



# CATERING DE VIJF STERREN

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**Food book**  
**Boats**

**2026-2027**  
**English version**

*Welcome to:*

# De Vijf Sterren

Catering and events

## *Food book*



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*Customer-focused:*

Together we will create an implementation which fits with your needs, budget and style.

*Personal:*

Your party or event is worth five stars.

*Our passion:*

Culinary surprising, tailored service and perfect hospitality.



## About us

De Vijf Sterren started as a family business in 1996. Driven by idealism and enthusiasm, the company has continued to grow.

Our offer is based on a fair price-quality ratio. All products are freshly prepared, without the addition of aromas, colours or flavourings. We constantly keep an eye on the costs and you can see this in the prices.

The strength of our company is our flexible and enthusiastic team. With a lot of pleasure and creativity we are continuously looking for new products, dishes and possibilities for our customers. That makes De Vijf Sterren not a production company, but a company that delivers tailor-made parties wherever in the Netherlands.



# Appetizer arrangements

Our appetizer arrangements and finger food snacks are surprising, exclusive, eye-catching and incredibly delicious! When you choose for one of these snacks, dishes or arrangements with hot snacks, than chefs will be present and the prices from the schedule will apply.



## Appetizers on the table

- Unlimited nuts on the bar tables € 1,95 p.p.
- Snacks and bitter garnish (2 bites p.p.) € 2,95 p.p.
- Nuts, cheese sticks and olives € 3,95 p.p.
- Various types of bread with spreads € 3,25 p.p.
- Several healthy vegetable bites € 3,75 p.p.

## Late night snack

also as an addition to a **buffet**

- 1 hotdog bun - sausage, sauce & onions € 5,95 p.p.
- 2 chicken skewers, satay sauce & bread € 6,95 p.p.
- 1 mini bun with pulled chicken € 4,95 p.p.
- 1 portion of potato wedges & truffle mayo € 3,95 p.p.
- 1 portion of fries with mayonnaise € 3,95 p.p.\*
- 1 bun burger from the grill € 6,75 p.p.

\* French fries can't be ordered on the Staets

## Scottish salmon side

Slow-cooked salmon side (± 750 gram) with around 50 pieces nori chips and canapés served with homemade wasabi mayonnaise  
**€ 49,50**

Slow-cooked salmon side (± 1500 gram) with around 100 pieces nori chips and canapés served with homemade wasabi mayonnaise  
**€ 87,50**

Number of guests:	Cooks:	Hourly rate:
20 - 59	1 cook	€ 45,00
60 - 119	2 cooks	€ 90,00
120 - 180	3 cooks	€ 135,00
More than 180	on demand	on demand

**Cook costs** = number of cruising hours + 3 hours for construction and deconstruction x hourly rate

## Just delicious

**package**

### On the table

Brewed nuts

### Cold snacks

Fresh smoked salmon with dill and capers  
 Wrap with chicken, rocket salad and a honey-mustard mayonnaise  
 Brie on rye bread with walnut crunch and honey  
 Hummus with marinated vegetables (vegan)

### Warm snacks

Oriental taste chicken meatballs with satay sauce  
**€ 10,95 per person** (5 snacks per person)

## Delicacies

**package**

### On the table

Brewed nuts and cheese sticks

### Cold snacks

Tartar of tomato with chive cream cheese (vegan)  
 Smoked salmon with wasabi mayonnaise and Cavi art  
 Skewer of spianata romana, olives, cucumber and sundried tomato

### Warm snacks

Roasted yakitori chicken skewers (halal)  
 Vegetarian balls with tomato-basil sauce  
**€ 12,50 per person** (5 snacks per person)



# Appetizers and bites

A snack set has a regular place on almost every festive occasion. When it comes to snacks: taste, creativity and presentation are most important. Craftsmanship, passion and the use of fresh ingredients will do the rest. Culinary delights that will always surprise you should not be missing.

When you choose one of these appetizers and bites, we charge €50,- delivery costs per delivery. Our drinks and bites are surprising, exclusive and eye-catching, but one thing they must be sure of: they're just incredibly delicious!



