



EST. 2000

# AMSTELLAND

PRIVATE BOAT TOURS

— AMSTERDAM —

CATERING LIST 2025  
prices are excluding 9% tax

## BREAKFAST | PATISSERIE

### GOODMORNING BREAKFAST € 22.50

- Selection of fresh rolls
- Croissants
- Pain au chocolate
- Garnish : boiled egg, avocado, cucumber
- Selection of cheeses and ham
- Warm omelet + € 5.00
- Jam and chocolate sprinkels
- Fresh fruit salad
- Coffee and tea

### TRENDY BREAKFAST € 49.50

- Green cold pressed juices
- Kokos yoghurt, granola & fresh red fruit (vgn)
- Overnight vanilla chia puddings with blueberries and pistachio (vgn, gv)
- Oatmeal wafels with mascarpone and fresh fruit
- Croissants
- Toasties with smashed avocado (vgn)
- Coffee and tea

## PATISSERIE

- 2 cups of coffee or tea with a selection of cookies and chocolates € 8.50
  - 2 cups of coffee or tea with a petit four from Holtkamp € 9.50
  - Petit four patisserie Holtkamp, per piece € 4.00
  - Mixed pastries from patisserie Arnold Cornelis, per piece € 6.50
  - Mixed pastries from banketbakkersgebak Patisserie Holtkamp of Kuyt, per piece € 7.50
- + 20.00 euro delivery fee via patisserie Holtkamp for each order

We charge for a own or customize cake a fee of € 2.50 p.p. for plates/cutlery



## LUNCH

### MINI SANDWICHES € 12.50

- Selection of mini sandwiches with different cheeses | fish and salads 3 per person

### SOUP & SANDWICHES € 16.00

- Selection of bagels, wraps, sandwiches with cheeses, salads, fish | 2 per person
- Homemade soup of your choice : vegetables soup, Italian tomato soup, bell pepper soup, sweet potato soup, pumpkin soup, asparagus soup (summer) or pea soup (winter)

### LUNCH AMSTERDAM € 18.00

- Mini sandwiches with luxury cheeses, meats, salads and fish | 3 per person
- Tartelette caprese, buffalo mozzarella, pesto and tomato (warm)
- Citrus yoghurt with fresh fruit

### LUNCH AEMSTELLAND € 18.50

- Selection of bagels, sandwiches and wraps with luxury cheeses, salads, meats and fish | 1.5 per person
- Caesar salad with little gem, red onion, homemade croutons, egg and fresh Parmesan cheese
- Homemade soup of your choice : egetables soup, Italian tomato soup, bell pepper soup, sweet potato soup, pumpkin soup, asparagus soup (summer) or pea soup (winter)
- Fresh baked bread with herb butter, hummus, tapenade & aioli

### WARME LUNCH € 23.50

- Anti pasti platter
- Beef carpaccio salad with pesto, Parmesan and pine nuts
- Chicken filet with milt curry sauce
- Vegetarian lasagne with ricotta cheese and zucchini
- Pasta Tricolore with seafood, zucchini and mushrooms
- Homemade bread with tapenade and herb butter



## BITES

- Selection luxury nuts | olives p.p € 4.00
  - Cocktail nuts | cheese bites p.p. € 3.00
  - Crudites with dips p.p. € 5.00
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- BITES PLATTER P.P. € 15.00
    - selection of cheeses, charcuterie, olives, tapanades & ciabatta
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- EXCLUSIVE CANAPES (min. 50 pieces, 10 of each) : € 4.50
    - Salmon mousse with a hint of saffron and caviar
    - Roasted beef bonbon filled with wild mushrooms, allspices mayonnaise and chives
    - Scallop with Japanese seaweed, celeriac and white chocolate mousse
    - Marinated tenderloin with sesame and oriental dressing
    - Tuna steak with sesame and wasabi
    - Grilled zucchini bonbon with cream cheese and chives (v)
    - Crème of goatcheese with green asparagus (v)
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- PLATTER VEGETARIAN BITES (50 pieces) € 94.50
    - Mini wrap with goat cheese, walnut, spinach and honey
    - Skewer with olives, grilled vegetables and parsley
    - Cream cheese lollipop with Japanese nut crunch
    - Bruschetta capresé, tomato, pesto and buffalo mozzarella
    - Naan bread with hummus, beetroot, yogurt cream and arugula



