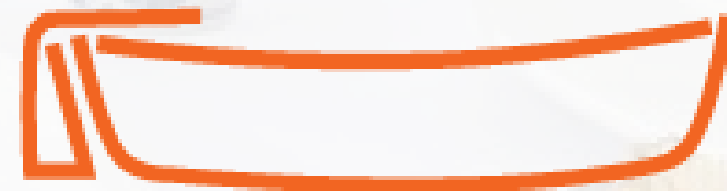




Sloepvrienden.nl



CATERING LIST 2025
prices are excluding 9% VAT

DRINKS

Basic Package €8,- p.p.p.h

- Beer
- White wine
- Red wine
- Rosé
- Water
- Soft drinks

Medium Package €10,- p.p.p.h.

- Beer
- White wine
- Red wine
- Rosé
- Prosecco
- Water
- Soft drinks

Luxury Package €13,- p.p.p.h.

- Beer
- White wine
- Red wine
- Rosé
- Prosecco
- Water
- Hard liquor (vodka/whiskey/rum/gin)
- Soft drinks

*All prices are excl. 21% VAT



DRINKS

Champagne

Moët & Chandon - Brut Impérial 0,75L

€75,- per bottle.

Special Wines

Please enquire about our special wine list.

€ on request.

*All prices are excl. 21% VAT



SMALL BITES

Snack mix* Nut mix, cheesy butterflies and olives *From 6 portions	€9.50
Bread basket Tear-and-share bread with beet hummus and aioli	€9.50
Hot snack platter 2x Bitterballen, 2x Cheese sticks, 2x Spicy snacks, 2x Mini spring rolls, 2x mini frikandellen + dipping sauces	€ 12,00
Hot snack platter deluxe 2x Shrimp croquettes, 2x Goat cheese croquettes, 2x Vegan ‘shrimp’ Ebi fry, 2x Kara Age, x2 Bitterballen + dipping sauces	€ 14,50
Dutch classics 2x Old Amsterdam cheese, 2x young cheese, 2x liver sausage with pickles, 2x beef sausage with mustard	€ 11,50
Bitterballen (optionally vegan) Dutch meat ragout croquettes, 8 pieces + mustard	€ 11,50
Cheese sticks 8 pieces with chili sauce	€ 11,50



SMALL BITES

Vlammetjes Spicy meat rolls, 8 pieces with chili sauce	€9.50
Shrimp croquettes 8 pieces with chili sauce	€14.95
Goat cheese croquettes 8 pieces with chili sauce	€ 12,00
Karaage Japanese fried chicken, 6 pieces with chili sauce	€ 14,50
Ebi fry shrimp (optionally vegan) 6 pieces with chili sauce	€ 11,50
Chicken gyozas 6 pieces with soy sauce	€ 11,50
Canapés Mix of small culinary bites	€ 15,95
Oysters per 6 pieces Gillardeau with lemon and shallot vinaigrette	€ 37,50



PLATTERS

Snack Platter (for 10 pax)

€99.50

- 2 types of cheese
- 2 types of sausage
- Freshly roasted nuts
- Olives
- Various dips
- Breadsticks
- Artisan bread

Charcuterie

€14.95 per portion

- 50gr Coppa di Parma
- 50gr Iberico ham
- 40gr Brandt & Levie fennel sausage
- Smoked almonds
- Marinated olives
- 40gr wild boar pate
- Crackers

Cheese platter by Kef

€14.75 per portion

- 4 different cheeses from Kef
- Fig bread (Kletzenbrood)
- Fig jam
- Grapes



PLATTERS

Tapas (2/3 pax)

- 4x Chicken drumettes
- 4x Albondigas (Spanish meatballs)
- 4x Shrimp croquette
- Olives
- Bread with hummus and aioli
- 8x Coppa di Parma (Parma ham)
- 4x French cheese

€27.50

Fruit platter (for 10 pax)

- Fresh seasonal fruit

€95,-

Vegan platter (2/3 pax)

- Bread with dips (hummus, olive tapenade)
- Roasted vegetables
- Grapes
- 4x vegan bitterballen
- 4x falafel bites
- 8x fried cauliflower
- 100g “salmon” sashimi

€27,50



FISH

Oysters per 6 pieces € 37.50

Gillardeau with lemon and shallot vinaigrette

Sushi € 99.95

Soft Shell Spicy Tuna Roll (8x)

Soft Shell Salmon Roll (8x)

Tempura Ebi Roll (8x)

California Roll (8x)

Maki Mix (24x)

Nigiri Sake (4x) – Salmon Nigiri

Nigiri Maguro (4x) – Tuna Nigiri



BBQ with chef

Luxury BBQ with chef

€ 28.50 p.p.

- Hamburger
- 2 satay skewers
- Pepper steak
- Shashlik
- Merguez sausage
- Potato salad
- Various sauces
- Bread and garlic butter.
- *Vegetarian and Halal optional
- *Excl. €75,- for the chef (excl. 21% VAT)



PIZZA

Italian pizza's

- Margherita
- Quatro Formaggi
- Pepperoni
- Hawaii
- Funghi

*Glutenfree and vegan optional

€ 13,95 p.p.