## Vegetarian and vegan snack platter

Wraps with hummus and marinated vegetables (vegan)  
Raw cauliflower in a truffle mayonnaise dip (vegan)  
Marinated olives and sun-dried tomatoes (vegan)  
Mustard cheese cubes and young aged cheese cubes  
Vegetable crudité's with a fresh dip (vegan)  
Crostini with tapenade (vegan)  
**€ 67,50** (± 10 persons)

## Basic bites

Brie on rye bread with walnut crunch and honey  
Wrap of smoked tenderloin with pesto and Parmesan  
Stuffed eggs with a hint of curry and chives  
Cream cheese with fresh herbs and sun-dried tomatoes  
Skewer with serrano ham and seasonal melon  
**€ 72,50** (50 pieces)

## Vegetarian and vegan bites

Tartar of tomato with chive cream cheese (vegan)  
Wrap with filet américain and capers (vegan)  
Hummus salad with marinated vegetables (vegan)  
Skewer with pomodori, mozzarella and pesto  
Cookie from dates with a mousse of goat cheese and a fresh fig  
**€ 80,00** (50 pieces)

## Shelve with Italian delicacies

Buffalo mozzarella, gorgonzola and pecorino  
Truffle salami, Parma ham and spianata romana  
Dry sausages, olives and roasted nuts  
Vegetable crudité's with a yogurt dip  
Cheese sticks with a tomato bruschetta dip  
Mediterranean bread with spreads  
**€ 87,50** (± 10 persons)

## Delicious half wraps

Wrap smoked chicken, pesto mayo and sundried tomato  
Wrap smoked salmon, lettuce, capers and cream cheese  
Wrap goat cheese, honey, walnuts and rocket salad  
Wrap with hummus and grilled vegetables (vegan)  
**€ 4,75 per piece**

## Shelve with delights

Old Amsterdam cubes, mustard cheese cubes and Goudse cheese cubes  
Garlic salami, spianata romana and dried ham  
Vegetable nibbles with a yogurt dip  
Accompanied with roasted nuts, crostini toast and one luxury bread with spreads  
**€ 77,50** (± 10 persons)

## Culinary bites

Dried ham with truffle and a chutney of tomatoes  
Gamba with a chutney of mango and lime  
Tartar of smoked salmon with dill and capers  
Fig biscuit with duck mousse and duck liver  
Vitello tonnato with tuna mayonnaise and tapenade  
**€ 87,50** (50 pieces)

## Bites from the sea

Smoked salmon with wasabi mayonnaise and Cavi-art  
Tartar of tuna with sesame dressing and furikake  
Gamba with a chutney of mango and lime  
Dutch shrimps with apple en cocktail sauce  
Blini with smoked North Sea eel and lime  
**€ 92,50** (30 pieces)



# Buffets

## all around the world

De Vijf Sterren provides delicious buffets from all over the world. With our delicious dishes we take you around the world.

For exceptions and allergens, we charge €4,00 per person extra. When you choose for one of these buffets, than chefs will be present and the prices from the schedule will apply.



### Around the world buffet

#### Warm dishes

Satay skewers with satay sauce (halal)  
Surinamese bami with chopped spring onion  
Spicy chicken meatballs in tomato sauce  
Homemade lasagne with spinach and bechamel sauce

#### Cold dishes

Pasta salad with sun-dried tomato and pesto  
Potato and tuna salad garnished with smoked salmon  
Fresh couscous salad with ras el hanout  
Greek salad with yogurt dressing  
Various types of bread with spreads

**€ 23,95 per person**

### Around the world extensive buffet

#### Warm dishes

Satay skewers with satay sauce (halal)  
Surinamese bami with chopped spring onion  
Spicy chicken meatballs in tomato sauce  
Homemade lasagne with spinach and bechamel sauce  
Roasted scampi's with garlic and fresh herbs  
Seasonal vegetables roasted in the oven

#### Cold dishes

Pasta salad with sun-dried tomatoes and pesto  
Waldorf salad with tropical fruit  
Marinated smoked salmon with dill and a wasabi and cocktail mayonnaise  
Fresh couscous salad with ras el hanout  
Coppa di Parma with cantaloupe melon  
Greek salad with a yogurt dressing  
Various types of bread with spreads

**€ 27,95 per person**

#### Dessert (optional)

Weck jar with white chocolate mousse and red fruit  
**€ 6,25 per person**

### Around the world luxe buffet

#### Warm dishes

Sous-vide veal shoulder with truffle cream sauce  
Tuscan chicken breast in a spicy tomato sauce  
Prawn skewers marinated in herbal oil  
Roseval potatoes from the oven with fresh herbs  
Homemade lasagne with spinach and bechamel sauce  
Roasted vegetables of the season

#### Cold dishes

Homemade farmer potato salad  
Waldorf salad with tropical fruit  
Marinated smoked salmon with dill and a wasabi and cocktail mayonnaise  
Dish with various European meats  
Fresh couscous salad with ras el hanout  
Greek salad with a yogurt dressing  
Various types of bread with spreads

