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KRAGTWIJK
FINEST FOOD
SPRING/SUMMER BROCHURE
2026

Welcome to Kragtwijk Finest Food,

Kragtwijk Finest Food has been a well-known name in and around Amstelveen for over 50 years. We are the culinary partner for national and international companies. Our team is happy to assist you in delighting your guests with our delicious dishes. From tasty breakfasts to beautiful lunches or fully catered walking dinners, everything we offer is always healthy, nutritious and above all very delicious. Everything we deliver is freshly prepared in our own kitchens and bakery. Quality is our top priority — and you can taste it!

In this brochure, you will find our assortment for Spring and Summer 2026. We offer a wide and varied selection of fresh sandwiches, rolls, salads, platters and meals.

For the organization and catering of your event, our event department is happy to think along with you. We share our knowledge to make it a great success. We support you from start to finish and are always ready to assist you.

For questions, advice, or placing an order, our enthusiastic team is ready to help you!

We are available from Monday to Friday between 08:30 and 16:00.

Telephone number 020 – 347 24 00
Email address sales.support@kragtwijk.nl



1. START YOUR DAY

1.1 Composed Breakfasts

1.1.1 Kragtwijk Work Breakfast from 10 persons

Including napkins

- ✓ • Butter croissant | Jam | Butter
- ✓ • Fudge brownie or banana bread
- ✓ • Piece of fresh fruit
- ✓ • Schulp juice or water

1.1.2 Kragtwijk Deluxe Breakfast from 10 persons

Including napkins

- ✓ • Butter croissant | Jam | Butter
- ✓ • English sandwich | Ribeye | Arugula | Parmesan | Pine nuts | Pesto spread
- ✓ • Coconut yogurt | Honey | 100% organic granola
- ✓ • Powerball | Dried fruit | Date
- ✓ • Fresh orange juice

*Supplements in combination with
breakfast
Scrambled eggs and/or
Pancakes*

✓ 1.2 Sweet treats – from 5 persons

- 1.2.1 Banana bread
- 1.2.2 Red velvet cookie
- 1.2.3 Assorted luxury petit fours
- 1.2.4 Carrot cake
- 1.2.5 Fudge brownie
- 1.2.6 Butter croissant (whole wheat or vegan also available)
- 1.2.7 Oven-baked pastries such as mini chocolate croissants, vanilla rolls, or cherry rolls

1.3 Healthy start – from 10 persons

- ✓ 1.3.1 Fresh seasonal fruit (sliced)
- ✓ 1.3.2 Whole fruit
- ✓ 1.3.3 Powerball with date, dried fruit, and coconut (per 2 pieces)
- ✓ 1.3.4 Red fruit smoothie bowl with various toppings
- ✓ 1.3.5 Greek yogurt with energy granola

1.4 Drinks

- ✓ 1.4.1 Fresh orange juice
- ✓ 1.4.2 Fresh fruit smoothie
- ✓ 1.4.3 Schulp fruit juice
- ✓ 1.4.4 Milk or buttermilk
- ✓ 1.4.5 Water with mint and lime

