



SMAAKMAKEND CULINAIR

FOODBOOK

EXCEEDS EXPECTATIONS



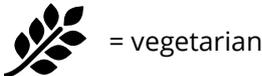
GOURMET FLAVOURING FOR YOUR EVENT. A FEAST FOR ALL YOUR SENSES!
 FINE TASTE, TEMPTING SMELLS AND DELIGHTFUL FINE ART COOKING FOR YOUR
 EVENT. BE TEMPTED AND INSPIRED THROUGH ENDLESS POSSIBILITIES.

*“AT LEVEL ELEVEN TASTE IS A TRUE EXPERIENCE, A FEAST FOR ALL YOUR SENSES.
 TASTE, SMELL, SEE AND ENJOY!”*

We can create a custom-made menu proposal for you, that caters to your wishes. Please contact our Event Manager for the numerous possibilities.

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AMUSES

High End - € 4,25 per piece, with a maximum of 3 varieties.

- Beetroot mousse with chick pea balls, parsley and garlic crumble 🌿
- Wrap of grilled eggplant and mozzarella with basil dip 🌿
- Wrap filled with hummus, puffed pepper and vegetarian meat 🌿
- Broccolimousse with a crust of spicy puff pastry 🌿
- Gazpacho with cucumber and pepper 🌿
- Radish, carrot and green asparagus with yogurt and herbs 🌿
- Stick with free-range chicken fillet with a dip of mango and curry with coriander
- Lollypop of smoked ribeye carpaccio with truffle and egg
- Herring with a biological grown beetroot mousse

Surprisingly - € 4,75 per piece, with a maximum of 3 varieties.

- Split-stick with chicken and dade, and dried dade filled with chickenmeat wrapped with a thin slice of bacon
- Puff pastry filled with lamb meat and cheese
- Crêpes with Dutch shrimps
- Quiche with zucchini and saffron 🌿
- Asian style seasoned chicken meat with a crust of shrimp-chips

Traditional - € 3,25 with a maximum of 3 varieties.

- Split stick with vadouvan seasoned chicken and mango sauce
- Bread crust with seaweed and smoked salmon
- Mini wrap filled with green asparagus and tomato relish 🌿
- Bruschetta bread with Parma ham and fig chutney
- Small glass of roasted pumpkin soup with cream 🌿
- Stick with mozzarella, puffed cherry tomato and basil 🌿



DINNER

Starters:

Antipasti	€ 13,25
Beef carpaccio	€ 13,00
Coppa di Parma with grilled green asparagus and an olive cream	€ 13,25
Slow cooked veal with tuna, tuna sauce and a fresh homemade salad	€ 13,75
Salad with grilled shrimps	€ 14,25
Classic Caesar salad	€ 11,00
Tartar of puffed yellow beetroot	€ 11,25
Lamb lettuce, black and yellow carrot, chioggabeetroot, parsnip and spinach pesto	€ 11,25
Two pieces of sushi, tuna sashimi, a little bowl of noodle soup, crisp lettuce and dips	€ 15,45

Soups

Game stock	€ 6,45
Pumpkin soup 	
Noodle soup	
Tom kha kai	

Hot starters

Fried Scallops	€ 14,45
Soft fried fillet steak	
Peking Duck	



Main dishes

Oven-cooked poussin	€ 23,00
Roasted guinea fowl with pumpkin tarte tatin and Szechuanpepper	€ 26,00
Beef entrecôte, cut from cows of the Dutch river region	€ 29,00
Pumpkin pie with grilled asparagus, mashed potatoes and walnuts	€ 24,00
Brill, slow-cooked in extra virgin olive oil	€ 27,50
Fried monkfish with homemade tagliatelle with lemon, puffed plumtomatoes and shrimpsauce	€ 26,00
Asian style marinated salmon, oven cooked	€ 27,00
Fried tender duck with trufflerisotto and fried mushrooms	€ 27,00

Dessert

Combination of white and dark chocolate mousse	€ 9,00
Chocolate tasting, a variety of chocolate desserts	€ 10,00
Homemade tiramisu with icecream	€ 10,00
Forest fruits on a platter	€ 9,00
Grand dessert	€ 13,00
Cheeseplatter	€ 15,00

- *There will be one menu determent for all guests.*
- *Level Eleven would like to receive 2 weeks prior the definitive choice of the menu and the amount of guests, also if there are any allergies or restrictions to diet.*
- *Linen tableclothes and napkins are included.*

