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KRAGTWIJK
FINEST FOOD
SPRING/SUMMER FOODBOOK
2025

Welcome to Kragtwijk Finest Food,

Your trusted partner for culinary desires. At Kragtwijk, we merge our enthusiasm for delicious and nutritious meals to craft an unforgettable dining experience for you.

With our customized and flexible approach, we are able to fulfill all your desires. This spring/summer foodbook offers you an insight into our varied selection, perfect for any occasion: from hearty meals and handcrafted sandwiches to tasty salads and delicious snacks.

Our meals are crafted with meticulous attention in our kitchens and bakery, which is evident in the outstanding quality. Discover our extensive selection and see how we can assist your organisation. Our dedicated team is here for you!

Do you have any questions or would you like to place an order? We are available from Monday to Friday from 8:30 to 16:00.

Phone number 020 – 347 24 00

Email address sales.support@kragtwijk.nl



1. START YOUR DAY

1.1 Combined breakfasts

1.1.1 Kragtwijk work breakfast - from 10 persons

- ✓ • Butter croissant | Jam | Butter
- ✓ • Banana bread
- ✓ • Piece of fruit
- ✓ • Schulp juice

1.1.2 Kragtwijk Deluxe Breakfast - from 10 persons

- ✓ • Butter croissant | Jam | Butter
- ✓ • English sandwich | Cottage cheese | Avocado | Tomato spread
- ✓ • Greek Yogurt | Honey | Organic Granola
- ✓ • Powerball | Dried Fruit | Coconut
- ✓ • Smoothie of fresh fruit

*Supplements combined with breakfast:
Scrambled eggs
Pancakes*



✓ 1.2 Sweets - from 5 persons

- 1.2.1 Butter croissant
- 1.2.2 Vanilla roll
- 1.2.3 Banana bread
- 1.2.4 Cinnamon roll
- 1.2.5. Chocolat brownie
- 1.2.6 Maple pecan roll
- 1.2.7 Mix of luxury Petif fours
- 1.2.8 Cannoli

1.3 Yogurt and Fruit - for 10 persons

For a healthy start

- ✓ 1.3.1 Greek yogurt | Energy granola €3.35 per person
- ✓ 1.3.2 Sliced fresh seasonal fruit €3.50 per person
- ✓ 1.3.3 Piece of fruit €1.25 per person
- ✓ 1.3.4 Powerball of dates, dried fruits, and coconut (per 2 pieces) €1.95 per person

1.4 Drinks

- ✓ 1.4.1 Fresh orange juice 0.25 L / 1 L € 2,95 / € 7,50
- ✓ 1.4.2 Fresh juices € 2,95 / € 7,50
- ✓ 1.4.3 Smoothie of fresh fruit € 2,95 / € 7,50
- ✓ 1.4.4 Energy shake € 4,95 / € 9,95
- ✓ 1.4.5 Schup fruit juice (0,25 / 0,75 L) € 2,95 / € 5,25
- ✓ 1.4.6 Milk or buttermilk € 2,75
- ✓ 1.4.7 Water with mint and lemon € 2,25

✓ = Vegan

✓ = Vegetarian

2. BREAD AND WRAPS

2.1 Luxury oven fresh sandwiches, from 5 of a kind

Fish

2.1.1 Milano | Smoked salmon | Lollo rosso | Avocado | Sweet and sour red onion | Capers | Wasabi mayonnaise

2.1.2 Waldcorn carré | Tuna salad | Lollo rosso | Sweet and sour red onion | Cherry tomatoes | Capers | Chives

2.1.3 Ciabatta | Mackerel salad | Lollo rosso | Hard-boiled egg | Amsterdam onions | Cucumber | Parsley

Meat

New!

Our own kragtwijk bun from our own bakery. Freshly made and delicious!

