

KOK OP STELTEN

CATERING

FINGERFOOD | LUNCH | DINNER



DINNER

WALKING DINNER

Street food style spring/summer

- Peking duck with edible flowers, marinated daikon, bok choi, and Spanish pepper
- Tom kha kai soup with a shrimp skewer and a lemongrass ginger foam
- Poké bowl with sushi rice, salmon, avocado, chiggia beet, and seaweed crisp
- Mini pita with pulled chicken and coleslaw
- Mini hot dog from Brant & Levie with chipotle ketchup
- Eton mess of Dutch style yogurt with seasonal fruit, honey, pistachios, and cress

Italian spring/summer

- Caesar salad with little gem, fried quail egg, parmesan cheese crisps, and anchovy dressing
- Roasted bell pepper and tomato soup with a basil watercress oil
- Artichoke ravioli with rocket, hazelnuts, and a pecorino crisp
- Marinated beef skewer with grilled asparagus and rocket pesto
- Mini scropinno with lime sorbet and raspberries



DINNER

WALKING DINNER

Street food style autumn/winter

- Jalapeno with cheddar
- Potato leek soup with bacon and potato crisps
- Thai fish cake with a red curry sauce, radish, bok choi, and bean sprouts
- Köfte skewers with yoghurt dip
- Belgian waffle with red fruit

Italian autumn/winter

- Rocket salad with figs, smoked mozzarella, Parmaham crisps, hazelnuts, and fig syrup
- Italian pumpkin soup with sweet potato, orange, pumpkin seeds, and a pumpkin muffin
- Mushroom truffle ravioli, mushroom sauce, spinach, and a parmesan crisp
- Beef stew with red wine, mushrooms, and winter vegetables
- Tiramisu with mocha served in a glass



DINNER

SHARING DINNER & BUFFET

Local spring/summer

- Smoked mackerel rilette with black olives, tarragon, and little gem
- Turnip, rutabaga, celeriac, and cress salad with a mustard dressing
- Smoked beef rib eye with rocket, pecans, and goat cheese crumbles
- Beef skewer with herb pesto
- Seasonal fish with beurre blanc and gremolata
- Roasted baby potatoes with lemon thyme
- Oven roasted vegetables with honey
- Eton mess of Dutch style yogurt with seasonal fruit and berry coulis



DINNER

SHARING DINNER & BUFFET

Mediterranean spring/summer

- Asparagus tips, burrata, artichokes, rocket, and parmesan crisps with a basil dressing
- Wild tomato salad with cress and a raspberry dressing.
- Citrus salad with grapefruit, mandarin, endive, roasted hazelnuts, and a bergamot dressing
- Grilled beef with olives, sundried tomato, lemon and Parmesan
- Sea bass with fennel, orange, fennel seeds, and a beurre blanc sauce
- Red potatoes with rosemary and a chipotle dip
- Wild spinach with spring onions, green peas, and zucchini with a lemon dressing
- Lemon pie with fresh raspberries and dried raspberries



DINNER

SHARING DINNER & BUFFET

Local autumn/winter

- Beet salad with matured Dutch goat cheese, beet leaf, cress, and beetroot syrup
- Mackerel filet with sweet and sour vegetables and a herb salad
- Dutch charcuterie with cornichons and mustard
- Stew with Dutch dark ale and ginger bread
- Winter cod with apple syrup
- Roasted winter vegetables; celeriac, pumpkin, beet, and carrot
- Celeriac parsnip gratin with rosemary and thyme
- Cheesecake with warm prunes and honey cress



DINNER

SHARING DINNER & BUFFET

Mediterranean autumn/winter

- Salmon steak filet with carrot crisps and salted sea lettuce
- Rocket salad with marinated figs, Parmaham crisps, buffalo mozzarella, and a balsamic dressing
- Salad with spicy pumpkin, little gem, endive, hazelnuts, and roasted pumpkin seeds
- Guinea fowl with sage and Parmaham with thyme sauce
- Caponata, eggplant tomato stew, capers, green olives, pine nuts, and basil cress
- Oven roasted sweet potato wedges with a cajun dip
- Roasted romanesco with yellow and red cherry tomatoes
- Mocha tiramisu with crispy caramel



DINNER

STAMPPOT BUFFET

Even better when it's cold outside...

