

Foodbook 2024



Snacks




Snack platter cold per portion:




4 x beef sausage, 4 x salami, 4 x young cheese, 4 x old cheese

Snack platter warm per portion:

2 x Dutch Bitterballs , 2 x cheese soufflés. 2 x vegetarian springrolls, 2 x mini frikandels (halal) (all snacks can also be ordered separately per portion of 8)

Vegan/ vegetarian hot snacks, 8 pieces per serving:

Holtkamp vegetarian bitterballs    



Truffle mushroom balls   


Vegan samosas   




Vegan snack platter mix, 6 pieces (Oyster mushroom nugget, wakame mini croquette, oyster mushroom bitterbal, veganette, lasagnette, mini spring roll)





Other snacks hot 8 pieces per portion

Cas culinary shrimp croquettes  

Holtkamp mini old cheese croquettes    

Holtkamp lobster bitterballs   

Fries with mayonnaise

Croquette sandwich (can also be vegetarian)   

Marinated green olives

*** All snacks can only be ordered per portion of 8 pieces**

**** All snacks are served with matching sauces and / or garnish**

Various platters

Sourdough bread with dip:

6 rolls with hummus, aioli and muhammara

Plateau healthy per 2 persons:

Snack cucumber, radish, carrot, cocktail tomatoes and mixed olives with hummus

Fish platter mixed:

2 x glass of shrimp cocktail, 4 x gamba, ± 200 gr smoked salmon, cooked mussels and pepper mackerel, with lemon and various sauces

Dutch herring:

4 pieces of Dutch herring with onions and pickles

Oysters:

12 pieces Fine de Claire de Bretagne with lemon and red wine vinegar

Mediterranean plateau:

2 x pecorino, 2 x provolone, 2 x chevre, 2 types of dry sausage (8 pieces), olives, peppadew, dates, melon and 4 sourdough bread rolls with dip

Tapas platter:

4 x Chicken piri piri, 4 x albondigas, 4 x prawn croquette, 8 x calamari, 4 x peppadew and 4 x bread with aioli

Charcuterie: 

4 types of foreign sausage / ham with olives and sweet and sour

Cheeses:   

Dutch and foreign cheese with red grape and Port jam, walnuts, dates and kletzen bread

Mixed:   

Mixed platter of charcuterie and cheeses with red grape jam and Port with kletzenbread and dates

Buffets

All buffets are served with bread, butter and oil

(Minimum purchase of 6 people)

Satay buffet:

3 Skewers of chicken satay pp with satay sauce, French fries, coleslaw and prawn cracker

Indonesian satay buffet:

Chicken satay 3 pieces per person

Gado gado, beans, bean sprouts, tempeh, egg and peanut sauce

Sayur lodeh, mixed vegetables with coconut sauce and egg

Served with pandan rice and prawn crackers

Mediterranean buffet:

Cold:

Pollo tonnato smoked chicken with tuna mayonnaise, capers and arugula

Greek salad with feta, anchovies and organic eggs

Caprese salad with pesto, balsamic vinegar and pine nuts

Hot:

Penne Rigatta al tartufo with mixed mushrooms and truffle pecorino

Piri piri chicken thighs with oven potato and roasted pepper

Albondigas, meatballs with tomato and garlic sauce

Served with various rolls, aioli, herb butter, peppers, cream cheese, mixed olives and mushrooms with garlic and parsley

Bites buffet: 

Cold:

1 x Bruschetta pollo tonnato

1 x Chive cream cheese patty with smoked salmon

1 x Tomato mozzarella skewer

1 x Mini quiche Mediterranean

Hot:

2 x Meatballs (beef) with own gravy

2 x Mini Thai chicken satay

2 x Tempura shrimp

2 x Truffle mushroom balls

Served with various sauces (chili sauce, Zaanse mayonnaise, tzatziki), baguette and herb butter

Stews / soups from 8 people 

In consultation we can supply different stews and/or soups depending on the season and the wishes of your guests.

Stews are served in chafing dishes

Soups in electric soup kettle

Walking dinner, 6 small, handy dishes

(minimum 6 people)

Up to 30 people, the walking dinner is derived from the current menu, with adjustments where necessary for presentation or logistics.

For larger groups, we adjust the menu where necessary in consultation with you and your customer to make it run more smoothly.

Dishes can be docked with the boat in two times.

Desserts

Glass of dessert: varying/in consultation

Dessert: dessert from the current menu

Grand dessert/dessert buffet: dessert from the current menu extended with chocolate mousse and fresh fruit

Dinner on board

2 course menu: starter and main course or main course and dessert

3 course menu: Dishes can be docked with the boat in two times.

4 course menu: Dishes can be docked with the boat in two times.

(with a 4-course menu, the intermediate dish is given together with the starter)


All starter, main and desserts can also be ordered separately.

Children's menu:

To be put together in consultation with the customer (e.g. tomato soup, fries with snack or pasta bolognese, children's dessert)

The smallest on board get smaller portions for a smaller price. We are happy to discuss the options.

** All our dishes can be ordered gluten and / or lactose free*


** The vegetarian menu can be adjusted for a vegan* 

** On request, an extra vegetarian selection can always be offered by our*

kitchen 

** We will mark a dish that contains nuts and / or peanuts* 

** Some dishes may contain sugars*

Contains lactose 

Contains gluten 