

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:

- Shrimp salad | Sriracha mayonnaise
- Smoked trout | Horseradish dressing
- Veal roast beef | Pesto
- Pulled pork
- Couscous | Beetroot
- Avocado salsa | Tortilla chips

Hot dishes:

- Parsnip soup
- Mushrooms tartelettes
- Roasted pumpkin
- Braised halibut | Samphire and fennel
- Chicken thighs | Teriyaki

Dinner buffet 'Cuisinier'

78,- p.p.

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

Cold dishes:

- Bread | (herb) butter | Various spreads
- Variety of smoked fish | Crème fraîche | Fish roe
- Large shrimps | lime mayonnaise.
- Veal roast beef | Piccalilli
- Pata Negra ham
- Pasta salad | Pesto | Mozzarella | Tomato
- Green salad | Seasonal vegetables
- Roasted bell pepper | Avocado mayonnaise | Pine nuts | Old cheese

Hot dishes:

- Bisque | Cognac cream
- Grilled sea bass | Samphire | Fennel
- Tenderloin | Mushroom | Red port-jus
- Celeriac tartlets | Truffle
- Orzo | Ratatouille

Dinner buffet 'du Chef'

42,50 p.p.

Vegetarian surprise buffet with both cold and hot dishes changing with the seasons.

Dinner buffet 'Customized'

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

Dessert buffet

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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