0,25 L / 1 L

2. SANDWICHES AND WRAPS

2.1 Luxury filled sandwiches – minimum 5 pieces per type

Including napkins

Fish

2.1.1 Ciabatta | Tuna salad | Lollo rosso | Sweet and sour red onion | Cherry tomato | Capers
Chives

2.1.2 Shell Royal | Mackerel salad | Lollo rosso | Boiled egg | Amsterdam onions | Cucumber
Parsley

2.1.3 Waldcorn carré | Smoked salmon | Lollo rosso | Avocado | Sweet and sour red onion | Capers
Wasabi mayonnaise

Meat

2.1.4 Petit Pain White | Pastrami | Lollo rosso | Pickle | Egg | Mustard spread

2.1.5 Waldcorn carré | Dutch cured beef sausage (ossenhorst) | Lollo rosso | Red onion | Egg
Chives | Piccalilli

2.1.6 Milano | Roast beef | Lollo rosso | Onion | Sprouts | Truffle mayonnaise

2.1.7 Ciabatta | Chicken curry salad | Arugula | Cucumber | Tomato | Parsley

2.1.8 Petit Pain Brown | Carpaccio | Arugula | Sun-dried tomato | Parmigiano | Pine nuts
Pesto spread

Vegan

2.1.9 Waldcorn carré | Pea spread | Lollo rosso | Carrot sticks | Tempeh

2.1.10 Ciabatta | Smashed avocado | Arugula | Tomato | Chili flakes | Pine nuts | Basil oil

2.1.11 Milano | Herb cream cheese | Arugula | Grilled aubergine | Roasted pumpkin | Pomegranate
Raita spread

2.1.12 Focaccia | Sun-dried tomato hummus | Lollo rosso | Chakchouka | Roasted vegetables
Avocado | Chives

2.1.13 Petit Pain White | Sweet potato spread | Arugula | Sun-dried tomato | Walnut

Cheese

2.1.14 Ciabatta | Egg salad | Arugula | Ground cashew nuts | Roasted bell pepper | Parsley Grated
cheese

2.1.15 Milano | Buffalo mozzarella | Arugula | Balsamic | Heirloom tomato | Pine nuts
Pesto spread

2.1.16 Focaccia | Brie | Arugula | Grilled bell pepper | Sun-dried tomato | Pine nuts
Piccalilli spread

2.1.17 Waldcorn carré | Young cheese | Sprouts | Boiled egg | Heirloom tomato | Cucumber
Truffle mayonnaise





2.2 Filled soft rolls – from 15 pieces, minimum 5 per type

Soft white/brown rolls. Including garnish and napkins

- ✓ 2.2.1 Various types of cheese
- ✓ 2.2.2 Various vegan options
- 2.2.3 Various cold cuts and meat salads
- 2.2.4 Various types of fish such as mackerel, salmon, and tuna

2.3 Oven-baked rolls – from 15 pieces, minimum 5 per type

Rustic white/brown, Ciabatta, Milano, Shell Royal, Waldcorn carré. Including garnish and napkins

- ✓ 2.3.1 Various types of cheese
- ✓ 2.3.2 Various vegan options
- 2.3.3 Various cold cuts and meat salads
- 2.3.4 Various types of fish such as mackerel, salmon, and tuna

2.4 Farmer's sandwiches – from 15 pieces, minimum 5 per type

Thick farmer's sandwich from our own bakery. Including garnish and napkins

- ✓ 2.4.1 Various types of cheese
- ✓ 2.4.2 Various vegan options
- 2.4.3 Various cold cuts and meat salads
- 2.4.4 Various types of fish such as mackerel, salmon, and tuna

2.5 Luxury meeting bites – from 15 pieces, minimum 5 per type

Mini club sandwich, mini focaccia, mini croissant, mini ciabatta. Including garnish and napkins

- ✓ 2.5.1 Various types of cheese
- ✓ 2.5.2 Various vegan options
- 2.5.3 Various cold cuts and meat salads
- 2.5.4 Various types of fish such as mackerel, salmon, and tuna

✓ = Vegan

✓ = Vegetarian

2.6 Wraps – from 20 pieces, minimum 4 pieces per type

Varied, delicious, 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 | Pickle | Free-range egg | Tomato | Parsley

✓ 2.6.3 Matured cheese | Arugula | Cucumber | Chives | Cream cheese | Pesto

✓ 2.6.4 Pumpkin hummus | Avocado | Courgette | Vegan feta | Raita spread

2.6.5 Pulled beef brisket | Hoisin sauce | Bean sprouts | Roasted bell pepper | Sriracha

2.6.6 Mexican | Chicken thigh | Corn | Beans | Guacamole | Salsa

2.6.7 Buffalo mozzarella | Arugula | Tomato | Pine nuts | Red pesto | Pata Negra

✓ 2.6.8 Grilled vegetable mix | Vegan chive cream cheese | Lamb's lettuce | Yogurt spread

2.6.9 Hummus | Roast beef | Carrot sticks | Lamb's lettuce

3. GLUTEN-FREE

3.1 Gluten-free sandwiches

Including napkin

3.1.1 Gluten-free white roll | Smoked salmon | Lollo rosso | Avocado | Sweet and sour red onion | Capers | Wasabi mayonnaise

3.1.2 Gluten-free brown roll | Tuna salad | Lollo rosso | Sweet and sour red onion | Cherry tomato | Capers | Chives

3.1.3 Gluten-free white roll | Carpaccio | Arugula | Sun-dried tomato | Parmigiano | Pine nuts | Pesto spread

3.1.4 Gluten-free brown roll | Roast beef | Lollo rosso | Onion | Sprouts | Truffle mayonnaise

✓ 3.1.5 Gluten-free white roll | Smashed avocado | Arugula | Tomato | Chili flakes | Pine nuts | Basil oil

