## 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' <br> 55 euro p.p.

Served from April 1st, 2024 - August 31st, 2024.

Cold dishes:

- Bread | Butter | Various spreads
- Tuna salad
- Smoked salmon | Wasabi curd
- Serrano ham | Dried tomatoes
- Corn chicken rouleau | Pistachio
- Bell pepper salad | Olives
- Potato salad | Truffel mayonnaise

Hot dishes:

- Red curry-coconut soup
- Beef stew | Mushrooms
- Corvina Fish | Mustard sauce
- Ratatouille tartlets
- Tomato Orzo


## Dinner buffet 'Cuisinier'

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

- Bread | Butter | Various spreads
- Variety of smoked fish | Crème fraîche | Fish roe
- Prawn | Lime mayonnaise.
- Veal roast beef | Piccalilli
- Pata Negra ham | Toast
- 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 sauce
- Celeriac tartlets | Truffle
- Roasted vegetables | Ratatouille

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

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22,50 euro 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 euro 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.