**€ 32,50 per person**

#### Dessert (optional)

Weck jar with panna cotta and red fruit  
**€ 6,25 per person**

Number of guests:	Cooks:	Hourly rate:
20 - 49	1 cook	€ 45,00
50 - 99	2 cooks	€ 90,00
100 - 149	3 cooks	€ 135,00
150 - 199	4 cooks	€ 180,00
200 - 349	5 cooks	€ 225,00
350 - 500	6 cooks	€ 270,00
More than 500	on demand	on demand
<b>Cook costs = number of cruising hours + 3 hours for construction and deconstruction x hourly rate</b>		

### Sustainable options

\*When serving our buffets and barbeques we use biodegradable sugarcane plates and high-quality cutlery. Would you prefer something even more sustainable? Then we can also provide crockery, cutlery and linen.

#### Crockery, cutlery and napkins

€4,95 per person (including cleaning costs)

#### Crockery, cutlery, linen and luxury napkins

€6,50 per person (including cleaning costs)

# Buffets

## tapas, Italian & vega

De Vijf Sterren provides delicious buffets from all over the world. Buffets with the most delicious tapas and Italian specialties, or choose our vegetarian buffet with the tastiest vegetarian dishes.

For exceptions and allergens, we charge €4,00 per person extra. When you choose for one of these buffets, than chefs will be present and the prices from the schedule will apply.



### Vegetarian buffet

#### Warm dishes

Homemade lasagne with spinach and Parmesan  
 Potato pie from the oven with rocket salad and herbs  
 Ratatouille of zucchini, onion, tomato and eggplant  
 Roasted sugar snaps with herb butter  
 Tomatoes au gratin from the oven  
 Marinated mushrooms from the oven

#### Cold dishes

Fruity Waldorf salad with celery and a curry mayo  
 Pasta salad with sun-dried tomato and pesto  
 Potato salad with red onion and capers  
 Green salad with cucumber, tomato, onion and feta  
 Several types of bread with spreads

**€ 24,95 per person**

#### Dessert (optional)

Weck jar with chocolate mousse and red fruit  
**€ 6,25 per person**

### Italian buffet Roma

#### Warm dishes

Roasted meatballs in tomato sauce with oregano  
 Lasagne wild spinach, bechamel sauce and Parmesan  
 Chicken skewers marinated with garlic and basil  
 Potato gratin with rocket, sun tomatoes and sage  
 Roasted scampi in garlic herbal oil  
 Braised vegetables of the season

#### Cold dishes

Italian pasta salad; pomodori, pesto and Parmesan  
 Antipasti; Parma ham, spianata romana, mortadella  
 Salad caprese with mozzarella, pomodori and rocket  
 Marinated olives with garlic and peppers  
 Green salad with tomato, Parmesan and balsamic  
 Various types of bread with spreads

**€ 27,95 per person**

#### Dessert (optional)

Traditional tiramisu with mascarpone and espresso  
**€ 6,95 per person**

### Sustainable options

\*When serving our buffets and barbeques we use biodegradable sugarcane plates and high-quality cutlery. Would you prefer something even more sustainable? Then we can also provide crockery, cutlery and linen.

### Tapas buffet

#### Warm tapas

Albondiga's meatballs in a tomato sauce  
 Costillas picantes; spicy mini ribs  
 Prawns al ajillo; prawns in garlic and rosemary  
 Pollo and salsa; roasted spicy chicken legs  
 Dátiles con bacon; dates wrapped with bacon  
 Champiñones ajillo; marinated mushrooms  
 Patatas bravas; roasted potatoes from the oven

#### Salads

Ensaladilla mediterranea; tomato and rocket salad  
 Ensaladilla canaria; potato salad with tuna  
 Ensalada Andaluz; salad with onion, paprika and olives

#### Cold tapas

Skewers with anchovy and olives  
 Baked chorizo with sun tomatoes and capers  
 Marinated sardines with basil and dill  
 Serrano ham with Cantaloupe melon  
 Marinated olives with peppers and garlic  
 Various types of bread with aioli and tapenade

**€ 28,95 per person**

#### Dessert (optional)

Weck jar with dark chocolate mousse  
**€ 6,25 per person**

Number of guests:	Cooks:	Hourly rate:
20 - 49	1 cook	€ 45,00
50 - 99	2 cooks	€ 90,00
100 - 149	3 cooks	€ 135,00
150 - 199	4 cooks	€ 180,00
200 - 349	5 cooks	€ 225,00
350 - 500	6 cooks	€ 270,00
More than 500	on demand	on demand

