

Inhoudsopgave We leveren onze catering vanaf 20 personen (met een minimum van € 300 per opdracht)

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<u>high table garnish:</u>	<u>excl. / incl.</u>
Étagère pretzels & luxury nut mix (including cashew, pecan, almond)	€ 23,39 / € 25,50
Charcuttery, olives, stuffed peppers, cheese	€ 34,40 / € 37,95
Pomodoro toast & tapenade	€ 9,90 / € 10,49
Crudités (bowl of freshly sliced vegetables with humus)	€ 9,90 / € 10,49
Tortilla chips met homemade guacamole	€ 9,90 / € 10,49

Savory snacks, average 5 items +/- 1½ hour

Nr.1 Budget / cold

(a 1,35 / 1,47 pc)

Cubes of Dutch cheese with fresh fruit
 Stuffed egg
 Tomato crab mousse
 Cervelat sausage with sourgarnish
 Cucumber tray with Russian-salad and bell peppers
 Canapé smoked chicken filet with apricot compote

Nr.2 Standard / cold

(a 1.92 / 2,09 pc)

Smoked salmon on white bread, dill and salmon caviar
 Tomato filled with Dutch shrimps in whisky sauce
 Melon rolled in Ardennes ham
 Puff cake filled with garden herbs pâté
 Stuffed egg with parsley
 Nut-raisin bread with brie, walnut and honey

Nr.3 Luxe / cold

(a 2,43 / 2,65 pc)

Tartare of raw and smoked salmon with chives and spring onion *served on plexiglass amuse spoon*
 Banderilla (1/2 egg) with a large shrimp and green asparagus
 Fried prawns in garlic, chili, coriander deglazed in sherry *served in plexiglass glass*
 Beef carpaccio with olive tapenade on roasted ciabatta bread
 Marinated mozzarella with Parma ham and arugula
 Crostini with bell pepper-tomato tapenade and cheese shavings

Combination with cold bites

Mini meatball with chili sauce (Hot)
 Marinated mini chicken satay with peanut sauce dip (Hot)
 Omelet roll filled with fresh spinach, goat cheese and pine nuts (Hot- vegetarian)

No.1 + Hot	(avg 5 pcs. 50% cold & 50% hot)	€ 7,34 / € 8,00
No.2 + Hot	(avg 5 pcs. 50% cold & 50% hot) <i>most popular combination</i>	€ 8,49 / € 9,25
No.3 + Hot	(avg 5 pcs. 50% cold & 50% hot)	€ 10,11 / € 11,03

Compose your own snack platter, minimum purchase 20 per item per piece excl. / incl.

Budget

€ 1,35 / € 1,47

Cubes of Dutch cheese with fresh fruit
Cervelat sausage with sour garnish
Cucumber tray with beef salad
Canapé smoked chicken filet with apricot compote
Asparagus rolled in gammon
Cervelat roll with cream cheese
Canapé farmers brie with honey and walnut
Tomato herb cheese
Cucumber tray Herb pâté

Standard

€ 1,92 / € 2,09

Smoked salmon on white bread dill and salmon caviar
Tomato with crab mousse
Tomato filled with Dutch shrimps in whisky sauce
Dutch herring with onions on rye bread
Canapé turkey mousse with orange compote
Puff cake filled with garden herbs pâté
Melon rolled in Ardennes ham
Canapé beef tartare with silverskin onion
Date filled with cream cheese
Stuffed egg with parsley

Luxe

€ 2,43 / € 2,65

Canapé smoked duck breast with orange dressing
Tartare of raw and smoked salmon with chives and spring onion
Fried prawns in garlic, chili, coriander deglazed in sherry
Beef carpaccio with olive tapenade on roasted ciabatta bread
Crostini with bell pepper / tomato tapenade and cheese shavings
Canapé with artichoke and goat cheese
Crab with pineapple
Smoked salmon with fresh mango and coconut
Grilled zucchini stuffed with Dutch shrimps in mascarpone
Banderilla with a large shrimp and green asparagus
Marinated mozzarella with Parma ham and arugula
Canapé turkey with mango-orange sauce
Goat cheese scoop with sesame and pistachios
Date filled with goat cheese with grilled almond shavings
Ciabatta with fricandeau and tuna mayonnaise topping

served on plexiglass amuse spoon

served in plexiglass glass

served on plexiglass amuse spoon

served on plexiglass dish

served on plexiglass amuse spoon

Lunch buns - sandwiches: per piece excl. / incl.

Budget € 2,25 / € 2,45

Sandwiches: Pistolet brown / white, soft brown bun / white loaf

Filling: Ham, chicken breast, Cervelat, cheese, boiled egg,

Standard € 3,26 / € 3,55

Sandwiches: Triangle, ciabatta, pistolet brown / white,

Filling: Ham, chicken breast, cervelat, cheese, brie, roast beef, egg salad,
Ardennes ham, smoked salmon, humus-arugula-tomato-cucumber
Partly topped with lettuce, tomato and cucumber

Expansion of sandwiches: (minimum 20 per item)

Coffee/ tea / Jus d 'Orange / milk incl. equipment, crockery / glassware (p.p) € 5,96, /€ 6,50

Soup + hotpot / soup cups / spoons / scoop € 4,36 / € 4,75

Wrap (Salmon, chicken, vegetarian) € 3,76 / € 4,00

Fresh fruit coupe Fresh fruit in coupe + spoon € 3,76 / € 4,00

Couvert Plate / knife / fork/ napkin € 1,03 / € 1,25

Sandwiches: min 10 per item (Partly topped with arugula, lamb's lettuce, Cherry tomato cucumber)

Sandwich kaas of ham € 1,65 / € 1,80

Sandwich fricandeau / roast beef / pâté / carpaccio € 1,75 / € 1,91

Sandwich smoked salmon horseradish and capers € 2,05 / € 2,23

Sandwich egg salad / tuna salad / crab salad € 2,05 / € 2,23

Mini buns hard tuna salad and lamb's lettuce € 2,05 / € 2,23

Mini buns hard Parma ham and cream cheese € 2,05 / € 2,23

Mini butter croissants brie, honing and arugula € 2,15 / € 2,34

Lunch buffet

Ciabatta, triangle, brown and white pistolet, soft buns, white bread, wholemeal bread, donuts, raisin rolls, mini croissants.

