



CATERING LIST 2026





prices are excluding 9% tax

BREAKFAST| PATISSERIE

Classic breakfast **available for groups of 10 or more* €26.50

- Luxury sandwiches
- Fresh croissant
- Pain au chocolate
- Cheese and meat products
- Garnish : boiled egg, avocado, cucumber
- Omelet
- 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
If you would like plates/tart spoon/fork we charge 2.50 for for this



LUNCH

Soup lunch

€21.50

Various hard and soft rolls, bagels, wraps, and traditional bread rolls topped with various luxury cheeses, meats, salads, and fish with horizontal harvest (2.5 per person).
Homemade soup of your choice: Italian tomato soup , pumpkin soup , vegetable soup 
Baguette with herb butter

Lunch Amsterdam

€23.50

Various mini soft and hard rolls, mini sandwiches, and mini wraps, topped with various luxury cheeses, cold cuts, and salads (3 per person)
Caprese tartlet, buffalo mozzarella, pesto, and tomato (warm)
Citrus strained curd with fresh fruit




** available for groups of 10 or more*



LUNCH

Lunch Aemstelland

€23.50

Homemade soup of your choice: Italian tomato soup , pumpkin soup , vegetable soup 
Caesar salad, little gem, red onion, homemade croutons, egg, and fresh Parmesan
Assortment of soft and hard rolls, half wraps, stone-baked sandwiches, and focaccia, topped with various cheeses, cold cuts, fish, and salads with matching toppings (1.5 per person)
Bread and tear bread with various dips

Warm lunch

€29.50

Antipasti platter
Carpaccio salad with pesto, pine nuts, and Parmesan
Mediterranean salad with olives, brie, tomato, and pine nuts
Barneveld chicken fillet in curry sauce
Vegetarian lasagna with zucchini and ricotta
Pasta Tricolore with seafood, zucchini, and mushrooms
Various tapenade and herb butter



** available for groups of 10 or more*



BRUNCH & HIGH TEA

Brunch


€ 28.00 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

**available for groups of 10 or more*

High Tea

€ 34.50 p.p.

- Devonshire scones with clotted cream and organic jam
- Mini chocolate cake from Holtkamp
- Mini lemon meringue cake from Holtkamp
- Macaroon
- Bonbon
- Holtkamp Eberhardje
- Mini chicken and avocado wrap
- Mini truffle/egg sandwich 
- Mini smoked salmon/avocado/wasabi mayonnaise wrap

Includes a selection of tea

Extra: glass of mimosa or cava upon arrival

€ 7.50 per glass



BITES

- Selection of deluxe nutes | olives, min. 5 persons

Borrel nuts | cheese butterflies, min. 5 persons

Crudites with hummus dip, min. 6 persons
- €4.50 p.p.

€3.50 p.p.

€8.00 p.p.

Plateau Anti Pasti, min. 10 persons

Various cheeses, charcuterie, olives, tapenades & ciabatta

€19.50 p.p.

- Exclusieve canapes (minimum order 15 pieces per type)**

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'esplette 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
- €4.80 p.s.

Vegetarian Bites (50 pieces)

Cream cheese lollipop with Japanese nut crunch

One-bite wrap with roasted bell pepper, arugula, and pine nuts (vegan)

Capresé crostini with tomato, pesto, and buffalo mozzarella

Avocado with cherry tomato (vegan)

Mushroom and beech mushroom duxelles with mayonnaise

€109.50

**The above platters must be ordered at least 1 week before the cruise.*



BITES

Platter Aemstelland (50 pieces) € 119.50

- Smoked salmon blini with crème fraîche and iceberg lettuce
- Old Amsterdam Lolly with mustard
- One-bite wrap with carpaccio, pesto, and Parmesan
- Melon with cured ham
- Homemade hummus with radish and a crisp (vegan)

Platter luxury bites (50 pieces) € 119.50

- 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

Pinxtos (available from 10 pieces per type) €4,25 p.p.

