

W AMSTERDAM BANQUET MENU



AMSTERDAM



BREAKFAST

BAKERY CORNER

Croissant
Pain au chocolat
Danish pastry
Baguette Ancienn
French country bread
Walnut bread

CHARCUTERIE CORNER (OR IN ALTERNATIVE WARM CORNER)

Ben ham
Parma ham
Kip ham (Halal)
Bresaola (Halal)

OR

Eggs (scrambled/poached/hard)
Bacon
Sausage

Young cheese, Old cheese, Cumin cheese

HEALTHY CORNER

Yoghurt
Fruits
Seeds (Chia/Goji/Sunflower)
Dried fruits
Granola
Agave syrup
Cornflakes
Milk

SWEET CORNER

Nutella
Cookies
Muffins
Pancakes

€25 p.p.




EXTRA CORNERS

YOGHURT CORNER €11 p.p

Full/Semi-skimmed/Light yoghurt
Farm yoghurt
Greek yoghurt
Granola
Berries
Goji berries
Chia seeds
Almonds
Walnuts
Honey
Agave Syrup

WARM CORNER €13 p.p.

Scrambled eggs
Bacon
Sausages
Eggs (poached/hard etc)



MONDAY LUNCH

BITES

Quinoa salad with feta, grapes and avocado
Mini caprese with pesto dressing
Octopus and potato
Cubes of polenta with taleggio and onion jam

BREAD CORNER

Focaccia margherita
Ciabatta with grilled vegetables, hummus and sundried tomatoes

WARM ITEM

Spinach and ricotta ravioli with tomato and basil
Braised meat with red wine sauce and celeriac puree with carrot parisienne
Forest mushrooms

DESSERT

Mini sponge cake cubes with mango, passion fruit and chocolate
Fruit slices
Lollipops
Macarons

€32.50 p.p.



TUESDAY LUNCH

BITES

Risotto with colored cauliflower

Fregola with aubergine and tomato

Nicoise

Panzanella with anchovies and rosemary bread crumble

BREAD CORNER

Focaccia parisienne

Vegetable burrito

WARM ITEM

Trofie with courgette, red onion, parmesan and mint

Roast beef with pepper sauce, mashed potato

Savoy cabbage with pumpkin

DESSERT

Chocolate mousse cubes with hazelnut and almond

Pineapple salad

Bon-bons

Macarons

€32.50 p.p.



WEDNESDAY LUNCH

BITES

Ratatouille with croutons

Vitello tonnato

Mini aubergine parmigiana

Burrata, romanesco and grilled tomatoes

BREAD CORNER

Cherry tomato focaccia

Salmon wraps with cream cheese and chives

WARM ITEM

Baked sea bass with lemon sauce

Lamb shoulder sous vide with green sauce, spring potatoes
and small onion in balsamic vinaigrette

Escarole with pine nuts, cappers, anchovies and black olives

DESSERT

Cheesecake

Cappuccino mousse

Chocolate lollies

Macarons

€32.50 p.p.



THURSDAY LUNCH

BITES

Beetroot with chicken spices
Mushroom omelette rolls
Shrimp cocktail with garlic bread
Sweet and sour caponata

BREAD CORNER

Focaccia with mozzarella and vegetables
Baguette with tomato, parma ham and rocket

WARM ITEM

Béchamel lasagna with minced meat, cheese and green peas
Orange and mint steamed cod fish with broccoli and fried bread
Stir-fried spinach with walnuts and raisins

DESSERT

Pecan brownies
Orange mousse
Chocolate eclairs
Macarons

€32.50 p.p.



FRIDAY LUNCH

BITES

Quinoa salad with feta, grapes and avocado
Mini caprese with pesto dressing
Octopus and potato
Cubes of polenta with taleggio and onion jam

BREAD CORNER

Focaccia margherita
Ciabatta with grilled vegetables, hummus and sundried tomatoes

WARM ITEM

Spinach and ricotta ravioli with tomato and basil
Braised meat with red wine sauce and celeriac puree with carrot parisienne
Forest mushrooms

DESSERT

Mini sponge cake cubes with mango, passion fruit and chocolate
Fruit slices
Lollipops
Macarons

€32.50 p.p.