2.1.4 Kragtwijk bun from our own bakery | Filet Americain | Lollo rosso | Red onion | Egg | Chives | Piccalilly

2.1.5 Petit Pain | Rib eye | Rocket salad | Sun-dried tomato | Parmigiano | Pine nuts | Pesto spread

2.1.6 Milano | Chicken curry salad | Egg | Cucumber | Tomato | Parsley

2.1.7 Shell Royal | Roast beef | Lollo rosso | Onion | Sprouts | Truffle mayonnaise

Vegan

2.1.8 Waldcorn carré | Beetroot hummus | Rocket salad | Grilled bell pepper | Grilled courgette | Sesame seeds | Chives

2.1.9 Milano | Mashed avocado | Rocket salad | Tomato | Chili flakes | Pine nuts | Basil oil

2.1.10 Focaccia | Baba ganoush | Rocket salad | Grilled aubergine | Roasted pumpkin | Pomegranate | Raita spread

2.1.11 Ciabatta | Sun-dried tomato hummus | Lollo Rosso | Chakchouka | Roasted Vegetables | Avocado | Chives

Cheese

2.1.12 Petit Pain | Creamy brie | Arugula | Grilled bell pepper | Sun-dried tomatoes | Pine nuts | Piccalilli spread

2.1.13 Ciabatta | Buffalo mozzarella | Arugula | Balsamic vinegar | Tomato | Pine nuts | Pesto spread

2.1.14 Waldcorn carré | Young cheese | Lollo rosso | Hard-boiled egg | Tomato | Cucumber | Truffle mayonnaise

2.1.15 Milano | Egg salad | Arugula | Ground cashews | Roasted bell peppers | Parsley | Matured cheese





2.2 Soft sandwiches - from 15 pieces, min. 5 of a kind

Soft white and brown buns. Including garnish.

- ✓ 2.2.1 Filled with cheese
- ✓ ✓ 2.2.2 Filled with vegetarian and vegan options
- 2.2.3 Filled with meats and meat salads
- 2.2.4 Filled with fish varieties including mackerel, salmon, and tuna

2.3 Oven rolls - from 15 pieces, min. 5 of a kind

Rustic, Ciabatta, Milanese bread, and Shell Royal. Including garnish.

- ✓ 2.3.1 Filled with cheese
- ✓ ✓ 2.3.2 Filled with vegetarian and vegan options
- 2.3.3 Filled with meats and meat salads
- 2.3.4 Filled with fish varieties including mackerel, salmon, and tuna

2.4 Farmer's sandwiches - from 15 pieces, min. 5 of a kind

Thick farmer's sandwich from our in-house bakery. Including garnish.

- ✓ 2.4.1 Filled with cheese
- ✓ ✓ 2.4.2 Filled with vegetarian and vegan options
- 2.4.3 Filled with meats and meat salads
- 2.4.4 Filled with fish varieties including mackerel, salmon, and tuna

2.5 Luxury meeting sandwiches - from 15 pieces, min. 5 of a kind

Mini club sandwich, mini focaccia or mini croissant. Including garnish.

- ✓ 2.5.1 Filled with cheese
- ✓ ✓ 2.5.2 Filled with vegetarian and vegan options
- 2.5.3 Filled with meats and meat salads
- 2.5.4 Filled with fish varieties including mackerel, salmon, and tuna

✓ = Vegan

✓ = Vegetarian

2.6 Wraps - from 20 pieces, min. 4 of a kind

Varied, tasty, something for everyone, vegan or not - 1/2 wrap

2.6.1 Smoked salmon | Avocado | Capers | Red onion | Japanese mayonnaise

2.6.2 Tuna salad | Gherkin | Free-range egg | Tomato | Parsley

✓ 2.6.3 Beetroot hummus | Avocado | Grilled bell pepper | Raita spread

✓ 2.6.4 Sun-dried tomato hummus | Spinach | Grilled bell peppers | Chives | Raita spread

2.6.5 Rib eye | Rocket salad | Parmigiano | Sun-dried tomatoes | Truffle mayonnaise

2.6.6 Grilled chicken thigh | Rocket salad | Egg salad | Cucumber | Chives

✓ 2.6.7 Buffalo mozzarella | Rocket salad | Tomato | Pine nuts | Red pesto

Optional: Pata Negra (surcharge)



3. GLUTEN AND LACTOSE FREE

3.1 Gluten-free rolls

Gluten free bun. Including garnish

✓ 3.1.1 Filled with cheese

✓ 3.1.2 Filled with vegetarian and vegan options

3.1.3 Filled with meats and meat salads

3.1.4 Filled with fish varieties including mackerel, salmon, and tuna

3.2 Gluten and lactose free salads

Single salad per person - 165-190 g

Per bowl - 500 g

3.2.1 Poké bowl salad | Edamame | Wakame | Mango | Sweet and sour red cabbage | Oriental vinaigrette - can be ordered with Salmon, Chicken thigh or Tempeh

