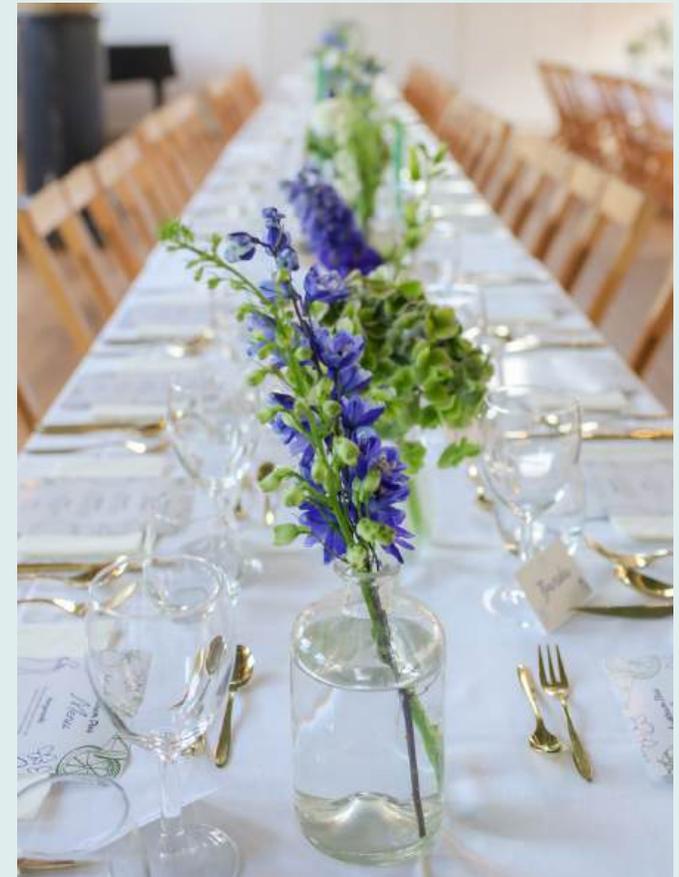




# KOK OP STELTEN

CATERING AMSTERDAM



Dinner  
Foodbook

SPRING/SUMMER 2026

# Walking dinner new classics

- Yogurt-marinated chicken with nectarine pickle and mizuna  
vegan: Red and yellow beet panna cotta with balsamic onion, crumble, and sprouts
- Watermelon and tomato gazpacho with olive oil
- Butterfish carpaccio, vegetable escabeche, blood orange, and herb oil  
vegan: Kohlrabi with vegetable escabeche, blood orange, and herb oil
- Bavette with chimichurri, polenta, and vegetables  
vegan: Grilled pointed cabbage with chimichurri, polenta, and vegetables
- Ricotta cake trifle, ricotta cream, marinated strawberries, and cress  
vegan/GF: Cheesecake with marinated strawberries and cress



SPRING/  
SUMMER  
2026





# Walking dinner classic

- Zucchini Rotolo with ricotta, feta, and tomato  
vegan: Zucchini rotolo with artichoke and tomato
- Mustard soup with white wine and fried leek  
OR Red and yellow beet panna cotta with balsamic onion, crumble, and sprouts
- Red Mullet Greek Style with potato, olive, tomato, and herbs  
vegan: Grilled Eggplant with potato, olive, tomato, and herbs
- Paella with chicken, chorizo, and shrimp  
vegan: Paella de verduras
- French Toast with vanilla mousseline, summer fruit, and berry compote  
vegan/GF: Cheesecake with marinated strawberry and cress

SPRING/  
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2026

# Walking dinner street food

- Beef with roasted vegetables, spring onion, and red pepper  
vegan: Fried tofu with roasted vegetables, spring onion, and red pepper
- Kaffir lime and carrot soup with kaffir lime oil and fried onion  
OR Gado gado with egg, peanut sauce, and cassava crackers
- Loaded hotdog with salsa, sauerkraut, and sauce  
vegan: Loaded vegan hotdog with salsa, sauerkraut, and sauce
- Smashed potato with horseradish served with chicken and crab salad  
vegan: Smashed potato with horseradish served with parsley root and sauce
- 3-layer brownie  
vegan/GF: Orange brownie



SPRING/  
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# Walking dinner vegan

