

THE FOOD LINE-UP

FOOD BOOK DINER



The
FOOD LINE-UP
est. 2012

DINNER IS SERVED!

We love bringing people together for a brilliantly delicious dinner. Together with a network of 100 self-employed chefs, The Food Line-up invents, organises and produces the tastiest line-up for every single party - with a sustainable and local approach as the futureproof icing on the cake. Because of this vision, we're named the first caterer in Europe with the 'B Corp Certification'.

Are you dining with your team or relationships? Let's serve them something to talk about, shall we? For sit down dinners, we like to work with one of our signature chefs. We often combine the dishes of innovative tastemakers to create a unique menu and a delicious story - a tailor-made concept fitting your wishes, the location, the number of guests, timings and the theme of the night. In this food book, we will show you some examples of what's possible. Warning: DON'T read this when you're hungry; these menus will make you ravenous



DIG IN, DO GOOD



SIT DOWN DINNER



SIT DOWN DINNER

FUTURE PROOF

On the menu

Appetiser & Drink

- Unfiltered sparkling wine from organic grapes
- Plant-based blini with seaweed caviar
- Futureproof cheese board

Diner

- Future tartare – Meat me halfway
Hybrid steak tartare. 50% beef and 50% smoked watermelon
- Bourguignon sans boeuf
The classic, yet made with a stew by the 'Vegetarian Butcher'
- Crème brûlée
Made of milk that's infused with daisy's, dandelions, and docks

Drinks

- Matching (Dutch) wines



ABOUT THE CONCEPT

What will we eat in the year 2050? This diner asks that vital question light-heartedly. Every dish represents a food issue from our future. From biodiversity to protein transition. Big questions with brilliantly delicious answers. We've measured the CO2 reduction per dish, saving approximately 70% compared to the classic counterparts. The future tastes great! This menu works as a sit-down dinner as well as a walking dinner. With some minor adjustments, we can also serve the menu of the future entirely plant-based.

VENUE IDEA:
BLUECITY,
ROTTERDAM



SIT DOWN DINNER

LOCAL HEROES

On the menu

Appetiser

- Garden Booch: Seedip garden shruburbia made of sour apple and kombucha with mint
- Amsterdam style 'bitterballen'. From the 'GRO' bitterbal with locally grown mushrooms to Holtkamp classic
- Brioche with herring, kimchi mayonnaise, and Amsterdam style pickles

Dinner

- Bread with Amsterdam style weeds butter
- Burrata with tomato consommé, wild garlic, and corianders seeds
- Herb crust steak with raw fennel salad finished with truffle and gruyère
- Baked chocolate ganache with crème fraîche and orange

Drinks

- Matching wines of Chateau Amsterdam: the first urban winery of Europe based in Amsterdam North



ABOUT THE CONCEPT

With neighbours like this, who needs anything else? We stay close to home for our 'local heroes' diner, working with chefs and products from the area. The 'Give me Amsterdam' example menu is full of dishes prepared with local products from our very own Mokum

VENUE IDEA:
THEATER CARRÉ,
AMSTERDAM



SIT DOWN DINNER

7 SINS DINNER

On the menu

Appetiser

- Piquette from Chateau Amsterdam. Piquette is made from the skins leftover when making wine. In France, upcycling this into something tasty is prohibited by law. We consider that quite outdated, so this dinner is kicked off well with a forbidden summer drink.

Lust

- Oyster, apple & red pepper, granité made from apple & rhubarb, rose petal

Wrath

- Tartare made with watermelon & beef, nettle sabayon, pickled elderberry capers, chard (rainbow), East Indian Cherry

Greed- Gluttony

- Ice cream made of raw milk with fig leaf, meringue of angelica and strawberries with honey bubbles

Drinks

- We are happy to serve matching drinks or wines



ABOUT THE CONCEPT

If you can dream it, we can make it happen in our conceptual dinners. Partnering up with one of our signature chefs, we will literally bring the theme of your event to the table.

Our seven sins dinner is an example of what is possible in our bespoke culinary concepts. And it's just as divine as devilishly delicious. The dinner can be served from 3 to 7 courses, with every course representing a specific deadly sin. For example, the oyster with apple symbolises lust and temptation - Eve tasting the forbidden fruit.