**Cook costs = number of cruising hours + 3 hours for construction and deconstruction x hourly rate**

#### Crockery, cutlery and napkins

€4,95 per person (including cleaning costs)

#### Crockery, cutlery, linen and luxury napkins

€6,50 per person (including cleaning costs)

# BBQ from the grill

## and the baking tray

We can provide a surprising culinary barbecue experience. Of course we can take special preferences into account. For exceptions and allergens, we charge €4,00 per person extra. When you choose for one of these BBQ and grill menus, than chefs will be present and the prices from the schedule will apply. Our dynamic team proudly takes care of your barbecue, where everything is taken care of down to the last detail.

### From the grill menu

#### Dishes from the grill

Homemade burger with various toppings  
Marinated chicken satay with satay sauce (halal)  
Grilled marinated spare ribs

#### Side dishes

Roasted potato from the oven  
Homemade potato salad  
Pasta salad with pesto and sun tomato  
Classic American coleslaw

#### Sauces, and bread

Traditional cocktail sauce  
Creamy garlic sauce  
Sweet and sour barbecue sauce  
Various types of bread with spreads  
**€ 23,50 per person**

### From the grill complete

#### Dishes from the grill

Marinated chicken satay with satay sauce (halal)  
Marinated skewer of tenderloin beef  
Provençal marinated shrimp skewers  
Roasted marinated spare ribs

#### Side dishes

Roasted potato from the oven  
Homemade potato salad  
Fruity Waldorf salad with tropical fruit  
Classic American coleslaw

#### Sauces and bread

Traditional cocktail sauce with a hint of cognac  
Sweet and sour barbecue sauce  
Creamy garlic sauce  
Various types of bread with spreads  
**€ 24,95 per person**

Number of guests:	Cooks:	Hourly rate:
20 - 39	1 cook	€ 45,00
40 - 99	2 cooks	€ 90,00
100 - 149	3 cooks	€ 135,00
150 - 199	4 cooks	€ 180,00
200 - 299	5 cooks	€ 225,00
300 - 399	6 cooks	€ 270,00
400 - 500	7 cooks	€ 315,00
More than 500	on demand	on demand
<b>Cook costs = number of cruising hours + 3 hours for construction and deconstruction x hourly rate</b>		



### Barbecue

for de **vegan**

#### Dishes from the barbecue

Beyond Meat burger with a vegan bun and toppings  
Beyond Meat sausage  
Skewer of roasted zucchini  
Grilled corn on the cob with sea salt

#### Side dishes

Roasted potatoes from the oven  
Pasta salad with sun-dried tomatoes, olives and basil  
Fresh coleslaw with fresh herbs  
Tomato and cucumber salad

#### Sauces and bread

Creamy garlic and sweet and sour barbecue sauce  
Various types of bread with spreads  
**€ 24,95 per person**  
(can be ordered from 10 persons)

### Barbecue

**big American**

#### Dishes from the barbecue

Brioche bun B.A beef burger with toppings  
Texas-style spareribs  
Kentucky spiced chicken wings  
Grilled corn on the cob with butter  
American-style beef skewers

#### Side dishes

Cajun-style oven-roasted potatoes  
Classic American coleslaw  
Potato salad with tuna and spring onion

#### Sauces and bread

Creamy garlic and sweet and sour barbecue sauce  
Rustic French baguette with garlic butter  
**€ 32,50 per person**



# BBQ from the grill

## and the baking tray

We can provide a surprising culinary barbecue experience. For exceptions and allergens, we charge €4,00 per person extra. When you choose for one of these BBQ and grill menus, than chefs will be present and the prices from the schedule will apply. Our dynamic team is proud to take care of your barbecue, where everything is taken care of down to the last detail.



### Healthy delicious

from the grill

Our chef will prepare various items from the grill and on the baking tray which have a healthy character. All grilled delicacies are small and lightly portioned, so all the guests can enjoy each item.

