

2x ANDAO BOWL

Slightly brown rice (wholegrain), chicken (marinated), sriracha mayo sauce, red beans (with red onions and parsley), cucumber, avocado, peppers, chili (mild), mixed seeds, onion crisps

2x HANGOVER BOWL

White rice, premium salmon (marinated) + ½ organic egg (soft-boiled), sriracha mayo sauce, avocado, mango, carrots, edamame, onion crisps, mixed seeds and mixed nuts

2x TAMPOPO BOWL

White rice, premium tuna (marinated), mango sauce, carrots, edamame, pineapple, cucumber, coconut flakes, masago (fish roe), macadamia nuts



HOT MIX (HOT PROTEIN)

2x TESHIMA BOWL

White rice, crispy prawns, ponzu sauce, radish, white cabbage, apple & coconut (with coriander), mango, apple, ginger (marinated), spring onions, pomegranate

2x KATSU KATSU BOWL

White rice, crispy chicken breast tenders, wasabi mayo sauce (spicy), peppers, pineapple, spinach & grilled almonds, cucumber, mixed nuts, pomegranate

2x BANG BANG HALLOUMI BOWL (GLUTEN-FREE)

Black rice, grilled halloumi, honey & mustard sauce, cherry tomatoes, spinach & grilled almonds, edamame, radish, mixed seeds, grilled almonds

2x OKARA CHICKEN BOWL (VEGAN)

Slightly brown rice (wholegrain), vegan chicken, teriyaki sauce (sweet soy), carrots, beetroot (with sesame & coriander), avocado, wakame (seaweed), spring onions, microgreens



VEGGIE / VEGAN

2x VEGGIE BOWL

Slightly brown rice (wholegrain), organic egg (soft-boiled), sesame & miso sauce, carrots, pickled shiitake, apple, spinach & grilled almonds, mixed nuts, spring onions

2x VEGAN BOWL

Organic quinoa & mixed salad, organic tofu, sesame & miso sauce, carrots, apple, red cabbage (with dill), wakame, mixed seeds, spring onions

2x BANG BANG HALLOUMI BOWL (GLUTEN-FREE)

Black rice, grilled halloumi, honey & mustard sauce, cherry tomatoes, spinach & grilled almonds, edamame, radish, mixed seeds, grilled almonds

2x FALAFEL BLISS

Organic quinoa & mixed salad, organic falafels, teriyaki sauce (sweet soy), carrots, beetroot (with sesame & coriander), pickled red onions, spinach & almonds, mixed nuts, pomegranate



MIX DISCOVERY

1x VAIANA BOWL

White rice, premium salmon (marinated), classic sauce, cucumber, mango, radish, carrots, furikake, spring onions

1x SPICY LAO BOWL

White rice, chicken (marinated) + ½ organic egg (soft-boiled), sriracha mayo sauce, carrots, cucumber, edamame, pickled red onions, mixed seeds, togarashi (spicy)

1x ANDAO BOWL

Slightly brown rice (wholegrain), chicken (marinated), sriracha mayo sauce, red beans (with red onions and parsley), cucumber, avocado, peppers, chili (mild), mixed seeds, onion crisps

1x NAOSHIMA BOWL

Black rice, premium salmon (marinated), ponzu sauce, white cabbage, apple & coconut (with coriander), mango, avocado, beetroot (with sesame & coriander), mixed nuts, spring onions

1x HANGOVER BOWL

White rice, premium salmon (marinated) + ½ organic egg (soft-boiled), sriracha mayo sauce, avocado, mango, carrots, edamame, onion crisps, mixed seeds and mixed nuts

1x LONG LIFE BOWL

Slightly brown rice (wholegrain), premium tuna (marinated), sesame & miso sauce, white cabbage, apple & coconut (with coriander), red cabbage (with dill), organic red beans (with red onions and parsley), kimchi, coriander, spring onions, furikake

1x VEGGIE BOWL

Slightly brown rice (wholegrain), organic egg (soft-boiled), sesame & miso sauce, carrots, pickled shiitake, apple, spinach & almonds, mixed nuts, spring onions

1x SUSHI BOWL

White rice, premium salmon (marinated), classic sauce, avocado, edamame, carrots, cucumber, onions crisps, cream cheese, nori (dried seaweed)

OPTION 3 - BUFFET CATERING

A convivial formula where each guest creates their own Poke Bowl just the way they like it.

We bring all the fresh ingredients and everything needed for the buffet: bowls, homemade sauces, veggies, toppings... Everything is prepared for a flavourful and interactive experience.



SELF-SERVICE

We bring everything you need for the buffet, and you manage the set-up on your own.



WITH SERVICE

Our TADAO team is present to guide guests and ensure smooth service.

To provide the best possible offer, we will send you a personalized quote by email after receiving your request form.

You will hear back from us within 48 hours.



WHY CHOOSE TADAŌ CATERING?

At TADAŌ Poke Bar, we combine freshness, balance, and creativity to reinvent catering.

Whether for a small team meeting or a large celebration, we deliver meals that are healthy, colourful, and full of flavour. With flexible menus and a team dedicated to excellence, we make every event effortless and memorable.



FRESH INGREDIENTS

Daily prepared with the best quality products to guarantee taste and freshness.



TAILORED MENUS

Options designed around your needs, including vegetarian, vegan, and gluten-free.



FLEXIBLE SERVICE

Available for any type of event, at any time of the day – from lunch to evening celebrations.



RELIABLE DELIVERY

Reliable and flexible delivery solutions, ensuring your catering arrives exactly when and where you need it.



OUR COMMITMENT TO SUSTAINABILITY

At TADAO Poke Bar, sustainability is at the heart of everything we do.

From the ingredients we select to the way we serve our meals, we are committed to reducing our impact on the environment while ensuring quality and taste.

RESPONSIBLE PACKAGING

All our Poke Bowls are served in **compostable** or **reusable containers**, combining practicality with respect for the planet.

CERTIFIED COMMITMENT

We are proud to be **Good Food labeled** and **Shifting Pact certified**, a recognition of our sustainable and responsible practices.

HEALTHY & SUSTAINABLE CHOICES

We carefully select seasonal ingredients and design balanced recipes, proving that eating well can also mean caring for the planet.



THEY TRUST US

**LATHAM &
WATKINS** LLP

 Deutsche Bank

 King Baudouin
Foundation
Working together for a better society


IMMOWEB

be 
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Réseau
Entreprendre

KU LEUVEN

 **ST JOHNS**
INTERNATIONAL SCHOOL
WATERLOO BELGIUM


BEUC The European
Consumer
Organisation



THANK YOU FOR YOUR INTEREST

Contact us for your catering needs



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