✓ 3.2.2 Persian Quinoa | Roasted Cauliflower | Pomegranate | Citrus dressing

4. LUNCH TIME

4.1 Salad bowls - taste this salad

Single salad per person, from 10 persons per type - 165-190 g

Per bowl - 500 g

4.1.1 Poké bowl salad | Edamame | Wakame | Mango | Sweet and sour red cabbage | Oriental vinaigrette | Japanese mayonnaise - can be ordered with Salmon or Chicken thigh or Tempeh

✓ 4.1.2 Buffalo Mozzarella | Tomatoes | Strawberries | Basil | Pine nuts | Balsamic

4.1.3 Niçoise salad | Grilled tuna fillet

✓ 4.1.4 Asian salad | Light spicy dressing | Optional: Prawns (surcharge + €3,00 p.p.)

✓ 4.1.5 Spring salad | Corn | Bell peppers | Chinese cabbage | Fresh dressing

✓ 4.1.6 Persian Quinoa | Roasted Cauliflower | Pomegranate | Citrus dressing

4.2 Soups - from our own kitchen - from 10 persons of a kind

200 ml per person

✓ 4.2.1 Yellow bell pepper soup with parsley oil

4.2.2 Courgette soup | Optional: smoked salmon (surcharge)

✓ 4.2.3 Carrot-ginger soup with coconut milk

✓ 4.2.4 Thom kha kai

✓ 4.2.5 Cream of tomato soup with basil

*4.2.6 Asparagus soup with egg | Optional: salmon (surcharge)

*Ask for availability

✓ = Vegan

✓ = Vegetarian

4.3 Hot bowls - from 10 pieces of a kind

150 grams per piece

- 4.3.1 Authentic lasagne | Beef | Matured cheese | Chives
- 4.3.2 Fusilli pasta | Red pesto | Grilled peppers | Hot smoked salmon
- 4.3.3 Thai curry | Sweet potato | Coconut rice | Bimi
- ✓ 4.3.4 Chicken satay | Fried rice | Atjar | Chili oil
- 4.3.5 Daging smoor | Spicy bami | Seroendeng | Pepper
- 4.3.6 Eggplant | Parmesan | Aubergine | Fried salad
- ✓ 4.3.7 Albondigas | Mashed potatoes | Parmigiano | Parsley
- 4.3.7 Classic Moussaka | Beef | Aged Cheese
- ✓ 4.3.8 Orzo | Spinach | Green herbs | Puffed tomatoes

4.4 Hot lunch snacks - from 10 pieces of a kind

Snacks are delivered in chafing dish

Final preparation required at location:

- 4.4.1 Black Angus burger | Bun | Lettuce | Pickle | Onion compote | Tomato | Burger sauce
- ✓ 4.4.2 Burger Vega | Bun | Lettuce | Pickle | Onion compote | Tomato | Burger sauce
- 4.4.3 Warm ham | Roll | Honey mustard sauce | Parsley
- 4.4.4 Sandwich | Texas hot dog | Guacamole | Pickle | Chives

Supplied fully prepared:

- 4.4.5 Baguettes | Chicken satay sticks | Sweet and sour cucumber | Coconut
- 4.4.6 Pita Shoarma | Tzatziki | Iceberg lettuce (also vega possible)
- ✓ 4.4.7 Lime grass risotto cookies

Quiche

- 4.4.8 Quiche Lorraine | Smoked bacon | Matured cheese | Thyme
- ✓ 4.4.9 Quiche Goat Cheese | Roasted bell pepper | Red Pesto | Courgette | Rosemary
- 4.4.10 Quiche Smoked salmon | Dill | Crème fraîche

4.5 Combination lunches

4.5.1 Dutch lunch - from 10 persons

An oven roll

Soft bun with garnish

Piece of fruit

4.5.2 Kragtwijk lunch - from 10 persons

Two oven-fresh rolls

Fresh seasonal salad

4.5.3 Farmer's lunch - from 10 persons

Farmer's sandwich with cheese

Farmer's sandwich with luxury cold cuts

Delicious, richly filled wrap

Crispy seasonal salad

Fresh soup with trimming (surcharge)

4.5.4 Meeting lunch - from 10 persons

Three mini sandwiches, beautifully garnished by the chef.

Sweet from our own bakery.

Sliced seasonal fruit.

4.5.5 International lunch - from 10 persons

Italian, French, Spanish or Asian

Seasonal salad per person

Hot bowl per person

Matching bread garnish with dip

Dessert

Treat your company to a sustainable and vital lunch!