✓ 3.1.6 Gluten-free brown roll | Sun-dried tomato hummus | Lollo rosso | Chakchouka | Roasted vegetables | Avocado | Chives

3.2 Gluten-free salads

Single salad per person - 165–190 g

Per tray - 500 g

Including fork

3.2.1 Poké bowl salad | Edamame | Wakame | Mango | Sweet and sour red cabbage | Asian vinaigrette - available with Salmon or Chicken thigh or Tempeh

✓ 3.2.2 Quinoa salad | Sweet potato | Spinach sautéed with garlic and onions | Cranberries | Feta | Pecan

✓ 3.2.3 Greek salad | Cucumber | Tomato | Olives | Bell pepper | Fresh herbs | Red onion

4. LUNCH TIME

4.1 Salad bowls - taste this salad

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

Per tray - 500 g

Including fork

4.1.1 Poké bowl salad | Edamame | Wakame | Mango | Sweet and sour red cabbage | Asian vinaigrette | Japanese mayonnaise - available with Salmon or Chicken thigh or Tempeh

✓ 4.1.2 Buffalo mozzarella | Tomato | Basil | Pine nuts | Balsamic

✓ 4.1.3 Quinoa salad | Sweet potato | Spinach sautéed with garlic and onions | Cranberries | Feta | Pecan

4.1.4 Couscous salad | Cucumber | Olives | Spring onion | Tomato | Mint | Parsley | Tahini | Pesto dressing

4.1.5 Caesar salad | Grilled chicken thigh | Turkey bacon | Matured cheese | Roma tomatoes | Croutons (Prawns + €1.00)

✓ 4.1.6 Greek salad | Feta | Cucumber | Tomato | Olives | Bell pepper | Fresh herbs | Red onion

4.2 Soups - from our own kitchen - from 10 persons per type

200 ml per person

Soup bowls and spoons are not included. We can rent these out if desired. Soup bowls and spoons may be returned unwashed.

4.2.1 Lightly thickened leek soup | Dutch shrimp

✓ 4.2.2 Asparagus soup with egg

✓ 4.2.3 Sweet potato soup | Coconut | Chili

✓ 4.2.4 Tom Kha Kai

✓ 4.2.5 Italian tomato soup | Pesto | Herb croutons



✓ = Vegan

✓ = Vegetarian

4.3 Hot bowls - from 10 pieces per type

150 grams per piece

- 4.3.1 Authentic lasagne | Beef | Matured cheese | Chives
- 4.3.2 Lamb shoulder | Asparagus | Baby potatoes
- 4.3.3 Crispy salmon | Pearl couscous | Fresh herbs | Lemon
- 4.3.4 Chicken satay | Fried rice | Atjar | Chili oil
- 4.3.5 Daging smoor | Spiced noodles | Seroendeng | Pepper
- ✓ 4.3.6 Thai curry | Sweet potato | Coconut rice | Bimi
- 4.3.7 Chicken roulade | Spinach-tarragon filling | Young vegetables | Creamy rice
- ✓ 4.3.8 Melanzane | Roasted vegetables | Parmigiano

4.4 Warm lunch snacks - from 10 pieces per type

Snacks are delivered in a chafing dish

Including napkins

To be finished at location:

- 4.4.1 Black Angus burger | Bun | Lettuce | Pickle | Onion compote | Tomato
Old Amsterdam cheese | Burger sauce
- ✓ 4.4.2 Veggie burger | Bun | Lettuce | Pickle | Onion compote | Tomato
Old Amsterdam cheese | Burger sauce
- 4.4.3 Warm ham | Pistolet | Honey mustard sauce | Parsley
- ✓ 4.4.4 Bun | Vegetarian sausage | Sauerkraut | Fried onions | Piccalilli mayonnaise
Ready to serve:
- 4.4.5 Baguettes | Chicken satay skewers | Atjar | Sweet and sour cucumber | Coconut
- 4.4.6 Pita chicken thigh shawarma | Tzatziki | Iceberg lettuce (vegetarian and vegan options available)
- 4.4.7 Pizza bun | Pulled chicken | Madras curry | Spiced tomato sauce
- ✓ 4.4.8 Empanada | Mexican beans | Salsa rossa
Quiche:
- 4.4.9 Quiche Lorraine | Smoked bacon | Matured cheese | Thyme
- ✓ 4.4.10 Quiche goat cheese | Roasted bell pepper | Red pesto | Courgette | Rosemary
- 4.4.11 Quiche smoked salmon | Dill | Crème fraîche

