



Foodbook

English

MOLEN DE STER



MOLEN DE STER

personal | artisanal | casual

Delicious, with a positive aftertaste!

Quality and sustainability are paramount in our catering range. We work as much as possible with organic meat, responsibly caught fish and sustainable products. We prevent food waste as much as possible. Drinks and food that are made with care for people and the environment. That's what it's all about.

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Price changes and inaccuracies reserved.



photo: Henja Kooijman



Price per person

Coffee bar

6,-

Welcome your guests with a delicious coffee and tea buffet, infused water, chocolate mills and chocolate Dom towers from Mesjokke.

The coffee bar is also very suitable as a complement to the dessert.

DeLuxe coffee bar

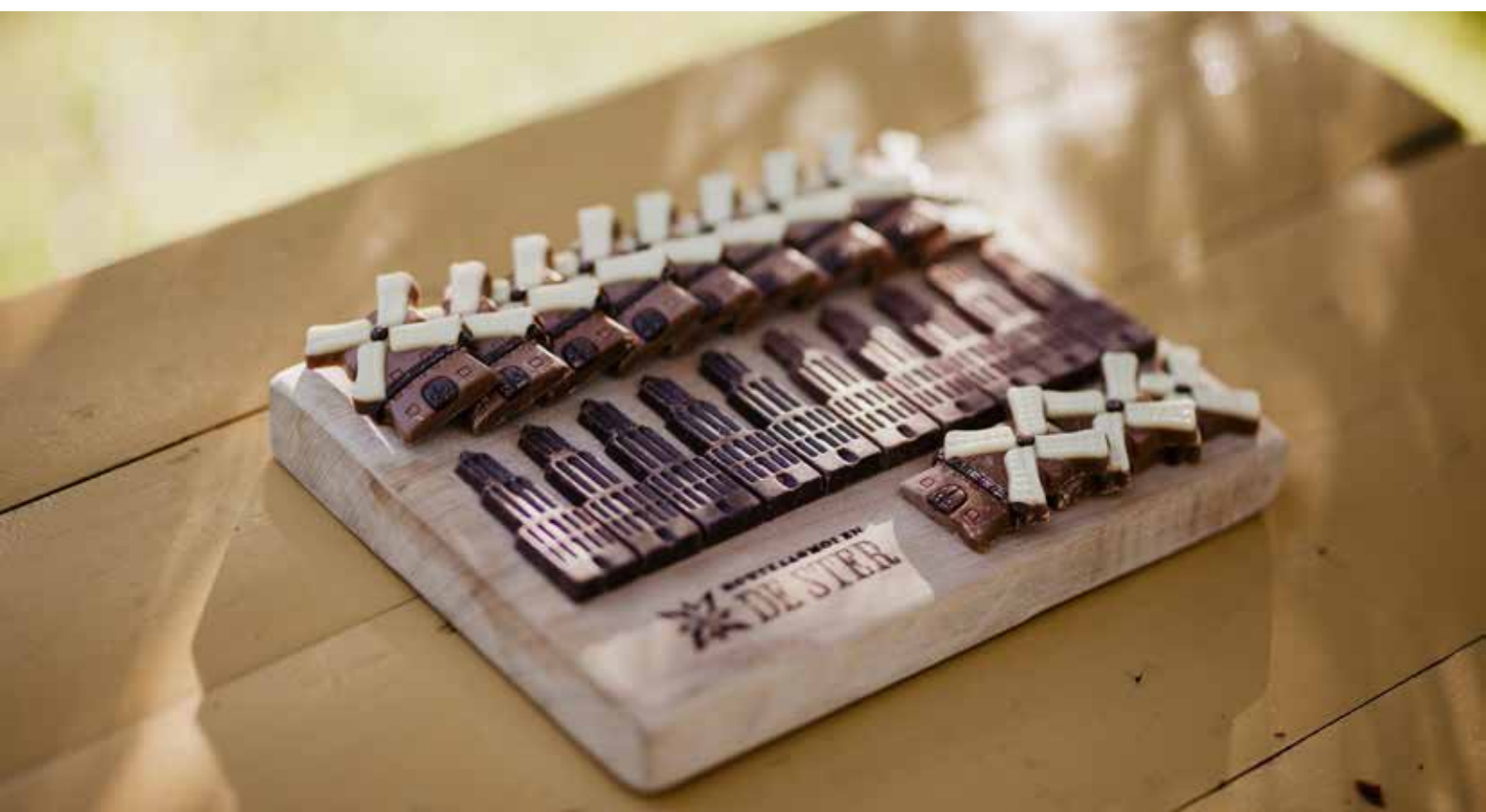
9,5

Welcome your guests with a delicious coffee and tea buffet, infused water, chocolate mills, chocolate Dom towers from Mesjokke and one type of pastry or cookie.