<u>Soup</u>	Vegetables soup & mushroom soup* (in small cups)
<u>Cold cuts</u>	Gammon, chicken breast, Ardennes ham, roast beef (+ pepper / salt)
<u>Cheese</u>	Brie, mozzarella, cheese
<u>Confectionery</u>	Sprinkles, jams, peanut Butter
<u>Salads</u>	Tuna salad Italian pasta salad Egg salad
<u>Other</u>	Scrambled Eggs with bacon (1/2 without bacon) Smoked salmon, trout, mackerel Lettuce mix, tomato, cucumber
<u>Fruit salad</u>	Freshly cut fruit of the season

Incl: plates, cutlery, napkins, chafing dishes with pasta burners, hotpot, small soup cups, spoon, soup spoon, buffet tables, breadbasket, and presentation platters.

The materials may be dirty / wipe clean, returned in the leftover crates.

*Up to 35 people 1 kind of soup

Price p.p.

20	-	75	€ 20,87 excl. / € 22,75 incl.
76	-	125	€ 19,95 excl. / € 21,75 incl.
126	-	>	€ 18,12 excl. / € 20,75 incl.

Beverage lunch

p.p. € 6,88 / € 7,50

Coffee / tea / 2 types of smoothies / Orange juice

Incl. buffet table, coffee percolator 100 cups (1500 watts), tea container, 100 cups (2000 watts), cups, saucers, spoons, sugar and coffee milk, Stainless steel orange dispenser + glassware.

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Brunch

Various buns, doughnuts, mini raisin rolls, mini croissants, jam and butter

Soup

Vegetable soup & mushroom soup (in small cups)

Poached salmon

Salmon whole, smoked salmon, Norwegian shrimp, smoked trout and dill sauce

Gamba salad

Salad of marinated prawns and arugula

Tortellini salad **Vegetarian**

Tortellini salad (Tortellini with broccoli and basil cream mayonnaise)

Fresh lettuce-fruit salad **Vegetarian**

Salad of strips of iceberg lettuce, arugula, melon, pineapple, grapes, strawberry and balsamic dressing.

Warm ham with honey mustard sauce

In a ham clamp at scale.

Sandwiches

Sandwich chives cream cheese, fricandeau and roast beef

Mini Ciabatta: egg salad- tuna salad and lamb's lettuce

Quiche **Vegetarian**

Quiche with broccoli, mushrooms

Cheese platter

Mirror with various international and Dutch cheeses

Incl: plates, cutlery, serving cutlery, napkins, chafing dishes with pasta burners, hotpot, small soup cups spoons, soup spoon, buffet tables with skirt and damask rugs, and a breadbasket.

The materials may be returned dirty/wipe clean, in the leftover crates.

*Up to 35 people 1 type of soup

Price p.p.

20	-	75	€ 23,62 excl. / € 25,75 incl.
76	-	125	€ 22,71 excl. / € 24,75 incl.
126	-	>	€ 21,79 excl. / € 23,75 incl.

Beverage Brunch

p.p. € 6,88 / € 7,50

Coffee / tea / 2 types of smoothies / Orange juice / milk / Spa red / Spa blue

Incl. buffet table, coffee percolator 100 cups (1500 watts), tea container, 100 cups (2000 watts), cups, saucers, spoons, sugar and coffee milk, Stainless steel milk and gravy dispenser + glassware.

Glas of Cava

€ 5,37 / € 6,50

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High Tea

Pasta [Vegetarian](#)

Scones with clotted cream

Mini croissants with marmalade

Mini croissants with a spread of brie, camembert and cream cheese

Mini Sandwiches

Smoked salmon with dill

Turkey mousse with orange

Egg salad with chives [Vegetarian](#)

Gammon honey mustard sauce

Cucumber salad [Vegetarian](#)

Savory hot

Omelet roll with spinach goat cheese and pine nuts [Vegetarian](#)

Quiche with green asparagus tips, sundried tomato mushrooms and bacon

Sweets [Vegetarian](#)

Mini Petit four

Whipped cream puffs topped with chocolate

Mini muffin

Mini Brownie

Fruit skewer [Vegetarian](#)

Skewer of fresh fruit

Including: Buffet table, chafing-dishes + pasta burners, presented on platters, etageres, plates, cutlery, napkins, glassware, cups, saucers, spoons, coffee percolator (1500 watt), tea container (2000 watt). (Gluten - lactose - vegan + 0,75 per item)

The materials may be returned dirty / wipe clean in the leftover crates.

Beverage High Tea

p.p. € 5,96 / € 6,50

Coffee / tea / Orange juice / milk

Incl. buffet table with tablecloth, coffee percolator 100 cups (1500 watts), tea container, 100 cups (2000 watts), cups, saucers, spoons, sugar and coffee milk, Stainless steel milk and orange juice dispenser + glassware.

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Hoge Veluwe	(cold buffet)
Fish dishes	Norwegian shrimp salad Tuna salad Smoked mackerel Dutch herring with onions Crayfish
Meat dishes	Chicken salad with pineapple and raisons Russian salad, asparagus, sour garnish Farmers Pâté Garnish: Tomato herb cheese, Cucumber tray herb pâté
Side dishes	Potato salad Raw salad in a fresh dressing Cucumber salads in dill sauce Brown and white baguette, butter and herb butter

*Incl: buffet tables with skirt, plates, cutlery, serving cutlery and napkins.
The materials may be returned dirty / wiped clean in the crates.*

Price p.p.			
20	-	75	€ 19,03 excl. / € 20,75 incl.
76	-	125	€ 18,12 excl. / € 19,75 incl.
126	-	>	€ 17,20 excl. / € 18,75 incl.