4.5 Composed lunches

4.5.1 Dutch lunch - from 10 persons

Including napkins
One rustic bread roll
Soft roll with garnish
Fresh fruit

4.5.2 Kragtwijk lunch - from 10 persons

Including napkins
Two freshly baked bread rolls
Fresh seasonal salad

4.5.3 Farmhouse bread lunch - from 10 persons

Including napkins

Farmhouse sandwich with cheese
Farmhouse sandwich with premium cold cuts
Delicious generously filled wrap
Crispy seasonal salad
Fresh soup with garnish (optional)

4.5.4 Meeting lunch - from 10 persons

Including napkins

Three mini sandwiches, beautifully garnished, as selected by the chef
Sweet treat from our own bakery
Sliced seasonal fruit

4.5.5 International lunch - from 10 persons

Including napkins

Seasonal salad per person
Hot bowl per person
Matching bread assortment with dip
Dessert

Treat your group to a sustainable and vital lunch

This lunch has been specially composed as an energising break in your day.
Packed with fibre and plant-based proteins to keep you going all afternoon.
Made with local ingredients, carefully selected by our chefs.
Good for you & good for the planet. Enjoy!

✓ 4.5.6 Sustainable and vital - from 10 persons

Including napkins

Wrap | Pumpkin hummus | Avocado | Courgette | Vegan feta | Raita spread
Red fruit smoothie bowl with various toppings
Healthy juice | Apple | Carrot | Beetroot | Ginger
Sliced seasonal fruit

4.5.7 Basic lunch package

from 10 persons
2 soft rolls of choice with garnish
Currant bun
Oat protein bar or candy bar
Fresh fruit
Bottle of water or Schulp juice

4.5.8 Luxury lunch package

from 10 persons
Luxury soft roll of the month
Luxury wrap of the month
Oat protein bar or candy bar
Fudge brownie
Sliced fresh fruit
Fresh fruit juice (optional)

✓ = Vegan

✓ = Vegetarian

4.6 Lunch buffet

We deliver the following lunch buffets fully prepared to your location. These lunch buffets can be ordered from 25 persons. We are happy to discuss your wishes and can of course provide a tailored quotation for your event. - +/- 450 grams per person

✓ 4.6.1 Tasty Vitality lunch buffet - from 25 persons

Cold dishes

Quinoa salad | Sweet potato | Spinach sautéed with garlic and onions | Cranberries | Feta | Pecan

Hot dishes

Tom Kha Kai | Shiitake | Coconut
Chakchouka | (Vegan) kofte | Coriander
Chickpea curry | Coconut rice

Side dish

Vegetable rice

4.6.2 French lunch buffet - from 25 persons

Cold dishes

Caesar salad | Grilled chicken thigh | Turkey bacon | Matured cheese | Roma tomatoes |

✓ Croutons

Baguette | Herb butter | Tomato butter

Hot dishes

✓ Lamb shoulder

Vegetarian summer stew

Chicken roulade | Spinach-tarragon filling

✓ Side dishes

Baby potatoes

Young vegetables

4.6.3 Italian lunch buffet - from 25 persons

Cold dishes

✓ Buffalo mozzarella | Tomato | Basil | Pine nuts | Balsamic

Hot dishes

✓ Melanzane | Aubergine | Parmesan cheese | Vegetarian minced meat

Veal ossobuco in a classic jus

Side dishes

✓ Patate al farro

Garnishes

✓ Parmigiano | Arugula | Olive oil

✓ = Vegan

✓ = Vegetarian





5.1 High tea - from 15 persons

Presented on tiered stands, plates and tea selections. Including napkins

Can of course be extended with a nice glass of bubbles

Scones

- ✓ Vanilla cream | Strawberry jam

Sandwiches

- ✓ Caprese | Buffalo mozzarella | Pesto | Tomato | Pine nuts | Arugula
- Smoked salmon | Lollo rosso | Avocado | Sweet and sour red onion | Capers | Wasabi mayonnaise
- Chicken curry salad | Lollo rosso | Egg | Cucumber | Parsley

