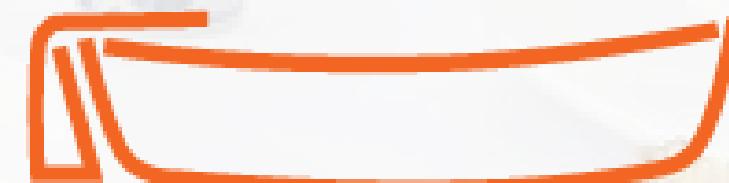




**Sloepvrienden.nl**



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**CATERING LIST 2025**  
prices are excluding 9% VAT

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# DRINKS

## Basic Package

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

€8,- p.p.p.h

## Medium Package

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

€10,- p.p.p.h.

## Luxury Package

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

€13,- p.p.p.h.

\*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.



## 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 gyoza

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)

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

€99.50

## Charcuterie

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

€14.95 per portion

## Cheese platter by Kef

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

€14.75 per portion



## 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)

€95,-

- Fresh seasonal fruit

### Vegan platter (2/3 pax)

€27,50

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



# FISH

## Oysters per 6 pieces

Gillardeau with lemon and shallot vinaigrette

€ 37.50

## Sushi

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

€ 99.95



## 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  
Quattro Formaggi

Pepperoni

Hawaii

Funghi

\*Glutenfree and vegan optional

€ 13,95 p.p.



## BURGERS

### Black Angus burger with fries

€ 16,95 p.p.

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

### Beyond Meat burger (vegan) with fries

€ 16,95 p.p.

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



## BREAKFAST/LUNCH

### Deluxe filled sandwiches (2 per person)

Vitello tonato

Caprese

Carpaccio

Chicken breast

Ham

Club sandwich

€ 12.95 p.p.

### "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 piccalilly

## Dessert

- Choice of Tiramisu or Spekkoek (Sweet Indonesian Delicacy)

€ 9,95 p.p.



# 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 Á 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:

€ 12.95 p.p.

Tartlet of dark chocolate mousse with lace cookie crumble

Cheese platter from Kef

Vegan cheesecake

