



EST. 2000

# AEMSTELLAND

PRIVATE BOAT TOURS  
— AMSTERDAM —

CATERING LIST 2026  
prices are excluding 9% tax

# BREAKFAST| PÂTISSERIE

## Classic breakfast

€26.50

Luxury sandwiches

Fresh croissant

Pain au chocolate

Cheese and meat products

Garnish : boiled egg, avocado, cucumber

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

## 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




If you would like plates/tart spoon/fork we charge 2.50 for for this



# LUNCH

## Soup lunch

Various hard and soft rolls, bagels, wraps, and traditional bread rolls topped with various luxury cheeses, meats, salads, and fish with horizontal harvest (2.5 per person).

Homemade soup of your choice: Italian tomato soup , pumpkin soup , vegetable soup 

Baguette with herb butter

€21.50

## Lunch Amsterdam

Various mini soft and hard rolls, mini sandwiches, and mini wraps, topped with various luxury cheeses, cold cuts, and salads (3 per person)

Caprese tartlet, buffalo mozzarella, pesto, and tomato (warm)

Citrus strained curd with fresh fruit




€23.50



# LUNCH

## Lunch Aemstelland

€23.50

Homemade soup of your choice: Italian tomato soup , pumpkin soup , vegetable soup   
Caesar salad, little gem, red onion, homemade croutons, egg, and fresh Parmesan  
Assortment of soft and hard rolls, half wraps, stone-baked sandwiches, and focaccia, topped with various cheeses, cold cuts, fish, and salads with matching toppings (1.5 per person)  
Bread and tear bread with various dips

## Warm lunch

€29.50

Antipasti platter  
Carpaccio salad with pesto, pine nuts, and Parmesan  
Mediterranean salad with olives, brie, tomato, and pine nuts  
Barneveld chicken fillet 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 meringue cake from Holtkamp

Macaroon

Bonbon

Holtkamp Eberhardje

Fresh fruit skewer

Mini chicken and avocado wrap

Mini truffle/egg sandwich 

Mini smoked steak/pesto and Parmesan sandwich

Mini smoked salmon/avocado/wasabi mayonnaise wrap

Includes a selection of coffee and tea

Extra: glass of cava upon arrival

€ 7.50 p.p.



## BITES

Selection of deluxe nutes | olives, min. 5 persons

€4.50 p.p.

Borrel nuts | cheese butterflies, min. 5 persons

€3.50 p.p.

Crudites with hummus dip, min. 6 persons

€8.00 p.p.

### Plateau Anti Pasti, min. 10 persons

€19.50 p.p.

Various cheeses, charcuterie, olives, tapenades & ciabatta

### Exclusieve canapes (minimum order 15 pieces per type)

€4.80 p.s.

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'espelette 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 ✓

### Vegetarian Bites ( 50 pieces) ✓

€109.50

Cream cheese lollipop with Japanese nut crunch

One-bite wrap with roasted bell pepper, arugula, and pine nuts (vegan)

Capresé crostini with tomato, pesto, and buffalo mozzarella

Avocado with cherry tomato (vegan)

Mushroom and beech mushroom duxelles with mayonnaise



## BITES

### **Platter Aemstelland (50 pieces)**

**€ 119.50**

Smoked salmon blini with crème fraîche and iceberg lettuce

Old Amsterdam Lolly with mustard

One-bite wrap with carpaccio, pesto, and Parmesan

Melon with cured ham

Homemade hummus with radish and a crisp (vegan)

### **Platter luxury bites (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

### **Pinxtos (available from 10 pieces per type)**

**€4,25 p.p.**

Truffle tapenade with sun-dried tomatoes and garlic

Parma ham with caramelized goat cheese

Marinated beef with arugula and pesto

Marinated mackerel tartare

Steak tartare with allspice and quail egg

Shrimp with Parma ham

Caprese, buffalo mozzarella, tomato, and basil

### **Bruschetta Platter (30 pieces)**

**€ 99.00**

Smoked salmon bruschetta with citrus crème fraîche and yellow tomato

Bruschetta carpaccio, pesto, pine nuts, and Parmesan

Bruschetta Italiano, tomato salsa, red onion, and garlic (vegan)