#### Delicacies from the grill

Salad of quinoa rye with broccoli, mango, blue berries, cranberries and mint  
Skinny Ceaser salad with avocado, red onion rings, croutons of herbs and a dressing of yoghurt and garlic  
Spinach salad with goat cheese, fresh figs, roasted walnuts and a honey mustard dressing  
Parts of sweet watermelon and strawberry skewers  
Traditional mediterranean bread with pesto, herb butter, salted butter and hummus

#### Freshly roasted from the grill

Skewers of oriental marinated chicken with teriyaki  
Provencal marinated tenderloin skewers  
Wild salmon marinated in herbal garlic oil  
Puffed potatoes with herb butter and coarse salt  
Corn cob with sea salt and butter  
Skewer of zucchini and cherry tomatoes

€ 32,50 per person

Number of guests:	Cooks:	Hourly rate:
20 - 39	1 cook	€ 45,00
40 - 99	2 cooks	€ 90,00
100 - 149	3 cooks	€ 135,00
150 - 199	4 cooks	€ 180,00
200 - 299	5 cooks	€ 225,00
300 - 399	6 cooks	€ 270,00
400 - 500	7 cooks	€ 315,00
More than 500	on demand	on demand

**Cook costs** = number of cruising hours + 3 hours for construction and deconstruction x hourly rate

### From the grill

Halal

#### Dishes from the grill

Spicy marinated chicken thigh satay  
Seasoned merguez sausages  
Marinated lamb skewers  
Grilled corn on the cob with sea salt

#### Side dishes

Nasi with Indonesian peanut sauce  
Homemade farmer's potato salad  
Classic American coleslaw  
Fresh couscous salad with grilles vegetables, olives and a lemon dressing

#### Sauces and bread

Sweet-and-sour barbecue sauce  
Creamy garlic sauce  
Assorted breads with spreads

€ 25,50 per person

(can be ordered from 10 persons)

### Supplements to all grill dishes

#### Fish dishes

Tuna steak € 7,50  
Salmon skewer € 7,50  
Prawn skewer € 4,25

#### Vegetarian dishes

Marinated skewer of zucchini € 3,75  
Various marinated vegetables skewer € 3,75  
Beyond meat burger (vegan) € 4,75  
Beyond meat sausage (vegan) € 4,75  
Potato in foil with sour cream € 3,25  
Roseval potatoes from the oven € 2,25

#### Desserts

Fresh fruit salad € 3,95  
Fresh strawberries with mascarpone € 5,95  
Panna cotta with red fruit € 5,95



# Walking dinner

A walking dinner is a form of dining where several small dishes will be served. These dishes can be eaten standing up. When you choose for one of these walking dinners, than chefs will be present and the prices from the schedule will apply. For exceptions and allergens, we charge €5,75 per person extra. All dishes are attuned to each other and will be served on small plates. The dishes will be beautifully styled and presented on trendy tableware.



## Walking dinner spring & summer

### Assortment amuses

Mousse of goat cheese with fresh figs and serrano ham  
Tartar of watermelon with feta and basil

### Cold dishes

Vitello tonnato with rocket salad,  
a tapenade of olives and a quail egg  
Tartar of smoked salmon with dill and lime,  
served with a tempura of seaweed and wasabi mayo

### Intermediate course

Gazpacho of tomato flavoured with  
vodka, cucumber, garlic and celery

### Warm dishes

Chicken pesto roulade with potato, zucchini,  
tomato tart with mozzarella and a red wine sauce  
Skewer of prawns with homemade  
paella, chorizo and saffron

### Dessert

Mascarpone mousse with red fruit and white chocolate  
**€ 36,95 per person\***



Number of guests:	Cooks:	Hourly rate:
20 - 39	2 cooks	€ 90,00
40 - 79	3 cooks	€ 135,00
80 - 149	4 cooks	€ 180,00
150 - 199	5 cooks	€ 225,00
200 - 250	6 cooks	€ 270,00
More than 250	on demand	on demand
<b>Cook costs = number of cruising hours + 3 hours for construction and deconstruction x hourly rate</b>		

## Walking dinner autumn & winter

### Assortment amuses

Beef loin with coarse mustard, capers and croutons  
Mozzarella with fresh pesto and sun tomatoes

### Cold dishes

Smoked duck breast with chatter bread,  
a chutney of figs, balsamic and rocket salad  
Tartar of beetroot, apple and goat cheese,  
finished with a dressing of yogurt

### Intermediate course

Broth of forest mushrooms with a garnish of  
forest mushrooms and green herbs

### Warm dishes

Suprême filled with plums and cranberries, a creamy  
risotto with pumpkin and a sauce of red wine  
Beef stew with brown beer served with red cabbage,  
silver onions, celeriac and mashed potatoes

### Dessert

Tiramisu with mascarpone and espresso  
**€ 37,95 per person\***

## Walking dinner all season

### Assortment amuses

Mousse of goat cheese with fresh figs and serranoham  
Mozzarella with fresh pesto and sun tomatoes

### Cold dishes

Carpaccio of tenderloin with truffle mayonnaise,  
capers, parmesan and rocket salad  
Tartar of smoked salmon with dill and lime,  
served with a tempura of seaweed and wasabi mayo