- Truffle tapenade with sun-dried tomatoes and garlic
- Parma ham with caramelized goat cheese
- Marinated beef with arugula and pesto
- Marinated mackerel tartare
- Steak tartare with allspice and quail egg
- Shrimp with Parma ham
- Caprese, buffalo mozzarella, tomato, and basil

Bruschetta Platter (30 pieces) € 99.00

- Smoked salmon bruschetta with citrus crème fraîche and yellow tomato
- Bruschetta carpaccio, pesto, pine nuts, and Parmesan
- Bruschetta Italiano, tomato salsa, red onion, and garlic (vegan)

**The above platters must be ordered at least 1 week before the cruise.*



BITES

Warm Snacks

Amsterdam bitterballen (8 pieces)	€ 12.50
Mixed hot snacks (8 pieces)	€ 12.50
Crispy chicken bites (8 pieces)	€ 13.50
Tempura shrimps (8 pieces)	€ 13.00
Mini frikandellen, halal (8 pieces)	€ 13.50
Mini shrimp croquettes (6 pieces)	€ 18.00
Mini Vlammetjes (spicy meat sticks) (8 pieces)	€ 15.50
Kara Age Chicken (6 pieces)	€ 18.50
Mini rendang croquettes (8 pieces)	€ 12.50
Gyoza chicken (6 pieces)	€ 14.00
Croquette sandwich	€ 8.50
Portion Fries	€ 6.00
Bread with dips	€ 11.50

Vegetarian / Vegan warm snacks

Vegan bitterballen Holtkamp (8 pieces)	€ 14.50
Vegan samosa's (8 pieces)	€ 12.50
Mini cheesesticks (8 pieces)	€ 13.50
Truffle risotto mushroom bitterballen (8 pieces)	€ 14.00
Vegetarian spring rolls (8 pieces)	€ 13.50



BITES

Bites platters

Dutch classics **€ 13.50**

Old Amsterdam 4x, young cheese 4x, liver sausage with pickles 2x ,
beef sausage with mustard 2x

Mixed warm snacks **€ 14.50**

Bitterballen 2x, mini fricandel 2x, vlammetjes 2x. mini spring rolls 2x,
mayonaise, mosterd en ketchup

Warm snacks de luxe **€18.50**

Prawn croquettes 2x, gyoza chicken 2x, kara age fried chicken 2x,
cheese sticks 2x, bitterballen 2x, truffle mayonnaise, chili sauce and
mustard

Charcuterie **€ 17.50**

Coppa di Parma, Prosciutto, dried sausage, wild boar pate, smoked
almonds and toast

Kaasplateau van KEF **€ 17.50**

4 different Kef cheeses with crispbread, fig compote, and grapes

Tapas **€ 28.50**

Chicken drumsticks 4x, albondigas 4x, shrimp croquettes 4x, olives,
bread with hummus and aioli, Coppa di Parma 8x, young cheese 4x



BITES

Bites platter

Mediterranean Platter **€ 35.50**

Pecorino 2x, provolone 2x, chevre 2x, dried sausage (fuet), chorizo 6x, olives, pepppadew, dates, melon, and bread with dip

Vegan **€ 26.50**

Bread with hummus and olive tapenade, snack tomatoes, snack cucumbers, grapes, 4 vegan bitterballen, 4 mini spring rolls, eggplant ceviche

Herring platter with onions and Amsterdam pickles (4 pieces) **€ 19.50**

Sushi platter with maki, nigiri, temaki, and sashimi (70 pieces) **€ 145.00**

Festive platter with various cheeses and sausages, mustard, and pickles (80 pieces) **€ 79.50**

Oysters: 6 fine de Claire oysters with lemon, red wine vinegar, and shallots **€ 36.50**

Dutch fish platter (2 to 4 persons) **€ 94.50**
With smoked salmon, steamed mackerel, pink shrimp cocktail and herring, with citrus mayonnaise and bread with butter.



ITALIAN BUFFET


€ 39.50 p.p.

Cold dishes

Carpaccio salad with pesto, pine nuts, sud 'n sol tomato, and Parmesan

Plateau of Italian cured meats and cheeses

Tiger prawn salad, marinated in garlic

Ravioli salad with goat cheese, walnuts, balsamic vinegar, and arugula 

Bruschetta Manchego and hazelnut 

Sliced ciabatta with herb butter, sun-dried tomato herb butter, aioli (3 dips)

Warm dishes

Lasagna Bolognese, according to a traditional recipe

Vegetarian pasta all'arrabbiata with Parmesan (vegetarian)

Grilled salmon with a shellfish sauce

Cannelloni with spinach and ricotta, topped with cheese (vegetarian)

Saltimbocca, monkfish with Parma ham in a saffron sauce

Desserts (optional)

Classic Tiramisu

€ 11.50 p.p.

** available for groups of 10 or more*



INDONESIAN BUFFET

€ 36.00 p.p.

Starter

Crispy flower-shaped chicken patties

Main dishes

- Beef stew in sweet braising sauce
- Tender chicken cubes in curry sauce
- Beef stew in sweet and spicy sauce
- Grilled chicken satay (serves 2) in peanut sauce

Side dishes

- Soft white rice
- Yellow rice in coconut milk
- Kroepoek, sambal, peanut sauce, and spicy sweet sauce

Desserts (optional)

Traditional spekkoek



** available for groups of 10 or more*





CLASSIC BUFFET

€ 36.50 p.p.

