



AMSTERDAM
BOAT CENTER

CUSTOM CANAL CRUISES

CATERING LIST 2025
prices are excluding 9% tax

BREAKFAST | PATISSERIE

Classic breakfast	€22.50
Luxury sandwiches	
Fresh croissant	
Pain au chocolate	
Garnish : boiled egg, avocado, cucumber	
Cheese and meat products	
Omelet	+€5.00
Jam and sprinkles	
Fruit salad	
Coffee and tea	
Deluxe breakfast	€49.50
Green juices	
Coconut yogurt, granola & fresh fruit 	
Overnight vanilla chia puddings with blueberries & pistachio  	
Oatmeal waffles with mascarpone & fresh fruit	
Fresh croissant	
Toasties with smashed avocado 	
Coffee and tea	
Patisserie	
2 cups of coffee or tea + buttercream cookies and bonbons	€ 8.50
2 cups of coffee or tea + petit four Holtkamp	€ 9.50
Petit four patisserie Holtkamp, each	€ 4.00
Assorted pastry Arnold Cornelis, p.s.	€ 6.50
Assorted pastry Patisserie Holtkamp or Kuyt, p.s.	€ 7.50
Delivery charges via patisserie Holtkamp per order	€ 20

*We can also order a custom cake for any occasion, please ask about the options, we charge 2.50 for plates/tart spoon/fork for this



LUNCH

Mini sandwiches

Various mini sandwiches filled with luxury cheeses, cold cuts, salads and fish | 3 per person

€12.50

Souplunch

Various bagels, wraps, hard rolls with various luxury cheeses, meats, salads and fish | 2 per person
Homemade soup of your choice: Vegetable, Vegetarian pomodori, bell bell pepper, sweet potato, pumpkin, asparagus (summer) or pea soup (winter)

€16.00

Lunch Amsterdam

Various mini sandwiches topped with luxury cheeses, meats, salads and fish | 3 per person
Tartelette Caprese, buffalo mozzarella, pesto and tomato (warm)
Citrus hangop with fresh fruit

€18.00



LUNCH

Lunch Amsterdam Boat Center

€18.50

Homemade soup of your choice: Vegetable soup, Italian tomato soup, bell pepper soup, sweet potato soup, pumpkin soup, asparagus soup (summer) or pea soup (winter)
Caesar Salad, little gem, red onion, homemade croutons, egg and fresh Parmesan cheese
Various bagels, wraps, hard rolls with various luxury cheeses, meats, salads and fish | 1.5 per person
Break bread with herb butter, hummus, tapenade & aioli

Warm lunch

€23.50

Anti pasti platter
Carpaccio salad with pesto, pine nuts, Parmesan
Barneveld chicken breast in curry sauce
Vegetarian lasagna with zucchini and ricotta
Pasta Tricolore with seafood, zucchini and mushrooms
Various tapenade and herb butter



BITES

- Selection of deluxe nuts | olives p.p.
- Borrel nuts | cheese butterflies p.p.
- Crudites with hummus dip p.p.
- €4.00
- €3.00
- €5.00

Appetizer platter

€15.00 p.p.

Various cheeses, charcuterie, olives, tapenades & ciabatta

Exclusive canapes (minimum order 50 pieces, 10 of each)

€4.50 p.p.

- Amuse glass with a mousse of salmon, a touch of saffron and caviar
- Bonbon of roast beef stuffed with forest mushrooms, mayonnaise of piment d'espette and chives
- Amuse spoon with a rouleau of serrano ham and duck liver
- Amuse spoon scallop, Japanese seaweed and a mousse of celeriac and white chocolate
- Amuse spoon of marinated tenderloin with sesame and oriental dressing
- Amuse spoon of tuna steak with sesame and wasabi
- Bonbon of grilled zucchini stuffed with a mousse of cream cheese and chives
- Amuse spoon of cream of goat cheese and green asparagus

Bowl of vegetarian appetizers (50 pieces)