- Zucchini Rotolo with artichoke and tomato  
OR Red and yellow beet panna cotta with balsamic onion, crumble, and sprouts
- Watermelon and tomato gazpacho with olive oil
- Kohlrabi with vegetable escabèche and blood orange, herb oil
- Green Paella  
OR Grilled cabbage with chimichurri, polenta, and vegetables
- Cheesecake with marinated strawberry and cress

SPRING/  
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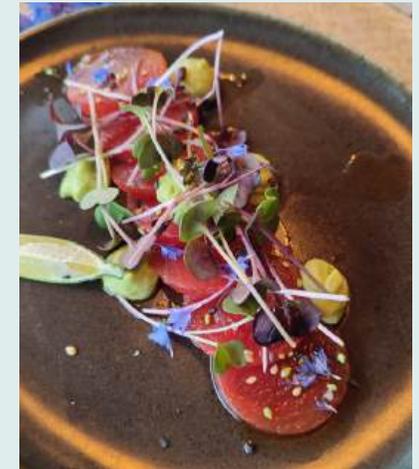
# Sit down dinner

## STARTERS:

- Mustard soup with white wine and fried leek
- Red and yellow beet panna cotta with balsamic onion, crumble, and sprouts
- Zucchini rotolo with ricotta, feta, and tomato
- Shrimp carpaccio, escabeche with vegetables and blood orange, herb oil
- Watermelon sashimi with avocado-wasabi cream, microgreens, and sesame
- Yogurt-marinated chicken with nectarine pickle and mizuna



SPRING/  
SUMMER  
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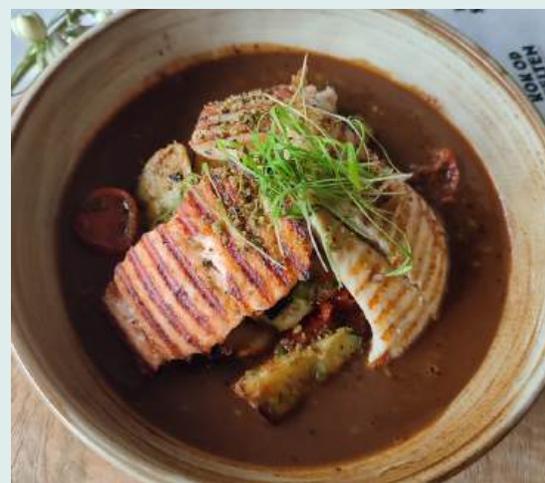
# Sit down dinner

## MAIN COURSES:

- Paella with chicken, chorizo, and shrimp
- Smashed potato with horseradish served with chicken and crab salad (cold)
- Claresse with seasonal vegetable puree, orange-vanilla sauce, cauliflower, crumble, and cress
- Fish trio with roasted potato and zucchini, served with North Sea crab bisque
- Ossobuco with pearl barley risotto and peas and mushrooms, cress
- Bavette with chimichurri, polenta, and roasted vegetables
- Roasted kohlrabi with white bean puree, Swiss chard, sugar snaps, and parsley oil



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# Sit down dinner

## DESSERTS:

- French toast with mousseline, summer fruit, and berry coulis
- Layered brownie with cheesecake and crispy rice
- Lemon bar with meringue
- Ricotta tarte tatin with orange and rosemary, ricotta cream, coulis, and cress
- Dessert mix



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# Sharing dinner

## STARTER (choice of):

- Butterfish carpaccio, vegetable escabeche, blood orange, herb oil
- Red and yellow beetroot panna cotta with balsamic onion, crumble and microgreens
- Zucchini rotolo with ricotta, feta and tomato

## MAIN COURSE (shared):

- Bavette with chimichurri
- Potato gratin
- Roasted vegetables
- Greek-style red mullet with potato, tomato, olives and herbs
- Ravioli with fresh vegetable-herb sauce
- Salad of marinated artichoke, sun-dried tomato and olives

## DESSERT:

- Selection of our best mini desserts

# BBQ dinner

- Chicken skewers with rosemary and lemon dressing
- Marinated sausage with spicy salsa
- Bavette with chimichurri
- Zucchini with white balsamic and Parmesan
- Eggplant with yogurt-olive oil sauce and pomegranate
- Corn on the cob with salted butter
- Leek with shallot vinaigrette
- 2 breadsticks with hummus dip and yogurt dip
- Smashed potato with horseradish
- Salad with tomato, mozzarella, and balsamic
- Various dips and sauces

## **Additional options:**

- Marinated salmon
- Roasted sweet potato with herb sauce



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