**VENUE IDEA:
VONDELKERK,
AMSTERDAM**



WALKING DINNER



WALKING DINNER

KITCHEN CROSSOVERS

On the menu

Indian-Mexican cuisine

- Taco with 'chorizo' made of dried seeds and nuts
- Mex mushrooms bao: pulled mushrooms with homemade pickles and toppings

Burger madness – East meets West

- American burgers x Asian style toppings with hoisin and homemade kimchi

Fair fish – Cross the Ocean

- Classic English pies filled with Dutch fish
- Asian fish cakes with Latin American chipotle sauce



ABOUT THE CONCEPT

For centuries, local kitchens peeked across their country's border for new culinary inspiration. And by borrowing from other cuisines, some of our all-time favourite dishes became the classics we know and love today. But let's take things one step further, shall we? Let's combine kitchens and cultures in a menu of kitchen crossovers.

A Mexican bao bun? An Indian taco? A Japanese doughnut? This menu continues to surprise bite after bite by fusing flavours from all over the world. And with these endless flavours, everything is possible! Whatever kitchen or cuisine may suit you or your company best.

VENUE IDEA:
SUGAR CITY,
HALFWEG



WALKING DINNER

STREETFOOD DELUXE

On the menu

Fair Fish

- Thai fish cakes, creamy curries, and seaweed salad. All made by our favourite fish specialist

Pizza perfetto

- Neapolitan style mini pizzas made with mainly Dutch ingredients. A classic Margarita or topped with Rotterzwam mushrooms, provolone and gemolata

Taqueria

- Mini tortilla with roasted corn salsa and lime cream
- Halloumi-fries in ras el hanout with sriracha mango dip

The Next Burger

- From the one and only Burgermeester. With 50% less meat patties or veggie burgers on toasted bun with delicious, fresh toppings

I-cloud Ice-cream bar

- Ice cream in seasonal and exciting flavours, prepared in front of your eyes by using nitrogen. Move over, vanilla ice cream! Someone in for a scoop with glühwein, saffron-cardamom or gin tonic flavour?



ABOUT THE CONCEPT

What's right up our alley? Super fresh street food! Nothing tastes better than a dish that's equally delicious and uncomplicated. We recommend an average of 75 to 100 guests per food station for our street food menu, depending on the wishes and the budget.

Are these dishes not your thing? No worries: we have infinite street food options.

VENUE IDEA:
THUISHAVEN,
AMSTERDAM



WALKING DINNER

FEMALE FOOD LINE-UP

On the menu

Appetiser

- 'Ceci n'est pas un dessert' tart made from rosemary dough, stuffed with parmigiano cream and raspberry-paprika compot

Served

- Soft buns with sticky thighs: chicken thighs in honey soy marinade on a brioche bun with miso-mayo and pink coconut slaw
- Not a coquille: seashell with edamame puree, boletus, yuzu caviar, mushroom coral
- Peaches: peach steamed in prosecco and stuffed with goat cheese cream, smoked almonds and basil oil

Dessert parade

- Ice cream craftsmanship: organic ice creams made by ice cream artist Biyu
- Tarts from pastry chef Meike
- 1001 night food bars from Arzu



ABOUT THE CONCEPT

Who run the kitchen? Girls! With this conceptual and tailor-made dinner, we celebrated femininity during the launch of the latest collection from an Amsterdam based fashion brand. It's just an example of what is possible when you let us dream up something bespoke. This menu is easily expanded into a complete line-up of female chefs and entrepreneurs. Or whatever other theme you have in mind.

**VENUE IDEA:
WESTERGAS
AMSTERDAM**



HAPPY CUSTOMERS

FABIENNE CHAPOT

"We were so happy with the collaboration with The Food Line-up that they oversaw the catering of all our events ever since. The Food Line-up thinks conceptually and creatively while ensuring that the food, drinks and decorations fully fit the existing theme. The team thinks along with you and makes sure that you and your guests experience an amazing event. A great partner to work with!"

Marketing Operations Manager
- Fabienne Chapot

WESTERGAS

"The team of The Food Line-up is a true inspiration for the team of Westergasfabriek. They are frontrunners in the culinary field and know exactly where "the bread is buttered". Their focus on sustainable and creative catering speaks to us - a lot! We recommend The Food Line-up to anyone looking for top-notch culinary advice and a successful event. The team of The Food Line-up knows their business."

Sales director
- Westergas



HUNGRY FOR MORE?

Let us know what we can do for you! We look forward to talking to you soon.

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