# Foodbook 2025



#### Snacks

## Snack platter cold per portion:

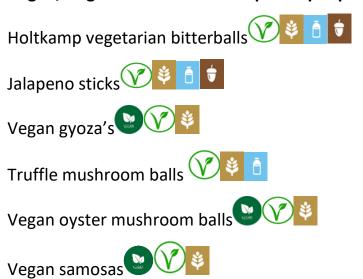
2 x Beef sausage, 2 x Dutch cooked sausage, 4 x salami, 4 x young cheese, 6 x old cheese

Snack platter warm per portion:



2 x Dutch bitterballs, 2 x cheese soufflés. 2 x vegetarian springrolls, 2 x mini frikandels (halal) (all snacks can also be ordered separately per portion of 8)

#### Vegan/ vegetarian hot snacks 8 pieces per portion:



#### Other snacks hot 8 pieces per portion:



Karaage crispy chicken bites

Fries with mayonnaise

Croquette sandwich (can also be vegetarian) Marinated green olives

Seasonal stew

Soup (starter or meal)

#### **Various platters**

Sourdough bread with dip:



6 Rolls with hummus, aioli and salted butter

Plateau healthy per 2 persons:



Snack cucumber, radish, carrot, cocktail tomatoes and mixed olives with hummus

Mediterranean plateau:



2 x Pecorino, 2 x provolone, 2 x chevre, 2 types of dry sausage (8 pieces), olives, peppadew, dates, melon and 4 sourdough bread rolls with dip



4 x Chicken piri piri, 4 x albondigas, 4 x prawn croquette, 8 x calamari, 4 x peppadew and 4 x bread with aioli and olives

Charcuterie:



4 Types of mediterranean sausage with olives and sweet and sour

Cheeses:



5 Types of Dutch and foreign cheese with apple sirop, dates and kletzenbread

#### Fish and seafood

#### **Dutch herring:**

4 Pieces of Dutch herring with onions and pickles

#### **Oysters:**

12 Pieces Fine de Claire de Bretagne with lemon and red wine vinegar

#### **Crayfish cocktail:**

4 Glasses filled with crayfish salad , little gem and cocktailsauce

#### Gamba's al ajillo:

10 Garlic prawns with lemon and sriracha mayo

## Smoked salmon:

200 Grams smoked salmon pp with lemon wedges, capers and toast

#### **Buffets**

All buffets are served with bread, butter and oil (Minimum purchase of 6 people)





3 Skewers of chicken satay pp with satay sauce, French fries, coleslaw and prawn cracker



Vitello tonnato, roast veal with tuna mayonaise, capers and arugula

Caprese salad, pesto, pine nuts and balsamic vinaigre

Antipasti: Italian ham and sausages, cheese, olives and peppers

Grilled vegetables: romain lettuce and garlic crouton

Foccacia: with olive oil, hunnus and aioli

#### Warm items:

Penne rigate with garlic prawns wild spinach and prosecco sauce

Tortelonne aglio e olio , basil and parmesan cheese

Polpette: Italian meatballs with sage butter

Mellanzane a la norma (oven dish with eggplant tomatoes and mozzarella)

### Tapa's buffet: per person (min 8 persons)

Spicy chicken 2, albondiga's 2, prawn croquet 2, calamari 4, garlic prawns 2, patatas bravas, boquerones, bread with olives aioli and olives

## Walking dinner buffet: 6 small dishes from the current a la carte menu (min 8 persons)

2 Cold starters served per person and 2 warm main course dishes served buffet style, dessert: 1 cheese and 1 sweet item

Composition is based on the current menu and will also be sent at the same time as the new menu

## Luxury snacks / canapés: 5 items per 50 pieces to order:

- 10 x Bruschetta vitello tonato
- 10 x Caprese skewer
- 10 x Mini pie with salmon and cream cheese
- 10 x Cucumber with prawn and aioli
- 10 x Toast with goat cheese, date, and white grapes



**Glass of dessert:** variable/in consultation

**Dessert:** dessert from the current menu

Grand dessert/dessert buffet: dessert from the current menu extended with

chocolate mousse and fresh fruit

#### Dinner on board

2 course menu: starter and main course or main course and dessert

**3 course menu:** Dishes can be docked with the boat in two times.

4 course menu: Dishes can be docked with the boat in two times.

(with a 4-course menu, the intermediate dish is given together with the starter)

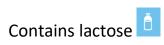
All starter, main and desserts can also be ordered separately.

#### Children's menu:

To be put together in consultation with the customer (e.g. tomato soup, fries with snack or pasta bolognese, children's dessert)

The smallest on board get smaller portions for a smaller price. We are happy to discuss the options.

- \* All our dishes can be ordered gluten and / or lactose free
- \* The vegetarian menu can be adjusted for a vegan
- \* On request, an extra vegetarian selection can always be offered by our kitchen
- \* We will mark a dish that contains nuts and / or peanuts
- \* Some dishes may contain sugars



Contains gluten