

KOM CATERING & EVENTS · 2026 / 2027

Foodbook

Drinks receptions, lunches, buffets and dinners.
Walking and seated, from 20 to 800 guests.

FOR
Venues and
event organisers

CONTENTS
Reception · Lunch · Buffet
Walking dinner · Seated dinner

EDITION
November 2026

WHO WE ARE

Our own kitchen, our own team, at any venue

This foodbook shows what we can serve your guests: from a drinks reception with canapés to a five-course dinner. Everything is made to measure; the examples show what is possible.

01

Fresh from our own kitchen

Our chefs prepare everything in our kitchen in Den Hoorn, near Delft, and finish the dishes on site. No bought-in ready-made products.

02

At home in venues

We are the in-house caterer of the Nieuwe Kerk in Delft, the Grote Kerk in The Hague and Sociëteit De Vereeniging, among others. Working in someone else's house is our daily business.

03

Every guest can join in

Vegetarian, vegan, halal, gluten-free and allergies are part of the menu as standard. Buffets carry cards with the dish and its allergens.



20 – 800
guests per event

500+
events a year

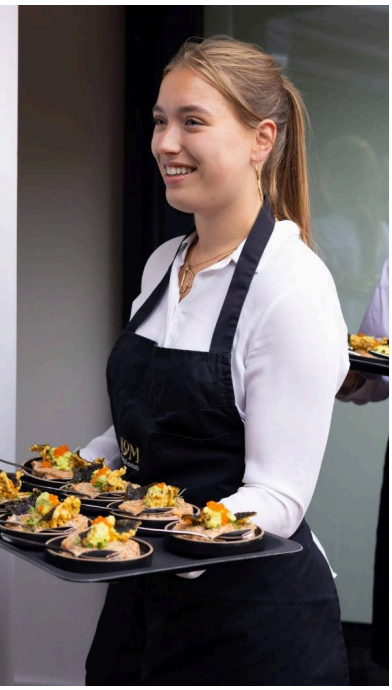
24 hours
response time to a request, usually the same day

HACCP
certified, delivery by electric vehicle

STANDING · FROM 30 GUESTS WITH SERVICE STAFF

The drinks reception

Canapés and bites passed round on trays, warm and cold. For a welcome reception, a networking event or the close of a conference day. More refined than bar snacks, lighter than a dinner.






OPTIONS

- **Short reception**, 1 to 1.5 hours: 6 to 8 bites per person
- **Full reception**, 2 to 3 hours: 10 to 14 bites per person
- **Reception instead of dinner**, 3 hours or longer: 14 to 18 bites, including a few more substantial items
- A mix of warm and cold, meat, fish and vegetarian. Fully vegetarian or vegan is possible too
- Served by our staff, or partly set out on tables and standing tables
- Sharing platters with charcuterie, smoked salmon, pâté and cheese
- With or without a drinks package and glassware

A SELECTION OF BITES

COLD
Smoked salmon with avocado cream

COLD
Bruschetta with tomato and Parma ham

COLD
Steak tartare on brioche with quail egg

VEGETARIAN
Toast with walnut cream

WARM
Mini quiche, satay skewer, mini burger

CLASSIC
Dutch bitterballen and mini spring rolls

More about receptions and finger food

kenjekom.nl/en/finger-food-catering

SEATED OR STANDING · 20 TO 800 GUESTS

Buffets

Guests choose for themselves, which works well for mixed groups and many dietary requirements. We set up the buffet, keep it warm and replenished, and explain the dishes. Lunch or dinner, in one line or spread across the room.







OUR BUFFETS

- **Italian**: antipasti with carpaccio and charcuterie, pasta, lasagne and risotto, also fully vegetarian
- **Spanish**: tapas, paella, stuffed peppers
- **Asian**: fried rice and noodles, chicken or tofu satay, fresh salads
- **Dutch**: traditional mash dishes with braised beef, for the winter months
- **Vegan**: seasonal vegetables, grains and pulses
- **BBQ**: meat, fish and vegetables from the plancha, with a chef on site

ALSO POSSIBLE

- **Lunch buffet**: from sandwich lunch to hot buffet, see the next page
- **Food corners**: six to ten staffed stations, each with its own theme, for 100 to 500 guests. No queue, and guests keep moving
- **Bespoke**: themed buffet or seasonal menu built around the event
- **Dessert buffet**: cheesecake with red fruit, cheese board
- Always cards with the dish and its allergens

All buffets and food corners — kenjekom.nl/en/buffet-catering · kenjekom.nl/en/food-corners

MEETING DAY, TRAINING OR CONFERENCE · FROM 20 GUESTS

Lunch buffets

A lunch that looks the part and fits within the break. We set up the table in or next to the room, so the group can start straight away. Everything is prepared on the day and the bread is baked off in our own kitchen.