€94.50

- Mini wrap with goat cheese, walnut, spinach and honey
- Skewer with olives, grilled vegetables and parsley
- Lollipop of cream cheese with Japanese nut crunch
- Bruschetta capresé, tomato, pesto and buffalo mozzarella
- Naan bread with hummus, beet, yogurt cream and arugula



BITES

Bowl of appetizers (50 pieces)

€ 89.50

- Blini smoked salmon with creme fraiche and iceberg lettuce
- Lollipop Old Amsterdam with mustard
- Stuffed egg with curry cream, chives and tomato
- Skewer of caprese, buffalo mozzarella, tomato and pesto
- Mini wrap with carpaccio, pesto and Parmesan

Bowl of deluxe appetizers (50 pieces)

€ 94.50

- Amuse glass of green asparagus, smoked salmon a fresh yogurt dip with lemon and pepper
- Flower tray of thinly sliced pastrami with truffle and sour
- Edible amuse spoon with carpaccio, arugula, pesto and fresh Parmesan cheese
- Amuse shell with river lobsters a mango dip and green apple
- Crusted tray of spinach, blue cheese, pear and walnut

Bowl of pintxos (50 pieces)

€ 145.00

- Parma ham with caramelized goat cheese
- Marinated beef with arugula and pesto
- Tartare of marinated mackerel
- Steak tartare with allspice and quail egg
- Prawn with parma ham

Bowl of bruschetta (30 pieces)

€ 80.00

- Smoked salmon with citrus crème fraîche and yellow tomato
- carpaccio, pesto, pine nuts and Parmesan cheese
- farmhouse brie with cream cheese, black olive tapenade and cresse



BITES

Bitter Garnish

Amsterdam bitterballen (8 pieces)	€ 12.50
Warm bittergarnituur mixed (8 pieces)	€ 12.50
Crispy chicken bites (8 pieces)	€ 13.50
Tempura shrimp (8 pieces)	€ 13.00
Holtkamp lobster bitterballen (8 pieces)	€ 19.00
Mini frikandellen, halal (8 pieces)	€ 13.50
Mini shrimp croquettes with mustard mayonnaise (8 pieces)	€ 18.00

Vegetarian/vegan appetizers

Vegan croquettes Holtkamp (8 pcs)	€ 12.50
Vegan samosas (8 pcs)	€ 12.50
Mini cheese souffle (8 pcs)	€ 13.50
Vegan appetizer warm (8 pcs)	€ 13.00
Vegarian truffle/ mushroom croquettes (8 pcs)	€ 14.00

Bowls of appetizers

Platter of herring with onions and Amsterdam sour (50 pieces)	€ 75.00
Platter of sushi including Maki, Nigiri, Temaki and sashimi (70 pieces)	€ 145.00
Festive platter with div. cheese and sausages, mustard and sour (80 pieces)	€ 75.00



BRUNCH

€ 20.00 p.p.

Assorted mini sandwiches, two per person
Platter with various deluxe cheese and cold meats
Tuna salad with red onion, capers and peppers
Egg truffle salad
Half wrap healthy, chicken/cheese/cucumber/egg/tomato
Tartelette with buffalo mozzarella, tomato and basil (warm)
Caesar salad, little gem, red onion, homemade croutons, egg and fresh
Parmesan cheese
French bread with herb butter, tapenade & aioli

Dessert

€ 12.00 p.p.

Dessert minis (2 p.p.)
Homemade brownie
White chocolate mousse with hazelnut
Coffee panna cotta
Mango tartlet with merengue and mint
Hangop with limoncello

Dessert buffet with cup of coffee or tea

€ 15.00 p.p.

Sticky toffee cake
Cheesecake with blueberries
White chocolate mousse with pieces of chocolate
Fresh fruit salad with whipped cream
Citrus hangover with strawberries

+ supplement various cheeses

€ 6.50 p.p.



HIGH TEA

€ 32.50 p.p.