## BITES

- **PLATTER AEMSTELLAND BITES (50 pieces) € 89.50**
  - Blini smoked salmon with rocket and creme fraiche
  - Lolly Old Amsterdam with mustard
  - Egg with curry mayonnaise, dill and tomato
  - Caprese stick with buffel mozzarella, tomato and pesto
  - Mini wrap with beef carpaccio, pesto and Parmezan cheese
- **PLATTER LUXURY BITES (50 pieces) € 94.50**
  - Smoked salmon with green asparagus, fresh yogurt dip, lemon and pepper
  - Crust pastry with thinly sliced pastrami, truffle and sour
  - Edible spoon with carpaccio, arugula, pesto and fresh Parmesan cheese
  - Edible seaweed spoon with crayfish, mango dip and green apple
  - Crust pastry with spinach, blue cheese, pear and walnut crust
- **PLATTER PINTXOS (50 pieces) € 145.00**
  - Parma ham with caramelized goat cheese
  - Marinated beef with arugula and pesto
  - Tartar of marinated mackerel
  - Steak tartare with pimento and quail egg
  - Gamba with Parma ham
- **PLATTER BRUSCHETTA (30 pieces) € 80.00**
  - smoked salmon with citrus crème fraiche and yellow tomato
  - carpaccio, pesto, pine nuts and Parmesan cheese
  - farmhouse brie with cream cheese, black olive tapenade and cress



## BITES

### WARM FRIED SNACKS

- Amsterdamse bitterballen (8 pieces) € 12.50
- Mixed warm snacks (8 pieces) € 12.50
- Crispy chicken bites (8 pieces) € 13.50
- Tempura shrimps (8 pieces ) € 13.00
- Holtkamp lobster bitterballen (8 pieces) € 19.00
- Mini frikandellen, halal (8 pieces ) € 13.50
- Mini shrimp bitterballen (8 stuks) € 18.00

### VEGAN / VEGETARIAN SNACKS

- Vegan bitterballen Holtkamp (8 pieces) € 12.50
- Vegan samosa's (8 pieces) € 12.50
- Mini cheesoufle (8 pieces) € 13.50
- Vegan warm mixed snacks (8 pieces) € 13.00
- Vegetarian truffle/mushroom bitterballen (8 pieces) € 14.00

### PLATTERS

- Herring platter with onions and Amsterdam sour (50 pieces) € 75.00
- Sushi platter with Maki, Nigiri, Temaki and sashimi (70 pieces) € 145.00
- Platter with a selection of Dutch cheeses and sausages with mustard and sour (80 pieces) € 75.00



## BRUNCH

€20.00 p.p.

- Assortment of mini sandwiches, two per person
- Plateau with various luxury cheese and charcuterie
- Tuna salad with red onion, capers and bell pepper
- Egg truffle salad
- Half wrap with 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
- Baguette with herb butter, tapenade & aioli

### DESSERT (optional)

- Dessert mini's (2 p.p.) € 12.00 p.p.
    - Homemade brownie
    - White chocolate mousse with hazelnuts
    - Coffee panna cotta
    - Mango pie mini with merengue and mint
    - Yoghurt with limoncello
  - Dessertbuffet with coffee/tea € 15.00 p.p.
    - Sticky toffee pie
    - Cheesecake with blueberries
    - White chocolate mousse with chocolate sprinkels
    - Fres fruit salade with cream
    - Citrus yoghurt with strawberries
- + selection of European cheeses € 6,50 p.p.

## HIGH TEA

€32.50 p.p.

- Devonshire scones with clotted cream and organice jam
- Mini red velvet pie from Holtkamp
- Mini truffel chocolate pie from Holtkamp
- Mini lemon merinque pie from Holtkamp
  
- Macaron
- Bonbon
- Holtkamp Eberhardje
- Fresh fruit stick
  
- Mini sandwich smoked salmon, creamcheese and cucumber
- Bruschetta with tomato, mozzarella & basil
- Bruschetta truffel/egg salad with asparagus
- Mini wrap with chicken fillet

Including selection of coffee and tea

Extra : glas cava by arrival € 7.50



## ITALIAN BUFFET

€34.00 p.p.

