



Sheraton[®]

AMSTERDAM AIRPORT
HOTEL & CONFERENCE CENTER

Sheraton Amsterdam Airport Hotel & Conference Center



Buffets & Served Menus



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BUFFETS

BUSINESS CLASS LUNCH BUFFET

- Seasonal soup
- Delegates can compose their own salad and sandwich
- Freshly prepared hot dish
- Homemade desserts and fresh fruit salad

Price per person: €36.00

FIRST CLASS LUNCH BUFFET

- Seasonal soup
- Delegates can compose their own salad and sandwich
- A wide variety of luxury hot and cold dishes (vegetarian, meat and fish)
- Homemade dessert, fresh fruit salad and cheese
- 2 glasses of wine, beer or soft drinks per person

Minimum of 25 persons

Price per person: €43.50





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CHEFS BUFFET MENU

Cold:

- Complete salad bar with different toppings and dressings.
- 5 different homemade salads, selection of charcuterie (3 types), smoked fish (2 types) and a selection of artisan bread and butter

Warm:

- 2 meat dishes, 1 fish dish, vegetables, pasta or rice, potatoes and soup of the day

Dessert:

- A buffet of desserts from our pastry chef including international cheeses

Minimum of 25 persons

Price per person: €43.50

MEDITERRANEAN BUFFET

Starters

- Complete salad bar with different toppings and dressings
- Assorted Parma ham and selected charcuteries
- Tomato and mozzarella salad with fresh basil and buffalo mozzarella
- Sea fruit salad topped with dill mayonnaise
- Soup of the day

Main courses

- Roasted Lamb with garlic jus
- Grilled Label rouge chicken with truffle jus and fried onions
- Codfish with antiboise sauce and Taggiasca olives
- Buttered Roseval potatoes with fresh rosemary and thyme
- Creamy penne pasta with shrimp and crispy pancetta
- Typical Mediterranean paella with saffron and fish banquet

Dessert

- Pastry chef's selection of miniature desserts, pies and fresh fruit.
- A selection of assorted European cheeses

Minimum of 25 persons

Price per person: €46.00



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FUSION SIDE BUFFET

Starters

- Complete salad bar with different toppings and dressings
- Caesar salad with smoked chicken and Parmesan cheese
- Quinoa salad with vegetables and truffle vinaigrette
- Pasta salad with smoked salmon, lemon and dill
- Soup of the day

Main courses

- Oriental stir fried beef and vegetables served with rice
- Chicken piri-piri with roasted almonds
- Roasted biological salmon with tomato vinaigrette and shallots
- Potato gratin with Parmesan cheese
- Orzo risotto with smoked chicken and sautéed mushrooms
- Roasted vegetables with tomato pesto

Dessert

- Pastry chef's selection of miniature desserts, pies and fresh fruit
- International cheeses with dried fruits and confitures

Minimum of 25 persons

Price per person: €46.00

VEGETARIAN BUFFET

Starters

Salad of avocado with potato crumble and herb dressing

Cauliflower crème soup with truffle oil

Salad of fennel with lime crème, light herb salad, radish and truffle chips

Main courses

Gnocchi with goat cheese, dried cherry tomatoes, fresh spinach and Parmesan crisp

Saffron risotto with Parmesan, topped with fried spinach

Pumpkin curry with grilled eggplant, served with bulgur and cashew nuts

Dessert can be chosen from the above menus.

Minimum of 25 persons

Price per person: €45.00



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BUFFET ENHANCEMENTS

Upgrade your menu by changing your menu options with the dishes below

Starters

- Tartar of Black Angus with a poached egg, truffle mayonnaise and a sourdough crisp

Supplement of **€6.00 per person**

- Tuna Tataki with sesame seeds, avocado crème, wasabi crème and soy sauce

Supplement of **€5.00 per person**

Main courses

- Fillet of beef with a sauce of morels, green asparagus, gratin Dauphinois and Parmesan cheese

Supplement of **€12.00 per person**

- Candied cod fish with ragout of green asparagus, cockles and a beurre blanc

Supplement of **€8.00 per person**

Dessert

- Selection of Dutch farmer house cheeses with raisin/nut bread and ginger chutney

Supplement of **€8.00 per person**

- Coffee with sweets after dinner

Supplement of **€6.80 per person**



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PLATED MENUS

MENU I

Homemade pastrami with horseradish crème, rocket salad, sourdough croutons, cornichons and red chart

Slow cooked sole with , mini fennel, truffle potato crème, roasted garlic, beurre blanc and carrot chips

Coconut almond cake with confit of pineapple and sweet milk gel

Price per person: €45.00

MENU II

Carrot Ginger soup with coriander and sour cream

Grilled veal entrecote with roasted green cabbage, Jerusalem artichokes crème, herb crumble and calvados jus

