



EXCEEDS YOUR EXPECTATIONS!

FOODBOOK OF FLAVOURS



WWW.LEVEL-ELEVEN.NL

“ FLAVOURISH GASTRONOMY ”

Our caterer gets inspired by every region of the world.

Classical French-Italian cuisine, influenced by global tastes and flavours, added with original modern twists and cooking techniques.

All ingredients are carefully chosen and if possible grown by local farmers and bio-trade. All other ingredients are carefully selected by quality or non-local availability.

We only use MSC- or ASC grown fish. Recently we have extended our vegetarian and vegan options!



Apart from our suggested menu's, we can also create a custom-made menu for you if desired.

Please contact our Event Managers and they will inform you about all the possibilities.



vegetarian



vegan



CONTENT

Appetizers	4
Dinner menu	6
Make your own... buffet	10
Buffet	12
Walking dinner	16
Foodstands	19



“ SURPRISING FLAVORS ”

APPETIZERS

A party or dinner needs delicious appetizers! We can highly recommend appetizers to start off your cocktail party!

A maximum of 3 pieces is possible!



TRADITIONAL - € 3,25 PER PIECE

- Chicken seasoned with vadouvan spices and mango sauce, served in a glass
- Crostini with smoked salmon and wakame
- Mini wrap with green asparagus and tomato tapenade 🌿
- Bruschetta with Parma ham & fig chutney
- Pumpkinsoup with cream and pumpkin seeds, served in a small glass 🌿
- Mozzarella, puffed tomato and basil skewer 🌿



SURPRISING - € 4,75 PER PIECE

- Stick with dried date filled with seasoned minced chicken and covered with a thin strip of bacon
- Minced lamb with cheese in a crispy shortcrust pastry
- Crêpe filled with Dutch shrimps
- Zucchini quiche with saffron 🌿
- Oriental flavoured minced chicken in a crust of prawn crackers

Appetizers

HIGH END - € 4,25 PER PIECE

- Beetroot mousse with falafel and a parsley-garlic crumble 🌿
- Wrap of grilled eggplant and mozzarella with a basil dip 🌿
- Wrap filled with hummus, roasted bell pepper and vegetarian minced meat 🌿
- Broccoli mousse with a spicy crispy and spicy phyllo dough 🌿
- Gazpacho with cucumber and pepper 🌿
- "Vegetable garden" of radish, carrots and green asparagus with herb yoghurt 🌿
- Free range chicken skewer with a mango-curry-coriander dip
- "Lollypop" of smoked ribeye carpaccio and truffle
- Herring on an organic beetroot mouse



“

TEMPTING SCENTS

”

REGULATIONS

There will be one menu determined for all of your guests.

Level Eleven would like to receive 2 weeks prior the definitive choice of menu and the amount of guests, also if there are any guests with allergies and restrictions to diet.

SIT-DOWN DINNER

The classic choice is a dinner served at your table. You can choose from several options: round, square or long tables, our staff provides you with delicious food and drinks. The tables are covered with linen and basic decorations. At 4 courses and up we will adjust the portioning of the dishes to the size of an intermediate dish so you can dine extensively.

PRICES

2-COURSE DINNER	€ 42,00 p.p.
3-COURSE DINNER	€ 49,50 p.p.
4-COURSE DINNER	€ 59,50 p.p.
5-COURSE DINNER	€ 66,50 p.p.
6-COURSE DINNER	€ 72,50 p.p.

Prices include staff, VAT, white linen table clothes and linen napkins



WINE ARRANGEMENTS

Fond of wine? Then ask for our wine packages where a suitable wine will be served with every dish!





COLD STARTERS

- Anti pasti - a variety of ham, cheese and olives from Italy
- Beef carpaccio from Tuscany: crispy focaccia topped-off with carpaccio, truffle, pine nuts, pecorino and arugula
- Coppa di Parma with grilled green asparagus and olive cream
- Slow cooked veal with fresh tuna and tuna sauce with fresh salad
- Classic Caesar salad with smoked 'Tante Door' chicken, anchovies and grilled brioche
- Steak tartare with garnishes and a free-range egg
- Picked lettuce, roasted chiogga beet, cream parsnip and spinach pesto 🌿
- Avocado "pie" with a walnut crunch and pumpkin cream 🌿

WARM STARTERS

- Truffle risotto with fried celeriac and nuts 🌿
- Warm smoked salmon with lime cream
- 3 fried large shrimps with tagliatelle and squids