Choose from:

- Homemade apple pie
- Cheesecake with red fruit sauce
- Indonesian Spekkoeck
- Fresh almond filled cake
- Warm Dutch Stroopwafel (*syrup waffle*)
- Chocolate cake *vegan & gluten free*

From 30 people: choice of two types of pastries and/or cookies.





Price per person

Miller's breakfast

from 20 people
children from 4 to 11 years €5,-

6,-

- Croissant with jam and butter
- Boiled egg
- A variety of fruit
- Organic apple juice and orange juice from Schulp

Miller's lunch

duration: 2 hours
children from 4 to 11 years € 12,-

19,5

- Various sandwiches
- A variety of fruit
- Glass of seasonal vegetable soup
- Fairtrade coffee, tea from Wilderland
- Organic milk, buttermilk and plant-based milk
- Organic apple juice and orange juice from Schulp

TIP

Lunch addition with a
warm snack
From €4,-





Brunch

Price per person

from 20 people children from 4 to 11
years € 18,5

25,-

- Croissant with jam
- Various types of bread
- Peanut butter, Nutella and jam
- Local young cheese and old cheese from Doruvel, brie
- Organic mortadella and chicken fillet with garden herbs
- Green salad with cucumber and tomato
- Frittata with vegetables and cheese from the oven
- Create your own smoothie bowl with coconut, fresh fruit, granola, various types of nuts
- Fairtrade coffee and tea from Wilderland
- Organic milk, buttermilk and vegetable milk
- Organic apple juice and orange juice from Schulp

TIP

Complete your brunch with a
mimosa for €5,-





Price per person

Snacks

- | | |
|--|-----|
| • Pinchos, 3 pieces vegetarian, meat and fish | 9,5 |
| • Homemade seasonal soup with bread | 6,5 |
| • Crudités of different vegetables with yoghurt-herb dip | 5,- |
| • Traditional sausage roll or cheese roll | 4,5 |
| • Mozzarella tomato skewers or watermelon/feta | 3,- |
| • Pita with biological hamburger or falafel | 5,5 |
| • Spicy wedges or fries with truffle mayonnais | 4,5 |

Sweet

- | | |
|--|-----|
| • Healthy smoothie of fresh fruit and vegetables | 6,- |
| • Homemade apple pie | 4,5 |
| • Cheesecake with red fruit sauce | 4,- |
| • Homemade cinnamon roll | 4,- |
| • Indonesian Spekkoek | 3,- |
| • Fresh almond filled cookie | 3,- |
| • Warm Dutch Stroopwafel (syrup waffle) | 3,- |
| • Chocolate cake <i>vegan & gluten-free</i> | 4,- |

Sweet table

7,5

Our Sweet Table contains all our sweet favorites. It is also a delicious addition with a traditional look. Varied and therefore something for everyone!

- Homemade Mill Cake
- Cheesecake with red fruit sauce
- Brownie *vegan & gluten free*
- Indonesian Spekkoek

TIP

Everyone will head home with a well-filled bell, after a **midnight snack.**





from 20 people
children from 4 to 11 years € 19,-

Price per person

Enjoy a relaxed dinner during your event with one of our delicious buffets. Choose a buffet that suits your party, wedding, meeting or drinks and let your guests serve themselves what they like. When the weather is nice, this can also be done on our terrace.