This lunch is specially formulated as an energetic break from your day. Packed with fibre and plant proteins, it will keep you going all afternoon. Made with local ingredients, selected by our chefs. Good for you & good for the planet. Enjoy!

✓ 4.5.6 Sustainable and vital - from 10 persons

Wrap | Sun-dried tomato hummus | Avocado | Grilled bell pepper | Raita spread

Smoothie bowl | Strawberries | Speculaas spices | Banana | Pecan nuts

Healthy juice | Celery | Cucumber | Spinach | Orange peel | Chili

Sliced seasonal fruit

4.5.7 Basic packed lunch

from 10 persons

2 soft buns of your choice with garnish

Currant bun

Candy bar

Piece of fruit

Bottle of water or Schulp fruit juice

4.5.8 Luxury packed lunch

from 10 persons

Luxury soft sandwich of the month

Luxury wrap or bread roll of the month

Candy bar

Sweet from our own bakery

Sliced fresh fruit

Fresh fruit juice (surcharge)

✓ = Vegan

✓ = Vegetarian

4.6 Lunch buffet

We deliver the lunch buffets shown below, to you complete. These lunch buffets can be ordered from 25 persons. We are happy to discuss your wishes and of course we can make a personal quote for your event. - +/- 450 grams per person

Tasty vitality

Discover the delicious combination of fresh vegetables and healthy carbohydrates from sweet potato, ginger rice and spicy couscous. Did you know that eating different colored vegetables ensures that you get all your vitamins? Variety is good for you.

4.6.1 Tasty Vitality lunch - from 25 persons

Cold dishes

Persian Quinoa | Roasted Cauliflower | Pomegranate | Citrus dressing

Hot dishes

Thom Kha Kai | Shitake | Coconut

Chakchouka | Falafel | Coriander


Thai curry | Sweet potato | Bell pepper | Mushroom | Bimi | Bean sprouts


Side dish

Vegetable rice

4.6.2 Greek lunch buffet - from 25 persons

Cold dishes

 Spring salad | Corn | Bell peppers | Fresh dressing


 Pitas with tzatziki

Hot dishes

Classic moussaka

Chicken thigh | Gyros

Side dish

 Tomato rice

4.6.3 French lunch buffet - from 25 persons

Cold dishes

Niçoise salad | Grilled tuna fillet

 French bread | herb butter | tomato butter

Warm dishes

Boeuf bourguignon

 Beet bourguignon

Guinea fowl | Mushroom sauce

Side dishes

 Potato gratin

4.6.4 Italian lunch buffet - from 25 persons

Cold dishes

 Buffalo mozzarella | Tomato | Strawberries | Basil | Pine nuts | Balsamico

Hot dishes

 Melanzane | Aubergine | Parmesan cheese | Vegetarian minced meat

 *OR Orzo | Spinach | Green herbs | Puffed tomatoes

Chicken meatballs | Tomato sauce | Italian herbs

Side dishes


 Roseval potatoes | Rosemary | Thyme

Garnishes

 Parmigiano | Rocket | Olive oil

4.6.5 Spanish lunch buffet - from 25 persons


Cold dishes

 Spring salad | Corn | Bell peppers | Chinese cabbage | Fresh dressing

Hot dishes


Albondigas | Chicken meatballs | Tomato sauce | Matured cheese

Paella | Chicken | Chorizo | Seafood | Saffron

 Tortilla vegetables | Sweet potato | Bell pepper | Cheese

Side dish

 Bravas potatoes

 = Vegan

 = Vegetarian



5 High tea - from 15 persons

Presented on etageres, including plates and assortment of teas

Of course possible to add a nice glass of bubbles!

Scones

- ✓ Vanilla cream | Strawberry jam

Sandwiches

- ✓ Caprese | Buffalo mozzarella | Pesto | Tomato | Pine nuts | Rocket
- Tuna salad | Gherkin | Free range egg | Avocado | Parsley
- Rib eye | Truffle mayonnaise | Parmigiano | Sun-dried tomatoes

Amuse snacks

- Canapé | Pata negra | Truffle mayonnaise | Quail egg | Rocket
- Canapé | Smoked salmon | Dill | Sweet and sour onion | Lime cream | Herring caviar
- ✓ Canapé | Goat cheese mousse | Honey | Walnut | Fig chutney | Garden cress

Sweets

- ✓ Luxery mini petit four
- ✓ Chocolate trio | Milk chocolate | White chocolate | Brownie | Golden pearls
- ✓ Passion fruit bavarois | Mango glaze | Speculoos crumble
- ✓ Cheesecake | Orange | Bastogne | Mint

Can be expanded with:

Glass of bubbles (alcohol or alcohol free) | Red fruit | Mint (surcharge)

6. Snacks for Drinks

6.1 Drinks menu - Snacks

A nice assortment of snacks to have with drinks.