### Intermediate course

Gazpacho of tomato flavoured with  
vodka, cucumber, garlic and celery

### Warm dishes

Black Angus burger on a hamburger bun with  
lettuce, tomato, cheddar and hamburger sauce  
Rouleau of fowl wrapped in pancetta, served with  
potato pie, zucchini and a sauce of red wine

### Dessert

Weck jar with fresh creamy panna cotta,  
garnished with seasonal fruit  
**€ 34,95 per person\***

\* All walking dinners will be served with  
different types of bread and various spreads

# Food courts and street food



Guests can enjoy a fully catered event with nice food courts, where experience, tasting and enjoyment are central. Our chefs prepare delicious dishes "live" from four decorated food courts, each with a specific theme. The street food dishes are presented trendy, are super fresh, sustainable and healthy as much as possible. Guests can enjoy delicious dishes at all different food courts. The price per person applies to all four food courts and includes staff, decoration and furnishings, so that the guests do not have to miss anything. The price is calculated on the basis of 200 people and can be expanded with appetizers and bites on the table and a dessert, which will be served at the table. For exceptions and allergens we charge €5,75 per person. In addition to the menu suggestions below, you can of course also choose a different menu; we are happy to help you with this.

## Diner

**'four different food courts'**

### Food court Tex Mex 'Viva Las Vegas' From the grill

Pulled chicken buns with BBQ sauce and coleslaw  
Black Angus burger with Cajun potato wedges

#### Garnish

Cheddar cheese, red onion, tomato and pickles

### Food court Bella Italia 'Tutti'

#### Pasta e basta

Authentic lasagne bolognese  
Vegetable lasagne with spinach

#### Anti pasta

Fresh pasta salad with basil and parmesan

### Food court Marrakesh

#### Warm bites

Couscous with chickpeas, roasted zucchini, eggplant, bell pepper, garlic and mint with a Greek yogurt-garlic sauce (vegan)

#### Cold bites

Various wraps with humus & different toppings (vegan)

### Food court Oriental 'Orient Express'

#### Rice table

Fragrant nasi with egg and vegetables

#### Roasted

Yakitori skewers in a ginger marinade

#### Steamed

Sambal goreng beans  
Rendang with coconut

#### Pleasant and spicy

Spicy marinated egg

**€ 39,00 per person for 4 food courts\***  
including staff costs

## Supplement for on the table

### On the tables

Unlimited nuts on the bar tables	€ 1,95 p.p.
Snacks and bitter garnish (2 bites p.p.)	€ 2,95 p.p.
Nuts, cheese sticks and olives	€ 3,95 p.p.
Various types of bread with spreads	€ 2,75 p.p.

### Dessert (will be served)

New York cheesecake with raspberry	€ 5,95 p.p.
Tiramisu with mascarpone and espresso	€ 5,95 p.p.



### \*Price calculations

The amount of €39,00 p.p. applies to a group of 200 to 300 guests. For 300 guests or more, the price will be reduced. The prices mentioned do not include VAT with the following breakdown on high and low VAT.

Number of guests	Price per person	Of which BTW low	Of which BTW high
200-299	€ 39,00	€ 29,00	€ 10,00
300-399	€ 38,00	€ 29,00	€ 9,00
400-500	€ 37,00	€ 29,00	€ 8,00

# Classics

## and budget

Our classics are our pride and joy, simply because the combination of durable and tasty comes into its own. At the same time, all dishes are prepared fresh on a daily basis! For exceptions and allergens, we charge €4,00 per person extra.

When you choose for one of these classics and budget menus, than chefs will be present and the prices from the schedule will apply. These classics we serve in portions of approximately 500 grams per person.

### American

#### burger menu

Beef burger on a brioche bun with various toppings, cajun potato wedges and American coleslaw  
**€ 15,95 per person**

### Mexican

#### fajita menu

Chicken fajita's with Mexican rice and roasted corn cobs, served with a salad, tortilla chips, wraps and guacamole  
**€ 17,50 per person**

Number of guests:	Cooks:	Hourly rate:
20 - 59	1 cook	€ 45,00
60 - 109	2 cooks	€ 90,00
110 - 159	3 cooks	€ 135,00
160 - 210	4 cooks	€ 180,00
More than 210	on demand	on demand
<b>Cook costs = number of cruising hours + 3 hours for construction and deconstruction x hourly rate</b>		



### Lasagne

#### Napolitana

Lasagne bolognese or vegetable lasagne served with a salad bread and spreads  
**€ 16,95 per person**