Mount Colorado	(Cold buffet)
Fish dishes	Poached salmon trout Smoked salmon Dutch shrimp salad Norwegian shrimps Smoked trout
Meat dishes	Beef salad, asparagus rolled in gammon Fricandeau with tuna mayonnaise, red onion and capers Melon and mango met Parma ham Chicken salad with pineapple, celery and tangerine Cucumber cups with herb paté
Side dishes	Green pasta salad, cucumber, avocado, basil, blue cheese Kartoffel salad with filled eggs Fresh fruit salad, iceberg lettuce, arugula, melon, pineapple, grapes, strawberry, and balsamic dressing. Brown and white baguette, butter, herb butter and tapenade

Incl: buffet tables with skirt, plates, cutlery, serving cutlery and napkins.

The materials may be returned dirty / wiped clean in the crates.

Price p.p.

20	-	75	€ 21,79 excl. / € 23,75 incl.
76	-	125	€ 20,87 excl. / € 22,75 incl.
126	-	>	€ 19,95 excl. / € 21,75 incl.

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Rocky Mountains	(cold- hot buffet)
Fish dishes	salmon salad Dutch herring with onions Mackerel, Norwegian shrimps, tuna Tomatoes filled with crab mousse
Meat dishes	Warm ham with honey mustard sauce Chicken drumsticks in a marinade Turkey salad with stuffed eggs
Side dishes	Greek pasta salad with feta olives, pomodoro tomato Green salad with a fresh dressing Potato gratin Brown and white baguette, butter and herb butter

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
The materials may be returned dirty / wipe clean, in the leftover crates.*

Price p.p.

20	-	75	€ 19,95 excl. / € 21,75 incl.
76	-	125	€ 19,03 excl. / € 20,75 incl.
126	-	>	€ 18,12 excl. / € 19,75 incl.

Mont Blanc	(cold – hot buffet)
Fish dishes	Norwegian shrimp salad, garnish tomatoes crab mousse Smoked salmon Smoked trout Smoked mackerel
Meat dishes	Turkey fillet with raspberry compote Warm ham with honey mustard sauce Boeuf stroganoff Mini meatball in tomato sauce <u>1/3 Vegetarian</u> Marinated chicken satay in peanut sauce
Vegetarian	Hot pasta with zucchini, pine nuts, mozzarella, tomato Casserole of braised leeks, stir-fried Quorn, fresh mash, onion, mushrooms, garlic, carrot, cheese gratin. Waldorf salad of celery, pineapple, apple, walnuts Garnish, stuffed eggs Green salad with a fresh dressing and pine nuts Gratin Apples
	Brown and white baguette, butter and herb butter

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
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Price p.p.		
20	-	75 € 23,62 excl. / € 25,75 incl.
76	-	125 € 22,71 excl. / € 24,75 incl.
126	-	> € 21,79 excl. / € 23,75 incl.

D 'Ardennes	(cold – hot buffet)
Fish dishes	<p>Various fish species in white wine sauce (hot)</p> <p>Dutch shrimp salad, garnish tomatoes trout mousse</p> <p>Smoked salmon</p> <p>Smoked trout</p> <p>Fried prawns</p> <p>Tuna salad with haricots verts, anchovies and red onion</p>
Meat dishes	<p>Melon with Ardennes ham</p> <p>Warm ham with honey mustard sauce</p> <p>Pork hare pieces in mushroom cream sauce</p> <p>Coq au Vin</p> <p>Roast roulade (sliced) in a French shallot sauce</p>
Vegetarian	<p>Quiche from broccoli, green asparagus, sun dried tomatoes</p> <p>Stew from aubergine, courgette, paprika, red onion, vegetarian meat bals in a warm tomato salsa</p> <p>Waldorf salad of celery, walnuts, apple, mandarin and raisins</p> <p>Potato (Kartoffel) salad, garnish filled eggs</p> <p>Patato gratin</p> <p>Pasta salad with cucumber, avocado, basil and blue cheese</p> <p>Rice</p> <p>Brown and white baguette, butter, herb butter and tapenade</p>

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
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Price p.p.			
20	-	75	€ 26,38 excl. / € 28,75 incl.
76	-	125	€ 25,46 excl. / € 27,75 incl.
126	-	>	€ 24,54 excl. / € 26,75 incl.

Cambrian Mountains (Cold – hot buffet)

Fish dishes
 Salmon in white wine sauce
 Dutch shrimp salad
 Gravad Lachs
 Smoked trout
 Monkfish wing

Meat dishes
 Smoked duck breast with orange sauce
 Marinated lamb ham, pre-cut
 Boeuf stroganoff
 Turkey medallions in Porto sauce
 Pork head tenderloin with mushroom cream sauce

Vegetarian
 Quiche with broccoli, green asparagus, dried tomato
 Hot pasta dish, zucchini, pine nuts, mozzarella, tomato
 Roseval potatoes from the oven with rosemary and garlic
 rice
 Red-leaved chicory salad with apple, melon, tangerine, and walnut
 Luxury raw vegetables salad in a fresh dressing with filled eggs
 garnishing

 Baguette, break bread, ciabatta, butter, herb butter and olive
 tapenade

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
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Price p.p.

20	-	30	€ 28,21 excl. / € 30,75 incl.
31	-	75	€ 27,29 excl. / € 29,75 incl.
76	-	125	€ 26,38 excl. / € 28,75 incl.
126	-	>	€ 25,46 excl. / € 27,75 incl.

Vegetarian buffet

(cold - hot buffet)

Cold items:

Cheese pasta salad with green asparagus, avocado and gorgonzola
Chicory salad with apple, pear, tangerine and walnut
Lettuce of zucchini marinated with pesto and herbs
Salad of dried pomodoro tomato, artichoke and fresh lime
Salad with bunch of Cherry tomato, mozzarella and fresh basil
Fresh fruit salad of strips of iceberg lettuce, arugula, melon, pineapple, grapes, strawberry and balsamic dressing.