# BITES

## Warm Snacks

Amsterdam bitterballen (8 pieces)	€ 12.50
Mixed hot snacks (8 pieces)	€ 12.50
Crispy chicken bites (8 pieces)	€ 13.50
Tempura shrimps (8 pieces)	€ 13.00
Mini frikandellen, halal (8 pieces)	€ 13.50
Mini shrimp croquettes with mustard mayonaise (8 pieces)	€ 18.00
Mini Vlammetjes (spicy meat sticks) (8 pieces)	€ 15.50
Kara Age Chicken (6 pieces)	€ 18.50

## Vegetarian / Vegan warm snacks

Vegan bitterballen Holtkamp (8 pieces)	€ 14.50
Vegan samosa's (8 pieces)	€ 12.50
Mini cheesesticks (8 pieces)	€ 13.50
Vegetarian truffle/wild mushroom bitterballen (8 pieces)	€ 14.00
Vegetarian spring rolls (8 pieces)	€ 13.50
Vegetarian creamy jalapeño sticks	€ 14.50

## Bites Platters

Herring platter with onions and Amsterdam pickles (4 pieces)	€ 19.50
Sushi platter with maki, nigiri, temaki, and sashimi (70 pieces)	€ 145.00
Festive platter with various cheeses and sausages, mustard, and pickles (80 pieces)	€ 79.50
Oysters: 6 fine de Claire oysters with lemon, red wine vinegar, and shallots	€ 36.50



# ITALIAN BUFFET


€ 39.50 p.p.

## Cold dishes

Carpaccio salad with pesto, pine nuts, sud 'n sol tomato, and Parmesan

Plateau of Italian cured meats and cheeses

Tiger prawn salad, marinated in garlic

Ravioli salad with goat cheese, walnuts, balsamic vinegar, and arugula 

Bruschetta Manchego and hazelnut 

Sliced ciabatta with herb butter, sun-dried tomato herb butter, aioli (3 dips)

## Warm dishes

Lasagna Bolognese, according to a traditional recipe

Vegetarian pasta all'arrabbiata with Parmesan (vegetarian)

Grilled salmon with a shellfish sauce

Cannelloni with spinach and ricotta, topped with cheese (vegetarian)

Saltimbocca, monkfish with Parma ham in a saffron sauce

## Desserts (optional)

Classic Tiramisu

€ 11.50 p.p.

*\* Can be ordered from 10 persons*



# INDONESIAN BUFFET

€ 36.00 p.p.

## Starter

Crispy flower-shaped chicken patties

## Main dishes

Beef stew in sweet braising sauce

Tender chicken cubes in curry sauce

Beef stew in sweet and spicy sauce

Grilled chicken satay (serves 2) in peanut sauce

## Side dishes

Soft white rice

Yellow rice in coconut milk

Kroepoek, sambal, peanut sauce, and spicy sweet sauce

## Desserts (optional)

Traditional spekkoek

€ 5.00 p.p.

*\* Can be ordered from 10 persons*



# CLASSIC BUFFET

€ 36.50 p.p.

## Cold dishes

Caesar salad with little gem lettuce, fresh eggs, homemade croutons, Parmesan cheese, and traditional dressing ✓

Carpaccio salad with pesto, sun-dried 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 tapenade, sun-dried tomatoes, and garlic (Vegan)

Assortment of tear-apart bread with various dips

## Warm dishes

Chicken thigh satay with peanut sauce

Lasagna with salmon, spinach, zucchini, and tomato

Pesto pasta with vegetables ✓

Meatballs in tomato sauce

Paella with vegetables and fresh herbs ✓

## Desserts (optional)

Mini desserts (2 per person)

Dessert buffet with coffee or tea

+ supplement for various cheeses

€ 12.75 p.p.

€ 19.50 p.p.

€ 6.50 p.p.



*\* Can be ordered from 10 persons*





# INTERNATIONAL BUFFET

€ 36.50 p.p.

