

Dinner buffets

We serve our buffets to groups consisting of at least 50 guests. The setup of the dining room is informal; we will provide standing tables and some seating. If desired we can provide set tables.

Dinner buffet 'Jacob Molenaar'

55,- p.p.

Served from September 1st - November 30th

Cold dishes:

- Bread | (herb) butter | Various spreads
- Tuna salad
- Smoked salmon | Wasabi yogurt
- Serrano ham | Truffle tapenade
- Poultry Pate
- Bell pepper salad | Olives
- Feta cheese | Tomato tapenade

Hot dishes:

- Creamy porcini soup
- Veal cheek | Celeriac
- Large prawns | Red curry
- Ratatouille tartlet
- Mushrooms Orzo

Dinerbuffet 'Cuisinier'

78,- p.p.

A culinary dinner buffet consisting of exclusive warm and cold dishes.

Cold dishes:

- Bread | (herb) butter | Various spreads
- Crab salad | Granny smith | Red curry.
- Coquille ceviche | lime mayonnaise.
- Veal roast beef | Piccalilli
- Pata Negra ham
- Pasta salad | Pesto | Mozzarella | Tomato
- Green salad | Seasonal vegetables
- Thinly sliced beetroot | Avocado mayonnaise | Pine nuts | Old cheese

Hot dishes:

- Bouillabaisse
- Sea bass | Lobster mousseline
- Tenderloin | Red port-jus
- Celeriac tartlets | Truffle
- Orzo | Seasonal vegetables

Dinerbuffet 'du Chef'

42,50 p.p.

Surprise buffet with both cold and hot dishes changing with the seasons.

Dinerbuffet 'Maatwerk'

Further details and price follow in consultation with the chef. Vegetarian preferences are accommodated for in our buffets, and we cook separately for guests with allergies.

Dessert buffets

Dessertbuffet

22,50 p.p.

- Various mousses and bavaroises
- Salad with fresh, seasonal fruit
- Crème Brûlée
- Italian tiramisu
- Lemon tarts with meringue
- Chocolate cakes
- Caramel parfait

Supplement cheese

7,50 p.p.

Surcharge to add a selection of cheeses to the dessert buffet.

Please find the total price of your event in the reservation overview,
all prices exclude VAT.



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