### COLD DISHES

- Bruschetta classico – with tomato, basil and garlic
- Carpaccio di Manzo Affumicato – beef carpaccio with aragula, lemon dressing and Parmezaan Reggiano
- Tagliere Italiano – Anti pasti platter with different cheeses and charcuterie
- Verdure Miste – Marinated and grilled vegetables with olive oil and balsamico glaze
- Burrata con Pomodori e Pesto – Creamy burrata with marinated cherry tomatos and basil pesto
- Pane – Italian bread with olive oil

### WARM DISHES

- Ravioli di Ricotta e Spinaci con Burro e Salvia – Ravioli with ricotta, spinach, sage and butter sauce
- Rigatoni al Pesto - Pasta with basil pesto, eggplant and Parmesan cheese
- Parmigiana – eggplant in tomato sauce with mozzarella cheese
- Pollo alla cacciatora – Chicken fillet in white wine sauce with olives, bellpepper and roasted potatoes
- Brasato di Manzo – Slowly cooked beef in red wine sauce

### DESSERT (optional)

- Classic Tiramisu and Cantucci crumble €9.00 p.p.
- Limoncello Pannacotta with Forest Fruit Coulis €9.00 p.p.

## INDONESISCH BUFFET

€34.00 p.p.

### STARTER

- Puff pastry with chicken

### MAINCOURSES

- Roasted beef in sweet sauce
- Chicken in curry sauce
- Roasted beef in sweet spicy sauce
- Grilled chicken satay (2 p.p.) with peanut sauce
- Mixed vegetables in cocos and sweet and sour sauce
- Fried eggs in Bali sauce
- Vegetables salad with peanut sauce

### SIDE DISHES

- White rice
- Yellow rice with coconut milk
- Sambal, peanut sauce and spicy sweet sauce
- Shrimp crackers

### DESSERT (optinal)

- tradtional layered cake €5.00 p.p



## CLASSIC BUFFET

€31.50 p.p.

### COLD DISHES

- Caesar salad with little gem, fresh eggs, homemade croutons, Parmesan cheese and traditional dressing
- Beef carpaccio salad with pesto, sundries tomato, aragula and fresh Parmesan
- Green salade with smoked salmon, avocado, capers and tomato
- Tortellini salad with goatcheese, aragula and walnuts
- Pintxo with truffle tapanade, sundries tomato and garlic
- Fresh baked bread with dips

### WARM DISHES

- Chicken satey with peanut sauce
- Lasagne with salmon, spinach, eggplant and tomato
- Mini sandwich pulled pork
- Meatballs in tomato sauce
- Paella with vegetables with fresh herbs and chicken

### DESSERT (optional)

- Dessert mini's (2 p.p.) € 12.00 p.p.
- Dessertbuffet with coffee/tea € 15.00 p.p.
- + supplement European cheeses € 6,50 p.p.

## TYPICAL DUTCH BUFFET

€32.00 p.p.

### COLD DISHES

- Fresh smoked salmon with citrus mayonnaise
- Dutch shrimp cocktail with cocktail sauce
- Meat salad of ham and musterd mayonnaise
- Dutch salad with cucumber, radish, and yoghurt dressing
- Goudse cheese salad with pineapple, onion and parsley
- Bread with garlic butter

### WARM DISHES

- Roasted beef stew with bell pepper, onion and red wine gravy
- Chickenfilet with a milt curry sauce
- Oven dish with potato, salmon and cheese
- Peel potatoes
- Chicory with ham and cheese
- Rice



## INTERNATIONAL BUFFET

€33.50 p.p.

### COLD DISHES

- Spicy Thai salad with oriental vegetables and marinated shrimps
- Carpaccio salad with pesto, pine nuts, and Parmesan cheese
- Greek salad with cucumber, feta, tomato and olives
- Chicken salad with pineapple and figs
- Different Italian bruschetta's
- Farmbread with several tapanades and garlic butter

### WARM DISHES

- Boeuf Bourguignon
- Spicy fish platter with various kinds of fresh fish
- Vegetarian lasagne with spinach and blue cheese
- Gratinated potato
- Ratatouille
- White rice

### DESSERT (optional)

- Dessert mini's (2 p.p.) € 12.00 p.p.
- Dessertbuffet with coffee / tea € 15.00 p.p.
- + supplement platter European cheeses € 6.50 p.p.