## Cold dishes

- Spicy Thai salad with oriental vegetables and marinated shrimp
- Carpaccio salad with pesto, pine nuts, sun-dried tomatoes, and Parmesan cheese
- Barneveld chicken salad with pineapple and figs
- Greek salad with cucumber, feta, tomato, and olives 
- Assortment of Italian bruschettas 
- Ciabatta with tapenade and herb butter

## Warm dishes

- Boeuf Bourguignon
- Baked cod with a sun-dried tomato sauce
- Vegetarian lasagna with spinach and blue cheese 
- Potato casserole 
- Ratatouille
- White rice

## Dessert (optional)

- Mini desserts (2 per person)
- Dessert buffet with coffee or tea
- + supplement for various cheeses

€ 12.75 p.p.

€ 19.50 p.p.

€ 6.50 p.p.


*\* Can be ordered from 10 persons*



# TAPAS BUFFET

€ 38,50 p.p.

## Cold dishes


Pinxto Caprese, buffalo mozzarella, tomato, and basil 

Grilled zucchini with vegan cream cheese (Vegan)

Plateau of Spanish cured meats

Manchego cheese

Lolly wrap with homemade tuna salad

Sweet pepper filled with cream cheese 

Bread and baguette with  
various herb butters and aioli

## Warm dishes

Albondigas, Spanish meatballs

Pollo con salsa, chicken skewers with salsa

Shrimp in garlic

Garlic mushrooms (Vegan)

Roasted vegetables with gorgonzola 

Patatas bravas (Vegan)

*\* Can be ordered from 10 persons*



# STAMPOT BUFFET

€ 32.00 p.p.

## Warm dishes

For up to 20 people (2 mashes):

Kale mash and sauerkraut mash

For over 20 people (3 mashes):

Extra sweet potato mash

Side dishes:

Meatballs

Smoked sausage

Crispy fried lard cutlet

Gravy

Piccali

Silver onions

Mustard

*\* Can be ordered from 10 persons*



## DESSERT BUFFET

### Dessert minis 2 p.p.

Homemade brownie with walnut  
White chocolate mousse with hazelnut  
Panna cotta with caramel  
Orange bavarois  
Strained yogurt with limoncello

€ 12.75 p.p.

### Dessert buffet

Sticky toffee cake  
Blueberry cheesecake  
White chocolate mousse with chocolate chunks  
Fresh fruit salad with whipped cream  
Citrus strained yogurt with strawberries

€ 19.50 p.p.

+ Supplement: various cheeses

Assortment of foreign cheeses with nut bread, fresh figs,  
balsamic vinegar, and walnuts + supplement: various cheeses

€ 6.50 p.p.

*\* Can be ordered from 10 persons*



## CHEF'S SPECIAL WALKING DINNER

€59.00 p.p.

Lobster flan with Norwegian salmon

Thai summer roll with black tiger prawn

Pintxo marinated beef and pesto

Brioche with mushroom and beech mushroom mayonnaise

Steak tartare with fried quail egg, allspice, and brioche

Baked cod with pearl couscous and tomato salsa

Veal shoulder with duchesse potatoes and seasonal vegetables

Hazelnut mousse with crispy chocolate and caramel cremeux

The chef will prepare this on board. From 10 people

\*costs for the chef on board €55 per hour (sailing time + 2 hours)



## WALKING DINNER

€49.50 p.p.

No chef on board

Can be ordered from 15 people

Mixed Pintxos 1 per person (Tuna di sriracha or Hummus with grilled bell pepper; or Smoked ribeye with truffle mayonnaise)

Trifle of avocado, pearl couscous, and tuna tartare

Oriental salad with teriyaki beef

Beef stew with caramelized onion and potato

Seasonal tiramisu



# DINING ON BOARD

## Luxury dining 3 courses

€ 65.00 p.p.

During the cruise, we will make two short stops at a restaurant to pick up the dishes. All guests can choose from the à la carte menu on board.

## Exclusive dining 3 courses

€ 85.00 p.p.

Three short stops at various top restaurants.

We collaborate with Marie by Leurope, Le Hollandais, Johannes, NIM, and Ambassade Hotel, among others.

## Live Cooking on board

€ 69.00 p.p.

+ cost for the onboard chef: €55 per hour (cruise time + 2 hours)

The chefs will serve a seasonal 3-, 4-, or 5-course dinner on board.

Available on the saloon boat Monne de Miranda for groups of 10 or more.

## Wine pairing:

€ 30.00 p.p.

3 selected wines from the wine list

