



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

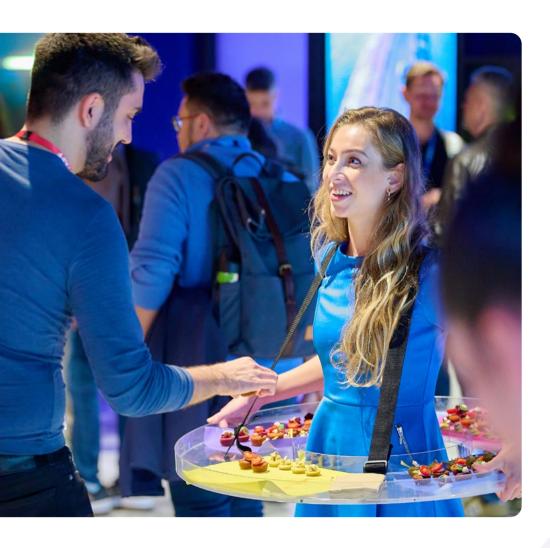
### Green asparagus & hazelnut chawanmushi

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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