AMSTERDAM
BOAT CENTER
CUSTOM CANAL CRUISES

# CATERING LIST 2026

prices are excluding 9% tax

# BREAKFAST | PATISSERIE

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|---|---|
| **Classic breakfast** | **€26.50** |
| 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 | |

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|---|---|
| **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

**Souplunch** **€21.50**

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)

**Lunch Amsterdam** **€23.50**

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



# LUNCH

**Lunch Amsterdam Boat Center** **€23.50**

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** **€29.50**

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



# 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

**High Tea** **€ 34.50 p.p.**

Devonshire scones with clotted cream and organic jam
Mini red velvet cake from Holtkamp
Mini truffle chocolate cake from Holtkamp
Mini lemon merinque 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.**



# BITES

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|---|---|
| Selection of deluxe nuts \| olives p.p | **€4.50 p.p.** |
| Borrel nuts \| cheese butterflies p.p. | **€3.50 p.p.** |
| Crudites with hummus dip p.p. | **€8.00 p.p.** |

**Plateau Anti Pasti, min 10 personen** **€19,50 p.p.**
Various cheeses, charcuterie, olives, tapenades & ciabatta

**Exclusive canapes (Minimum order quantity: 15 units per type)** **€4.80 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'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

**Bowl of vegetarian appetizers ( 50 pieces)** **€109.50**
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)** **€ 119.50**

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)** **€ 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

**Bowl of pintxos (order from 10 per piece)** **€ 4,25 p.p.**

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)** **€ 99.00**

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

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|---|---|
| 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

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

### Bowls of appetizers

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|---|---|
| Platter of herring with onions and Amsterdam sour (per 4 pieces) | **€19,50** |
| 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) | **€79,50** |
| Oysters, 6 Fine Claire oysters with lemon, red wine vinegar and shallot | **€36,50** |





# ITALIAANS BUFFET

**€ 39.50 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 **€ 11,50 p.p.**



# INDONESISCH BUFFET

**€ 36.00 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 **€ 5.00 p.p.**
Appetizers
Main courses
Desserts (optional)
Side dishes



# CLASSIC BUFFET

**€ 36.50 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.) | **€ 12.75 p.p.** |
| Dessert buffet with cup of coffee or tea | **€ 19,50 p.p.** |
| + supplement various cheeses | **€ 6.50 p.p.** |



# INTERNATIONAAL BUFFET

**€ 36.50 p.p.**

**Koude gerechten**

Pittige Thaise salade met Oosterse groenten en gemarineerde garnalen
Carpaccio salade met pesto, pijnboompitjes, zongedroogde tomaat en Parmezaanse kaas
Barneveldse kip salade met ananas en vijgen
Griekse salade met komkommer, feta, tomaat en olijven
Assortiment Italiaanse bruschetta's
Ciabatta met tapenades en kruidenboter

**Warme gerechten**

Boeuf Bourguignon
Gebakken kabeljauw met een saus van zongedroogde tomaat
Vegetarische lasagne met spinazie en blauwschimmelkaas
Aardappelovenschotel
Ratatouille
Witte rijst

**Dessert (optioneel)**

| | |
|---|---|
| Dessert mini's (2 p.p.) | **€ 12.75 p.p.** |
| Dessertbuffet met kopje koffie of thee | **€ 19.50 p.p.** |
| + supplement diverse kazen | **€ 6.50 p.p.** |

** Te bestellen vanaf 10 personen*



# TAPAS BUFFET

**€ 38,50 p.p.**

**Koude gerechten**

Pinxto Caprese, buffelmozzarella, tomaat en basilicum
Gegrilde courgette met vegan roomkaas (Vegan)
Plateau Spaanse vleeswaren
Manchego kaas
Lolly eenhapswrap huisgemaakte tonijnsalade
Sweet pepper gevuld met roomkaas
Breekbrood & stokbrood met
diverse soorten kruidenboters en aioli

**Warme gerechten**

Albondigas, Spaanse gehaktballetjes
Pollo con salsa, kipspiesje met salsa
Garnalen in knoflook
Knoflook champignons (Vegan)
Geroosterde groenten met gorgonzola
Patatas bravas (Vegan)

** Te bestellen vanaf 10 personen*



# STAMPOTTEN BUFFET

**€ 32.00 p.p.**

**Warme gerechten**

Tot 20 personen (2 stampotten):
Stamppot boerenkool en stamppot zuurkool
boven de 20 personen (3 stampotten):
Extra stamppot met zoete aardappel

*Bijgerechten:*
Gehaktballen
Rookworst
Krokant gebakken speklapje
Jus
Piccalilly
Zilveruitjes
Mosterd

** Te bestellen vanaf 10 personen*



# DESSERT BUFFET

**Dessert minis 2 p.p.** **€ 12.75 p.p.**

*Vanaf 10 personen te bestellen*

Huisgemaakte brownie met walnoot
Witte chocolade mousse met hazelnoot
Panna cotta met karamel
Sinaasappel bavarois
Hangop met limoncello

**Dessert buffet** **€ 19.50 p.p.**

*Vanaf 10 personen te bestellen*

Sticky toffee taart
Cheesecake met blauwe bessen
Witte chocolade mousse met stukjes chocolade
Verse fruitsalade met slagroom
Citrus hangop met aardbeien

**+ Supplement diverse kazen**

Assortiment van buitenlandse kazen met notenbrood, verse vijgen, aceto balsamico en walnoten + supplement diverse kazen **€ 6.50 p.p.**



# CHEF'S SPECIAL WALKING DINNER

**€59.00 p.p.**

Kreeftenflan met Noorse zalm
Thaise summer rol met black tiger garnaal
Pintxo gemarineerde beef en pesto
Brioche met mayonaise van paddenstoel en beukenzwam
Steak tartaar met gebakken kwartelei, piment en brioche

Gebakken kabeljauw met parelcouscous en tomatensalsa
Kalfssukade met pommes duchesse en seizoensgroenten

Hazelnoot mousse met krokante chocolade en karamel cremeux

De chef zal dit aan boord bereiden. Vanaf 10 personen
*kosten voor de chef aan boord €55. per uur (vaartijd + 2 uur)

# WALKING DINNER

**€49.50 p.p.**

Zonder chef aan boord
Vanaf 15 personen te bestellen

Mix van Pintxo's 1 per persoon (Tuna di sriracha *of* Humus met gegrilde paprika; *of* Gerookte ribeye met truffelmayonaise)
Trifle van avocado, parelcoucous en tonijn tartaar
Oosterse salade met beek teriyaki
Runderstoof met gekarameliseerde ui en aardappel
Tiramisu uit het seizoen





# DINEREN AAN BOORD

**Luxe dineren 3 gangen** **€ 65.00 p.p.**

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

**Exclulsive dining 3 courses** **€ 85.00 p.p.**

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

**Live cooking on board 3 courses** **€ 69.00 p.p.**

+ 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 **€ 30.00 p.p.**

