



Foodbook

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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Contact

Address: Molenpark 3, 3531 ET Utrecht
Telephone: +31 (0)30-299 01 74
Email: boekingen@molendester.nu
Website: www.molendester.nu

Price changes and inaccuracies reserved.



photo: Henja Kooijman



Price per person

Coffee bar

5,-

Welcome your guests with a Coffee and Tea Buffet, Flavoured Water, chocolate mills and Mesjokke Dom towers. The coffee bar is also very suitable as a complement to dessert.

DeLuxe coffee bar

8,5

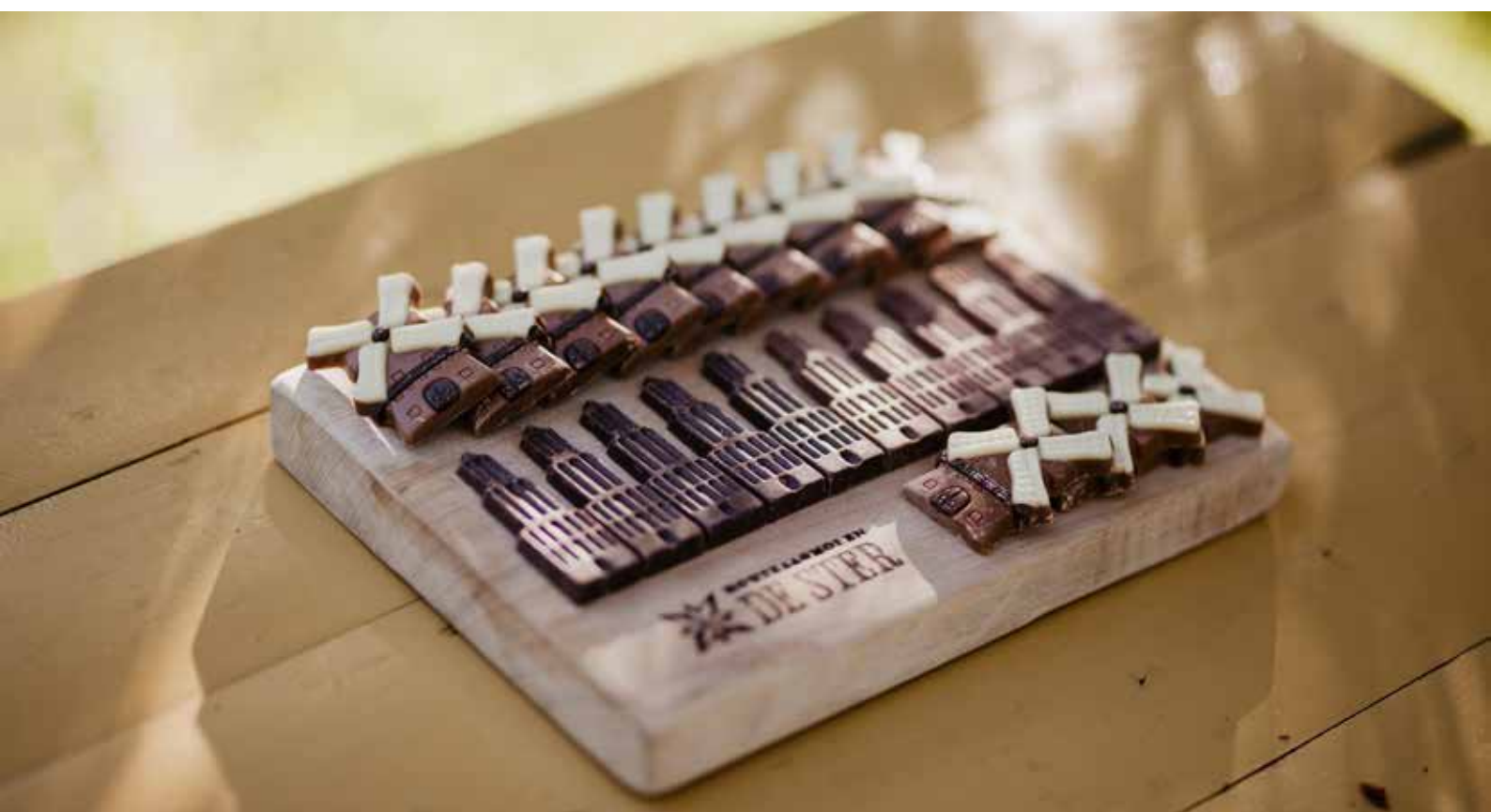
Welcome your guests with an extensive Coffee and Tea Buffet, Flavoured Water, chocolate mills, Mesjokke Dom towers and one type of pastry.

Select from:

- Homemade Mill Cake
- Cheesecake with red fruit sauce
- Indonesian Spekkoeck
- Freshly baked almond filled cake
- Warm Dutch Stroopwafel
- Brownie *vegan gluten free*

Extra option: from 30 people a choice of 2 types of pastries or cookies.