BURGERS

Black Angus burger with fries

Brioche bun, butterhead lettuce, bacon, tomato, caramelized onion, pickle, mayo, cheddar cheese, fries

€ 16,95 p.p.

Beyond Meat burger (vegan) with fries

Brioche bun, butterhead lettuce, tomato, caramelized onion, pickle, vegan mayo, fries

€ 16,95 p.p.



BREAKFAST/LUNCH

Deluxe filled sandwiches (2 per person) € 12.95 p.p.

- Vitello tonato
- Caprese
- Carpaccio
- Chicken breast
- Ham
- Club sandwich

"Twelve o'clock" € 19.50 p.p.

A “twaalfuurtje” is a Dutch term that literally translates to “twelve o’clock.” In the context of Dutch cuisine, it refers to a traditional lunch or brunch meal that typically consists of various small dishes or snacks:

- Soup of the day
- 3 different richly filled mini sandwiches per person
- Petit grand dessert

Luxury Lunch € 23.50 p.p.

- Salad of the day
- 2 open-faced richly filled sandwiches
- Frittata: sweet potato, red onion, feta, and rosemary
- Fresh smoothie



BUFFET

Italian buffet

- Vitello Tonnato
- Vegetarian arugula salad
- Freshly baked focaccia with tapenade and aioli
- Bolognese lasagna
- Chicken in Italian cream sauce
- Tuscan rosemary potatoes

€ 31.50 p.p.

Indonesian buffet

- Nasi Goreng (Fried Rice)
- Bami (Stir-fried Noodles)
- Sajoer Iodeh (Mixed Vegetables in a Spicy Coconut Sauce)
- Terong Belado (Spicy Sticky Eggplant)
- Rendang (Stewed Beef in Coconut)
- Satay Ayam with Satay Sauce (Chicken Satay with Peanut Sauce)
- Telor Ketjap (Egg in Sweet and Spicy Sauce)
- Sambal Goreng Boontjes (Spicy Green Beans)
- Served with krupuk (prawn crackers), fried onions, and sambal (spicy sauce)

€ 31.50 p.p.

Dutch Stew Buffet

- Kale
- Sauerkraut
- Hutspot
- *Served with Gelderland smoked sausage, meatballs in gravy and bacon. With mustard piccalily

Dessert

€ 9,95 p.p.

- Choice of Tiramisu or Spekkoeke (Sweet Indonesian Delicacy)



DINNER Á LA CARTE

*This menu is seasonal and switches up to 4 times a year (Excl. 9% VAT)

What to choose from

Two-course menu (main/dessert)	€ 32.50 p.p.
Two-course menu (starter/main)	€ 35,- p.p.
Three-course menu & walking dinner	€ 46,50 p.p.
Four-course menu	€ 54,- p.p.

Starters

- Sea bass ceviche served with grapefruit, red onion, fennel, and mint
- Vegan roasted beetroot carpaccio served with roasted hazelnuts, arugula, ‘feta,’ and aceto dressing
- Smoked rib-eye carpaccio served with almond crumble, Parmesan cheese, arugula, and truffle mayonnaise

Main

- Bavette Steak served with sweet potato puree, grilled vegetables, and chimichurri
- Ravioli (vegetarian) served with truffle cream sauce, wild mushrooms, crispy hazelnuts, and Parmesan cheese
- Lobster ravioli in creamy bisque sauce, with Parmesan cheese and green asparagus
- Pearl couscous with roasted pumpkin (vegan) served with dried apricots and curry-chive with soy yogurt
- Polder chicken with creamy mashed potatoes, glazed carrots, roasted corn, and pepper sauce



DINNER À LA CARTE

*This menu is seasonal and switches up to 4 times a year (Excl. 9% VAT)

Dessert

Tartlet of dark chocolate mousse with lace cookie crumble

Cheese platter from Kef

Vegan cheesecake

Walking Dinner

Cold:

Cocktail of crayfish and Dutch shrimps with lettuce and cocktail sauce

Beef carpaccio with capers, truffle dressing and Parmesan cheese

Hot:

Richly filled risotto with salmon, cod and seafood

Seasonal stew with veal meatballs and a homemade gravy

Desserts:

Dessert surprise

3 types of Dutch cheese with fig bread, walnuts and apple syrup

*Assortment is seasonal



DINNER Á LA CARTE

Walking Dinner Vegetarian

Cold:

Tabouleh salad of couscous tabbouleh with feta, cilantro salsa and green olives

Antipasti

Hot:

Green herb risotto with falafel and tahini sauce

Seasonal stew with various vegetables and olive oil

Desserts:

Dessert surprise (fruit salad if vegan)

3 types of Dutch cheese with fig bread, walnuts and apple syrup

*Assortment is seasonal



DESSERT

Choice from:

Tartlet of dark chocolate mousse with lace cookie crumble

Cheese platter from Kef

Vegan cheesecake

€ 12.95 p.p.