BUFFET

Bienvenidos a México - € 22,50 per person

Burrito's

Wraps
Spicy chicken
Tomato salsa
Kidney beans
Corn
Salad

Tortilla's

Torilla chips
Chili con carne
Sour cream
Cheese
Cucumber
Pumpkin

Taco's

Taco shell's
Beef stew
Guacamole
Coriander
Red onion
Pepper

Streetfood - € 22,50 per person

Falafel

Pitarolls
Carrot
Cucumber
Red onion
Salad
Garlic sause

Hotdogs

Rolls
Sauerkraut
Red onion
Gherkin
Musterd
Curry sauce

Hamburgers

Buns
Tomato
Onion rings
Salad
Bacon
Ketchup

Level Up - € 26,50 per person

Breadbuffet

Bread, in portions
Pesto
Tomato relish
Aioli
Sea salt
Olive oil
Nutpesto
Variety of Italian
Olives

Meatplatter

Coppa di parma
Serrano ham
Chorizo
Spianata Romana
Prosciutto
Fuet

Cheeseplatter

Pecorino
Manchego
Blue Stilton
Gaparon
Mont d'or
Nuts, dried fruits
Honey and Apple
syrup



Amsterdam Central - € 31,50 per person, with a supplement of € 7,65 for dessert

Bread and salads

Couscous salad with raisins and feta cheese 
Bread, traditional craft
Pasta salad
Bread, baked in breakable, portional sizes
Greek salad with onions, tomatoes, tuna and egg
Herb butter, olive oil, seasalt and relishes

Hot dishes

Tender chicken ovenroasted with lemon, parsil and garlic
Fried pork tenderloin with mushroomsauce
Salmon "Graved lacs" seasoning with dillsauce
Quiche, vegetarian 
Season's vegetables 
Oven cooked Roseval potatoes with rosemary and garlic 

Dessert buffet – supplement of € 7,65 per person 

Profiterolles with caramelsauce
2 varieties of bavarois cake
Homemade chocolate mousse
Fresh cutted fruits with Italian sherbet icecream 

High Level - € 36,50 per person + supplement of € 7,65 for dessert

Bread, salads and starters

Smoked salmon with mixed lettuce, fresh herbs and yogurtdressing
Mackerel with lemon and apple
Carpaccio with Pecorino cheese and capers
Smoked chicken with apple and lettuce
Vegetarian couscous salad with roasted vegetables 
Greek salad with onions, tomatoes, tuna and egg
Wide variety of bread, herb butter, olive oil, relishes and three kinds of dip: avocado, pumpkin and beetroot 

Hot dishes

Tender chicken ovenroasted with lemon, parsil and garlic
Beef stew with red wine and rice
Salmon with zucchini, olives and tomatoes
Vegetarian lasagna 
Ratatouille; Stir-fried vegetables with Provençal herbs 
Oven cooked Roseval potatoes with rosemary and garlic 

Dessert: supplement van € 7.65 per person

Homemade tiramisu 
Torta Caprese
Torte lemon with meringue
Fruit salad, fresh cut with Italian sherbet ice cream 

Diamonds are Forever - € 46,50 per person

Bread and salads

Salad with smoked salmon and mackerel, seafood and shrimps
Serranoham with watermelon, honey and mintleaves
Homemade roastbeef with Waldorf salad
Smoked chicken with apple and lettuce
Couscous salad with grilled vegetables 
Mozzarella cheese salad with basil 
Wide variety of bread, herb butter, olive oil, two relishes and three kinds of dip: avocado, pumpkin and beetroot 

Main course

Coq au vin; free-range chicken in a red wine sauce
Tender beef tenderloin with truffle sauce
Bouillabaisse, served in small glass pots
Oven baked cod with a breadcrumb crust with mustard and parsley
Melanzane; vegetable lasagna with mozzarella 
Ratatouille; stir-fried vegetables with Provençale herbs 
Oven cooked Roseval potatoes with rosemary and garlic 

Desserts

Homemade tiramisu 
Panna cotta with orange compote
Poire belle Helène; chocolademousse with poached pear and almonds
Fresh cut fruit with Italian sherbet icecream 

- *Your choice of menu and amount of guests needs to be determined 2 weeks prior of the event, allergies or any wishes of diet included.*
- *A custom-made make your own buffet is possible from 50 up to 250 guests.*
- *A regular buffet is possible from 30 guests up to 250 guests.*
- *An extra supplement is charged if staff is serving food from the buffets, dependable on the amount of guests. Ask your event manager for all of the details.*

WALKING DINNER

Amsterdam Central - € 43,50 per person

1st course: Beefcarpaccio with Old Amsterdam cheese, kernel pines and chives

2nd course: Tuna sashimi with soy sauce and smoked salmon sushi

3rd course: Mini beefburger with truffle, Pecorino cheese, grilled tomato, rocket leaves and mayonnaise