MONDAY DINNER BUFFET

BITES

Lettuce, green beans marinated tuna and potato
Grilled chicken with rocket, balsamic vinegar and smoked provolone
Courgette pie with parmesan waffles
Tube squid salad on green peas and dill
Avocado salad

BREAD CORNER

Selection of bread
Italian bruschetta

WARM ITEM

Tortelli with ricotta, truffle, butter and parsley sauce
Sea bream with potato and bell peppers
Braised chuck rolls with rainbow carrots

DESSERT

Mini panna cotta with berries
Mini baba au rhum
White brownie
Bon-bons

€69.00 p.p.



TUESDAY DINNER BUFFET

BITES

Marinated prawn with lemon mayo

Bresaola with rocket, parmesan and grapefruit dressing

Courgette flower with mozzarella and anchovies on a pumpkin sauce

Tomato and lemon risotto

Potato gateaux

BREAD CORNER

Choice of breads

Montanara

WARM ITEM

Short ribs sous vide with garlic confit and rosemary

Baked salmon with shallot sauce and seasonal vegetables

Gnocchi alla sorrentina with fresh tomato sauce and mozzarella

DESSERT

Chocolate and caramel lingot

Red velvet cake

Fruit salad

Macarons

€69.00 p.p.



WEDNESDAY DINNER BUFFET

BITES

Cannoli pasta with brandade of cod fish and olive tapenade

Duck bon-bon on apple chutney

Yellow tomato gazpacho

Mushroom tartlets with ricotta and parmesan

Mini aubergine parmigiana

BREAD CORNER

Choice of breads

Mini fried calzone

WARM ITEM

Lamb carre with forgotten vegetables

Brill fish with sugar snaps and green bean pesto

Fusilli with asparagus, tomato and sheep cheese

DESSERT

Baba au rhum with crème patisserie and strawberries

Chocolate sponge cake with marinated pineapple

Pear and caramel bavarois

Bon-bons

€69.00 p.p.



THURSDAY DINNER BUFFET

BITES

Lettuce, green beans, marinated tuna and potato
Grilled chicken with rocket, balsamico and smoked provolone
Courgette pie with parmesan waffles
Tubed squid salad on green peas and dill
Avocado salad

BREAD CORNER

Selection of bread
Italian bruschetta

WARM ITEM

Tortelli with ricotta, truffle, butter and parsley sauce
Sea bream with potato and bell peppers
Braised chuck rolls with rainbow carrots

DESSERT

Mini panna cotta with berries
Mini baba au rhum
White brownies
Bon-bons

€69.00 p.p.



FRIDAY DINNER BUFFET

BITES

Marinated prawn with lemon mayo
Bresaola with rocket, parmesan and grapefruit dressing
Courgette flower with mozzarella and anchovies on a pumpkin sauce
Tomato and lemon risotto
Potato gateaux

BREAD CORNER

Choice of breads
Montanara

WARM ITEM

Short ribs sous vide with garlic confit and rosemary
Baked salmon with shallot sauce and seasonal vegetables
Gnocchi alla sorrentina with fresh tomato sauce and mozzarella

DESSERT

Chocolate and caramel lingot
Red velvet cake
Fruit salad
Macarons

€69.00 p.p.



DINNER

STARTERS

Baby squid on creamy lemon potatoes, tomato fondant and black olive crunch

Tuna tartare with wasabi mayo, black squid crisp and caponata of escarole

Meat tartare with walnut, ginger, berries and crunchy leek

Grilled octopus with potato, citronette, parsley emulsion and salad

Tomato bread with vitello tonnato and herb salad

Pancotto with turnip peaks, sweet garlic emulsion and truffle

Caviar of aubergine with bon-bon of smoked provola and basil dressing

Risotto with caciocavallo, langoustines, chestnuts and bisque sauce

Risotto with aubergine, water of tomato, tomato confit and basil

Risotto with bell pepper, citrus fruits, yellow beetroot and bottarga



DINNER

MAIN COURSES

Duck breast with duck bon-bon, savoy cabbage, red onion fondant, roasted salsify, mousseline of potatoes and duck jus

Tenderloin with sugar snaps, potato fondant and shitake powder

Roast lamb with aubergine caviar, mint and kalamata sauce

Brandade of cod fish with bell pepper alla napoletana

Turbot with warm zabaione with citrus and roasted celeriac

Black halibut with anchovy sauce, vegetable casserole and wasabi crackers

DINNER

DESSERT

Chocolate carre with walnuts and black chocolate mousse

Licorice crème brulee with orange reduction and citrus gel

Fruit tartlets

Tribute to Massimo Bottura.....decomposed of lemon curd tatin

PRICES

3 Course Menu*: €75 per person

4 Course Menu*: €95 per person (2 starters, 1 main course & dessert)

3 Course Chefs Choice Menu: €65 per person

Dessert Buffet*: €10 per person extra
**menu chosen prior to event by organizer*

Oops... can't choose? Chefs choice of 3 options per course, then on the night it's up to you!