Amuse bites

- Mini burger | Pulled pork | Apple | Cranberry
- Brioche | Smoked salmon | Dill | Sweet and sour onion | Lime cream | Herring caviar
- ✓ Mini basket basil | Goat cheese mousse | Honey | Walnut | Fig chutney | Cress

✓ Sweets

Mini éclair

Luxury mini petit four

Assortment of our desserts:

- White chocolate mousse with raspberry gel
- Mango and passion fruit mousse with meringue
- Speculoos crumble with mascarpone
- Chocolate mousse with ganache and chocolate curls

Optional addition:

Glass of (non-alcoholic) bubbles | Red fruit | Mint

✓ = Vegan

✓ = Vegetarian

6. FINGER FOOD MENU

6.1 Snacks

A beautiful assortment to accompany your drinks.

Whether it's a sharing platter with a variety of vegetarian delicacies or casual table snacks such as olives and freshly roasted nuts, we have put together a selection of great options for every occasion. Table garnishes include napkins.

6.1.1 Snack mix

Three snacks per person

- ✓ Moon crackers
- ✓ Amstel mix (richly filled with pecans, cashews, almonds, pumpkin seeds and peanuts)
- ✓ Mexicano cheese bites
- ✓ Puff pastry sticks from our own bakery

6.1.2 Luxury table garnish

- ✓ Puff pastry sticks from our own bakery
- ✓ Macadamia mix roasted and salted
- ✓ Stuffed mini peppers
- ✓ Baby onions in balsamic
- ✓ Cucumber sticks with cream cheese dip

6.1.3 Amsterdam table garnish

- ✓ Kesbeke pickled onions
- ✓ Spicy cornichons Jonnie & Oos
- ✓ Old Amsterdam cheese cubes
- ✓ Young cheese
- ✓ Salted king-size peanuts
- ✓ Chicken grill sausage with jalapeño
- ✓ Cervelat sausage

6.1.4 Amsterdam platter (50 pieces)

- ✓ Amsterdam-style raw beef sausage
- ✓ Cervelat sausage
- ✓ Grill sausage
- ✓ Young and aged farmhouse cheese
- ✓ Coarse mustard dip and Amsterdam pickles

6.1.5 Italian tapas

- ✓ Marinated olives
- ✓ Grilled vegetables
- ✓ Stracciatella mozzarella
- ✓ Salami
- ✓ Chunks of Parmigiano
- ✓ Mini pomodoro tomatoes
- ✓ Mini grissini

