

KOK OP STELTEN

Snacks/Appetizers

Cocktail Snacks

- Flatbread with dip
- Crudité with yoghurt dip
- Tomato lollypops with pistachios
- Farmer's cheese lollypops
- Mixed nuts
- Homemade curry paprika popcorn



Cold Appetizers

- Savory eclair filled with a goat cheese mousse
- Savory eclair filled with a truffle cheese mousse
- Edible amuse bouche with a blue cheese mousse and walnuts
- Dutch Doruvel cheese with a fig compote
- Mini bell pepper filled with a quinoa and goat cheese salad
- Zucchini gazpacho
- Goat cheese tart with thyme and honey
- Mini pumpkin muffin with a curry dip
- Brazilian cheese eclair (Pão de queijo)
- Cauliflower truffle mousse with hazelnuts
- Prunes with hazelnuts wrapped in pancetta
- Herb flan with a parsnip and hazelnut cream
- Curry gamba skewer with a mango chili chutney
- Peking duck with hoisin sauce with sweet and sour cucumbers
- Smoked salmon tartare
- Mackerel tartare with radicchio and olives
- Brie with a sweet shallot chutney on rye bread
- Thinly sliced roast beef with mushrooms and sesame seeds
- Smoked beet mousse with apple and hazelnut crisp



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XL appetizers

- Double portion Peking duck with hoisin sauce with sweet and sour cucumbers
- Cesar salad with pulled chicken and a quail egg
- Mini poké bowl with salmon, edamame, sesame seeds, and daikon.
- Mini vegan poke bowl with avocado, edamame, and carrots

Appetizers that require a finishing touch by our crew on location

- Beet gingersnap with a goat cheese cream
- Crostini with strawberries, basil, and black pepper
- Crostini with mackerel tartare and black olives
- Crostini with serrano ham and tomato salsa
- Crostini with gorgonzola and fig
- Crostini with artichoke tapenade and a Parmaham crisp
- Blini with a fried egg and bacon
- Blini with a fried egg and smoked salmon
- Tompouce with a piccalilli matured cheese mousse
- Savory eclair with a serrano ham mousse
- Savory eclair with a salmon watercress mousse
- Apricot with blue cheese and walnuts



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Warm appetizers

These items require a finishing touch by our crew on location

- Mini flammkuchen with leek, gruyere, and bacon
- Mini flammkuchen with gorgonzola and fig
- Mini flammkuchen with salmon and onions
- Roasted bell pepper and tomato soup with a basil oil
- Zucchini tarragon soup with lemon
- Pea soup with mint and lemon
- Spicy coconut soup with a shrimp skewer

XL Warm appetizers

These items require a finishing touch by our crew on location

- Thai fish cake with a cucumber chili dip
- Thai chicken skewer with coconut on a banana leaf
- Mini pita with pulled chicken and coleslaw
- Quesadillas with a spicy guacamole
- Mini hot dog from Brant & Levie with smoked ketchup
- Salmon skewer with a wasabi cream
- Slider with tarragon dip and sweet red onion
- Slider with lentils and curry yogurt dip



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Platters

Cheese and charcuterie served on rustic wooden serving boards. Hand-written chalkboard labels display the varieties of meats and cheeses.

Cheese Selection

Unique and local Dutch cheese.

Examples being truffle, extra matured cheese, delft's blue, young and matured goat cheese, le petit Doruvel, and traditional farmer's cheese.

Served with mustard and grapes.

Charcuterie Selection

Unique and local hams and sausages.

Examples being truffle salami, beef rib eye from Frank's smoke house, rosemary dry cured sausage from Brandt & Levie.

Served with piccalilli dip and cornichons.

Bread platters with dips

Crunchy fresh bread with various homemade dips.

Examples being roasted bell pepper dip, herb hummus, yogurt dip, or fresh herb butter with lemon.