+2,5





Price per person

Miller's breakfast

from 20 people
children from 4 to 11 years €8,-

16,-

- Butter croissant with jam and butter
- Fruit
- Boiled egg
- Farmer's yoghurt with homemade granola
- Organic milk, buttermilk and plant-based milk
- Organic fruit juices from Schulp
- Fair trade coffee
- Organic tea from Peeze and herbal tea from Wilderland

Miller's lunch

duration: 2 hours
children from 4 to 11 years € 10,5

18,5

- Richly filled sandwiches
- Fruit
- Glass of seasonal soup
- Organic milk, buttermilk and plant-based milk
- Organic fruit juices from Schulp
- Fair trade coffee
- Organic tea from Peeze and (un)herbal tea from Wilderland

TIP

Lunch addition with a
warm snack
From €3.5





Brunch buffet

Price per person

from 20 people
children from 4 to 11 years € 15,5

23,5

- Butter croissants
- Various types of bread
- Sweet and savoury fillings
- American pancakes with syrup
- Glass of seasonal soup
- Fresh raw salad
- Fresh fruit salad with fresh mint
- Frittata filled with vegetables and cheese
- Farmer's yoghurt with homemade granola
- Organic milk, buttermilk and plant-based alternative
- Organic fruit juices from Schulp
- Fair trade coffee
- Organic tea from Peeze and herbal tea from Wilderland

TIP

Welcome your guests with a festive glass of **prosecco** or **mimosa** for €5,-





Price per person

Snacks

- Pinchos, 3 pieces vegetarian, meat and fish 9,5
- Homemade seasonal soup with bread 7,5
- Crudités of different vegetables with yoghurt-herb dip 5,-
- Traditional sausage roll or cheese roll 4,5
- Mozzarella tomato skewers 3,-
- Classic mini hamburger and/or veggie burger 5,5
- Spicy wedges with basil mayonnaise 4,-
- Karaage chicken with BBQ sauce, spring onion and sesame 9,5
- Fries with (truffle) mayonnaise 4,5

Sweets

- Smoothie from fresh fruits 5,-
- Homemade Mill Cake 3,75
- Cheesecake with red fruit sauce 3,75
- Indonesian Spekkoeck 3,-
- Freshly baked almond filled cake 3,-
- Warm Dutch Stroopwafel 2,5
- Brownie *vegan gluten free* 4,-

Sweets table

Only available at weddings

7,5

Our Sweets Table contains all our sweet favourites! It is also a great addition or alternative to the wedding cake and has a wonderfully artisanal look. Varied and therefore something for everyone!

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

TIP
With a **midnight snack**, everyone will head home with a well-filled belly.





from 20 people
children from 4 to 11 years € 17,-

Price per person

Enjoy a relaxing dinner during your event with one of our worldly and extensive buffets. Choose a buffet arrangement that suits the party, wedding or meeting and serve your guests the most delicious dishes. People can scoop up what they like and can easily go back for a second round. Is the weather nice? If so, we can also serve the buffet outside by prior arrangement.

Oriental

35,5

- Freshly baked naan bread with a fresh yoghurt dip
- Indian organic chicken tikka masala with Oriental herbs and spices
- Thai fish curry with seasonal fish, carrot and coconut milk
- Vegetarian curry with various fresh seasonal vegetables
- Curry 'Aloo Matar' from potato and pea
- Sweet mango salad with cucumber, pepper and fresh spring onion
- Seasoned rice

Mediterranean

35,5

- Freshly baked bread with herb butter and ajvar dip made from grilled peppers and eggplant
- Grilled organic chicken with lemon-garlic sauce
- Fresh seasonal fish with dill, olives and lemon
- Roasted Provencal vegetables with bell pepper, onion, eggplant and zucchini topped with fresh goat cheese
- Roseval potatoes with rosemary and garlic from the oven
- Couscous salad with tomato, onion, zucchini, grilled pepper and olives
- Farfalle pasta salad with roasted walnut and fresh green pesto





Price per person

Mill

35,5

- Freshly baked bread with herb butter
- Homemade sweet potato soup with pumpkin and winter herbs
- 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
- Creamy potato gratin from the oven

Traditional Dutch potato mash *can only be ordered from October to February*

35,5

- Kale and potato mash made from potato, kale with organic smoked sausage
- Endive and potato mash, endive, cheese, dried tomato and crunchy nuts
- Grandma's potato mash prepared with carrot, onion, red wine, cinnamon and anise
- Potato and red cabbage with apple sauce
- Sweet and sour salad of sauerkraut with feta, honey and date
- Farmer's salad with bell pepper, walnut and raisins
- Stewed pears, Amsterdam onions, gherkins and mustard



photo: Henk van Lambalgen



Price per person

Barbecue buffet

from 20 people
children from 4 to 11 years € 17,-

34,5

Barbecuing on the mill yard is really a treat! Our grill masters are grilling on the terrace while the sun is shining. We work exclusively with organic meat from local butcher Gerrit Takke, with responsibly caught fish from Het Visgilde and, as standard, with a fine vegetarian or halal selection. The proportions of meat, fish and veg differ per party, so we are happy to discuss this with you. Be surprised by the variety and delicious smells.