✓ = Vegan

✓ = Vegetarian

6.1.6 Crudités with dip



6.2 Finger food

6.2.1 Wrap parade 48 pieces, 8 pieces per variety

Including napkins

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

Wrap | Shrimp salad | Arugula | Sweet and sour cucumber | Tomatoes

✓ Wrap | Brie | Arugula | Cucumber | Sun-dried tomato | Walnuts | Pesto

✓ Wrap | Pumpkin hummus | Grilled bell pepper | Avocado | Raita spread

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

Wrap | Chicken curry salad | Arugula | Bell pepper | Chives | Egg | Pineapple

6.2.2 Classic 44 pieces, 8 pieces per variety

Including napkins

✓ Grandma's egg salad | Dijon mustard | Chives

Wrap | Chicken curry salad | Arugula | Bell pepper | Chives | Egg | Pineapple

Young farmhouse cheese | Cervelat sausage | Cornichon

Bokkepootje biscuit | Smoked salmon | Fresh herbs

✓ Stuffed pepper | Ricotta | Walnut | Arugula

Shrimp | Spice rub | Lemon cream

6.2.3 Canapés 42 pieces, 8 pieces per variety

Including napkins

✓ Canapé | Mini basil basket | Cranberry goat cheese | Pistachio | Walnut

Canapé | Tomato focaccia | Quail egg | Truffle | Pata negra | Arugula

Canapé | Mini bun | Pulled pork | Apple | Cranberry

Canapé | Salmon roll | Cucumber | Cream cheese | Chives | Spring onion

Canapé | Croissant | Chicken curry | Pea shoots | Cashew nuts

✓ Canapé | Pumpkin hummus | Pine nuts | Edible flower

6.2.4 Vegetarian snack platter 48 pieces, 8 pieces per variety

Including napkins

✓ Canapé | Mini basil basket | Cranberry goat cheese | Pistachio | Walnut

✓ Canapé | Sun-dried tomato hummus | Edible flower

✓ Grandma's egg salad | Dijon mustard | Chives

✓ Stuffed pepper | Ricotta | Walnut | Arugula

✓ Wrap | Vegan cream cheese | Grilled vegetables | Chives | Arugula

✓ Wrap | Brie | Arugula | Cucumber | Sun-dried tomato | Pine nuts | Pesto

✓ = Vegan

✓ = Vegetarian

6.3 Hot bites

6.3.1 Tasty hot finger food 60 pieces, 10 pieces per variety

Delivered cold or warm. Including napkins

✓ Bara | Tomato chutney | Ginger | Curry Madras mayonnaise

Charcoal-grilled yakitori | Spring onion

✓ Vegan kofta | Chakchouka | Parsley

Pita | Pulled chicken | Spring onion | Bean sprouts | BBQ sauce

Roasted prawns | Garlic | Parsley oil | Lemon

Salmon-Shiitake Balls | Miso glaze

6.4 Amuse-bouches

6.4.1 Chefs amuse-bouche 48 pieces

Including fork

Brioche | Iberico ham | Truffle mayonnaise | Pea shoots

Flambéed salmon | Spring onion | Crispy rice | Ponzu dressing

Mini poke bowl | Wakame | Avocado | Mango | Red cabbage | Japanese mayonnaise

✓* choice of Tempeh*, Salmon or Chicken

Mini fried egg | Quail egg | Pancetta crumble | Truffle mayonnaise

✓ Pearl couscous | Five spice | Green herbs

Brioche | Duck rillettes | Fig compote | Orange



7. BUFFETS AND DESSERTS

The buffets below are delivered either cold or warm, in consultation with you. These buffets can be ordered from 25 persons onwards. We would be happy to discuss your wishes and, of course, can provide a personalized quote for your event.

Napkins included; plates and cutlery not included. However, we can rent these out if desired. Plates and cutlery may be returned dirty.

✔ 7.1.1 Tasty Vitality - from 25 persons 🌱

Cold dishes

Quinoa salad | Sweet potato | Spinach sautéed with garlic and onions | Cranberries | Feta | Pecan
Velvety hummus | Pomegranate | Feta
Pita breads

Hot dishes

Tom Kha Kai | Shiitake | Coconut
Chakchouka | Vegan kofta | Coriander
Chickpea curry | Coconut rice
Roasted tempeh | Ketjap | Garlic | Sambal

Side dishes

Spiced couscous
Vegetable rice

7.1.2 French buffet - from 25 persons

Cold dishes

Caesar salad | Grilled chicken thigh | Turkey bacon | Matured cheese | Roma tomatoes | Croutons

✔ Baguette | Herb butter | Tomato butter

Hot dishes

Lamb shoulder

✔ Vegetarian summer stew

Chicken roulade | Spinach-tarragon filling
Crispy salmon | Garlic | Coriander | Lime

Side dishes

✔ Baby potatoes

✔ Young vegetables

✔ Creamy rice



✔ = Vegan

✔ = Vegetarian



7.1.3 Indonesian buffet - from 25 persons

Cold dishes

- ✓ Cassava

Hot dishes

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

Side dishes

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

Garnishes

- ✓ Sambal | Sweet and sour cucumber | Spring onion | Serundeng | Atjar

7.1.4 Italian buffet - from 25 persons

Cold dishes

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

Hot dishes

- Authentic lasagne | Beef | Old Amsterdam cheese | Mozzarella
- ✓ Melanzane | Aubergine | Parmesan cheese | Vegetarian mince
- Seafood pasta | Mussels | Shrimp | Vongole | Garlic | Lemon
- Veal ossobuco in a classic jus

Side dishes

- ✓ Patate al forno

Garnishes

- ✓ Parmigiano | Arugula | Olive oil

7.1.5 Moroccan buffet - from 25 persons

Cold dishes

- ✓ Pitas | Muhammara | Hummus
- Marinated olives
- Couscous salad | Cucumber | Olives | Spring onion | Tomato | Mint | Parsley | Tahini | Pesto dressing

