



Spring & summer

2025

vermaat
events



We are **Vermaat Events**.

We craft culinary experiences.
Classy, Catchy & Responsible.

Whether it is in an industrial warehouse, **a stylish venue**,
or right in your office garden.

From **bold street food moments** to
exclusive VIP dinners with Michelin-starred chefs.
From unforgettable company parties to
carbon-neutral dining events.

Culinary excellence is our art.
Wowing your guests with **flavor, atmosphere, and sensory magic** -
that is our mission. Every single time.

We go above and beyond to add that **signature twist**.
So your event does more than stand out - it shines.
Your taste. Our touch.

On our own or with trusted partners.
But always with **heart and guts**.

Ready to sparkle?
Let's make it yours!



Table accompaniments & soups

Table accompaniments

Young carrots

chickpea spread | edible soil

Aged farmhouse cheese crisp

mushroom cream



Hot soups

Corn soup

lemon chicken | spring onion | charred corn

Roasted bell pepper soup

white fish | mussels

Cold soups

Watermelon gazpacho

tomato | feta | soy pearls

Chilled cucumber soup

lime | mint | sea buckthorn

Bites

Cold bites

Confit artichoke

spring onion cream | hazelnut | Belper Knolle

Brioche toast

watermelon tartare | baharat | aged cheese

Chicory maki

fresh tuna | sushi ginger cream

Icicle radishes

black rice crunch



Warm bites

Brave Balls: crispy bites

spring onion | ginger | garlic | fava beans | herb cream

Celeriac

mushroom cream | chestnut mushrooms | chives

Green asparagus & hazelnut chawanmushi

black garlic | edible flowers

Herb ricotta beignet

fresh ketchup





Amuses

Savory mini cakes

Tomato cake

burrata | heirloom tomato | basil

Beetroot cake

smoked salmon | Tomasu | pickled beet

Corn cake

corn cream | charred corn | confit duck

Pumpkin cake

warm spices | feta | pumpkin seeds

Spinach & black truffle cake

crème cru | marinated mushrooms





Sit-down dinner

Eggplant

miso sauce | eggplant cream | Japanese radish | seaweed crisp

Haddock

cannelloni | savoy cabbage | mussels |
sauce poudre d'or | bergamot

Rice fields

jasmine rice | lemongrass | ginger |
kalamansi | white chocolate

Green curry crémeux

marinated salmon | cornflowers | herring roe

Peppered beef tenderloin

gorgonzola | caramelized onion | roasted pumpkin | onion gravy

Sweet potato parfait

carrot caramel | basil | whipped lemon quark |
crispy sweet potato



Walking dinner

Cauliflower salad

grapes | hazelnut | Pierre Robert cream

Cured and lightly smoked salmon

chilled asparagus cream | salmon roe | lime

Sweet and sour leek

black garlic | mustard seed | leek oil | potato foam

Slow-cooked and seared cod loin

savoy cabbage | mussel sauce

Lamb top round

rose petals | coffee | Szechuan | juniper |
carrot risotto | oregano gravy

White chocolate-matcha cream

kiwi espuma | meringue | tarragon oil







Summer buffet

Cold dishes

Roasted yellow beet salad
blueberries | lovage | Roquefort

Quinoa salad
bimi | aged cheese | red onion |
lemon | olive oil

Noodle salad
crayfish | mango |
red chili | cilantro

Organic bread
salted butter | olive oil

Hot dishes

Grilled corn-fed chicken breast
mushroom gravy

Warm-smoked salmon
Tomasu butter sauce

Roasted cauliflower
ras el hanout | wholegrain mustard

Oven-roasted baby potatoes
pearl onions | fresh herbs

Dessert

Amarena cherry-mascarpone mousse
almond crumble | vanilla foam

Streetfood buffet

Meat

Black steamed bun

chicken besengeh | pickled yellow turnip | chive cream

Beef strips

fine noodles | yellow curry | sweet potato |
spring onion | onion | shiitake

Soft burrito

pulled beef | smoky chipotle | sweet & sour red cabbage | cilantro

Fish

Fish burger

brioche bun | fried fish fillet | tartar sauce |
pickled vegetables | seaweed

Shrimp taco

avocado | spring onion | tomato | lime sauce

Deconstructed sushi

sushi rice | salmon | tuna | wakame | pickled ginger |
sesame-soy sauce | crispy nori





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