




**DISH**  
CATERING



Many dishes go hand in hand with the season at DISH. Taste the fresh spring, the sultry summer, the glowing autumn and the warm winter on your plate. And enjoy the subtle combination of wine and food, with matching wines ranging from crisp fresh and flowery to impetuous and full.

# From frivolous format to generous dishes



DISH Catering is committed to a sustainable way of working, with maximum respect for people and nature; our products are therefore mostly organic. We work with fresh products, preferably seasonal with an eye for sustainability and strict quality control. In addition to the most diverse culinary delights, we also provide attractive decor for your event and work with a team of exceptionally friendly and representative colleagues.





# Foodbook

## DISH Catering

### 2019

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A circular logo with a white center and a thick yellow border. The text "DISH" is in a large, white, serif font, and "CATERING" is in a smaller, black, sans-serif font below it.

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# Lunch drop offs, impressions

- Various types of sandwiches with, among other things, roast beef, pastrami, cheese, mozzarella
- Various types of sandwiches with smoked salmon and other kinds
- Lentil soup or soup of your choice
- Glasses of fresh fruit salad





# Lunch buffets, impressions

## Lunch buffet, example 1:

- Penne pasta with salmon and chive sauce
- Grilled chicken fillet on fried rice with stir-fried vegetables (halal)
- Various types of salads including raw vegetables, tomato, and cous cous salad
- Fruit served in glass

## Lunch buffet, example 2:

- Grilled chicken with a lemon twist and green vegetables
- Veal filet with sun dried tomatoes and potato wedges
- Spanish lasagne with eggplants en 2 kinds of cheese (vegetarian)
- Fried rice with fresh herbs

