



BREAKFAST 08.30 - 17.30

(note: unable to amend to fit dietary requirements for the boiled egg and mixed nuts)

Energizing breakfast

Farmers yoghurt with homemade granola and fresh fruit OR overnight oats with spices and fresh fruit, boiled egg, dried fruit and nuts, radish and cherry tomato, pastry from the oven, seasonal fruit and fresh juice

(yoghurt/overnight oats, egg, nuts, pastry, fruit, juice 13.20)

Basic breakfast

Farmers yoghurt with homemade granola and fresh fruit OR overnight oats with spices and fresh fruit, pastry from the oven, seasonal fruit

(yoghurt/overnight oats, pastry, fruit 8.95)

COFFEE BREAK 08.30 - 17.30

Coffee break (8 - 12 people)

Homemade cookies (20 pieces), selection of fresh seasonal fruit (15 pieces)

(daily-changing items, serves 8 - 12 people, 58.-)

LUNCH 10.30 - 13.30

Daily Lunch

Our most popular choice, a daily menu - changing with the seasons, with a variety of items. View our daily menu [here](#) for the date of your request.

(five daily-changing items per person, handmade on the day in our kitchen, 15.75)

Simple Lunch

Handmade flatbread, richly topped with exciting combinations of sustainable ingredients. Fresh, lightly filled green salad with herbs and cresses, with homemade dressing. Our classic homemade quiches from the oven.

(flatbread, filled green salad, quiche, 11.55)



PLATTERS & SNACKS 13.00 - 17.30

(note: unable to amend to fit dietary requirements)

Afternoon platter
(8 - 12 people)

Wooden board with 12 hearty pastries, fresh grapes on the vine, salty snacks, homemade sweet-spicy nut mix, pickles, cherry tomatoes, radishes, garnish

(served on a wooden serving plate, ready to serve, serves 8 - 12 people, 76.50)

Crudit  Platter
(8 - 12 people)

Wooden board, with 12 sweet cookies from our patisserie, homemade sweet-spicy nut mix, hand cut crudit  with dip

(served on a wooden serving plate, ready to serve, serves 8 - 12 people, 64.50)

Small Hearty Platter
(8 - 12 people)

Wooden board with 12 hearty pastries, fresh grapes on the vine, cherry tomatoes, radishes, garnish

(served on a wooden serving plate, ready to serve, serves 8 - 12 people, 39.50)

AFTERNOON ENERGY BOOST 13.00 - 17.30

(note: unable to amend to fit dietary requirements)

Afternoon Energy Boost
(requires own serving material, 8 - 12 people)

Fresh soup of the day OR savory snack, oven-fresh bread with dip, mesclun salad with dressing

(delivered in bulk, ready to be plated / displayed on site, serves 8 - 12 people, 72.95)

DINNER 15.00 - 17.30

(note: starting from 8 people, requires serving material which can be provided by DIS)

Melanzane

Melanzane alla parmigiana, warm culinary soup with different garnishes, mesclun salad with french dressing, fresh baked bread with olive oil, dessert by our pastry shop

(warm melanzane, warm soup, salad, bread, dessert, 24.-)



ADD-ONS & SEPARATE ITEMS 08.30 - 17.30

Yoghurt with homemade granola and fresh fruit or overnight oats with spices and fresh fruit, 5.50

Sweet pastry from the oven, 3.50

Boiled egg 1.60

Seasonal fruit (15 pieces), 28.95

Fresh juices, 3.95

Our classic homemade cookies (10 pieces), 18.50

Handmade seasonal quiche or frittata, 3.95

Mushroom roll 3.95

PRACTICAL INFORMATION

DIS staff

A host that will set up the catering, provide you with drinks during the event and ensures drinks, breakfast, lunch or snacks are being served during the course of the event.

(34.30 per hour)
minimum three hours

Practical information

Delivery & Pickup inside of Amsterdam A10 19.99

Delivery & Pickup Amsterdam Noord 25.85

Delivery & pick-up outside Amsterdam A10 29.49

Reusables handling and cleaning (if applicable) 0.83

Separate cooked meal for official non-severe allergies 0.62

We work with deposits on the reusables.

Lost items are charged at 5.80.

READY TO ORDER?

We partner with companies that are ready to make the next step in sustainability. Our catering attracts employees to come to the office for daily vitalising, social experiences, focused business meetings and better results.