



Kimpton De Witt CATERING MENU

Cuisine by Executive Chef Sam "SammyD" DeMarco

K I M P T O N
DeWitt
A M S T E R D A M

Kimpton De Witt

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Kimpton De Witt Amsterdam

Dinner

DINNER BUFFETS

(Buffet start from 30 persons up to 100 guests)

HEALTHY DINNER BUFFET

Seasonal soup

Roasted beets

Avocado, red onion, sherry vinegar, rocket

Grilled chicken breast and heirloom grain

Cucumbers, tomatoes, herbs, lemon, olive oil

Tuna Niçoise

Green beans, hard boiled egg, olives, vinaigrette

House-made bread and butter

Chef's seasonal dessert

Miss Louisa coffee blend or Nespresso

Ronnefeldt teas

€ 37.00 per person

LOCAL DINNER BUFFET

Local organic mixed greens

Radish, tomato, herbs, house vinaigrette

Dutch lettuce

Cornichon, blue cheese, red wine vinaigrette

Herb roasted chicken *white wine mustard jus*

Cod fish, *smoked eel sauce*

Seasonal vegetables

Garlic and herb roasted potatoes

House-made bread and butter

Chef's Seasonal Dessert

Miss Louisa and Nespresso coffee and Ronnefeldt teas

€ 40.00 per person

WYERS DINNER BUFFET

Grilled bread *whipped buffalo ricotta, olive oil*

Red quinoa salad

Blueberries, corn, tomato, lime vinaigrette

Chopped salad *yoghurt dill dressing, feta*

Rocket salad *lemon, walnuts*

Homemade country pâté *pickles, onions*

Goose rillettes *sourdough toast*

Tuna Niçoise

Green beans, hard boiled egg, olives, vinaigrette

Smoked fish salad *mussels, prawns, mackerel*

Vitello tonnato

Chicken Puttanesca

tomato, capers, olives, sherry vinegar pan jus

Grilled salmon *mango chutney*

Mashed potatoes

Grilled market vegetables

WYERS dessert selection

€ 65.00 per person

CARVING STATIONS

Veal big bone *barley risotto, Madeira sauce*

(each serves 12)

€ 17.50 per person

Prime rib *horseradish cream, jus*

(each serves 20)

€ 20.00 per person

Slow-roasted leg of lamb *cucumber, cumin yogurt sauce,*

tart cherry jus

(each serves 15)

€ 25.00 per person

Menu pricing subject to change. All food and beverage charges are included VAT. For events of less than (10) guests, an additional labor fee may apply. Please advise catering of any food allergies or dietary restrictions prior to event.