Whether it's a snack board with various vegetarian delights or a casual snack board with olives and freshly roasted nuts, we have put together a number of delicious choices suitable for every get together.

6.1.1 Nibble mix

Three nibbles per person

- ✓ Cheese nibbles
- ✓ Amstel mix (richly filled with pecan, cashews, almonds, pumpkin seeds and peanuts).
- ✓ Mexicanos black pepper
- ✓ Puff pastry sticks from our own bakery

6.1.2 Table garnish deluxe

- ✓ Puff pastry sticks from our own bakery
- ✓ Macadamia mix roasted and salted
- ✓ Datterino tomatoes
- ✓ Marinated olives

6.1.3 Amsterdam table garnish

- ✓ Kesbeke onions
- ✓ spicy Cornichons Jonnie & Oos
- ✓ Old Amsterdam cheese cubes
- ✓ Young cheese
- ✓ Salted king size peanuts
- ✓ Chicken grilled sausage with jalapeno
- ✓ Cervelate

6.1.4 Amsterdam dish (50 pieces)

- ✓ Ossenworst
- ✓ Cervelate
- ✓ Grilled sausage
- ✓ Young and matured farmer's cheese
- ✓ Dip of coarse mustard and Amsterdam pickles

6.1.5 Spanish tapas

- ✓ Spanish fuet sausages
- ✓ Serrano ham
- ✓ Manchego and figs
- ✓ Fresh tuna salad
- ✓ Crostini
- ✓ Marinated olives
- ✓ Grapes

✓ = Vegan

✓ = Vegetarian

*6.1.6 Crudite with dip
€ 5,50 per set*



6.2 Drinks menu - Fingerfood

6.2.1 Wrap parade - 48 pieces, per 8 pieces per choice

Wrap | Home smoked salmon | Capers | Sweet and sour | Red onion | Dill | Japanese mayonnaise

Wrap with prawn salad | Rocket | Sweet and sour cucumber | Tomato

✓ Wrap | Old cheese pesto cream | Tomato | Rocket salad

✓ Wrap | Sun-dried tomato hummus | Grilled bell pepper | Avocado | Raita spread

Wrap | Smoked ribeye | Rocket | Pine nuts | Sun-dried tomato | Truffle mayonnaise

Wrap | Roasted chicken | Rocket salad | Chakchouka | Green herbs

6.2.2 Classic - 44 pieces, per 8 pieces per choice

✓ Grandma's eggs | Dijon mustard | Chive

Wrap | Roasted chicken | Rocket salad | Chakchouka | Green herbs

Young farmer's cheese | Cervelate | Cornichon

✓ Bokkepoetje | Smoked salmon | Fresh herbs

Grilled courgette | Balsamic | Bell peppers | Vegan cream cheese

Prawn | Spice rub lemon cream

6.2.3 Flatbread canapés - 42 pieces, per 8 pieces per choice

✓ Canapé | Goat cheese mousse | Cranberry | Walnut

Canapé | Quail egg | Truffle | Pata negra | Rocket salad

Canapé | Matured cheese pesto cream | Tomato | Rocket salad

✓ Canapé | Smoked salmon | Horseradish cream | Dill | Trout caviar

Canapé | Chicken curry | Salad pea | Cashew nuts

✓ Canapé | Sun-dried tomato | Hummus | Edible flour

6.2.4 Veggie snacks - 48 pieces, per 8 pieces per choice

✓ Canapé | Goat cheese mousse | Cranberry | Walnut

✓ Canapé | Sun-dried tomato hummus | Edible flour

✓ Granny's eggs | Dijon mustard | chives

✓ Grilled courgette | Balsamic | Paprika | Vegan cream cheese

✓ Wrap | Sun-dried tomato hummus | Grilled bell pepper | Avocado | Raita spread

✓ Wrap | Matured cheese pesto cream | Tomato | Rocket salad

✓ = Vegan

✓ = Vegetarian

6.3 Drinks menu - Hot bites

6.3.1 Tasty hot fingerfood - per 60 pieces, per 10 pieces per choice

Delivered cold or warm

Thai fish cakes | Siam sizzle dip

Souvlaki | grilled chicken thigh | Garlic | Parmesan cheese

✓ Vegan kofte | Chakchouka | Parsley

Grilled Yakitori | Sticky soy dip | Spring onion | Sesame

Butterfly prawns | Garlic | Parsley oil | Lemon

✓ Tortilla | Sweet potato | Goat cheese | Red pesto

6.4 Drinks menu - Amuses

6.4.1 Chef's Amuse

Price on request

These appetizers need to be finished on location - in combination with one of our own staff. This is possible and definitely recommended! Here are some suggestions of what to think about and choose from:

Cold bites

Brioche | Steak tartare | Iberico ham | Truffle mayonnaise

Tuna tartare | Wasabi crispy | Avocado | Sesame dressing

Irish Mor Oyster | Asian style

Flambéed salmon | Spring onion | Ponzu dressing

Mushroom caviar | Chives

✓ Crostini | Burrata mousse | Grilled asparagus | Pistachio pesto

✓ Persian Quinoa | Roasted cauliflower | Pomegranate

Hot bites

12-hour cooked sukade | White chocolate parsnip creme | Jus de veau

Shrimp Bisque

Brioche lobster croquette | Lime creme | Dill

✓ Thom kha kai | lime grass | chili | coconut

Rouleau of guinea fowl | Pistachio | Green asparagus | Pepper sauce

Mini bun | Soft-shell crab | Sweet and sour vegetables | Slightly spicy lime cream

Chicken ajam | Sweet and sour vegetables

7. BUFFETS & DESSERTS

We deliver the buffets shown below, cold or hot by arrangement complete to you. These buffets can be ordered from 25 persons. We are happy to discuss your wishes and make a personal quote for your event.

✓ 7.1.1 Tasty Vitality - from 25 persons

Cold dishes

Persian Quinoa | Roasted Cauliflower | Pomegranate | Citrus dressing

Velvety hummus | Pomegranate | Feta

Pita breads

Tasty vitality

Discover the delicious combination of fresh vegetables and healthy carbohydrates from sweet potato, ginger rice and spicy couscous. Did you know that eating different colored vegetables ensures that you get all your vitamins? Variety is good for you.

Hot dishes

Thom Kha Kai | Shitake | Coconut

Chakchouka | Falafel | Coriander

Thai curry | Sweet potato | Bell pepper | Mushroom | Bimi | Bean sprouts

Roasted tempeh | Ketjap | Garlic | Sambal

Side dishes

Spicy couscous

Vegetable rice

7.1.2 French buffet - from 25 persons

Cold dishes

Niçoise salad | Grilled tuna fillet

✓ French bread | Herb butter | Tomato butter

Warm dishes

Boeuf bourguignon

✓ Beet bourguignon

Guinea fowl | Mushroom sauce

Fish stew | Mussels | Fresh herbs

Side dishes

✓ Potato gratin

✓ Tian Provençal



✓ = Vegan

✓ = Vegetarian



7.1.3 Indonesian buffet - from 25 persons

Cold dishes

Casave

Hot dishes

- ✓ Roasted tempeh | Ketjap | Garlic | Sambal
- Daging smoor
- Rendang
- Chicken thigh | Satay sauce

Side dishes

- ✓ Sambal goreng telur
- ✓ Sambal goreng beans
- ✓ Bami goreng
- ✓ Vegetable nasi

Garnishes

- ✓ Sambal | Coconut | Spring Onion | Song | Atjar

7.1.4 Italian buffet - from 25 persons

Cold dishes

- ✓ Buffalo mozzarella | Tomato | Strawberries | Basil | Pine nuts | Balsamic
- Antipasti | Parma ham | Coppa di Parma | Olives | Spinata Romana | Pesto | Parmigiano
- ✓ Ciabatta | Tomato butter | Herb butter

Hot dishes

- Authentic Lasagna | Beef | Old Amsterdam | Mozzarella
- ✓ Melanzane | Eggplant | Parmesan Cheese | Vegetarian Mince
- ✓*OR Orzo | Spinach | Green herbs | Puffed tomatoes
- Pasta | Warm smoked salmon | Red Pesto | Grilled Courgette | Grilled Bell Pepper
- Chicken meatballs | Tomato Sauce | Italian Herbs

