# Foodbook 2023



#### 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 soufflé. 2 x vegetarian springrolls, 2 x vegan spicy springrolls (all snacks can also be ordered separately per portion of 8)

Other hot snacks, 8 pieces per serving:
Vegetarian bitterballs
Truffle risotto bitterballs 🕥
Vegan spicy springrolls (Vlammetje)
Vegan samosas
Shrimp croquettes <sup>§</sup> <u></u>
* All snacks can only be ordered per portion of 8 pieces

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

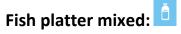
### **Various platters**



6 rolls with hummus, aioli and muhammara

Plateau healthy per 2 persons:

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



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



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





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



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



Dutch and foreign cheese with apple syrup, walnuts, grapes and fig bread

# Buffets

All buffets are served with bread, butter and oil (Minimum purchase of 6 people)



Dutch herring with onions and sour Amsterdam sausages and cheeses with Kesbeke sweet and sour Beetroot salad with apple and smoked pepper mackerel Vegetarian potato salad with cocktail onion, fresh herbs and quail eggs Seasonal stew with smoked sausage or veal meatball, beef gravy and mustard Deep fried crispy fish with baby potatoes, carrots, peas and white wine sauce

# Italian buffet: 溄 📋

Caprese salad with pine nuts and basil

Pollo tonato: smoked chicken with tuna mayonnaise and capers

Grilled vegetable salad with fresh sheep's cheese and balsamic vinegar

Antipasti: Italian sausages, olives, peppers cream cheese, artichoke, provolone and pecorino

Aubergine ravioli with raggu alla bolognese and Parmesan (can also be ordered vegetarian)

Penne pasta with mussels, prawns, red pepper, garlic, white wine and green herbs

# Satay buffet:

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

and prawn cracker

(replacement buffet dishes may be suggested by the customer)

# Vegetarian/vegan options for the buffets:

Vegan salad of grilled vegetables with balsamic dressing and pine nuts

Vegan antipasti: olives, grilled artichoke, melon, grapes, dates and marinated mushrooms

Vegetarian eggplant ravioli with smoked tomato sauce and Fontina cheese

Vegan Penne pasta with fresh herbs and seasonal vegetables

# Walking dinner, 6 small, handy dishes

# (minimum 6 people)

Up to 20 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

Petit dessert: cheesecake with forest fruit marmalade

**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  $\checkmark$ 

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

\* Some dishes may contain sugars

Contains lactose