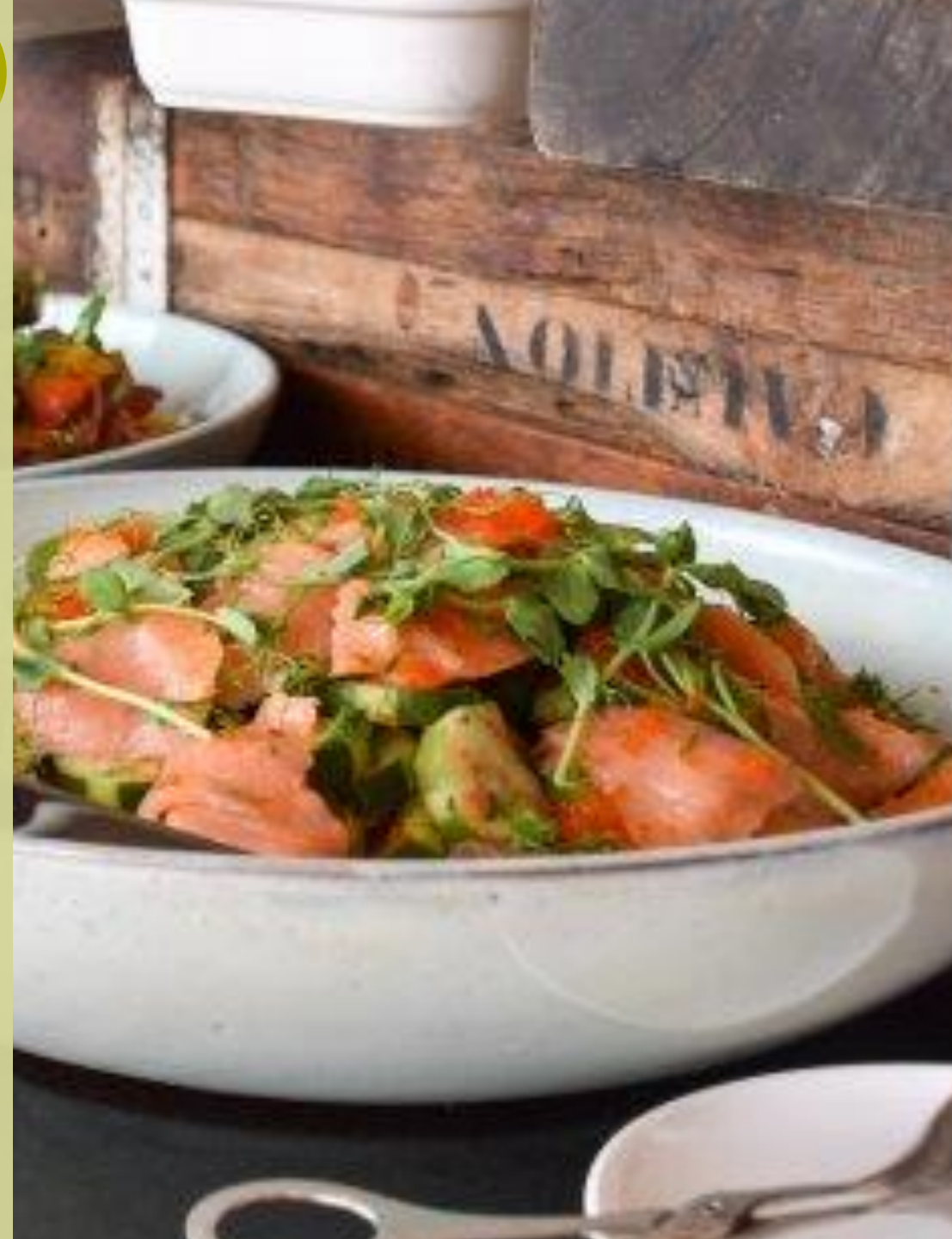




# Lunch buffets, impressions

## Lunch buffet, example 3:

- Ravioli filled with mushrooms and cream sauce
- Grilled turbot on riso pasta and white wine sauce
- Caesar salad at the side some grilled shrimps and chicken
- Sliced Fruit in a bowl
- Thinly sliced chicken or smoked salmon with Parmesan cheese and truffle dressing
- Salmon three ways: grilled, raw and smoked with an oriental salad and wasabi dressing
- Vitello tonato of veal with raw tuna and tuna sauce
- Pumpkin soup with Dutch shrimps
- Ceasar salad with grilled chicken, sun-dried tomatoes and capers apple (also possible as a vegetarian dish)



# Sit down lunch, impressions

## 3 courses sit down lunch, example 1:

### **Starter:**

- Three ways cooked salmon, grilled, raw and smoked with an Asian salad

Or

- A soup of truffle, with chive julienne

### **Main course:**

- Veal loin steak on seasonal vegetables with mashed potato and veal jus

Or

- Grilled turbot with pasta and vegetables and a Prosecco sauce

### **Dessert:**

- Mascarpone tart and marinated raspberries





# Sit down lunch, impressions

## Sit down lunch, example 2:

- Three ways cooked salmon, grilled, raw and smoked with an Asian salad
- Veal loin steak (halal) on seasonal vegetables with mashed potato and veal jus
- Mascarpone tart and marinated raspberries

## Sit down lunch, example 3:

- A roll of smoked salmon, eel and halibut with caviar cream
- Grilled turbot fillet on green greetings on truffle potato puree and beurre blanc
- Mini raspberry tart with mint ice and a biscuit







# Sit down lunch, impressions

## Sit down lunch, example 4 – vegetarian:

- Portobello mushroom with goat cheese and truffle honey
- Stuffed ravioli with spinach panacota and grasswort
- Mini raspberry tart with mint ice and a biscuit





# Sit down dinner, impressions

## Starters, examples:

- Thin sliced chicken or smoked salmon with Parmesan cheese and truffle dressing
- Salmon three ways; grilled, raw and smoked with an oriental salad and wasabi dressing
- Vitello tonato of veal with raw tuna and tuna sauce
- Pumpkin soup with Dutch shrimps
- Ceasar salad with grilled chicken, sun-dried tomatoes and capers apple (also possible as a vegetarian dish)

