



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

Index

- Lunch drop offs Page 4
- Lunch buffets Page 5, 6
- Sit down lunches Page 7, 8, 9
- Sit down dinner Page 10, 11
- Walking dinner Page 12
- Streetfood Page 13
- Fingerfood Page 14
- Drinks Page 15

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

DISH
CATERING



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



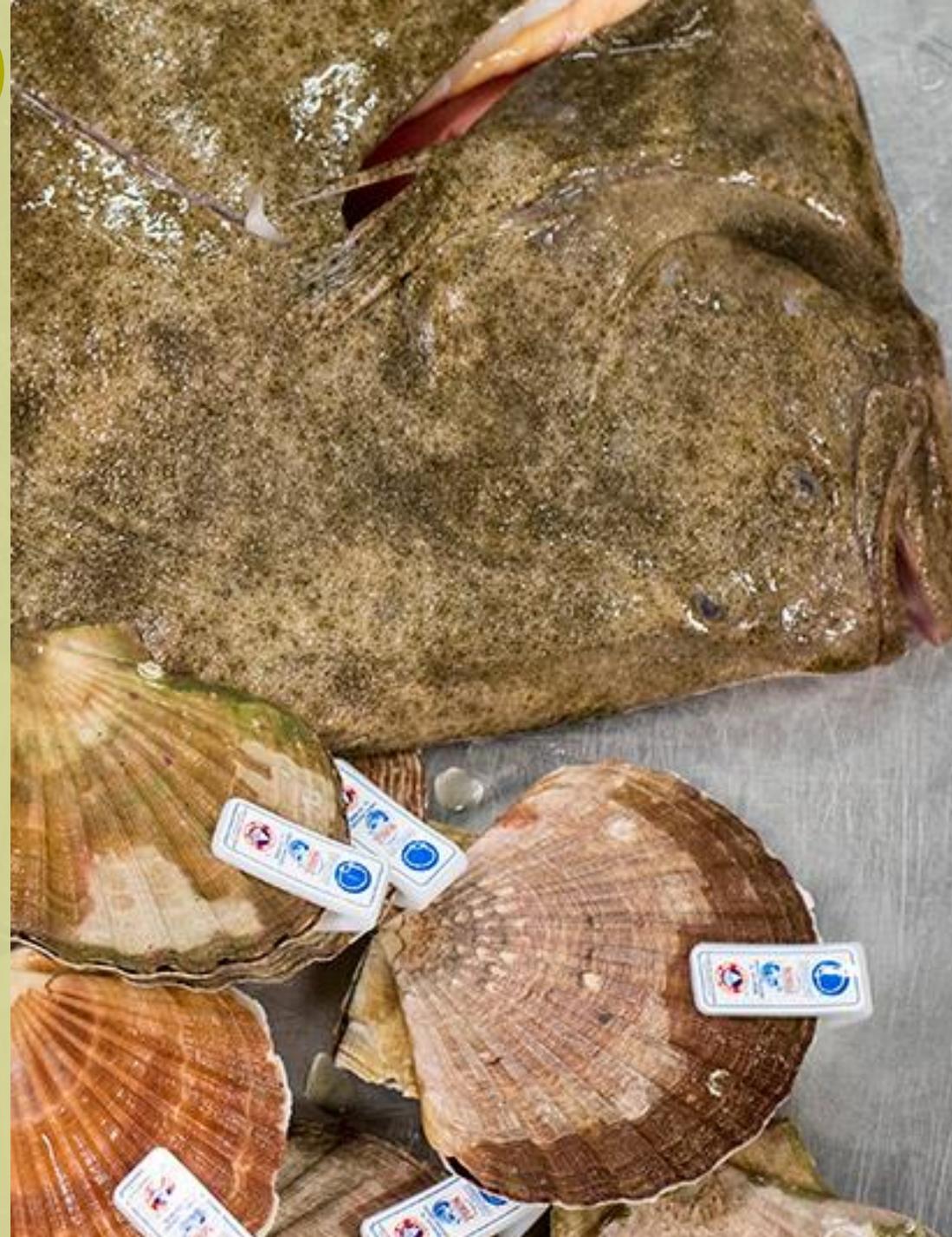
Sit down lunch, impressions

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.



DISH Catering

Prisma 36

2495 AR Den Haag

T: 070-3626240

T: 06-28541901

W: www.dishcatering.nl

E: contactus@dishcatering.nl

The logo for DISH CATERING is a circular emblem. It features a thick, dark olive-green outer ring. Inside this ring is a lighter, pale yellow-green circle. The word "DISH" is written in a large, white, serif font across the top of the inner circle. Below it, the word "CATERING" is written in a smaller, bold, black, sans-serif font.

DISH
CATERING