- Highly 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*)
- Freshly baked baguette with homemade herb butter
- Creamy potato salad
- Italian pasta salad with olives and tomato
- Greek salad with cucumber, red onion, tomato and olive
- Whiskey sauce, satay sauce, garlic sauce and Hungarian sauce

TIP

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





Price per person

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

40,-

Are you more of a festival type and do you prefer at more casual setting? Do you want a relaxed day with super tasty food? Our Walking Dinner will definitely be the dinner style for you. There is something for everyone, we go around your guests in 7 rounds to bring them delicious bites. It doesn't get any better.

- Bread baskets with dips on the tables
- Homemade soup made from fresh seasonal vegetables
- Tortilla filled with hummus and vegetables
- Salmon tartare with wasabi and sweet and sour cucumber
- Cauliflower florets with roasted almonds and yoghurt dip
- Mini empanadas with dip
- Chicken satay with soy-sesame dressing and crispy onions
- Mini burger with tomato and lettuce on a sesame bun with spicy potato wedges

**Prefer a complete vegetarian or
vegan menu?**
Ask about the options.





Dessert buffet

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

Price per person

9,5
5,5 individual
dessert

We have put together a delicious dessert buffet for after the dinner buffets. Choose two dishes that suit your party best.

You can also order the dishes separately.

- Chocolate mousse
- Tiramisu
- Panna cotta with red fruit
- Cheesecake with red fruit sauce
- Fresh Fruit Salad with mint
- Indonesian Spekkoek
- Brownie *vegan gluten free*

Cheese board

from 20 people **14,5**

Do you not have a sweet tooth or do you like to treat your guests to an extra course after your chosen buffet, BBQ or street food bar? Then choose a tasty, varied cheese board..

- Le Petite Doruvel *soft cheese from Montfoort*
- Oude Gracht *old cheese from Utrecht*
- Fleur de Pre Brie *soft French cheese*
- Roquefort *French blue cheese from sheep's milk*
- Nut-fig bread
- White grapes
- Red Onion chutney
- Balsamic syrup

TIP

Make the Cheese Board extra festive with a glass of **Tawny Port** for just € 4.5




photo: Petra Bekebrede




Summer menu

*From 40 to 64 people
(April to September)
Including bread and garnishes*

Appetiser

 Fresh beetroot salad
with leaf spinach, walnut, balsamic syrup and
a goat cheese crumble

Entrée

 Velvety soup of yellow pepper
and saffron with a herb crouton


Entrée

Cold served, lightly salted cod
with a rich cream of peas

Main course

Surf 'n turf: Seasoned organic chicken fillet, crispy
pancetta with a sauce of Dutch shrimps and
samphire

or

 Ravioli generously filled with burrata
served with cherry tomatoes
and fresh basil


Dessert

*Homemade panna cotta
With red fruit
or
Cheese board (+ 5,-)*


Winter menu

*From 40 to 64 people
(October to March)
Including bread and garnishes*


Appetiser

 Stuffed portobello from the oven

Entrée

 Homemade sweet potato-pumpkin soup
and herb crouton


Entrée

 Roasted cauliflower with
a cream of cheese

Main course

Beef stew with tomato, winter herbs and spices
and a creamy parsnip puree

or

 Ravioli richly filled with wild mushroom,
beech mushroom, oyster mushroom and truffle
with fresh parmesan

Dessert

*Homemade tiramisu from
amaretto liqueur, espresso and gingerbread
or
Cheese board (+ 5,-)*

Three-course dinner

Appetiser, main course and dessert

39,- p.p.

Four-course dinner

Appetiser, one entrée, main course and dessert

43,- p.p.

Five-course dinner

Appetiser, two entrees, main course and dessert

49,- p.p.

Three-course dinner for children

For children aged 4 to 11 year

21,5 p.p.



vegetarian

Would you prefer a completely vegetarian or 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 **19,-**
- Bar package 3 hours **26,-**
- Bar package 4 hours **33,-**
- Bar package 5 hours **40,-**

Cold Appetiser Platter

from 20 people

5,5

Complete your drinks with an appetiser platter filled with tasty snacks. The Appetizers platter consists of:

Luxury salted nuts, marinated olives with garlic, young and old cheese cubes from Doruval with mustard and vegetable chips

Cold & Warm Appetiser Platter

from 20 people

7,5

Make your drinks extra festive with an appetiser platter with tasty warm and cold snacks. The appetiser platter consists of:

Luxury salted nuts, marinated olives with garlic, young and old cheese cubes from Doruval with mustard, vegetable chips, bitterballen, cheese sticks and falafal rounds.

Appetiser Platter Additions

- Extra round of deep fried snacks *per 10 pieces* **10,-**
- Assorted puff pastry snacks *per 10 pieces* **15,-**
- Pinchos 3 pieces (*meat, fish, vegetarian*) **9,5**



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

Address: Molenpark 3, 3531 ET Utrecht
Telephone: +31 (0)30-299 01 74
Email: boekingen@molendester.nu
Website: www.molendester.nu/en

