

Autumn & winter

A close-up photograph of a bowl of white rice porridge (congee) served in a rustic wooden bowl. The porridge is topped with several scallops, sliced almonds, and three purple heart-shaped leaves. A golden fork is placed on the right side of the bowl. The background is a wooden surface.

2024 / 2025

vermaat
events



We are **Vermaat Events**.

We create culinary experiences.
Classy, Catchy & Responsible.

In a warehouse, a **cool event location**
or simply at your own office space.
From **colourful street food experiences** to
exclusive VIP dinners with top Michelin star chefs.
An original company party or a
carbon neutral dinner.

Culinary excellence is our artform.
low your guests' minds with **flavour,**
atmosphere and sensations. That is our mission.
Every single time.

We go that extra mile for that **unique**
twist. So that your event really stands out
Your taste, our touch.

On our own or with partners.
But always with **daring and passion.**

Ready to sparkle?
Let's make it yours!

Table garnish & soups

Table garnish

Sweet potato hummus

z'atar | argan oil | roasted sesame crackers

Greek Fava of Dutch yellow split peas

lemon | capers | crispy pita bread



Soups

Classic shellfish bisque

fried shrimp | sour cream | orange

Broth from Veluwe deer

potato | Brussels sprouts | Brakel turnip | lovage

Soup of Oosterschelde kelp-broccoli

tofu | seaweed crumble

Emmeloord red lentil soup

Westland tomatoes | hint of curry | coconut

Appetizers

Cold appetizers

Pani Puri

beef tartare | Olde Remeker cheese cream | autumn flowers

Zeeland algae crisp

smoked salmon | avocado | yuzu kosho

Roasted jalapeño from Westland peppers

stuffed | veal tartare

Brioche

North Sea sardine | rouille | radish | tomato



Warm appetizers

Scallops

pistachio | red pepper | cilantro salsa

Herb-lemon polenta

candied quail | quail egg

Crispy fish ball

ginger | mild green pepper | egg yolk cream

Venison rendang 'bitterbal'

lemongrass mayonnaise



Sit down dinner

Zeeland Kingfish

dashi flan | lemon balm | wasabi |
varieties of radish | cucumber

Roasted Maas-Rijn-IJssel beef loin

red onion tart | brisket | Brakel turnip | black garlic

Walnut mousse

Gieser Wildeman pear | port syrup |
crispy caramelized honey



Celery root tartare

miso | celery root vinaigrette | pickled celery root | celery oil

Roasted farm-raised fillet of venison

rispy seeds | grains | mole | beetroot | sherry gravy

Millefeuille of puff pastry

praline mousse | candied hazelnuts | mandarin |
cacao crumble | vanilla ice cream

Walking dinner

Veal filet americain

smoked herring mayonnaise | Kesbeke pickled broth

Seared sea bass

celery leaf cream | kohlrabi | bergamot sauce

Black salsify

poached Dutch Marigold egg | lovage | smoked butter | crisps

Red shrimp and octopus

sauce of grilled bell pepper | lime gel

Pasta-spinach rolls

chestnut | parsnip | mushrooms | verjuice

Honey cream

gel of Betuwe apple | Jerusalem artichoke | puffed rice



Scallop

pumpkin | Jerusalem artichoke | fresh almond dressing

Sea bass with carrot lacquer

rilette | passion fruit | pickled carrot | white bean cream

Fried Zuid-Holland sprout cabbage

potato gravy | truffle | farmer's Gouda maturing cheese

North Sea cod

duxelles | palm kale | crispy tapioca |
black garlic cream | clear mushroom gravy

Blanquette de veau: stewed veal

veal entrecote | with mushrooms | onions | lemon | tarragon

Chocolate mousse from Amsterdam chocolatiers

hazelnut-praline parfait | caramel nappage | shortcrust pastry







Streetfood buffet

Meat

Pork belly char sui

spicy cabbage salad | cilantro | green onion | steamed bun

Black pepper beef bowl

stir-fried diamond steak | beans | mushrooms |
oyster sauce | white rice & nut salad

Philly cheese steak

sub with beef pastrami | red onion compote | jalapeño |
cheddar | chipotle mayo

Fish

Mexican fish taco

pico de gallo | lime mayonnaise

Crunchy shrimps

oriental vegetable salad | sesame-soy sauce

Crispy calamari

onion rings | remoulade sauce | fresh herbs



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