

HOT AND COLD BUFFETS

Sodexo has put together a Trendy Food buffet and various traditional buffets for you. In addition, we have thought of several suggestions not to leave anything out. Should you be curious, please ask the Banqueting Manager about this. We assume that the buffets below will be reserved for at least 20 persons.

8.1 Trendy Food buffet

Tapas from Spain and Greece **€ 24.95 p.p.**

Catalonian meatballs in a spicy tomato sauce
Pollo en salsa de ajo (chicken in a creamy garlic sauce)
Breaded calamari with aioli (squid with garlic sauce)
Grilled marinated Madrid vegetables
Filo pastry packets filled with feta and spinach
Marinated gambas in garlic oil
Pomodori tomatoes covered with goat cheese
Olive and tomato tapenade
Bread with herb butter

8.2 Traditional hot and cold buffets

Buffet “Hengelo”

€ 26.50 p.p.

Dutch herring with onions and chives
Combination of smoked and peppered mackerel
Smoked and marinated Norwegian salmon
Smoked trout and scampi
Carved roast pork tenderloin served with dried fruits
Ardennes ham with fresh galia melon
Mixed meat dish with e.g. chorizo, smoked chicken and salami
Assorted paté with cumberland sauce
Garnished salmon salad
Decoratively prepared Russian salad
Potato salad with fried bacon cubes
Italian pasta salad
2 types of raw vegetable salads

The above-mentioned buffet is served with French bread, herb butter, butter,
and cold sauces

Fruit salad perfumed with liqueur
Assorted bavarois
3 different types of ice cream
Small specialities from the patisserie
Assorted eating fruits

Buffet “Oldenzaal”

€ 28.00 p.p.

Carved pork tenderloin with cognac cream sauce
Sautéed chicken filet with pineapple/fruits and curry sauce

Carved beef tenderloin with béarnaise sauce
Rolls of sole filled with salmon and lobster sauce

Pasta dish

Fried small potatoes

Wild rice with garden herbs

1 hot fresh seasonal vegetable

2 types of raw vegetable salads

Fruit salad perfumed with liqueur

Assorted bavarois topped with whipped cream

3 different types of ice cream

Hot and cold garnish sauces



Buffet “Vriezenveen”

€ 29.95 p.p.

Dutch herring with onions and chives
Smoked salmon and Gravad lax accompanied by shrimps
Smoked trout & smoked mackerel with horseradish sauce
Carved pork tenderloin served with tutti frutti
Ardennes ham with fresh melon
Assorted paté with cumberland sauce
Garnished salmon salad
Garnished Russian salad
Potato salad with fried bacon cubes
Italian pasta salad
Assorted raw vegetable salads
French bread
Herb butter
Cold sauces

Chicken fillets in stroganoff sauce
Breaded fish, assorted fish, shrimps and mussels covered with cheese
A seasonal vegetable will be added to the hot buffet
Wild rice
Fried small potatoes

Fruit salad with liqueur essence
Various flavours of bavarois
3 different types of ice cream
Small specialities from the patisserie

Buffet “Enschede”

€ 38.50 p.p.

Dutch herring with onions and chives
Smoked salmon and assorted smoked mackerel
House-made fish paté with dill sauce
Packet of wild spinach filled with salmon fillet
Carved pork tenderloin served with plum compote
Carved beef sirloin with marinated macédoine vegetables
Assorted smoked hams with fresh melon
Assorted paté with cumberland sauce
Garnished salmon salad
Crudité salad with fried bacon cubes and mushrooms
Assorted salads with gorgonzola
French bread
Herb butter
Cold sauces

Pieces of pork tenderloin with wild mushroom sauce
Carved sirloin served with Choron sauce
International style fish fillet
Seasonal dish
Seasonal vegetables
Wild rice
Pasta dish
Fried small potatoes

Fruit salad with liqueur essence
Various flavours of bavarois
3 different types of ice cream
Hot cherries with liqueur

Buffet “Almelo”

€ 41.00 p.p.

Dutch herring with onions and chives
Smoked salmon, assorted smoked mackerel and trout
Combination house-made fish paté and scampi
Carved veal sirloin served with plum compote
Carved beef sirloin with marinated macédoine vegetables
Carved chicken fillet with fresh pineapple
Assorted smoked ham with fresh melon
Assorted paté with cumberland sauce
Garnished salmon salad
Garnished celery salad
Garnished Russian salad
Garnished potato salad
Crudité salad with fried bacon cubes and mushrooms
Assorted lettuce with gorgonzola
Assorted bread
Herb butter
Various cold sauces

Pieces of pork tenderloin with wild mushroom sauce
Pieces of steak served with Choron sauce
Portuguese style fish fillet
Hot seasonal vegetable and wild rice
Fried small potatoes
Pasta dish

Fruit salad perfumed with liqueur
Various flavours of bavarois
Wide variety of ice cream
Omelette Sibérienne
Small specialities from the patisserie
Whipped cream

8.3 Finger food buffets

“Around the world”

€ 15.95 p.p.

Mini pizza Verona
Filled Mexican wrap
French quiche
Oriental mini bapao rolls with sweet and sour sauce
Catalonian meatballs in spicy tomato sauce
American mini hot dogs with hot dog sauce
Vietnamese mini spring rolls with sambal sauce

“Dutch Buffet”

€ 17.95 p.p.

(at least 20 persons)

Pea soup with rye bread and smoked bacon
Dutch herring with onions
Sour gherkins
Board with assorted Dutch cheeses
Board with assorted Dutch sausages
Board with assorted Dutch fish
Unox sausage with mustard sauce on a roll
Mini pancakes ('poffertjes') with powdered sugar

“American Buffet”

€ 17.95 p.p.

American coleslaw salad
Potato salad
Spare ribs
Hot dog with roll
Hamburger with crisp onions
Marinated chicken wings
Fried potatoes with Cajun spices
Garlic sauce, hot curry sauce, cocktail sauce

“Asian Buffet”

€ 18.95 p.p.

Black tiger gambas in tempura batter
Vietnamese vegetable spring roll
Assorted dim snacks
Vietnamese meatballs with a spicy sauce
Grilled chicken saté
Chow Mein & Fried Rice
Hot chilli sauce, saté sauce
Tray of exotic fruit

Apart from these suggestions, if there are any other culinary ideas you would like to discuss, please contact the Banqueting Manager. An appropriate proposal will be made together with the chef. Anything is possible to make things as comfortable and attractive to you as possible.