Side dishes

- ✓ Roseval potatoes | Rosemary | Thyme

Garnishes

- ✓ Parmigiano | Rocket | Olive oil

7.1.5 Spanish buffet - from 25 persons

Cold dishes

Tapas | Fuet | Serano | Manchego | Figs | Tuna salad | Baguette | Grapes | Olives | Aioli

✓ Gazpacho | Tomato | Bell pepper | Garlic | Basil

✓ Spring salad | Corn | Bell peppers | Chinese cabbage | Fresh dressing

Hot dishes

Albondigas | Chicken meatballs | Tomato sauce | Matured cheese

Paella | Chicken | Chorizo | Seafood | Saffron

✓ Tortilla vegetables | Sweet potato | Bell pepper | Cheese

Spanish stew | Chorizo | Slow-cooked beef

Side dish

✓ Bravas potatoes

✓ Spicy aioli

7.1.6 Greek buffet - from 25 persons

Cold dishes

✓ Spring salad | Corn | Bell Peppers | Fresh dressing

✓ Pitas with tzatziki

Warm dishes

Souvlaki

Classic moussaka

Chicken thigh | Gyros

Stuffed vine leaves | Beef kebab | Garlic

Side dishes

✓ Tomato Rice

✓ Ratatouille | feta

7.2 Desserts - from 10 persons, from 5 pieces of a kind

Homemade desserts

7.2.1 Tiramisu | Strawberry | Cake | White chocolat

7.2.2 Chocolate trio | Milk chocolate | White chocolate | Brownie | Golden pearls

7.2.3 Vanille panna cotta | Red fruit

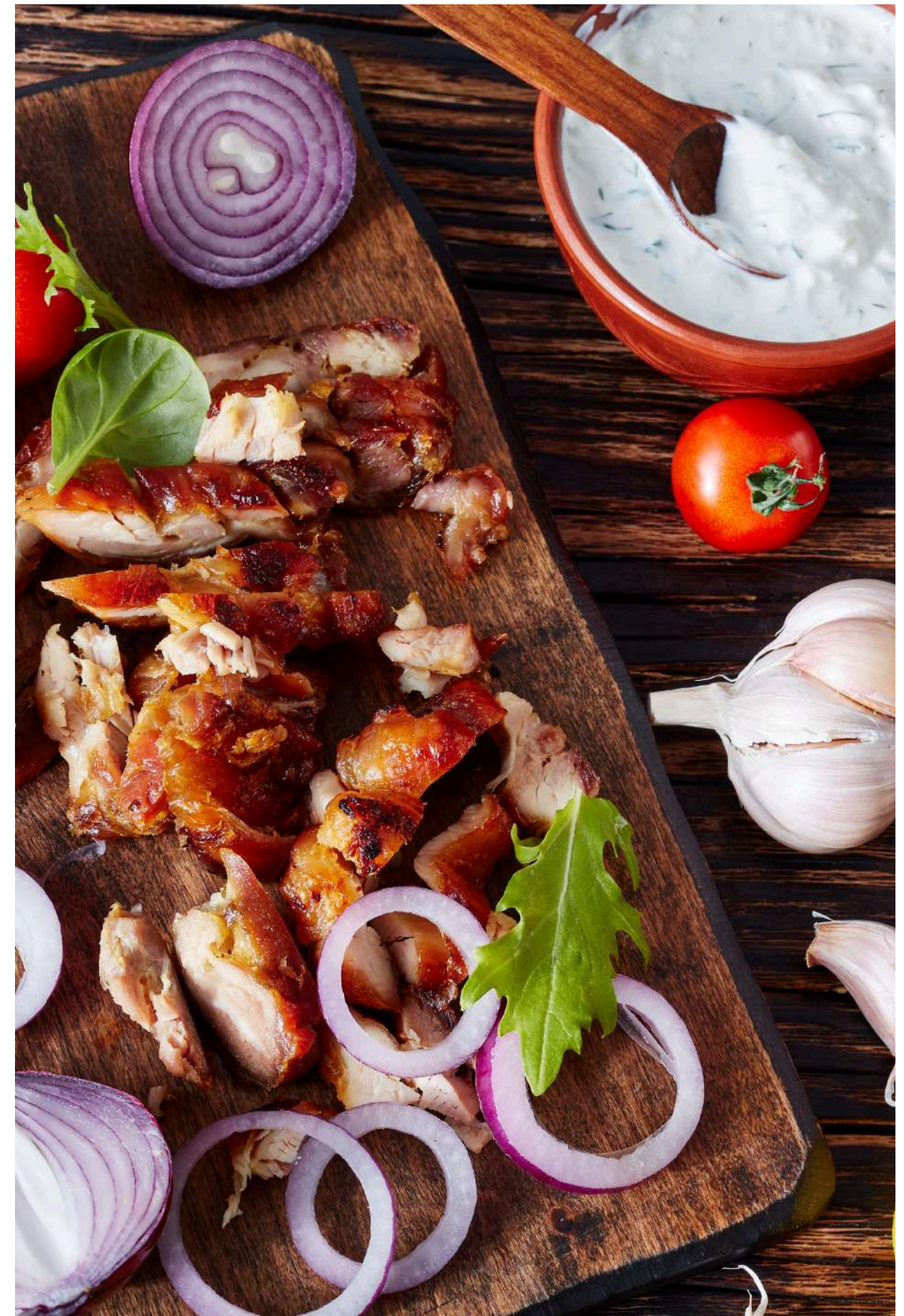
7.2.4 Cheese cake | Orange | Bastogne | Mint

