



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

Lunch

BOXED LUNCH (to-go only)

Seasonal pasta salad
Local chips
Freshly baked cookie

Choice of two sandwiches below:

Smoked turkey *pesto mayonnaise, olives, arugula*
Shaved ham and Gouda cheese *pickles, grain mustard aioli*
Roast beef & Swiss cheese *horseradish slaw, tomatoes*
Chicken salad *red grapes, apples, pecans, butter lettuce*
Grilled vegetable wrap *rocket, feta, olives*

Hand fruit
Bottle of water (500 ml)

€ 24.00 per person

DELI LUNCH BUFFET

Only groups up to 35 people

Local organic greens
Radish, tomato, herbs, house vinaigrette
Couscous Mediterranean salad

Roast beef, smoked turkey breast, beef pastrami, smoked trout
Reypenaer, brie, Dutch herb cheese
Lettuce, tomatoes, Dutch pickles, red onions, grain mustard,
seasonal aioli
Assortment of breads

Cookies and brownies
Miss Louisa coffee blend or Nespresso
Ronnefeldt teas

€ 30.00 per person

HEALTHY LUNCH BUFFET

Seasonal soup
Roasted beets
Avocado, red onion, sherry vinegar, rocket

Grilled chicken breast and couscous
Cucumbers, tomatoes, herbs, lemon, olive oil
Tuna Niçoise
Green beans, hardboiled egg, olives, vinaigrette
Assorted grain bread *olive oil & sea salt*

Fruit dessert
Miss Louisa coffee blend or Nespresso
Ronnefeldt teas

€ 35.00 per person

LOCAL LUNCH BUFFET

Local organic mixed greens
Radish, tomato, herbs, house vinaigrette
Dutch potato salad
Dutch potatoes, pickles & mustard

Country pâté *bacon, pork & veal*
Smoked Dutch fish
Seasonal vegetables
Dutch beef stew *new potatoes*
Assorted grain breads *olive oil & sea salt*

Dutch apple pie
Miss Louisa coffee blend or Nespresso
Ronnefeldt teas

€ 37.00 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.

PLATED MENUS

Lunch and Dinner

PRINCE ROSE

Heart of romaine *grilled chicken, black pepper crouton, parmesan, white anchovy dressing*

OR

Baby spinach *pecorino, roasted peppers, preserved lemon vinaigrette*

Roasted chicken *mashed potatoes, farm vegetables, bay leaf mustard jus*

OR

Herb roasted butterfish *pearl barley risotto, farm vegetables, lemon sauce*

OR

Creamy grits *grilled and roasted market vegetables*

Seasonal cheesecake *vanilla ice cream*

€ 38.00 per person

EXCELSIOR

Tuna Niçoise salad *fresh tuna, haricot verts, poached quail egg, anchovies, dijon vinaigrette*

OR

Butter lettuce *blue cheese, pickled onions, candied pecans, buttermilk dressing*

Duck breast *polenta, farm vegetables, pan jus*

OR

Grilled salmon *mashed potatoes, farm vegetables, beurre blanc*

OR

Barley risotto *kimchi, roasted carrots, Madeira sauce*

House made brownie, *passion sorbet*

€ 48.00 per person

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VICEROY

Smoked salmon *horseradish cream, pickled radish, herb salad*

OR

Veal pastrami *pickled vegetables, 1000 island dressing, herb salad*

OR

Roasted green asparagus *gribiche dressing, almonds, herb salad*

House steak *port jus, market vegetables, herbed potatoes*

OR

Cod fish *smoked eel sauce, beetroot, celery*

OR

Artichokes *pumpkin, pecorino, grilled zucchini*

Dessert tasting

€ 58.00 per person