Hot items:

Zucchini with spinach, onion, garlic, cheese pine seeds
Quiche with broccoli, green asparagus, cheese and nuts
Hot pasta dish, zucchini, pine nuts, mozzarella, tomato Vegetarian
meat balls in a tomato salsa
Vegetarian chicken, cherry tomatoes, leek, mushroom cream sauce
Roseval potatoes from the oven with olive oil, rosemary and garlic
Rice

Eggplant with spinach, onion, garlic, cream cheese and pine nuts
Broccoli, cheese and nut quiche

Bread buns, baguette, butter, herb butter and tapenade

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Mediterranean

Ensalade di pollo y riso

Chicken salad with rice

Ensalade di verduras **Vegetarian**

Salad of fresh garden vegetables in creamy dressing

Vegetarian tomato salad **Vegetarian**

Tomato salad in a bright dressing

Boeuf stroganoff

Beef in spicy bell pepper sauce

Risi y verdura's **Vegetarian**

Boiled rice with vegetables

Crunchy Pollo

Crispy fried chicken tenderloin

Moussaka **1/2 vegetarian**

Traditional Greek stew of eggplant and minced beef

Peperoncini tricolor / Fungi / Zucchini **Vegetarian**

Grilled bell peppers, mushrooms and zucchini in vinaigrette

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Italian

Lasagne bolognaise

House-made lasagne with beef

Lasagne a la spinacchi **Vegetarian**

Green lasagna with tomato, spinach, egg, bechamel sauce and cheese

Anti pasto di verdura **Vegetarian**

Grilled and marinated vegetables including zucchini, bell pepper, eggplant and artichoke

Tuna veal

Thinly sliced fricandeau with tuna mayonnaise, capers and onion

Meatballs with tomato sauce $\frac{1}{3}$ **Vegetarian**

Meatballs in a tomato salsa

Tagliatelle with Salmon

Tagliatelle with salmon and crème fraiche

Tortellini salad **Vegetarian**

Tortellini salad (Tortellini with broccoli, basil cream mayonnaise)

Caprese salad **Vegetarian**

Cherry tomato, mozzarella, basil, lamb's lettuce, arugula, sundried tomato, dressing.

Italian cucumber salad **Vegetarian**

Cucumber, apple, lemon juice, red onion, Italian herbs, dil and yoghurt.

Variation of small rolls, butter and herb butter

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Indonesian

White rice & Bami fried

White rice & fried noodles

Rendang meat

Beef in a sauce of coconut

Fried fish/omelet Isis sauce

Deep fried pieces of Victoria bass in a spicy red Indonesian sauce

Sweet chicken asem $\frac{1}{3}$ Vegetarian

Chicken meat in sweet and sour sauce

Chicken sateh

Chicken sate in Indonesian peanut sauce

Sambal goreng buncies Vegetarian

Beans, bamboo sprouts in a hot sauce

Tempeh goreng Vegetarian

Fried tempeh, sugar snaps, taugé spring union in sweet soy sauce

Vegetable lodeh Vegetarian

Mixed vegetables in a coconut broth

Egg fried sambal Vegetarian

Eggs in a spicy Indonesian sauce

Atjar tjampur kuning Vegetarian

Cold mixed vegetables in sweet and sour sauce

Krupuk, Serundeng en Sambal badjak

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Tex Mex

Mexico salad Cancun **Vegetarian**

Mixed salad with kidney beans, corn, red peppers, bell pepper, cornichons with a salsa and grated cheese

American coleslaw **Vegetarian**

Salad of white cabbage, carrot and celery

Caesar salad

Salad with croûtons, Parmesan cheese and anchovy fillets

Chickenwings Texas style

Chicken wings seasoned in a mild sauce

Chili con carne with rice **½ vegetarian**

Bean dish with seasoned minced meat and rice

Spicy Chicken

Tortilla wraps with a filling of vegetables, coriander, and spicy chicken gratinated with cheese

Vegetarian wrap **Vegetarian**

Tortilla wraps filled with spiced quorn, vegetables and cheese

Mexican Vegetable Dish **Vegetarian**

Zucchini, artichoke, kidney beans, fennel, celery, various herbs gratinated with cheese

Jambalaya

Rice with chicken, ham and shrimps

Served with guacamole, nacho chips, and salsa picante

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
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Tapas

Stuffed Tomatoes **Vegetarian**

Stuffed tomatoes

Artichoke skewers with tomato **Vegetarian**

Skewers of artichoke hearts, tomato and lime

Tortilla Espanola **Vegetarian**

Spanish omelet

Fish Toast

Toast with smoked fish and garlic

Skewers of langoustines and chorizo

Skewers of shrimps and chorizo sausage

Albondigas 1/2 dish meat ½ **Vegetarian**

Meatballs in a tomato salsa

Chicken with garlic

Chicken wings with a garlic marinade

Paella ⅓ **Vegetarian** “chicken slices”

Spanish yellow rice with various fish species

Serrano ham melon

Spanish smoked ham with melon

Served with various bread buns, ciabatta, tapenade, olives, aioli and salsa verde

Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.

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Greek buffet

Pilafi

Greek tomato rice salad, with smoked chicken, cucumber, oregano, olive oil and Greeks yoghurt

Prasini salata epoxies **Vegetarian**

Traditional Greek green salad with tomato, cucumber, bell peppers, feta cheese, olives and onions

Tzatziki

Greek yoghurt with cucumber and garlic

Gyros

Roasted pork off the spit

Greek omelet **Vegetarian**

Omelet met cherry tomato, feta, green olive, spring onions and red onion

Keftedakia

Greek meatballs

Kokkinisto

Stewed meat marinated in red wine and fresh

Moussaka

Greek oven dish with minced meat, potatoes eggplant and bechamel

Greek pasta salad **Vegetarian**

Green pasta with broccoli, bell peppers, zucchini, eggplant, tomato sauce on a base of fresh garlic and Mediterranean herbs.

Melitsanes Imam **Vegetarian**

Oven dish with eggplant, potatoes and gratinated feta cheese

Rice and a variety of Mediterranean breads

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
The materials may be returned dirty / wipe clean, in the leftover crates.*

Price p.p.

20	-	75	€ 23,62 excl. / € 25,75 incl.
76	-	125	€ 22,71 excl. / € 24,75 incl.
126	-	>	€ 21,79 excl. / € 23,75 incl.

