

Buffets

We made some various buffets for you. Do you have something else in mind, do you think of a theme or do you have a certain budget? Please contact us. We are happy to make an appropriate offer.

Buffets can be booked from 20 people.

Dutch 'Stamppot' Mash Buffet: 18,50 per person

Choice of 2 'Stamppot' (mashed potatoes) and 2 types of meat (including veal gravy)

Endive mash	Smoked beef sausage
Raw endive mash	Vega smoked sausage
'Hutspot' (carrot and onion)	Smoked pork sausage
Heaven and earth mash (apples)	Sucade steaks
Sauerkraut mash	Cooked belly bacon

Oriental Buffet: 31,50 per person

Nasi – fried rice with vegetables
Bami – wheat noodles with vegetables
Stick saté - marinated chicken cubes on a stick with peanut sauce and crispy onions
Sweet and sour chicken - chicken breast strips in sweet and sour sauce with pineapple
Soya beef – steak strips with soya sauce, oriental vegetables and peppers
Prawn cracker and atjar - fried shrimp crackers with sour vegetables colored with turmeric

Italian Buffet: 31,50 per person

Two types of pasta - cooked spaghetti and pasta penne
Pomodori tomato sauce - beef meatballs and basil
Mushroom sauce - creamy vegetarian sauce with mushrooms and spring onion
Broccoli - freshly cooked broccoli with almonds
Ratatouille – - zucchini, eggplant and onion in tomato sauce, thyme and rosemary
Salad - mixed salad with arugula, salami, pointed pepper and Aceto Balsamico
Vitello tonato – thin sliced veal with tuna mayonnaise, olives, sun-dried tomatoes and capers

European Buffet: 33,- per person

Tomato soup - creamy Dutch tomato soup with basil
Mini burgers - beef burgers with tomato, gherkin and truffle mayonnaise
Stick saté - marinated chicken cubes on a stick with peanut sauce and crispy onions
King prawns - large prawns in salt-sour sauce based on tomato and pineapple, bell pepper and spring
Nicoise salade – salad with tuna, haricoverts, boiled egg, tomato, olives, capers and red onion
Goat cheese salad - vegetarian salad with goat cheese, pine kernel, walnut, honey and croutons
Carpaccio – thinly sliced beef fillet with walnut dressing, bacon, chives, sundried tomatoes and arugula
Vitello tonato – thin sliced veal with tuna mayonnaise, olives, sun-dried tomatoes and capers
Homemade fries with mayonnaise and ketchup

Dessert Buffet: 14,50 per person

Chocolate brownie with ice cream and treacle-waffle crumble

Cheesecake with red fruits and yogurt ice cream

Poached with chocolate cake

Red fruit salad

Ice cream, three scoops with whipped cream