## TAPAS BUFFET

€33.50 p.p.

### COLD DISHES

- Anchovies marinated in oil
- Goat cheese balls with sud 'n sol tomato
- Plateau with Spanish ham
- Manchego cheese
- Mini wrap with homemade tuna salad
- Sweet pepper filled with cream cheese
- Home baked bread
- Various types of tapenades and aioli

### WARM DISHES

- Ibondigas, Spanish meatballs
- Pollo con salsa, chicken skewer with salsa
- Marined spareribs
- Roasted vegetables with blue cheese
- Patatas bravas, potatoes from the oven with tomato sauce
- Shrimp in garlic



## DESSERT BUFFET

DESSERT MINIS 2 p.p.

€ 12.00 p.p.

- Homemade brownie
- White chocolate mousse with hazelnut
- Coffee panna cotta
- Mango mini pie with merengue and mint
- Yoghurt with limoncello

## DESSERT BUFFET

€15.00 p.p.

- Sticky toffee pie
- Cheesecake with blueberries
- White chocolate mousse with sprinkles
- Fresh fruit salad with cream
- Citrus yoghurt with strawberries
- Coffee/tea

We can offer a luxury platter with a selection of European cheeses with nut bread, fresh vigs, aceto balsamico and walnuts for € 6.50 p.p.

## VEGAN BUFFET

€34.00 p.p.

### COLD DISHES

- Bruschetta classic with tomato, garlic and basil
- Marinated and grilled vegetables with olive oil and balsamico
- Beetroot carpaccio with walnuts and strawberries
- Couscous salad with roasted vegetables
- Gratin of vannel with a cashew bechamel
- Ciabatta with olive oil

### WARM DISHES

- Polenta, Nord Italy corn flour dish with mushroom and artichokes
- Caponata Siciliana – Sweet & sour eggplant stew with olives and capers
- Orecchiette con Cime di Rapa – Apulian Orecchiette with Turnip greens sautéed with chili and garlic.
- Lasagna Vegana - Vegan Lasagna
- Bistecca" di Cavolfiore con Salsa al Tartufo – Roasted cauliflower with truffle cream sauce and toasted hazelnuts.



## CHEF'S SPECIAL WALKING DINNER

€59.00 p.p.

+ costs for the chef per hour €55. (cruise time + 2 hours)

- Lobster flan with Norwegian salmon
- Thai summer roll with black tiger shrimp
- Pintxo marinated beef and pesto
- Brioche with mushroom and beech mushroom mayonnaise
- Steak tartare with fried quail egg, allspice and brioche
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- Baked cod with tomato risotto and tomato salsa
- Veal sukade with pommes duchesse and seasonal vegetables
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- Chocolate Mabre with white and dark chocolate, red currant and kumquat

The chef will prepare this on board.

From 10 persons

## SURPRISE DINER

€67.50 p.p.

During the aperitif on board you can make a choice from the menu. After approximately 45 minutes, we dock at the first restaurant for the starter. Back on board we cruise in half an hour to the next restaurant where the main course will be served.

The evening will end with a canal cruise along the illuminated Amsterdam canals accompanied by an extensive dessert buffet. We work with a couple restaurants :

- restaurant Herengracht
- restaurant van Puffelen
- restaurant Ode aan de Amstel
- restaurant in de Waag
- restaurant het Groene Paleis



## PRIVATE DINNER CRUISES

### LUXURY DINNER 3 COURSES

€ 65.00 p.p. (extra course + € 15.00)

During the cruise we will make 2 quick stops at a fine dining restaurant to pick up the courses. Everyone can choose from the menu on board

### EXCLUSIVE DINNER 3 COURSES

€ 85.00 p.p. (extra course + € 17.50)

3 times a quick stop at different high end restaurants.

We work with : Marie by leurope, le Hollandais, Johannes, NIM and Ambassade hotel

### LIVE COOKING ON BOARD 3 COURSES

€ 69.00 p.p. (extra course + € 10.00)

+ costs for the chef €55. per hour (cruise time + 2 hours)

De chefs will prepare a seasonal 3,4 or 5 course dinner on board

Only possible on the salonboat Monne de Miranda, minimum number 10 persons

Wine pairing package : € 30.00 p.p.

3 selected wines from our winelist

