



# 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

Nieuwezijds Voorburgwal 5  
1012 RC Amsterdam

P: +31 (0)20 620 0500

[www.kimptondewitthotel.com](http://www.kimptondewitthotel.com)

# Kimpton De Witt Amsterdam

# Reception

## HOT HORS D'OEUVRES

### Tier 1

(3 bites per person)

#### Beef bitterballen

*Mustard sauce*

#### Beetroot bitterballen

*Olive dip*

#### Sausage roll

*House made sausage, grain mustard, puff pastry*

€ 6.00 per person

### Tier 2

(3 bites per person)

#### Lollipop chicken wings

*Celery sticks*

#### Walnut shrimp

*Honey*

#### Shrimp croquettes

*Lemon mayonnaise*

#### Cheese soufflé

*Mustard sauce*

€ 7.50 per person

## COLD HORS D'OEUVRES

### Tier 1

(3 bites per person)

#### Grilled crostini

*Biological feta cheese, olives, cucumber, basil pesto*

#### Wild mushroom bruschetta, old Amsterdam cheese

*Truffle mayonnaise, herb salad*

#### Deviled eggs

*Truffle oil*

#### Steak tartar crostini

*Traditional*

#### Mixed platter cold

€ 6.00 per person

### Tier 2

(3 bites per person)

#### Smoked salmon

*Potato, crème fraîche*

#### Mixed platter hot

€ 7.50 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.

## DISPLAYED HORS D'OEUVRES

### Vegetable antipasti

*Dips & spreads*  
€ 6.00 per person

### Seasonal fruits

€ 6.00 per person

**From the land** *duck liver mousse, country pâté, ossenworst, goose rillettes, dried sausage*  
€ 25.00 per person

**From the sea** *smoked mackerel spread, cod salad, smoked salmon rillettes, smoked eel, pickled sardines*  
€ 25.00 per person

**From the barn** *variety of local Dutch cheeses*  
€ 25.00 per person

**From the farm** *vegetables Bagna Cauda*  
€ 25.00 per person

## CHEF ACTION STATIONS

### Seafood bar

*Oysters, salmon rillettes, shrimp cocktail, crudo*  
€ 20.00 per person per hour  
• Requires chef attendant (€ 100.00 per hour)  
Add on: Caviar € TBD

### Pasta station

*Tortellini, rigatoni plum tomatoes, penne alla vodka, duck ragout orecchiette*  
€ 20.00 per person per hour  
• Requires chef attendant (€ 100.00 per hour)

### Panini station

*Cuban, reuben, BBQ pork, cheesy grits, caprese*  
€ 15.00 per person per hour  
• Requires chef attendant (€ 100.00 per hour)

### Carving station

*Pata negra, smoked salmon*  
• € 25.00 per person per hour  
Requires chef attendant (€ 100.00 per hour)

Menu pricing subject to change. All food and beverage charges are included VAT. Please advise catering of any food allergies or dietary restrictions prior to event.