MAIN DISHES

- Roasted guinea fowl fillet with a pumpkin tarte tatin with Szechuan pepper
- Entrecôte with green vegetables served with potato gratin and a monastery beer sauce with shallots
- Zucchini tart with grilled black salsify, mashed potatoes and walnuts 🌿
- 'Tompouce' of roasted celeriac, bruised potato and fried mushrooms 🌿
- Grilled Salmon on grilled green asparagus with potato mousseline and chives
- Oven-baked cod, marinated oriental style, with noodles and a vegetable spring roll
- Roast duck breast with truffle risotto and fried mushrooms





DESSERTS

- "Bonbon" white chocolate mousse with lime cloaked in dark chocolate
- "Chocolate heaven": chocolate mousse, Belgian chocolate ice cream and crisps
- Palette of red forest fruit with mint cream and sherbet ice cream 
- Grand dessert served on shelves - supplement € 4,50 p.p
- Cheeseplatter - supplement € 4,50 p.p
- Cheesecake with warm cherries

“
COMFORTABLY
TASTY
”



MAKE YOUR OWN BUFFET

Delicious make-your-own buffets for a quick bite before or after a meeting or seminar. Also very suitable for informal groups or groups that don't like complicated food. With the composition of the buffet, the vegetarians has been taken into account.

AGREEMENTS

Level Eleven will receive the final choice of menu and the final amount of guests no later than 2 weeks in advance. Including dietary requirements and allergies.

A make-your-own buffet is possible from 50 up to a maximum of 250 guests.

Our staff at the buffetcounter to guide your guests is possible at a surcharge. The extra costs depends on the final number of guests. Ask for all the possibilities!





BIENVENIDOS A MÉXICO - € 22,50 P.P.

- Burrito`s:

Wrap / Spicy chicken / Tomato salsa / Kidney beans / Corn / Lettuce

- Taco`s:

Taco shells / Beef stew / Guacamole / Coriander / Jalapeno's / Roasted bell pepper

- Tortilla`s:

Tortilla chips / Chilli con carne / Sour cream / Grated cheese / Red onion / Lettuce

CLASSIC STREETFOOD - € 22,50 P.P.

- Hamburger:

Sandwich / Hamburgers (also vegetarian) / Cheddar cheese / Fried Onion / Gherkin / Lettuce / Tomato / Dips

- Falafal:

Pita / Falafalburger / Garlic sauce / Lettuce / Cucumber / Carrot

- Hotdog:

Hotdog bun / Hotdog / Mustard sauce / Sauerkraut / Gherkin / Curry sauce

SAY BREAD 'N CHEESE - € 27,00 P.P.

- Bread and dips:

Breads / Pesto / Tomato relish / Alioli / Sea Salt / Olive Oil / Nut Pesto / Various Italian olives

- Cheese platter, served on a table:

Pecorino / Manchego / Blue Stilton / Mont d'or / Various nuts / Dried fruit / Honey and apple jelly



BUFFETS

A buffet is the perfect choice if you want to let the guests choose what they eat and how much they eat. If you have a group that consist out of different nationalities a buffet is a suitable solution for the different dietary requirements. The composition of the buffets can be made as luxurious as you want. If you don't want your guests to get their own food or wait in a line. We recommend the serving dinner or walking dinner!

If communicated in advance, we will provide an appropriate and delicious substitute for allergies and dietary requirements if the buffet has a limited amount of edible things for these persons. In addition, we will serve the starters together with the main courses and later the dessert.

AGREEMENTS

Level Eleven will receive the final menu choice and the final number of guests no later than 2 weeks in advance. Including dietary requirements and allergies.

A classic buffet is possible from 30 guests and up to 250 guests.

Our staff at the buffetcounter to guide your guests is possible at a surcharge. The extra costs depends on the final number of guests. Please ask for all the possibilities!





BUFFET 1: AMSTERDAM CENTRAL - € 31,50 P.P.

BREAD AND SALADS

- Moroccan couscous salad with raisins and feta 🌿
- Fresh pasta salad
- Variety of bread
- Greek salad with onion, tomato, tuna and egg
- Herb butter, olive oil with sea salt and tapenade

HOT DISHES

- Tender chicken, oven roasted, with lemon, parsley and garlic
- Fried pork tenderloin with mushroom sauce
- Salmon 'Graved lacs' from the oven with dill sauce
- Quiche 🌿
- Seasonal vegetables 🌿
- Potato gratin from the oven 🌿

DESSERT BUFFET - SUPPLEMENT € 7,50 P.P.