Cold dishes

- Caesar salad with little gem lettuce, fresh eggs, homemade croutons, Parmesan cheese, and traditional dressing 
- Carpaccio salad with pesto, sun-dried 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 tapenade, sun-dried tomatoes, and garlic (Vegan)
- Assortment of tear-apart bread with various dips

Warm dishes

- Chicken thigh satay with peanut sauce
- Lasagna with salmon, spinach, zucchini, and tomato
- Pesto pasta with vegetables 
- Meatballs in tomato sauce
- Paella with vegetables and fresh herbs 

Desserts (optional)

- Mini desserts (2 per person) € 12.75 p.p.
- Dessert buffet with coffee or tea € 19.50 p.p.
- + supplement for various cheeses € 6.50 p.p.

** available for groups of 10 or more*



INTERNATIONAL BUFFET


€ 36.50 p.p.

Cold dishes

Spicy Thai salad with oriental vegetables and marinated shrimp

Carpaccio salad with pesto, pine nuts, sun-dried tomatoes, and
Parmesan cheese

Barneveld chicken salad with pineapple and figs

Greek salad with cucumber, feta, tomato, and olives 

Assortment of Italian bruschettas 

Ciabatta with tapenade and herb butter

Warm dishes

Boeuf Bourguignon

Baked cod with a sun-dried tomato sauce

Vegetarian lasagna with spinach and blue cheese 

Potato casserole 

Ratatouille

White rice

Dessert (optional)

Mini desserts (2 per person)

Dessert buffet with coffee or tea

+ supplement for various cheeses

€ 12.75 p.p.

€ 19.50 p.p.

€ 6.50 p.p.

** available for groups of 10 or more*



TAPAS BUFFET

€ 38,50 p.p.

Cold dishes

Pinxto Caprese, buffalo mozzarella, tomato, and basil 

Grilled zucchini with vegan cream cheese (Vegan)

Plateau of Spanish cured meats

Manchego cheese

Lolly wrap with homemade tuna salad

Sweet pepper filled with cream cheese 

Bread and baguette with
various herb butters and aioli

Warm dishes

Albondigas, Spanish meatballs

Pollo con salsa, chicken skewers with salsa

Shrimp in garlic

Garlic mushrooms (Vegan)

Roasted vegetables with gorgonzola 

Patatas bravas (Vegan)

** available for groups of 10 or more*



STAMPOT BUFFET

€ 32.00 p.p.

Warm dishes

For up to 20 people (2 mashes):

Kale mash and sauerkraut mash

For over 20 people (3 mashes):

Extra sweet potato mash

Side dishes:

Meatballs

Smoked sausage

Crispy fried lard cutlet

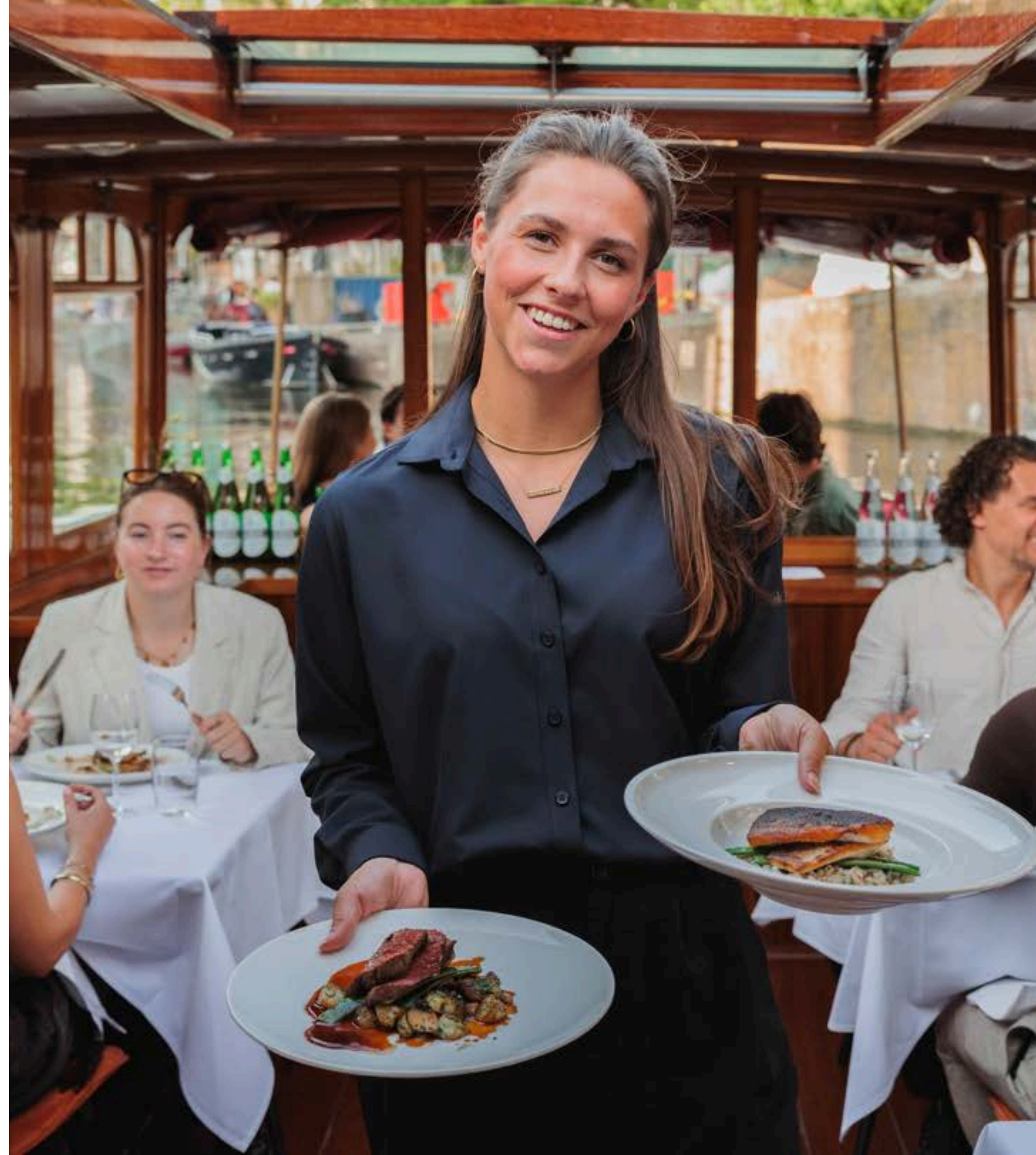
Gravy

Piccali

Silver onions

Mustard

** available for groups of 10 or more*



SATE BUFFET

€ 32.00 p.p.

Warm dishes

3 chicken satay skewers per person

Side dishes:

Satay sauce

French fries

Crude vegetable salad

Kroepoek (prawn crackers)

Onions

**available for groups of 8 or more*



DESSERT BUFFET

Dessert minis 2 p.p.

- Homemade brownie with walnut
- White chocolate mousse with hazelnut
- Panna cotta with caramel
- Orange bavarois
- Strained yogurt with limoncello

€ 12.75 p.p.

Dessert buffet

- Sticky toffee cake
- Blueberry cheesecake
- White chocolate mousse with chocolate chunks
- Fresh fruit salad with whipped cream
- Citrus strained yogurt with strawberries

€ 19.50 p.p.

+ Supplement: various cheeses

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

€ 6.50 p.p.

** available for groups of 10 or more*



CHEF'S SPECIAL WALKING DINNER

€59.00 p.p.

Lobster flan with Norwegian salmon

Thai summer roll with black tiger prawn

Pintxo marinated beef and pesto

Brioche with mushroom and beech mushroom mayonnaise

Steak tartare with fried quail egg, allspice, and brioche

Baked cod with pearl couscous and tomato salsa

Veal shoulder with duchesse potatoes and seasonal vegetables

Hazelnut mousse with crispy chocolate and caramel cremeux

The chef will prepare this on board. From 10 people

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

WALKING DINNER

€49.50 p.p.

No chef on board

Can be ordered from 15 people

Mixed Pintxos 1 per person (Tuna di sriracha or Hummus with grilled bell pepper; or Smoked ribeye with truffle mayonnaise)

Trifle of avocado, pearl couscous, and tuna tartare

Oriental salad with teriyaki beef

Beef stew with caramelized onion and potato

Seasonal tiramisu



DINING ON BOARD

Luxury dining 3 courses

€ 65.00 p.p.

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

Exclusive dining 3 courses

€ 85.00 p.p.

Three short stops at various top restaurants.
We collaborate with Marie by Leurope, Le Hollandais, Johannes, NIM, and Ambassade Hotel, among others.

Live Cooking on board

€ 69.00 p.p.

+ cost for the onboard chef: €55 per hour (cruise time + 2 hours)

The chefs will serve a seasonal 3-, 4-, or 5-course dinner on board.
Available on the saloon boat Monne de Miranda for groups of 10 or more.

Wine pairing:

€ 30.00 p.p.

3 selected wines from the wine list