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Country buffet

up to 75 pers. 4 countries from 76 and up 5 countries

Brazil

Hot pork meat served with small buns, beef meatballs in tomato
And fresh fruit

Mediterranean

Quiche with broccoli, green asparagus, dried tomato

Vegetarian

Hot pasta with zucchini, pine nuts, mozzarella, tomato

Vegetarian

Indonesian and Saudi Arabia

Kapsa salad: smoked chicken, rice, vegetables, and fruits

Chicken saté in peanut sauce

Atjar/ Krupuk

USA

Mini Hamburgers, onion rings, tomato, salad and sauces

Hot dog, sour crout, onion, pickles and sauces

Netherlands

Kale and mash with sausage

Dutch herring on a white bun with onions

Malesia and India

Chicken curry masala

Rice

Italy

Lasagna bolognaises

Tortellini salad with broccoli, basil cream mayonnaise

Greece

Moussaka

Greek pasta salad

Variety of foreign breads

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
The materials may be returned dirty / wipe clean, in the leftover crates.*

Option fancy fair stalls with roof. €37,50 excl./€ 45,38 incl.

Price p.p.

20	-	75	€ 25,46 excl. / € 27,75 incl.
76	-	125	€ 24,54 excl. / € 26,75 incl.
126	-	>	€ 23,62 excl. / € 25,75 incl.

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Hot buffet Yara

Old Dutch fish pot

Salmon, cod, various vegetables in a fish sauce

Boeuf Stroganoff

Braised beef with bell pepper, onion, pickles and mushrooms

Pork tenderloin with cream

Pork head tenderloin in mushroom cream sauce

Coq au Vin

Stewed chicken thigh meat with various vegetables and red wine

Gratin Apples

Potato slices in cream sauce gratinated with grated cheese

White rice

Dutch vegetable dish

Fresh vegetables of the season

Mesclum

Various types of lettuce, pine nuts and a fresh dressing

Waldorfsalad

Celery, mandarin, walnuts, apple

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
The materials may be returned dirty / wipe clean, in the leftover crates.*

Price p.p.

20	-	75	€ 23,62 excl. / € 25,75 incl.
76	-	125	€ 22,71 excl. / € 24,75 incl.
126	-	>	€ 21,79 excl. / € 23,75 incl.

Hot buffet Rianne

Gamba dish

Gamba's, zucchini, bell peppers, spring onions, taugé and sugar snaps

Pieces of marinated salmon in a white wine sauce

Veal stew

Veal in a mushroom cream sauce

Turkey medallions

Marinated turkey medallions in red port sauce

Marinated Lamb Ham

Pre-cut

Roseval potatoes from the oven with rosemary and garlic

Broccoli quiche

White rice

Vegetables a la chef

Grilled cauliflower, eggplant, mushrooms, bell pepper with a hint of olive oil

Fresh fruit salad

Strips of iceberg lettuce, arugula, melon, pineapple, grapes, strawberry and balsamic dressing

Waldorfsalad

Celery, mandarin, walnuts, appel

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
The materials may be returned dirty / wipe clean, in the leftover crates.*

Price p.p.

20	-	75	€ 26,38 excl. / € 28,75 incl.
76	-	125	€ 25,46 excl. / € 27,75 incl.
126	-	>	€ 24,54 excl. / € 26,75 incl.

Terug naar inhoudsopgave

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Wild buffet (1st October till the 15th of February)

Roe dish

Roe deer in forest mushrooms sauce

Jugged hare

Braised pieces of hare in a wild sauce

Hunting dish

Combination of wild in a jar

Guinea fowl a la chef

Guinea fowl on a sauerkraut bed

Wild boar in red wine sauce

Wild boar roulade quietly cooked in cognac, rye bread, garlic, celery, carrot and onion

Waldorf salad

Celery, walnuts, apple, tangerine, and raisins

Wild salad

Salad with braised mushrooms and nuts

Stir fried Brussels sprouts with red onion, garlic, bell pepper and bacon

Red cabbage with apples and stew pears

Mashed potatoes, pommes gratin, white rice

*Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.
The materials may be returned dirty / wipe clean, in the leftover crates.*

Price p.p.

20	-	75	€ 27,38 excl. / € 29,84 incl.
76	-	125	€ 26,46 excl. / € 28,84 incl.
126	-	>	€ 25,54 excl. / € 27,84 incl.

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Winter stews (1st of October till the 1st of April) vegetarian options are possible, on request.

Kale mash with bacon (option 1/2 without bacon for vegetarians, on request)

Kale, potatoes and bacon

Sauerkraut with bacon

Tartaric cabbage, potatoes and bacon

Hutspot

Combination of carrots, onion and potatoes

Smoked sausage, (vegetarian sausage + 1,50 p.p., on request) braised rib steak, meatball, grandmother's gravy

Amsterdam onions, pickles and mustard

Incl: Buffet tables with skirt, plates, cutlery, serving cutlery, napkins, chafing dishes + burners.

The materials may be returned dirty / wipe clean, in the leftover crates.

Price volume discount:

20	-	75	€ 19,12 excl. / € 20,84 incl.
76	-	125	€ 18,20 excl. / € 19,84 incl.
126	-	>	€ 17,28 excl. / € 18,84 incl.

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BBQ 1 (300 gram meat / fish, 200 gram salad p.p.) *When u expect a (gentlemen) group which eats more than average, we advise you to order 1 sate and 1 hamburger p.p. extra. (+ €2,25 pp)*

Marinated Chicken Satay
Chicken wings (pre-cooked)
BBQ sausage
Hamburgers

Vegetarian package (vegetarians / Halal + 3,50 p.p.)
Skewer of mais, mushrooms, bell peppers, zucchini

Salmon steak
Pangafilet

Waldorf salad
Russian salad with various fruits, sours and stuffed eggs
Patato (Kartoffel) salad with chives
Cucumber salad in dill sauce
Tomato-onion salad

Garlic, whisky sauce, BBQ sauce & peanut sauce
Baguette brown & white, butter, herb butter

Delivered in thermos boxes in 1/1 containers so that they remain cooled.