- Profiterolles with caramel sauce
- 2 flavours of bavarois cake
- Homemade chocolate mousse
- Fresh fruit with sherbet icecream
- Chocolate fountain with fresh fruit and Dutch marshmellow (supplement €4,50 p.p.)

BUFFET 2: HIGH LEVEL - € 39,50 P.P.

STARTERS

- Slow cooked salmon with mixed lettuce, fresh herbs and dressing
- Carpaccio with pecorino and capers
- Smoked 'Tante Door' free-range chicken with Granny Smith apple and frisee
- Bulgur salad with Turkish yogurt, mint, raisins and pomegranate 🌿
- Caprese salad (vine tomatoes, mozzarella, basil) 🌿
- Variety of handcrafted bread
- Herb butter, olive oil, tapenade
- 3 types of dips avocado / pumpkin and beetroot

HOT DISHES

- Oven roasted tender chicken with lemon, parsley and garlic
- Beef stew slow cooked in monestary art beer
- Cod with zucchini, olives and tomato
- Vegetarian lasagna 🌿
- Roasted Dutch "forgotten vegetables" 🌿
- New or seasonal potatoes from the oven with rosemary and garlic 🌿

DESSERT BUFFET - SUPPLEMENT € 9,00 P.P.

- Home made cheesecake
- Torta Caprese
- Small torta limone with meringue
- Fresh seasonal fruit with ice cream
- Chocolate fountain with fresh fruit and Dutch marshmellow
(supplement € 4,50 p.p)





BUFFET 3: DUTCH WITH A TWIST-

€ 41,50 P.P.

STARTERS

- Steamed minced mackerel with Dutch shrimps and parsley sauce
- "Vegetable garden", fresh small vegetables with beetroot dip 🌿
- Salad of mussels with green herb dip
- Dutch peasoup with rye bread and bacon
- Homemade potato salad with beef, gherkins, onion and mayonnaise
- Fresh herring with onions and beet salad (seasonal, supplement €3,00 p.p)

MAIN DISHES

- Kale stew (or a stew of your choice) with grilled sausage skewers
- Fried codcakes with pickle and Hollandaise sauce
- Dutch beef stew covered with mashed potatoes
- Oven-baked cauliflower with sauce of creamy Alphenese brie 🌿
- Roasted carrots with parsley 🌿
- Baked potato gratinated with Dutch "farmers" cheese 🌿
- Dutch asparagus (seasonal, supplement of € 5,00 p.p) 🌿

DESSERT BUFFET - SUPPLEMENT € 9,50 P.P.

- 'Stroopwafel' ice cream
- Pancake cake with 'boerenjongens', brandied raisins
- Flat apple pie
- Gingerbread mousse
- Chocolate fountain with fresh fruit for dipping (supplement € 4,50 p.p)



WALKING DINNER

At a walking dinner your guests receive delicious appropriately sized dished, these small dishes can be eaten standing up. A walking dinner is ideal for networking, drinks or a more informal setting. A new course will be served approximately every 30 minutes.

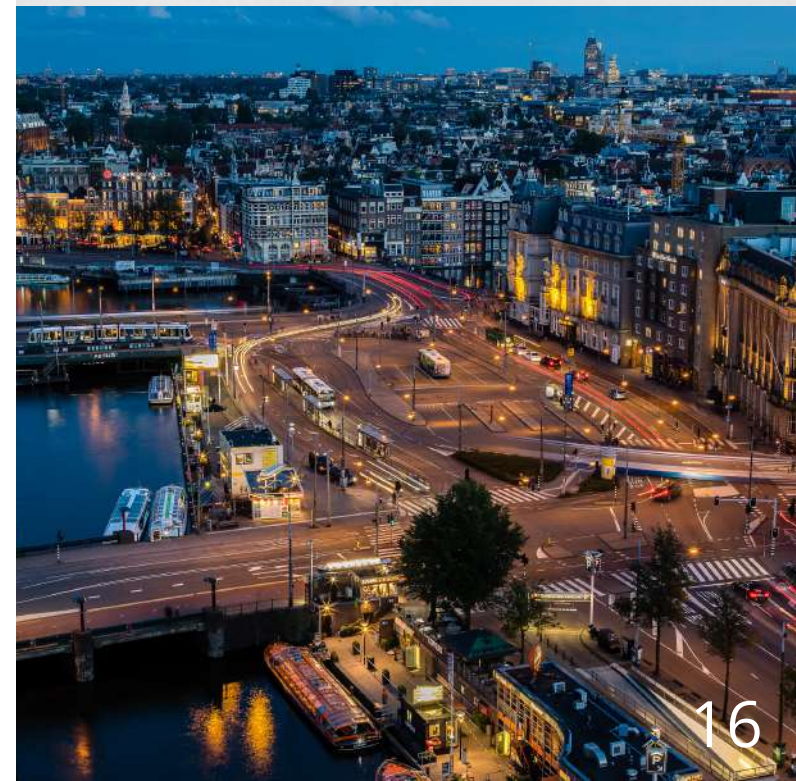
We serve all our walking dinners in a ratio of 85% meat/fish and 15% vegetarian. If you want to increase the % of vegetarian food, we would like to hear this in advance