Devonshire scones with clotted cream and organic jam

Mini red velvet cake from Holtkamp

Mini truffle chocolate cake from Holtkamp

Mini lemon meringue cake from Holtkamp

Macaron

Bonbon

Holtkamp Eberhardje

Fresh fruit skewer

Mini sandwich smoked salmon, cream cheese and cucumber

Bruschetta with tomato, mozzarella & basil

Bruschetta truffle/egg salad with asparagus

Mini wrap with chicken breast

Includes various coffee and teas

Extra: glass of cava upon arrival

€ 7.50 p.p.



ITALIAANS BUFFET

€ 34.00 p.p.

Cold dishes

Bruschetta classic with tomato, basil and garlic

Carpaccio di Manzo Affumicato - Beef carpaccio with arugula and Parmesan Reggiano and lime dressing
Smoked beef carpaccio with arugula, Parmigiano

Tagliere Italiano - Anti pasti platter with various cheeses and charcuterie

Verdure Miste - Marinated and grilled vegetables with olive oil and balsamic glaze

Burrata con Pomodori e Pesto - Creamy burrata with marinated cherry tomato and basil pesto

Pane - Italian bread with olive oil

Hot dishes

Ravioli di Ricotta e Spinaci con Burro e Salvia - Ravioli with ricotta cheese, spinach, sage and butter sauce

Rigatoni al Pesto - Pasta with basil pesto, zucchini and Parmesan cheese

Parmigiana - eggplant in tomato sauce and mozzarella cheese

Pollo alla cacciatora - Chicken breast in white wine sauce with olives, peppers and roasted potatoes

Brasato di Manzo - Tenderly cooked beef in red wine sauce

Desserts (optional)

Classic Tiramisu and Cantucci crumble

Limoncello Pannacotta WITH Fruit Coulis

€ 9.00 p.p.

€ 9.00 p.p.



INDONESISCH BUFFET

€ 34.00 p.p.

Appetizers

Crispy flower-shaped chicken patties

Main courses

Beef stew in sweet stew sauce

Tender chicken cubes in curry sauce

Beef stew in sweet spicy sauce

Grilled chicken satay (2 p.p.) in peanut sauce

Side dishes

Soft white rice

Yellow rice in coconut milk

Shrimp crackers, sambal, peanut sauce and spicy sweet sauce

Desserts (optional)

Traditional spekkoek

Appetizers

Main courses

Desserts (optional)

Side dishes

€ 5.00 p.p.



CLASSIC BUFFET

€ 31.50 p.p.

Cold dishes

- Caesar salad with little gem, fresh eggs, homemade croutons, Parmesan cheese and traditional dressing
- Carpacciosalad with pesto, sundried tomatoes, arugula and fresh Parmesan
- Green salad with smoked salmon, avocado, capers and tomato
- Tortellini salad with goat cheese, arugula and walnuts
- Pintxo with truffle tapanade, sundried tomato and garlic
- Assorted breaking bread with various dips

Hot dishes

- Chicken thigh satay with peanut sauce
- Lasagna with salmon, spinach, zucchini and tomato
- Mini pulled pork sandwich
- Meatballs in tomato sauce
- Paella with vegetables, fresh herbs and chicken

Desserts (optional)

- Dessert mini's (2 p.p.)
- Dessert buffet with cup of coffee or tea
- + supplement various cheeses

€ 12.00 p.p.

€ 15.00 p.p.

€ 6.50 p.p.



HOLANDS BUFFET

€ 32.00 p.p.