Including: barbecue + gas, plates, cutlery, serving cutlery, napkins, buffet tables with skirt. The materials may be dirty / wipe clean, returned in the crates.

Price volume discount:

20	-	75	€ 21,79 excl. / € 23,75 incl.
76	-	125	€ 20,87 excl. / € 22,75 incl.
126	-	>	€ 19,95 excl. / € 21,75 incl.

BBQ 2 (300 gram meat / fish, 200 gram salad p.p.) *When u expect a (gentlemen) group which eats more than average, we advise you to order 1 sate and 1 hamburger p.p. extra. (+ €2,25 pp)*

Skewer of pork tenderloin, steak, bacon, bell pepper and onion
Marinated Chicken Satay
Drumsticks in a piri piri marinade
Lamb saddle
Hamburgers
Vegetarian package (vegetarians / Halal + 2,00 p.p.)

Skewer of corn, champignon, paprika, zucchini
Halloumi cheese

Skewer of prawns in a garlic / pepper marinade
Marinated salmon in a packet with green herbs and lemon

Tortellini salad (Tortellini with broccoli, ham and basil cream mayonnaise)
Waldorf salad
Beef salad with miscellaneous, acids and stuffed eggs
Fresh fruit salad, iceberg lettuce, arugula, melon, pineapple, grapes, strawberry and balsamic dressing.
Cucumber salad in dill sauce
Tomato - onion salad

Garlic sauce, whisky sauce, BBQ sauce & peanut sauce
Baguette brown & white, butter, herb butter & tapenade

Delivered in thermos boxes in 1/1 containers so that they remain cooled.



Including: barbecue + gas, plates, cutlery, serving cutlery, napkins, buffet tables with skirt. The materials may be dirty / wipe clean, returned in the crates.

Price p.p.:

20	-	75	€ 26,38 excl. / € 28,75 incl.
76	-	125	€ 25,46 excl. / € 27,75 incl.
126	-	>	€ 24,54 excl. / € 26,75 incl.

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Walking diner (5 dishes are complete / min. 10 per item)

p.p. Excl. / incl.

Starters

€ 6,19 / € 6,75

Mesclum with turkey

Salad salsa, smoked turkey, pine nuts, croutons and raspberry dressing.

Prosciutto parma

Smoked Italian ham with Galia melon dipped in red port

Parma Cup

On a salad of La Ratte potato, Pink Lady and tartare of Amsterdam onion

Beef carpaccio

Thinly sliced beef tenderloin on a bed of arugula with balsamic mayonnaise, pine nuts and old Italian cheese chips

Salad with smoked duck breast

Smoked duck breast with lamb's lettuce, avocado and dressing of olive oil, raspberry vinegar and horseradish

Smoked mackerel

On a bed of wakame salad

Fresh curd cucumber shrimp cocktail

With cumin, garlic and Dutch shrimps

Fishcocktail

Cocktail of crayfish, smoked eel, shrimps, and whisky sauce based on crème fraiche

Goat cheese salad

On cornbread, with honey, nuts and beetroot

Caprese Salad

Traditional with mozzarella, balsamic, tomato and basil

Walking diner

p.p. excl. / incl.

Soups

€ 4,36 / € 4,75

Thai Curry soup

Curry soup with spring onion, coriander, crème fraise and a roasted chicken thigh skewer with sesame

Pumpkin soup

With sweet potato pieces

Garden peas soup

With fried bacon and cream

Bell pepper soup

With crème fraiche

Lobster bisque + € 1,50

With Dutch shrimps and creme fraiche

Walking diner

p.p. excl. / incl.

Main course

€ 9,86 / €10,75

Chicken Porto

Portuguese chicken strips in a soft paprika sauce on a bed of rice

Pulled chicken taco

Taco with pulled chicken, arugula, red onion and pomodoro tomato

Spies van kippen dij

in teriyaki marinade, served with noodles

Spies van ossenhaas

in teriyaki marinade, served with noodles

Pork tenderloin cooked in the oven

With a ratatouille of chorizo, savoy cabbage, bacon and baked potatoes.

In abdijbier gestoofde sukade

With caramelized silver onion and potato muslin

Geese stew

Geese stew with sweet potato mash

Poached salmon

Piece of poached salmon topped with a full white wine sauce

Grilled tuna

On a salad, from lamb's lettuce, apple, mango and ginger

Fried scallop (+ € 1,50)

With celeriac mousseline a truffle gravy

Stuffed Cannelloni (vegetarian)

Pasta roll filled with fresh spinach, bell pepper, mushroom, Garlic, cream cheese and grated Parma cheese

Stuffed eggplant (vegetarian)

Grilled eggplant filled with various vegetables, nuts and cream cheese

Broccoli Quiche (vegetarian)

Puff pastry tray filled with broccoli, dried tomato, green asparagus and grated old cheese

Walking diner

p.p. excl. / incl.

Dessert

€5,05 / € 5,50

Profiterolle

Whipped cream puffs topped with chocolate

Raspberry mascarpone glass

Luxurious dessert glass with marinated raspberries, a long-fingered biscuit and mascarpone mousse

Tiramisu

Mousse of mascarpone with long fingers dipped in coffee and Amaretto

Rote Grütze

Fresh red seasonal fruit in a jelly based on fresh fruit juice, topped with vanilla sauce

Fresh fruit

Freshly sliced fruit with fresh whipped cream

Crème brûlée

Softly cooked vanilla cream served in a terracotta tray

Chocolate mousse

with a crispy Dutch cookie (Kletskop)

Crème brûlée

Softly cooked vanilla cream with roasted cane sugar

Full-fat yogurt curd

with lime, mango and basil syrup

Price volume discount

20	-	75	
76	-	125	5%
126	-	>	10%

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Courses diner: 3 dishes serve a full meal (min. 10 items per dish)

p.p.excl. / incl.