✓ 7.2.5 Passion fruit bavarois | Mango glaze | Speculoos crumble

7.3 Add-on - from 10 persons

✓ 7.3.1 A variety of baguette / focaccia / mini sandwiches

With tasty dips and trimmings such as hummus / herb butter / aioli



✓ = Vegan

✓ = Vegetarian

8. HOT MEALS

8.1 Freshly prepared meals - from 10 persons

Meal per person 525 - 560 g

8.1.1 Authentic beef lasagna | Matured cheese | Chives

8.1.2 Paella | Chicken | Seafood | Saffron

✓ 8.1.3 Thai curry | Sweet potato | Coconut rice | Bimi

8.1.4 Chicken Satay | Noodles | Atjar | Chili Oil

✓ 8.1.5 Melanzane | Parmigiano | Eggplant | Fresh salad

8.1.6 Classic beef Moussaka | Matured cheese

✓ 8.1.7 Orzo | Spinach | Green herbs | Puffed tomatoes

8.1.8 Boeuf bourguignon | Potato mousseline

✓ 8.1.9 Beet bourguignon | Potato mousseline



✓ = Vegan

✓ = Vegetarian

9. BBQ ASSORTMENT

9.1 BBQ - from 25 persons

A full BBQ is possible from 50 persons

Classic

✓ - Summer caprese salad | Buffalo mozzarella | Tomatoes | Strawberries | Basil | Pine nuts | Balsamic

✓ - Homemade potato salad

✓ - Sourdough bread with herb butter and aioli

Build your own burger

Brioche (hamburger bun)

Topping: Pickle | Tomato

Sauces: Cocktail sauce | Satay sauce | Hamburger sauce | Pepper sauce

From the grill:

Meat

- Black Angus burger

Pure beef, extra tender and juicy

- Grilled chicken thigh

- Grilled salmon | Lemon | Garlic

- Bavette (live cut)

Lean beef, delicious with pepper sauce

✓ OR Vega

- Vegetarian burger

- Vegetarian grilled chicken breast

- Marinated no-chicken pieces

- Tian Provençal

Side dishes:

✓ - Roseval potatoes | Thyme | Rosemary



Events

Would you like to be completely free?
Your breakfast, lunch, dinner, drinks or event is in good hands with our team!

Specific wishes, an interesting twist or a personal touch?
We are happy to think along with you.

Our event team has extensive experience and can advise you on catering,
decoration, themed meetings, etc.

Please contact events@kragtwijk.nl or call 020 - 347 24 00

Did you know that

Kragtwijk Finest Food has several kitchens offering a wide range of products?
In this foodbook, we have presented our complete range for breakfasts, lunches,
dinners, meals and drinks.

We also offer a personalised service. We can provide a delicious assortment for every
(dietary) request. We also have a kosher kitchen under Rabbinical supervision where
we offer a complete range for travel catering.

Everything is possible!

Please take a look at our website or follow us on social media.

Sometimes a picture says more than words;



Rules of the game

Changes and cancellations

- You can change or cancel your orders up to 2 days before delivery. You must inform us of this before 12 noon.
- Orders for delivery on Saturday, Sunday or Monday can be changed or cancelled up to and including Thursday 12 noon.

Deliveries

- Deliveries during the weekend/holidays are always in consultation.

Events & custom requests

- Changes/cancellations up to 2 weeks before commencement date or as agreed in your quotation.