Oriental

39,5

- Naan bread with a fresh yoghurt dip
- Indian organic chicken tikka masala
- Thai fish curry with seasonal fish
- Vegetarian curry with various fresh seasonal vegetables
- Curry 'Aloo Matar' from potatoes and peas
- Sweet mango salad with mango and cucumber
- Seasoned rice

Mediterranean

39,5

- Bread with herb butter and ajvar dip
- Grilled organic chicken with lemon-garlic sauce
- Fresh seasonal fish with dill
- Roasted Provencal vegetables topped with fresh goat cheese
- Roseval potatoes with rosemary and garlic from the oven
- Couscous salad
- Farfalle pasta salad with pesto





Price per person

Mill

39,5

- Bread with herb butter
- Sweet potato and pumpkin soup
- Seasoned organic fennel sausages in spicy tomato sauce
- Stew with seasonal fish, celery and carrot
- Stew with various vegetables, potatoes and lentils
- Salad of beetroot, leaf spinach, walnut and fresh goat cheese with balsamic syrup
- Potato gratin from the oven

Traditional Dutch potato mash

39,5

- Kale and potato mash made from potato, kale with organic smoked sausage
- Endive and potato mash, endive, cheese and dried tomato
- Grandma's stew
- Baked potato and red cabbage
- Sweet and sour salad of sauerkraut with feta, honey and dates
- Farmer's salad
- Stewed pears, Amsterdam onions, apple sauce, gherkins and mustard



photo: Henk van Lambalgen



Price per person

BBQ

children from 4 to 11 years € 19,-

39,5

Enjoy a cozy summer or winter BBQ, with live cooking on our terrace. We only use organic meat and sustainable fish. We are happy to coordinate the proportions with you, where we also take into account vegetarian and halal options.

- Varied selection of organic meat. From chicken and beef skewers to marinated sirloin steak, artisan burgers, merguez sausages, Burgundian rib and lamb chops
- Varied fish selection: Spicy fish packets, prawn skewers and more delicacies from responsibly caught fish (*upon request*)
- Our vegetarian selection: vegetable skewers, sausages, burgers, wraps (*upon request*)
- Baguette with homemade herb butter
- Potato salad
- Italian pasta salad
- Greek salad
- Whiskey sauce, satay sauce, garlic sauce and Hungarian sauce

TIP

Make your barbecue extra tasty with a **Smokey Joe** for €150



photo: Jony van Hese

WALKING & SHARED DINNER



Price per person

from 20 people
children from 4 to 11 years € 21,5

43,-

During the walking dinner we serve your guests various rounds of food and bring the tastiest snacks. During the shared dinner we place the different rounds on the tables.

- Bread baskets with dips on the tables
- Soup made from fresh seasonal vegetables
- Vegetarian spring rolls
- Salmon tartare with wasabi and sweet and sour cucumber
- Cauliflower florets with yoghurt dip
- Mini empanadas with dip
- Yakitori with soy-sesame dressing and crispy onions
- Mini burger with spicy potato wedges

Treat your guests to a delicious dessert and add an extra round!

+3,5

We serve a selection of: cheesecake with red fruit sauce, Indonesian spekkoek and fresh fruit salad





Price per person

Dessert

from 20 people children from 4 to 11 years €6,-

5,5 per dessert

Compliment your buffet with a tasty dessert. Choose your favourite one from this list.

- Chocolate mousse
- Tiramisu
- Panna cotta with red fruit
- Indonesian spekkoek
- Cheesecake with red fruit sauce
- Fresh fruit salad with mint
- Brownie *vegan gluten free*

Deluxe dessert

from 20 people

8,5

Choose the Deluxe dessert including coffee and tea. We will put down our own selection of desserts below.

- Cheesecake with red fruit sauce
- Indonesian spekkoek
- Fresh fruit salad with mint
- Fairtrade coffee, tea from Wilderland







MULTI-COURSE DINNER



Create your own three, four or five course dinner and choose from the dishes below. All dishes are carefully composed by our chef. We work exclusively with responsibly caught fish and organic meat.



Starters & side dishes

Smoked salmon tartare | sweet and sour cucumber | lemon mayonnaise
Beef carpaccio | pesto | sun-dried tomato | parmesan
Thinly sliced veal | tuna cream | crispy capers
Game pate | cranberry | hazelnut | brioche
Crispy shrimp | cocktail sauce | butterhead lettuce

-  Melon | feta | pomegranate | raspberry dressing
-  Roasted pomodori soup | crème fraîche
-  Pumpkin soup | spring onion | piment d'espelette
-  Celeriac soup | truffle | parmesan crouton

Main course

Baked salmon fillet | green asparagus | Hollandaise sauce
Chicken fillet supreme | roasted carrots | peas | laurel sauce
Diamond tenderloin | potato cream | bearnaise sauce

-  Cauliflower steak | hummus | sweet potato | chimichurri
-  Mushroom ravioli | truffle | rocket | parmesan

Desserts

Chocolate lava cake | Dutch strawberry | champagne sabayon
Apple tarte tatin | salted caramel | vanilla ice cream
Vanilla ice cream | chocolate sauce | whipped cream

Three-course dinner

Appetiser, main course and dessert

40,- p.p.