Starters:

€ 8.03 / € 8,75

Beef carpaccio with balsamic dressing, old cheese and pine nuts
 Vitello tonnato with tuna mayonnaise
 Prosciutto ham with melon
 Salmon carpaccio with a lemon dressing
 Dutch shrimp cocktail in a whisky sauce
 Carpaccio sushi *Carpaccio of raw tuna*, wasabi dressing soy sauce and sticky rice
 Crab cocktail in a chive's mayonnaise
 Pâté surprise Three types of pâté of the season served with cumberland sauce
 Duck breast salad with a raspberry dressing

Starters; (vegetarian)

Salade with mozzarella and pomodori tomatoes
 Couscous salad with peas, celery, tomato, grilled peppers, raisins and bunch of onion.
 Falafel salad with Tzatziki
 Salad with roasted peppers, olives, red onion, grilled zucchini, fresh spinach, Falafel and tzatziki
 Salad of caramelized apple, goat cheese, nuts, date, Cherry tomato and lamb's lettuce and tricolore lettuce.
 Mie salad with green asparagus, broccoli, cucumber, avocado, omelet strips, coriander and a spicy sesame / soy dressing.
 Cooked Quinoa with grilled zucchini, eggplant, bell pepper red onion, sundried tomato, lamb's lettuce with a balsamic vinegar dressing, mustard and honey.

Soep;

Vegetables soup , Bound tomato soup, Clear tomato soup, chicken soup
 Mushroom soup, Asparagus soup, Pepper soup (vegetarian)
 Thai curry soup (vegetarian)
 Creamy zucchini soup (vegetarian)
 Coconut soup (vegetarian)
 Wonton soup
 Salmon soup
 Fresh Pea soup with rye / white bread and bacon (+ € 2,50)
 Lobster soup (+ € 4,00)

€ 4,36 / € 4,75

Intermediate dish:

Spoorn

Main course:

€ 16,28 / € 17.75

+ potato gratin, rice, season vegetable, lettuce
 Coq au Vin
 Turkey medallions in a red port sauce
 Turkey roulade
 Boeuf Stroganoff
 Pork tenderloin pieces in mushroom cream sauce.
 Lams ham in a cognac plum sauce
 Pieces of marinated salmon in a white wine sauce
 Old "Dutch" fish pot

Main course: (vegetarian)

Penne with Italian tomato sauce, grilled peppers, pieces of fried "saucijs", basil and Parmesan cheese
 Coq au Vin vegetarian chicken pieces, mushrooms, silver onion, bell pepper and red wine sauce.
 (Rice served separately)
 Creamy chicken from the pan (rice served separately)
 Vegetarian chicken pieces, mushrooms, leeks, Cherry tomatoes in a creamy sauce.
 Pearl couscous with zucchini, bell pepper, green asparagus in a garlic cream sauce.
 Broccoli / nuts quiche
 Stuffed eggplant

Price Volume discount (from 3 courses)

20	-	75	
76	-	125	5%
126	-	>	10%

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Desert dinner or buffet style (min. 10 items per coupe) p.p. excl. / incl.

Coupes a piece

€ 5,75 / € 6,25

Macaroon bavaois with whipped cream

Bavaois with whipped cream

Chocolate mousse

Profiterol

Fresh fruit salad with whipped cream

Tiramisu

Tiramisu limoncello

Crème brûlée (+ € 1,00)

Kaas platter (+ € 1,00)

Buffet style

Dessert buffet "Josselin's" (min 20 pax)

€ 7,80 / € 8,50

Profiteroles, fresh fruit salad, whipped cream, bavaoise, tiramisu,
international cheese platter

Coffee / tea:

€ 5,50 / € 6,00

Unlimited coffee / tea + étagère with a combination of
candy in mini Delicacy

Liqueur:

€ 5,58 / € 6,75

Grand Marnier, Cognac (V. S. O. P.), Cointreau, Drambuie, Amaretto, Sambuca.

Price volume discount (from 3 courses)

20 - 75

76 - 125 5%

126 - > 10%

Beverages: _____ p.p. excl. / incl.

Coffee/Tea:

Coffee / tea (- € 0.75 p.p. if 1 coffee / tea p.p.) is assumed)	
Coffee/tea (unlimited 1 hour) + Butter cookie	€ 4,36 / € 4,75
Coffee/tea (unlimited 1 hour) + cake	€ 4,59 / € 5,00
Coffee/tea (unlimited 1 hour) + Muffin and brownie	€ 5,28 / € 5,75
Coffee/tea (unlimited 1 hour) + petit four	€ 5,50 / € 6,00
Coffee/tea (unlimited 1 hour) + petit four + (company) logo	€ 5,73 / € 5,25
Coffee/tea (unlimited 1 hour) + sorted pastry	€ 6,19 / € 6,75

Welcome drink:

Prosecco	€ 3,93 / € 4,75
Cava	€ 5,37 / € 6,50
Champagne (Moet & Chandon)	€ 10,33 / € 12,50

Drinks all-in - unlimited for the agreed duration of the occasion.

1½ hour a € 8,75 p.p. (€ 1,75 per ½ hour extra)

Red wine, (Merlot) White wine, (Sauvignon Blanc) Rosé, tap beer, Spa red, Spa blue, Fanta, Sprite, Coca cola, Coca cola light, orange juice, apple juice.

Including Table tap or Mobile tap, buffet table, Fridge, glassware, trays and opener.



We receive all the remaining full, broken and empty containers, cartons, bottles and crates back. Missing items and - or broken glassware will be charged.

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Rental materials: _____ p.p. excl. / incl.