4th course: Salmon wrapped in bananaleaf and sweet 'n sour vegetables

5th course: Cheeseplatter *or* Tiramisu *or* an icecream cone

Level up! - € 46,50 per person

1st course: Slow-cooked veal tenderloin with fresh Albacoretuna and tuna cream

2nd course: Lobstersoup with saffron

3rd course: Salmon "kroketje" with lemondip and seaweed

4th course: Beef minute steak with "ratatouille" and truffle gravy, served in a little glass pot

5th course: Mousse of Brie cheese, dades and a thick red port sauce 🌿

6th course: Panna cotta with orangescompote



Get High in Amsterdam - € 54,50 per person

1st course: Tartar of veal with a quails egg and garnish

2nd course: "Shooter" of plumtomatoes and basilcream 

3rd course: Grilled scallop with sweet 'n sour cucumber and salmoneggs

4th course: Beef tenderloin with Provençal chutney and crispy olives

5th course: Cod with sauerkraut cream and Pancetta

6th course: Chocolate bonbon with a mousse of champagne and raspberries 

7th course: Granité of tangerines 

- *Your choice of menu and amount of guests needs to be determined 2 weeks prior of the event, allergies or any wishes of diet included.*
- *All guests will have the same menu. We do however, take care with all wishes according to allergies, diet and vegetarians.*
- *Walking dinner is possible with a minimum of 30 guests up to 250 guests.*

FINGERFOOD

Dutch Bites

Old Amsterdam cheese – Amsterdam pickled onions – Dutch Bitterballen –
cheesesoufflé – ossenworst – leverworst – toast with smoked mackerel

€ 12,75

Asian Bites

Sushi rolls – Dim Sum – Crispy fried shrimps –
Spicy chicken on a stick – Tuna with sesame – soy sauce

€ 14,95

International Bites

Bruchetta with marinated salmon – Shrimp bitterballs – Cajun chicken wings – Sushi rolls –
Soufflé of Old Amsterdam cheese – Lollypop of carpaccio – Tempura shrimp with wasabidip

€ 17,75

Italian Bites

Risottoballs with truffle – grilled zucchini rolls with salmon on puff pastry – antipasti sticks with
olive, puffed plumtomatoes, salami and gorgonzola – mini Italian toasted sandwich with
Parmesan cheese and Parma ham – mini focaccia bread with basil, cream cheese and
grilled gamba

€ 14.50

- *Level Eleven would like to get the definitive choice and amount of guests 2 weeks prior of the event, including all wishes to allergies or diet.*
- *You can create your own a mixture of all of the fingerfoods. Please contact your Level Eleven Event Manager.*



FOODSTANDS

Classic - € 40,25 per person

Cold and fancy

Carpaccio with garnish
Lamb lettuce with smoked
slow cooked salmon and
green herbs yogurt
Salad of cucumber, radish,
carrot, plumtomatoes and
dressing
Parmaham with melon

Warm and elegant

Vealstew with mushrooms
Seasonal vegetables
Tilapia fillet with dill sauce
Oven cooked potatoes
Vegetable balls with
plumtomato sauce
Little hamburger with
gherkin, tomato and cheddar

Sweet and soft 🌿

Tiramisu
Chocolate mousse with little
crusts
Cake with peaches, oven
baked
Icecream – 2 flavours

A trip to Europe - € 43,25 per person

Italy

Variety of sausages and ham
2 varieties of cheeses
Grilled vegetables
Bruschetta with
plumtomatoes and basil

Dutch

Mashed potatoes with
vegetables
Sausage on a stick
Vegetableballs
Beef stew with creamy
mashed potatoes
Oven baked cod with a
breadcrumb crust with
mustard and parsil
"Forgotten" vegetables

France

Tarte tatin
Crème brulee
Crêpe suzette
Cone with vanilla ice cream



Asian delights - € 45,25 per person

Sushi

Sushi, two varieties
Dim sum, two varieties
Yakatori skewer
Sweet 'n sour cucumbersalad
with mango and seaweed
Noodlesoup with shitake
mushrooms and
springonion

Grilled & fried

Thai fish cookies with a soy
sauce dip
Roasted porkbelly with
noodles
Stir-fried vegetables
Spicy chicken drumsticks
Springroll with vegetables
Rice with chicken, bok choy
and sesame

Sweets 

Coco-bananacake
Indonesian cake
Icecream
Fruitsalad
Matarashi dango, Japanese
dumplings, with caramel

- *Your choice of menu and amount of guests needs to be determined 2 weeks prior of the event, allergies or any wishes of diet included.*
- *Foodstands are included, as well as 1 chef for explanation of all the food served.*
- *Level Eleven will also provide some suitable decoration for the foodstands.*
- *Foodstands are possible from 30 guests up to a maximum amount of 200 guests*