Cold dishes

Fresh smoked salmon with Citrus mayonnaise and salmon salad

Dutch shrimp cocktail

Bone ham salad with mustard mayonnaise

Dutch salad with cucumber, radish, tomato and fresh yogurt dressing

Gouda cheese salad with pineapple, onion and parsley

French bread with herb butter

Hot dishes

Beef stew with peppers, pearl onions and red wine gravy

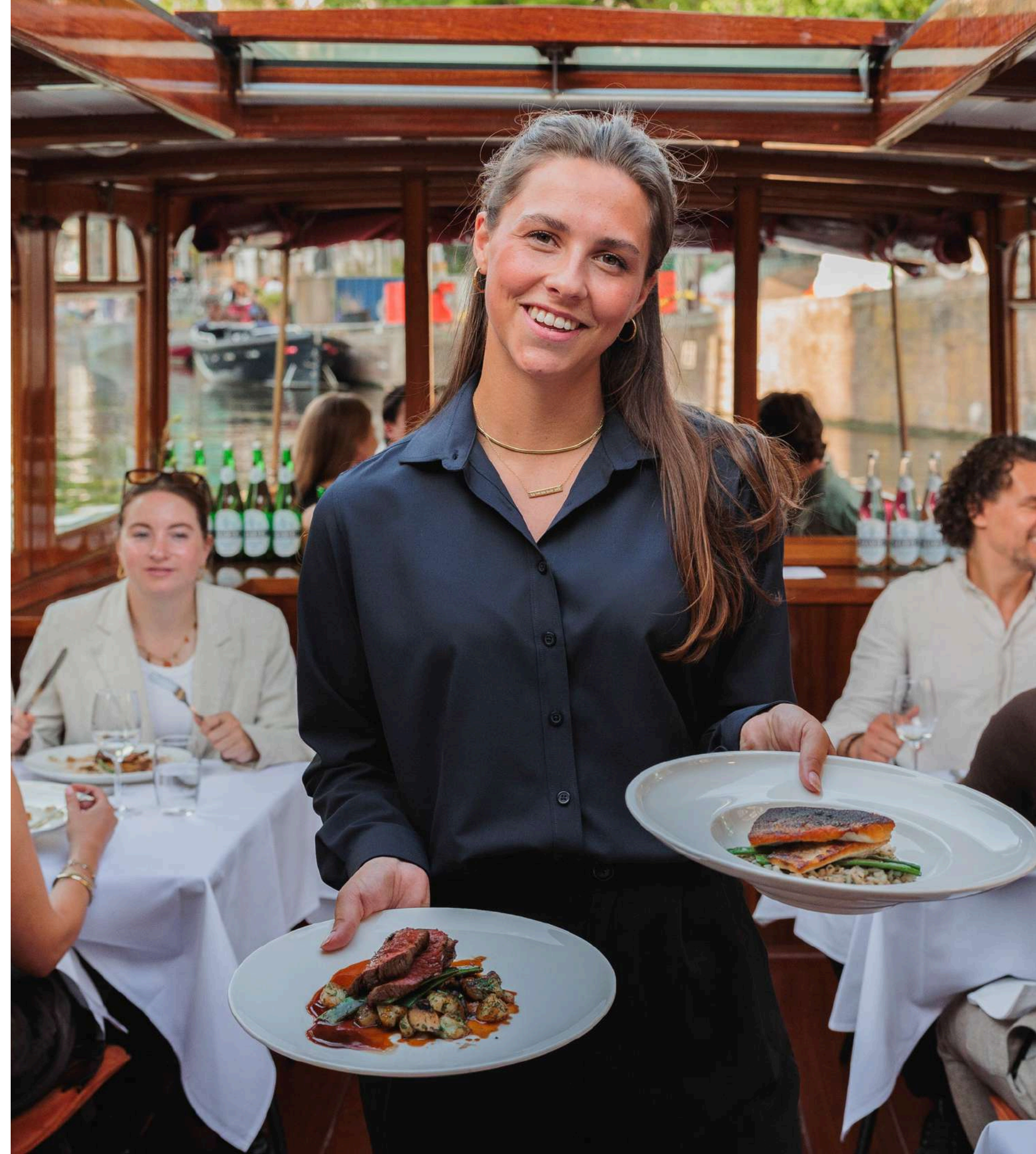
Barneveld chicken breast in curry sauce

Oven dish of potato and salmon, gratinated with cheese

Peeled potatoes from the oven

Endive ham/cheese

Rice



HOLANDS BUFFET

€ 33.50 p.p.