## Main courses, examples:

- Grilled brill fillet on potato tuber puree and grilled green asparagus
- Grilled sea brew on pasta with zucchini and cream sauce with saffron
- On its own fat fried duck breast on truffle mashed potatoes and red wine sauce with dried figs
- Pasta with mushrooms, cheese, pine nuts and rocket





# Sit down dinner, impressions

## Desserts, examples:

- White chocolate mousse with marinated red fruit
- Crème brulée of vanilla
- Crème brûlée of tonka beans
- Small tartlets with chocolate and marinated pineapple







# Walking dinner, impressions

## **Entree:**

Rollaux of smoked salmon, eel and halibut with a cream of aquitaine caviar

## **Second course:**

Asparagus soup with thinly sliced green asparagus

## **Piece:**

Thinly sliced sirloin steak on oven-baked rozeval potatoes with inserted green asparagus and a sauce of red wine

## **Dessert:**

White chocolate mousse with marinated red fruit







# Streetfood, impressions

- Skewer of king prawns with Thai sriracha sauce
- Mini satay of chicken thigh and coriander dip
- Vegetarian Dim Sum with noodles and hoi-sin
- Duckroll (Peking duck in savory pancakes and spicy bean sauce)
- Chickpea soup with coriander and fried naan bread
- Lebanese Tabouleh with yogurt garlic sauce
- Kubseh (Rice with marinated chicken with coriander and cardamom)
- Biryani (Iranian rice with fried red mullet and cumin and ginger)





# finger-food, fish, meat and vegetarian. Impressions



- Smoked salmon on a goat cheese salad in pastry
- Crostini with prawns and peas and lemon
- Beetroots blinis with mushrooms
- Cucumber filled with cream cheese and truffle oil
- Thai chicken skewers with coriander
- Wrap stuffed with smoked chicken en figs
- Grilled Chicken skewers with soja
- Cucumber stuffed with smoked salmon and capers
- Shrimp salad in a bread do cup
- Big shrimp on fried zucchini with wasabi sauce
- Toast with cucumber and Dutch shrimps and cream cheese
- Blini with smoked salmon and sour cream







# Drinks

## Drinks lunch:

- Orange jus
- Several kinds of fruit juices
- Coffee
- Tea
- Water

## Drinks diner:

- White wine
- Red wine
- Beer
- Orange jus
- Still water and sparkling water
- Several kinds off soft drinks





# Plates, cutlery and other things



DISH catering has almost everything in stock. We can unburden you completely. From plates, cutlery, glassware to bar tables, party tents, etc.. If you can think of it, either we have it in house or can organize it for you. Your wishes are key and central.





# Locations

Several locations have committed themselves to DISH catering. One of them is Huygens' Hofwijck.

*Huygens' Hofwijck is the famous seventeenth-century country house of Constantijn and Christiaan Huygens in Voorburg and one of the most important monuments from our Golden Age. The harmonious house and the unique historic garden offer a beautiful backdrop. For this unique location in Voorburg, Dish Catering has been providing culinary refreshments for years. Whether it is a wedding, drinks or (business) dinner. For small groups ( $\pm$  30 people) and large groups ( $\pm$  150 people) it is a pleasure to work here. We take care of the dishes and drinks. In addition, we provide the decoration for the event. In consultation with the client it is determined which chairs, cutlery, glassware and linen must be present on that day.*





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The logo for DISH CATERING is a circular emblem with a thick, dark olive-green border. The interior of the circle is a light, pale yellow color. The word "DISH" is written in a large, white, serif font at the top, and the word "CATERING" is written in a smaller, black, sans-serif font below it. The background of the entire image is a vibrant, close-up photograph of fresh green herbs, including what appears to be basil and red-stemmed chard, with bright, natural lighting.

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