### Indonesian

#### buffet beach

Nasi Goreng	Fried rice with egg and vegetables
Daging Rendang	Braised beef in a spicy coconut sauce
Satay Ajam	Skewer of chicken thighs fillet in a Javanese satay sauce
Sambal Beans	Beans in a spicy sambal sauce
Sambal Goreng Telor	Eggs in a spicy coconut sauce
Prawn Crackers Oedang	Fried prawn crackers
Layer cake	Cake from the Indian kitchen

**€ 23,95 per person**



# Street food and snack parade

We serve our snacks and street food dishes in the form of a dish parade. This starts with a delicious amuse upon arrival and artisan bread with various spreads that are already on the tables, followed by 3 delicious dishes that will be served.

The price per person is calculated on the basis of a minimum of 20 people and can be supplemented with various snacks, nibbles, a delicious salad and a dessert. All dishes are super fresh, sustainable and healthy as much as possible. When you choose for one of these dishes, than chefs will be present and the prices from the schedule will apply. For exceptions and allergens, we charge €5,75 per person extra.



## Street

by parade menu

### Amuse

Upon arrival, everyone receives an amuse of freshly smoked salmon with dill & capers

### On the table

Artisan bread with spreads

### Tree hot parade dishes

#### Mini sandwich pulled chicken

Pullet chicken sandwich with BBQ sauce and coleslaw (± 150 grams per portion)

#### Fresh homemade lasagne

Vegetable lasagne with spinach (vegan) (± 250 grams per portion)

#### Wok To Go Noodles & Yakitori

Chicken yakitori served with oriental noodles, oriental stir-fried vegetables and sesame sauce (± 200 grams per portion)

**€ 20,95 per person\***

\*includes amuse, bread on the table, three hot parade dishes and includes the use of stylish tableware, with high-quality, biodegradable plates and cutlery.

Number of guests:	Cooks:	Hourly rate:
20 - 39	1 cook	€ 45,00
40 - 79	2 cooks	€ 90,00
80 - 149	3 cooks	€ 135,00
150 - 200	4 cooks	€ 180,00
More than 200	On demand	On demand

**Cook costs** = number of cruising hours + 3 hours for construction and deconstruction x hourly rate

## Supplements

to the parade menu

### Sharing

table

Various cheeses and dried sausages  
Delicious cured ham, fresh figs and grapes  
Pasta salad with pomodori, pesto and parmesan cheese  
Artisan breadsticks with toppings  
**€ 6,50 per person** (± 200 gram per person)

### Healthy

vegetable crudités

Sticks of radish, carrot and bell pepper  
Cucumber and cherry tomatoes  
Served with fresh and healthy dips  
**€ 2,75 per person**

### Fresh

salad

Salad of spinach with goat cheese and fresh figs, roasted walnuts and a honey mustard dressing  
**€ 3,25 per person** (± 150 gram per person)

### Weck jar desserts

mix of four types

Dark chocolate mousse with forest fruit  
Panna cotta with seasonal fruit  
Mascarpone with strawberries and white chocolate  
Mascarpone with mango/passion fruit and Oreo cookies

**€ 6,25 per item** (± 100 gram per weck jar)\*

\* in mixed orders of at least 10 items per variety

# Lunch and brunch

Lunch is probably the most important moment of the day. A moment to relax and enjoy something tasty and preferably something healthy.

When you choose for one of these lunches or brunches with hot dishes, than chefs will be present and the prices from the schedule will apply. We also serve delicious gluten-free bread, for this we charge €2,25 per person. We serve the most delicious sandwiches and complete lunches that are healthy and surprisingly culinary.



## Assortment soft and hard rolls

Various sorted soft rolls and luxury baked bread rolls, topped with different cheeses, salads and meats  
**€ 10,95 per person** (2,5 rolls per person)

## Assortment luxury mini rolls

Various luxury fresh mini rolls, topped with exclusive cheeses, homemade salads and luxury meats  
**€ 12,95 per person** (4 mini rolls per person)

## Italian lunch

Homemade pomodori soup with basil

Traditional Italian rolls, such as ciabatta and freshly baked Italian bulbs (2 per person)  
The rolls are richly topped with mozzarella, spianata romana, salami, mortadella, pastrami and chicken filet

Salad caprese of buffalo mozzarella, pomodori, fresh pesto  
Pasta salad with pesto and sun tomatoes  
**€ 18,95 per person**

