



Buffets
(min. 20 people)

BRUNCH AT €20 PER PERSON

- Quiche Lorraine and/or Vegetable Pies
- Tomatoes with Tuna Salad
- Filled Eggs
- Meatloaf with Cherries
- Homemade Meat Pate and Chutney
- Cheese Platter
- Bread Assortment
- Rice pudding with Brown Sugar

BUFFET AT €24 PER PERSON

- Smoked Salmon with Cucumber and Horseradish Sauce
- Tomatoes filled with Grey North Sea Shrimps
- Scrambled Eggs with Fresh Green Herbs
- Cold Seasonal Vegetable Choice
- Homemade Meat Pate and Chutney
- Meatloaf with Cherries
- Cheese Platter with Home-baked Walnut Bread
- Bread Assortment
- Fres Fruit Salad



BUFFET AT €30 PER PERSON

- Homemade Gravad Lax with Elixir d'Anvers
- Herring Salad with Beetroot and Apples
- Colorful Fish Terrine
- Cold Seasonal Vegetable Choice
- Home Smoked Leg of Lamb OR Garnished Pork Roast
- Warm Stew of Free Range Chicken OR Lamb
- Salad of Capri (mozzarella, tomatoes and basil)
- Tabbouleh
- Cheese Platter with Home-baked Walnut bread and Green Herb Bread
- Bread Assortment
- Fresh Fruit Salad