Cold dishes

Spicy Thai salad with Oriental vegetables and marinated shrimp

Carpaccio salad with pesto, pine nuts, sundried tomato and
Parmesan cheese

Barneveld chicken salad with pineapple and figs

Greek salad with cucumber, feta, tomato and olives

Assorted Italian bruschettas

Ciabatta with tapenades and herb butter

Hot dishes

Boeuf Bourguignon

Spicy fish dish with assorted fresh fish

Vegetarian lasagna with spinach and blue cheese

Potato casserole

Ratatouille

White rice

Dessert

Dessert minis (2 p.p.)

- Dessert buffet with coffee or tea

+ supplement various cheeses

€ 12.00 p.p.

€ 15.00 p.p.

€ 6.50 p.p.



TAPAS BUFFET

€ 33.50 p.p.

Cold dishes

Goat cheese buns with sud 'n sol tomato

Platter of Spanish meats

Mini wrap with homemade tuna salad

Manchego cheese

Sweet pepper stuffed with cream cheese

Break bread & baguette

Assorted tapenades and aioli

Hot dishes

Albondigas, Spanish meatballs

Pollo con salsa, chicken skewer with salsa

Marinated spare ribs

Roasted vegetables with gorgonzola

Patatas bravas, potatoes from the oven with tomato sauce

Shrimps in garlic



DESSERT BUFFET

Dessert minis 2 p.p.

- Homemade brownie
- White chocolate mousse with hazelnut
- Coffee panna cotta
- Mango tartlet with merengue and mint
- Hangop with limoncello

€ 12.00 p.p.

Dessert buffet

- Sticky toffee cake
- Cheesecake with blueberries
- White chocolate mousse with pieces of chocolate
- Fresh fruit salad with whipped cream
- Citrus hangover with strawberries
- Coffee/tea

€ 15.00 p.p.

- Assortment of foreign cheeses with nut bread, fresh figs, aceto balsamic vinegar and walnuts + supplement various cheeses

€ 6.50 p.p.



VEGAN BUFFET



€ 34.00 p.p.

Cold dishes

Bruschetta classic with tomato, garlic and basil

Marinated grilled vegetables with olive oil and balsamic

Carpaccio of beet with walnuts and strawberries

Couscous salad with roasted vegetables

Gratin of fennel with a cashew béchamel

Ciabatta with olive oil

Hot dishes

Polenta, Northern Italian corn shots with artichoke

Eggplant in sweet/sour with olives and capers

Orecchiette with green vegetables in chili and garlic

Vegan lasagna

Roasted cauliflower with truffle sauce and roasted hazelnuts



CHEF'S SPECIAL WALKING DINNER

€59.00 p.p.

Lobster flan with Norwegian salmon

Thai summer roll with black tiger shrimp

Pintxo marinated beef and pesto

Brioche with mayonnaise of mushroom and beech mushroom

Steak tartare with fried quail egg, allspice and brioche

Baked cod with tomato risotto and tomato salsa

Veal stock with pommes duchesse and seasonal vegetables

White chocolate bavarois with dark chocolate, red currant and kumquat

The chef will prepare this on board. From 10 persons

Surprise dinner

€67.50 p.p.

4-hour package where the appetizer and main course are served in different restaurants. Dessert buffet on board.

We work together with different restaurants:

- restaurant Herengracht
- restaurant van Puffelen
- restaurant Ode aan de Amstel
- restaurant in the Waag
- restaurant het Groene Paleis

*kosten voor de chef aan boord €55. per uur (vaartijd + 2 uur)



DINEREN AAN BOORD

Luxe dineren 3 gangen

During the cruise we will make 2 short stops at a restaurant to pick up the dishes. All guests can choose from the a la carte menu on board

€ 65.00 p.p.

Exclusive dining 3 courses

3 times a short stop at different top restaurants.

We work together with Marie by leurope, le Hollandais, Johannes, NIM and Embassy hotel among others

€ 85.00 p.p.

Live cooking on board 3 courses

+ costs for the chef on board €55. per hour (sailing time + 2 hours)

The chefs serve a seasonal 3, 4 or 5 course dinner on board.
Possible on the salon boat Monne de Miranda from 10 persons.

Matching wine arrangement

3 selected wines from the wine list

€ 69.00 p.p.

€ 30.00 p.p.