## Supplement on all lunches

### Drinks:

Milk, 1 liter € 3,55  
Buttermilk, 1 liter € 3,55  
Drink yoghurt, 1 liter € 3,95

### Blessed sweet:

Mini muffin € 1,25  
Mini stuffed cake € 1,50  
Miniature currant bun € 0,95

### Seasonal fruit:

Piece of fruit € 1,50  
Fruit salad € 3,95  
Fruit skewer € 2,75

### Soup and salads:

Soup of the day € 4,95  
Small salad of the day € 5,25

## Complete brunch

### Hot dishes

Soft cooked scrambled eggs with smoked Scottish salmon  
Slices of homemade quiche Lorraine

### Cold dishes

Sorted fresh hard and soft mini rolls (3 per person)  
Freshly baked mini cheese croissants  
Farm butter and herb butter  
Plateau with Dutch and mediterranean cheeses  
Plateau with various artisanal meats  
Fresh seasonal fruit salad

### Mini clubsandwiches (2 sandwiches per person)

Smoked salmon with cream cheese  
Smoked chicken with chive cream cheese and rocket salad  
Hummus with rocket salad and roasted vegetables

### Drinks

Homemade smoothies made of fresh fruit  
Organic milk and buttermilk  
**€ 25,95 per person**

Number of guests:	Cooks:	Hourly rate:
20 - 59	1 cook	€ 45,00
60 - 119	2 cooks	€ 90,00
120 - 180	3 cooks	€ 135,00
More than 180	on demand	on demand
<b>Cook costs = number of cruising hours + 3 hours for construction and deconstruction x hourly rate</b>		



# High tea

## pastries and desserts



### Pastries

Petit four (small pastry with logo in colour) € 3,95  
Apple pastry with whipped cream € 4,50  
Assortment of various pastries € 4,95

## Delicious sweet desserts

### Mini amuse weck jar

Chocolate garden with forest fruit  
Panna cotta with seasonal fruit and almond  
€ 4,75 per weck jar

### Weck jars

Dark chocolate mousse with forest fruit  
Panna cotta with seasonal fruit and almond  
Mascarpone with strawberry and white chocolate  
Mascarpone with mango/passion fruit and Oreo cookie  
€ 6,25 per item

### Strawberries with mascarpone

Fresh strawberries\* with mascarpone and vanilla  
€ 6,25 per person (\*season dependent)

### Single dessert

New York cheesecake with raspberry  
Traditional tiramisu with mascarpone and espresso  
Bavarois of bitter biscuits with a syrup waffle  
€ 7,25 per item

### Cheese platter

Cheese platter with various exclusive cheeses,  
chatter bread, fresh figs, nuts and blue grapes  
€ 8,25 per person

### Tasting of red fruit

Delicious red fruit of the season served with  
a macaroon, red velvet cake and strawberry mousse  
€ 8,95 per person

## High tea cold

**Sandwich** (3 sandwiches per person)  
Smoked chicken sandwich with mustard mayonnaise  
and rocket salad  
Smoked beef sandwich with pesto and tomato  
Cream cheese sandwich, cucumber and rocket salad

### Savoury dishes

Marinated olives and sun tomato  
Wraps with smoked salmon, dill and cream cheese  
Mini sausage of dry salami  
Salty cookies

### Sweet dishes

Scones with jelly and clotted cream  
Double chocolate brownies  
Various mini muffins  
Coloured macarons  
Fresh strawberries with yoghurt

### Drinks

Little glasses with smoothies of fresh fruit  
Various delicious teas  
€ 23,95 per person



### Fruit skewer

Skewer made from fresh seasonal fruit  
€ 3,25 per person

### Dessert

Fresh fruit salad with  
various bavarois and whipped cream  
€ 8,75 per person (± 150 gram per person)

### Chaos in the backyard

Creation of chocolate mousse, brownie crumb,  
seasonal fruit and edible forest violets  
€ 9,25 per person

### Tasting of delicious sweets

New York cheesecake with raspberry  
Tiramisu with mascarpone and espresso  
Delicious homemade fruit bavarois  
€ 9,25 per person

### Petit grand dessert

Salad of fresh seasonal fruit  
Profiteroles scuro and various bavarois cakes  
Delicious creamy chocolate mousse with whipped cream  
€ 11,75 per person (± 175 gram per person)

### Grand dessert

New York cheesecake with raspberry  
Tiramisu with mascarpone and espresso  
Various homemade fruit bavarois  
Salad of fresh seasonal fruit  
Various types of ice cream with freshly whipped cream  
€ 14,50 per person  
(± 225 gram p.p., can be ordered from 20 persons)



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