- Mashed champagne sauerkraut with baked apple
- Mashed pumpkin with thyme and hazelnuts
- Mashed raw spinach and rocket with caramelized red onion
- Mashed sweet potato with feta and hazelnuts
- Homemade meat loaf with tarragon mayonnaise and sour chutney
- Organic bratwurst from Brand & Levie



DINNER

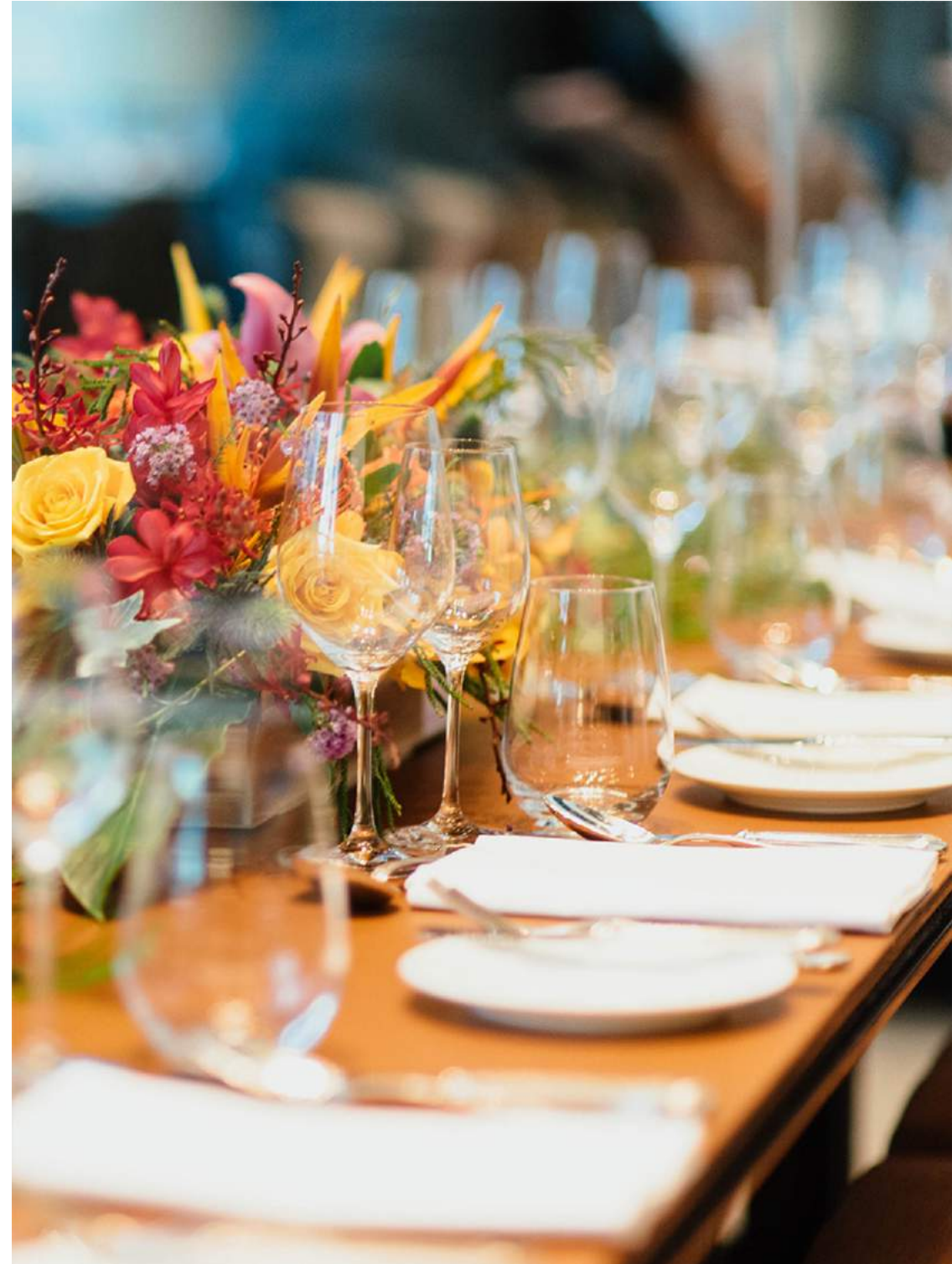
SIT DOWN DINNER

Basic spring/summer

- Pea soup with a fresh herb muffin
- Sea bass with fennel, gremolata, and an orange beurre blanc
- Lemon tart with red fruit and a blackberry coulis

Basic autumn/winter

- Beet salad with marinated and smoked beet, goat cheese cream, and cress
- Flank steak, polenta, grilled endive, and star anise
- Cheesecake with warm prunes



DINNER

SIT DOWN DINNER

Special spring/summer

- Scallop ceviche with cress, lime dressing, and Dutch shrimp
- Sea bass with clams, carrots, sweet potatoes, and green asparagus
- Panna cotta with white chocolate, rose syrup, raspberry, and strawberry

Special autumn/winter

- Artichoke, smoked salmon, gamba, water cress and beurre blanc
- Smoked rib eye with shallot sauce, potato pie, and seasonal roasted vegetables
- Dark chocolate pie with a white chocolate milk shake and pistachio