3 course menu: €105

4 course menu: €130



CANAPES

SALTY

Tataki of tuna with dashi mayo

Marinated prawn with romanesco and burrata

Short ribs with gel of ribs, almonds, potato crunch and truffle

Black forest salad

Philly steak roll

Mini avocado salad

Hazelnut foam with forest mushroom and buffalo mozzarella with lime

Tataki beef with rosemary and smoked potatoes, leek chutney and anchovy crumble

Green beans with squid salad, citronette dill and crackers of sepia

Blini with smoked salmon with crème fraiche and herbs

Broccoli, hummus, red onion, lemon and croutons

A close-up photograph of several macarons in various colors (white, pink, orange) on a dark surface, positioned in the top-left corner of the page.

CANAPES

SWEET

White chocolate mousse with lime crumble

Tiramisu

Fruit tartar with lemon crème patissiere

PRICES

3 CANAPES (2 SALTY + 1 SWEET) €25.00 p.p.

5 CANAPES (CHEFS CHOICE) €35.00 p.p.

5 CANAPES (4 SALTY + 1 SWEET) €40.00 p.p.

6 CANAPES (5 SALTY + 1 SWEET) €45.00 p.p.



FOOD TRUCKIN'

ITALIAN €19 p.p.

Arancini
Frittatine
Focaccia
Zeppole Saint Joseph

AMERICAN €25 p.p.

Mini cheese burger
Chilli tacos
Steak fillet sandwich
Vegetable burrito

ASIAN €25 p.p.

Vietnamese goy boy salad (chicken, grapefruit, cucumber, king crab)
Chinese pork bun with hoisin sauce
Indonesian Gado Gado
Thai tom man plat

DUTCH €17 p.p.

Fried spring roll (vlammetjes)
Cheese sticks (kaasstengels)
Bitterballen
Fries



BOOST

BOOST

MOJITO spinach, orange, banana, pineapple juice and mint

BERRIES mixed berries, honey, ginger, strawberry, lime juice and rice milk

YOGHURT white yoghurt, strawberry, orange juice and banana

PINEAPPLE pineapple, vanilla yoghurt and ginger

PAPAYA papaya, greek yoghurt, pineapple juice and coconut milk

MANGO mango, banana, mint, vanilla yoghurt and kiwi

ICE BOOST

CITRUS citrus juice, ginger and orange sorbet

PINEAPPLE lemon sorbet, pineapple, kiwi and dragon fruit

STAWBERRY vanilla ice cream, strawberry, black berry and basil

PRICE

CHOICE OF 3 - €13.50 p.p

CHOICE OF 4 - €16.00 p.p

CHOICE OF 5 - €19.00 p.p



MONDAY TOTALLY BAKED

MORNING

Cinnamon rolls
Mini croissants
Puff pastries with apple and almond
Smoothie

AFTERNOON

Carrot cake
Brownies
Macarons
Smoothie

€13.50 p.p.



TUESDAY TOTALLY BAKED

MORNING

Mini pain au chocolate
Pear coffee bread
Mini muffins
Smoothie

AFTERNOON

Yoghurt with berries and fruit
Mini salted caramel and dark chocolate tarts
Sponge cake with crème anglaise and fruit
Smoothie

€13.50 p.p.



WEDNESDAY TOTALLY BAKED

MORNING

Spekkoek
Apple strudel
Mini waffles
Smoothie

AFTERNOON

Mini apple and hazelnut tartlets
Tiramisu
Vlafip
Smoothie

€13.50 p.p.



THURSDAY TOTALLY BAKED

MORNING

Cinnamon rolls
Mini croissants
Puff pastries with apple and almond
Smoothie

AFTERNOON

Carrot cake
Brownies
Macarons
Smoothie

€13.50 p.p.



FRIDAY TOTALLY BAKED

MORNING

Mini pain au chocolate
Pear coffee bread
Mini muffins
Smoothie

AFTERNOON

Yoghurt with berries and fruit
Mini salted caramel and dark chocolate tarts
Sponge cake with crème anglaise and fruit
Smoothie

€13.50 p.p.