AGREEMENTS

Level Eleven will receive the final menu choice and the final number of guests no later than 2 weeks in advance. Including dietary requirements and allergies.

All your guests receive the same menu. Of course we take into account the specified dietary requirements, allergies and vegetarians.

A walking dinner can be served at 30 up to 200 guests.



AMSTERDAM CENTRAL - € 44,50 PER PERSON

- 1st course: Carpaccio of beef with Old Amsterdam cheese, pine nuts and chives on focaccia.
- 2nd course: Sesame roasted tuna with wasabi cream and bean sprouts salad
- 3rd course: Paella de Marisco (seafood) or Valencia from the pan. Made in front of you
- 4th course: A mini beef burger with truffle, pecorino, grilled tomato, arugula and mayonnaise
- 5th course: Tiramisu with lime and sorbet ice cream

DUTCH CUISINE - € 50,50 PER PERSON

- 1st course: Roasted thinly sliced Dutch veal with beetroot mousse and vegetables
- 2nd course: Dutch pea soup with crispy bacon and rye bread
- 3rd course: Kale stew with a croquette of meat stew
- 4th course: Goat cheese mousse, homemade carrot and raisin compote
- 5th course: Home-baked apple pie with syrup waffle ice cream



AMSTERDAM EXCLUSIVE - € 57,00 P.P.

- 1st course: Minced veal with a quail egg and garnishe
- 2nd course: Focaccia with vine tomato, basil cream and fried squid
- 3rd course: A la minute made risotto with truffle and mushrooms - live cooking 🍄
- 4th course: Beef tenderloin with Provencal chutney and crispy olives
- 5th course; Chocolate bonbon with champagne mousse with raspberries





FOOD STANDS

Do you prefer a more informal setting than a sit-down dinner of buffet? And one where your guests can decide for themselves what they eat? Food stands are the perfect solution! Level Eleven will set up various food stands in the room, with staff, fully decorated in theme.

AGREEMENTS

Level Eleven will receive the final menu choice and the final number of guests no later than 2 weeks in advance. Including dietary requirements and allergies.

Food stands are possible from 30 guests up to 200 guests.

Price per person included costs of the decoration and stands. Ask your Event Manager about the possibilities.



CLASSIC FOOD STANDS - € 44,50 P.P.



STAND 1: With guests arriving, this foodstand is already open for a quick first bite

- Variety of hand-crafted bread
- Variety of small "snack" vegetables
- 3 types of dips
- 2 types of tapenade
- Thinly sliced Serrano Ham

STAND 2: AT THIS STAND THE PLATES ARE PREPARED IN FRONT OF THE GUEST WITH THE FOLLOWING INGREDIENTS:

- Slow cooked beef picanha
- Roasted green asparagus
- Mashed potatoes with creme fraiche and chives

STAND 3: AT THIS STAND 3 DIFFERENT PREPARATIONS ARE COMBINED TO 1 DISH

- Celeriac with truffle, oven baked
- Tagliatelle with pecorino and parsley
- Cavolo nero (Italian Kale)

DESSERT: ICECREAM CONES AND -CUPS FOR A REFRESHING FINISH

EUROPEAN FOOD STANDS - € 47,50 P.P.

STAND ITALY: IS READY TO SERVE WHEN THE FIRST GUESTS ARRIVE FOR A QUICK BITE

- Mortadella, Parma ham
- Provolone, Gorgonzola
- Bruschetta with vine tomato and basil
- Italian breads
- Roasted and pickled Italian vegetables

STAND NETHERLANDS

- Oven-baked "MSC"cod with coarse mustard and parsley
- Roasted cauliflower, oven baked
- Potatoes with parsley butter
- Sauerkraut and mashed potatoes
- Sausages and cooked bacon

STAND SPAIN & PORTUGAL

- Crema catalana (gratinated a la minute)
- Pastéis de nata
- Orange mousse with meringue