Lime pie with raspberry sorbet and lime meringue

Price per person: €45.00

MENU III

Steak tartare with quail egg, truffle mayonnaise, parmesan crisp, herb salad, afila cress and brioche toast

Roasted Guinea fowl with Asian fond, egg noodles, scallion, ginger, bokchoy, red pepper oil and cress

Sticky toffee pudding with vanilla ice cream and cardamom sauce

Price per person: €45.00



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CHEF'S MENU

Slowly cooked Oosterschelde lobster with green peas, mint, little gem salad, piccalilli mayonnaise, shiso cress

Pork medallions with apple compote, confit of “Eigenheimer” potatoes, romesco cauliflower, mini silver onion

“Bitterkoekjes” parfait with chocolate crisp, sea salt, caramel sauce

Price per person: €50.00

VEGETARIAN MENU

Starters:

Salad of avocado with potato crumble and herb dressing

Cauliflower crème soup with truffle oil

Salad of fennel with lime crème, light herb salad, radish and truffle chips

Main courses:

Gnocchi with goat cheese, dried cherry tomatoes, fresh spinach and Parmesan crisp

Saffron risotto with Parmesan, topped with fried spinach

Pumpkin curry with grilled eggplant, served with bulgur and cashew nuts

Dessert can be chosen from the menu's above

Price per person: €45.00



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ENHANCEMENTS FOR THE PLATED MENUS

Upgrade your menu by changing your menu options with the dishes below

Starters

- Tartar of Black Angus with an poached egg, truffle mayonnaise and a sourdough crisp
Supplement of **€6.00 per person**

- Tuna Tataki with sesame seeds, avocado crème, wasabi crème and soy sauce
Supplement of **€5.00 per person**

Main courses

- Fillet of beef with a sauce of morels, green asparagus, gratin Dauphinois and Parmesan cheese
Supplement of **€12.00 per person**

- Candied cod fish with ragout of green asparagus, cockles and a beurre blanc
Supplement of **€8.00 per person**

Dessert

- Selection of Dutch farmer house cheeses with raisin/nut bread and ginger chutney
Supplement of **€8.00 per person**

- Coffee with sweets after dinner,
Supplement of **€6.80 per person**



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A LA CARTE BUFFET

Create your own culinary piece of art with the suggestions you can find below. In this way you are able to design your own buffet. The choice consists of 3 starters and 3 main dishes.

Your own buffet will be served with an assortment of bread; the main course will be accompanied by vegetables and roasted potatoes or rice.

Soup kitchen

Includes two different types of soups will be served in a hotpot.

With condiments such as: croutons, smoked chicken, chives, goat cheese, salmon strips, leek

Starters

Thinly sliced Carpaccio with condiments of pine nuts, olives, old cheese, cornichons, feta, truffle dressing, mustard dressing, thyme dressing

Caesar salad with smoked chicken and Parmesan cheese

Quinoa salad with vegetables and truffle vinaigrette

Pasta salad with smoked salmon, lemon and dill

Grilled vegetables, paprika, zucchini, eggplant marinated in olive oil and thyme, Mediterranean salad with chick peas, roasted paprika, scallion, artichoke and lime dressing

Tomato and mozzarella salad with fresh basil and buffalo mozzarella

Main courses

Marinated minute steaks with red wine sauce

Oriental stir fried beef and vegetables served with rice

Lamb chops from the oven with rosemary

Chicken piri-piri with roasted almonds

Roasted biological salmon with tomato vinaigrette and shallots

Ravioli with a mushroom and brie fondue

Guinea fowl with a truffle sauce and sauerkraut

Orzo risotto with smoked chicken and sautéed mushrooms

Vegetarian moussaka from grilled vegetables

Codfish with a sauce from olives and tomatoes

Sweet and sour chicken with spicy baby bok choy



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Dessert

Cream puff (whipped cream filled choux pastry)

Crème brûlée

Crème caramel

Seasonal fruit crumble

White and brown chocolate mousse

Fresh fruit salad

Dutch cheese platter

Cupcake assortment

Cheese cake

Minimum of 25 people

Price per person: €54.00

ENHANCEMENTS FOR THE A LA CARTE BUFFET

Upgrade your menu by changing your menu options with the dishes below

Starters

- Tartar of Black Angus with an poached egg, truffle mayonnaise and a sourdough crisp,
Supplement of **€6.00 per person**

- Tuna Tataki with sesame seeds, avocado crème, wasabi crème and soy sauce,
Supplement of **€5.00 per person**

Main courses

- Fillet of beef with a sauce of morels, green asparagus, gratin Dauphinois and Parmesan cheese,
Supplement of **€12.00 per person**

- Candied cod fish with ragout of green asparagus, cockles and a beurre blanc,
Supplement of **€8.00 per person**

Dessert

- Selection of Dutch farmer house cheeses with raisin/nut bread and ginger chutney,
Supplement of **€8.00 per person**

- Coffee with sweets after dinner,
Supplement of **€6.80 per person**