Hot dishes

- Chicken tagine | Apricot | Prunes | Coriander | Mint
- ✓ Vegetable tagine | Potato | Courgette | Carrot | Chickpeas | Cumin
- Kefta | Tomato sauce | Beef
- Merguez sausages

Side dishes

- ✓ Rich vegetable couscous
- ✓ Yogurt-mint sauce | Olive oil

7.2 Desserts - from 10 persons

Assortment of our homemade mini desserts

Including spoon

- White chocolate mousse with raspberry gelée
- Mango and passion fruit mousse with meringue
- Speculoos crumble with mascarpone and speculoos
- Chocolate mousse with ganache and chocolate curls

*Lime mousse / Crumble / Raspberry
/ Honey cress
Allergen-free*

✓ 7.3 Add-on - from 10 persons

- 7.3.1 A variation of baguette / focaccia / mini sandwiches
- With tasty dips and trimmings such as hummus / herb butter / aioli



✓ = Vegan

✓ = Vegetarian

8. Meal service

8.1 Freshly prepared meals - from 10 units per type

Meal per person 525 - 560 g

€ 15,95 per piece

Including green salad

8.1.1 Authentic lasagne | Beef | Matured cheese | Chives

8.1.2 Lamb shoulder | Asparagus | Baby potatoes

8.1.3 Crispy salmon | Pearl couscous | Green herbs | Lemon

8.1.4 Chicken satay | Fried rice | Atjar | Chili oil

✓ 8.1.5 Daging smoor | Spiced noodles | Serundeng | Pepper

8.1.6 Chickpea curry | Coconut rice

✓ 8.1.7 Chicken roulade | Spinach-tarragon filling | Young vegetables | Creamy rice

✓ 8.1.8 Melanzane | Roasted vegetables | Parmigiano

8.1.9 Thai curry | Sweet potato | Coconut rice | Bimi



✓ = Vegan

✓ = Vegetarian

9. BBQ Assortment

9.1 BBQ - from 25 persons

A fully catered BBQ is available from 50 persons

€30,95 per person

Salad en dips

- ✓ • Stracciatella burrata | Pesto
- ✓ • Homemade potato salad
- ✓ • Sourdough bread with herb butter and aioli

Sauces

Cocktail sauce | Satay sauce | Burger sauce | Pepper sauce

Build your own burger

Brioche (hamburger bun)

Toppings: Pickle | Tomato | Lettuce | Matured cheese

Meat and fish

- Black Angus burger
- Grilled chicken thigh fillet | green herbs
- Whole dorade | lemon | garlic
- Dry-aged picanha

Or Vega

- Vegetarian burger
- Vegetarian BBQ sausage
- Marinated no-chicken
- Tian Provençal

Side dishes

- Potato gratin
- Grilled vegetables



Events

Would you like to be completely taken care of?
Your breakfast, lunch, drinks, dinner, or event is in good hands with our team.

Specific wishes, a surprising 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 events, etc.

Please contact us at events@kragtwijk.nl or via 020 - 347 24 00

Did you know that

Kragtwijk Finest Food has multiple kitchens with a wide assortment?
In this brochure, you have been able to explore our offerings for breakfasts,
lunches, drinks, and meals.

In addition, we offer personalised meals. For every (dietary) request, we can provide
a suitable assortment. We also have a kosher kitchen under rabbinical supervision,
where we offer a complete range for all meal moments, including travel catering.

Everything is possible — we cater to each individual, while being able to deliver
larger volumes from our kitchens.

Please feel free to take a look at our website or social media.
Sometimes images say more than words;



Terms and conditions

Changes and cancellations

- You can modify or cancel your orders up to 2 days before delivery. This must be communicated to us before 12:00 noon.
- Orders for delivery on Saturday, Sunday, or Monday can be modified or canceled no later than Thursday before 12:00 noon.

Deliveries

- Deliveries on weekends/holidays are always subject to consultation.

Events & custom requests

- Changes/cancellations up to no later than 2 weeks prior to event or request, or as agreed in the quotation.

Storage advice

We would like to advise you on the proper storage of the chilled fresh products we deliver to you:

- Store refrigerated at ≤ 4 °C.
- Use within 24 hours after delivery.
- If kept outside refrigeration: consume within 2 hours; discard any leftovers immediately.
- Do not refreeze or repackage after opening.