Glassware:

Wineglass		€ 0,21 / € 0,25
Long drink glass		€ 0,21 / € 0,25
Beer glass		€ 0,21 / € 0,25
Champagne flute		€ 0,25 / € 0,30
Water bottle/jug, 1 ltr.		€ 0,83 / € 1,00

Furniture:

Folding chair	(Samsonite black)	€ 1,74 / € 2,10
Terras table + stretch skirt	(Crème)	€ 16,12 / € 19,50
High table + stretch skirt	(Black / cream / white)	€ 19,42 / € 23,50
Folding table	(180 x 80 cm.)	€ 10,33 / € 12,50
Party set	(1 tafel + 2 bank 220 cm. lang)	€ 20,66 / € 25,00

Small materials:

Coffee cup + dish + spoon		€ 0,45 / € 0,55
Pastry plate + fork		€ 0,45 / € 0,55
Couvert:	(Plate + knife + fork + napkin)	€ 0,79 / € 0,95
Candlestick	(3 arms + candles)	€ 3,93 / € 4,75

Parasol / heating:

Parasol	(3 x 3 meters + 30 kg base)	€ 37,19 / € 45,00
Heater	(Heat canon + gas filling 10 kg)	€ 56,20 / € 68,00
Terrace heating	(Mushroom + gas filling 10 kg)	€ 56,20 / € 68,00

Wardrobe / decoration:

Wardrobe rack 175 cm., incl. 40 hangers		€ 15,29 / € 18,50
Barrier post chrome		on request
Cord Bordeaux velour		on request

Sound installation:

Sound installation		
(2x active speakers on tripod + minijack & Bluetooth connection.		€ 111,57 / € 135,00
Microphone with tripod		€ 10,33 / € 12,50

Tents + requirements:

Btw excl. /incl.

3,0 x 4,5 meter	€ 123,97 / € 150,00
3.0 x 4.5 meters (extra tent to connect with gutter)	€ 90,91 / € 110,00
3,0 x 3,0 meter	€ 90,91 / € 110,00
Side wall (3.0 meters with arch window)	€ 7.65 / € 9.25
Side wall (4.5 meters with arch window)	€ 10.33 / € 12.50
Goot (3 meter of 4.5 meter)	€ 3.10 / € 3.75
Grind bowl (30 kg in fastening corners tent)	€ 12.81 / € 15,50

From wind force 2 - 3, the tents must be attached to fence, drainpipe, or any other point. or weighed down with buckets of gravel, from wind force 4, depending on the shelter, the tents can't be used

Heating

Heater	(Heating cannon + gas bottle 10 kg)	€ 56,20 / € 68,00
Terrace heating	(Mushroom + gas bottle 10 kg)	€ 56,20 / € 68,00

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We provide catering for +/- 60% companies and 40% individuals

Partijen o.a. verzorgt voor:

Nordsol / Shell / Renewie	Amsterdam	Opening 1^e BIO LNG inst. Ned.(King Willem Alexander)
Joop v/d Ende theaterproducties	Amsterdam	
BAM Utiliteitsbouw	Amsterdam	
Volvo Truck Centre	Amsterdam + Rotterdam	
HIQ invest BV	Amsterdam	
Open haven podium	Amsterdam	
Consulaat-Generaal Bondsrepubliek Duitsland	Amsterdam	
Laurens de Elf ranken	Barendrecht	we often provide catering for the residents
Van Lanschot Bankiers	Den Haag & Wassenaar	
WTS Advocaten	Den Haag	
CDA	Den Haag	
PVDA	Den Haag	
KPN residential	Den Haag	
Provincie Zuid Holland	Den Haag	
Tripos beheer	Den Haag	
Ministerie van EL&I / DICTU	Den Haag	
MAB Development Group B.V.	Den Haag	
TU Delft	Delft	
SPITZKE SPOORBOUW BV	Houten	
VNS Group	Houten	
Instituut Lorentz Wis & natuurkunde	Leiden	Regelmatige verzorging diners + recepties 45 tot 150 pax
Universiteit Leiden	Leiden	
Webster University	Leiden	Ex minister de Klerk, South- Africa
NTR Collegetour	Leiden	Minister president Rutte
Endemol	Leiden	
Rabobank	Leiden	
OCLC	Leiden	
LUMC	Leiden	
TOPAZ	Leiden	Christmasdiners 4 locations
TI Pharma	Leiden	
Roes & de vries Notarissen	Leiden	
Holland Rijnland	Leiden	
Rijkswaterstaat	Rotterdam	
NRC Media	Rotterdam	
Clean tech Businessclub	Rotterdam	
Albert Verlinde Entertainment	s 'Hertogenbosch	
See Tickets	Schipholrijk	
Prorail	Utrecht	
Unic	Utrecht	
Smalspoormuseum	Valkenburg	
O. Neill Europe	Warmond	
Heineken	Zoeterwoude	
ABN Amro	Zoetermeer	

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Terms and conditions

Josselin's Cateringservice is registered with the Chamber of Commerce in Leiden under number 28051327. Our sales, delivery and payment conditions apply to all our price quotations, quotations and deliveries.

Change in number of people

You can change the number of people you specify free of charge up to 4 working days before the date start of the relevant party.

Deposit

In case of confirmation, you will receive a deposit of +/- 60% of the principal sum which must be credited 5 working days before the execution of the assignment to an account number indicated by Josselin's with corresponding characteristic.

Payments

Payment is made to a bank account designated by Josselin's Catering service.

Orders up to € 300.00 will be paid in cash (exact) upon delivery or paid in full in advance by bank.

We will receive the remaining amount within 14 working days of the invoice date in a bank account designated by Josselin's Catering service.

Authorities / institutions that are unable to comply with this due to a payment protocol, we request to indicate this in advance, a percentage of 2% per month is calculated over the applicable payment term.

Collection

If Josselin's Cateringservice deems it necessary to take collection measures, resulting costs will be borne by the client.

Cancellation

In case of cancellation of the order within 4 working days before the agreed date, 15% of the budgeted amount will be charged. In case of cancellation within , 3 working days, 2 working days or 1 working day, 35%, 55% and 100% will be charged respectively.

Missing / lack

If rented or made available goods are missing or damaged, they will be charged to the client.

Staff

When hiring staff, a minimum reduction of 4 working hours per person applies.

Price changes and typos reserved.

Head office Josselin's Cateringservice, Handelsweg 12, 2382 PK Zoeterwoude-Rijndijk
Tel. 071-5820374, Bank: IBAN NL93ABNA0562533605 BIC ABNANL2A, KvK 280. 51.327

www.josselinscatering.nl