Four-course dinner

Appetiser, one entrée, main course and dessert

45,- p.p.

Five-course dinner


Appetiser, two entrees, main course and dessert

50,- p.p.

Three-course dinner for children

For children aged 4 to 11 year

25,- p.p.

 **vegetarian**
Would you prefer a completely vegan menu? Ask for the possibilities.



Price per person

Bar package

from 20 people

We serve unlimited organic beer on tap, specialty bottled beers, 0.0% beers, organic house wine, soft drinks and organic fruit juices.

- | | |
|-----------------------|------|
| • Bar package 2 hours | 23,- |
| • Bar package 3 hours | 30,- |
| • Bar package 4 hours | 36,- |
| • Bar package 5 hours | 41,- |

Cold Appetiser Platter

from 20 people

6,5

We place the snacks spread across all the standing tables and seating areas.
Luxury salted nuts, marinated olives with garlic, local young and old cheese cubes from Doruval with mustard and vegetable chips

Cold & Warm Appetiser Platter

from 20 people

8,5

We place cold snacks on all the standing tables and seating areas and we come by with rounds of warm snacks.
Luxury salted nuts, marinated olives with garlic, local young and old cheese cubes from Doruval with mustard and vegetable chips .
Bitterballen, deep fried cheese sticks, mini spring rolls

Add-ons

- | | |
|---|------|
| • Pinchos 3 pieces | 9,5 |
| • Puff pastry snacks 10 pieces | 15,- |
| • Fries with mayo per person | 4,5 |
| • Crudites of various vegetables with yoghurt dip | 5,- |
| • Skewers with mozzarella/tomato or watermelon/feta | 3,- |



At Molen de Ster, we work exclusively with competitively priced bar packages. We do not provide drinks on a post-calculation basis.

TOAST & COCKTAILS



Price per person

For a festive reception, many guests opt for a special drink. A sparkling glass to toast, or a nice welcome cocktail with a personal touch. We are happy to make your favourite mix or provide a nice toast.

- Glass of prosecco
- Welcome cocktail or mocktail
- Gin & Tonic bar *per hour*

**5,-
from 8,-
upon request**





Dietary requirements

We can take the dietary requirements and allergies of your guests into account for all packages.

The packages often already include a wide range of vegetarian options, but we can always adjust the ratio if there are many vegetarians in your group.

Arrangements

The following applies to our arrangements:

- Children up to 4 years old can join your party for free.
- All arrangements are subject to (price) changes.
- Our affordable bar packages are based on average consumption of the entire group.
- Package prices do not include room rental.

MUSIC TIP

Choose from one of our **silent discos** for a unique experience. Ask about the possibilities!

Mill for hire

The mill is available Monday to Thursday from 8:00 AM - 10:00 PM. The mill can be rented on Fridays from 8:00 AM - 12:00 AM. And can be booked on Saturdays from 7:00 PM - 12:00 AM, because the millers saw wood on Saturday afternoon. The mill has various areas (the Sawmill, the private terrace, the Molencafe terrace and the Molenerf) for your drinks, dinner or lunch.

Number of persons

Drinks and dinner are possible from 20 to a maximum of 130 people. If you want to meet with more or fewer people, please ask about the possibilities. We are happy to think along with you.

Accessibility

Are there people with mobility problems in your group? Please contact us to discuss whether the mill is sufficiently accessible.

How to get here

Molen de Ster is centrally located in the Netherlands. Easily accessible by public transport, car and bicycle. From Utrecht CS it is only a 5-10 minute walk. The car can be parked in one of the nearby parking garages or at the P+R Westraven, after which you change to the tram that stops a 5-minute walk from the mill.

Quotation request

Have you been inspired by our food book? Please contact our sales team for a no-obligation quote. This will be drawn up and sent to you within 2 working days.

Contact

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