OPTIONS

- **Sandwich lunch**: generously filled rolls and wraps, a mix of meat, fish and vegetarian
- **Lunch deluxe**: rolls and wraps with soup, salads and a warm item
- **Hot lunch buffet**: Italian, Mediterranean or Asian, for days when a sandwich is not enough
- Multi-day meeting: a different buffet every day
- Vegan and halal available as standard, at no extra charge

ON THE LUNCH TABLE

ROLLS
Smoked salmon, roast beef, mature cheese, brie

WRAPS
Filled with chicken, salmon or grilled vegetables

SOUP
Seasonal soup, always vegetarian

SALADS
Fresh meal salads in small portions

ON THE SIDE
Fresh fruit, orange juice and dairy

The photos were taken at a lunch for a software company, April 2026.

More about lunch catering — **kenjekom.nl/en/lunch-catering**

STANDING DINNER · 20 TO 800 GUESTS

Walking dinner

A full dinner in small courses, served while guests walk around and keep talking to each other. No seating plan, but the standard of a dinner. The format that suits networking best.







OPTIONS

- **Five to seven courses**, usually six: from amuse-bouche to dessert
- Served by our staff, or combined with stations where the chef finishes the dish
- Every course also vegetarian; vegan, halal and gluten-free on request
- The menu changes with the season and is composed per event
- In-house wine pairing per course, also alcohol-free
- Can be combined with a reception beforehand or a dessert buffet

SAMPLE MENU IN SIX COURSES

AMUSE-BOUCHE
Shrimp on crostini

COLD STARTER
Tuna tataki with pickled vegetables

SOUP
Pumpkin soup with herb oil

ENTREMETS
Green asparagus, goat's cheese and beetroot sprouts

MAIN COURSE
Slow-cooked beef with sweet potato purée

DESSERT
Chocolate with apricot and redcurrants

More about the walking dinner — **kenjekom.nl/en/walking-dinner-seated-dinner**

DINNER AT THE TABLE · 30 TO 300 GUESTS

Seated dinner

Everyone is seated, everyone shares the same moment. For board dinners, anniversaries and gala evenings. Our chefs finish every course on site and our staff serve all tables at the same time.







MENU FORMATS

- **Three courses**: starter, main course and dessert. About two hours, the most popular choice for business dinners
- **Four courses**: opening with an amuse-bouche or soup. More rhythm and room for speeches between courses
- **Five courses**: a seasonal chef's tasting, for evenings where the menu is part of the experience
- **Wine pairing**: a matching wine with every course, also alcohol-free

WHAT WE TAKE CARE OF

- Kitchen brigade and service staff, one waiter per fifteen guests
- Vegetarian, vegan, gluten-free and halal versions of every course
- China, glassware, cutlery and linen, unless the venue provides them
- Menu cards, timing of the courses around the programme and coordination on the night

Ravioli and dessert: business dinner in the Kings Ballroom in The Hague, September 2026.

More about the seated dinner **kenjekom.nl/en/sitting-dinner**

WHICH FORMAT SUITS WHICH EVENT

The formats side by side

FORMAT	STYLE	GUESTS	SUITS
Drinks reception	Standing, bites passed round	**from 30**	Welcome reception, networking event, close of a conference day
Lunch buffet	Sandwiches, deluxe or hot	**from 20**	Meeting days, training sessions, conferences
Buffet	Seated or standing, guests choose themselves	**20 – 800**	Dinner at multi-day meetings, team days, company parties
Food corners	Standing, staffed stations	**100 – 500**	Company parties and networking events where flow matters
Walking dinner	Standing, five to seven small courses	**20 – 800**	Client events, product launches, anniversaries
Seated dinner	At the table, three to five courses	**30 – 300**	Board dinners, gala evenings, award dinners

The formats can be combined, for example a drinks reception on arrival followed by a seated dinner, or a walking dinner with a dessert buffet to finish.



Drinks and wine

Drinks packages, wine per course and alcohol-free alternatives. Or food only, if the venue runs the bar.

Staff and equipment

Chefs, service staff and an event manager from our own team. We arrange tableware, glassware and furniture where needed.

One point of contact

From the first request through to the evening itself. A tailored proposal is with you within 24 hours.

FOR VENUES AND PARTNERS

Send us the request, we prepare the proposal

With the date, number of guests, room and type of event we have enough for a first proposal with menu and price. You receive it within 24 hours, so you can get back to your client quickly.

WHAT WE LIKE TO KNOW

- Date, times and number of guests
- Room and set-up: standing, seated or mixed
- Preferred format: reception, lunch, buffet, walking or seated dinner
- Who provides the drinks and the equipment
- Dietary requirements and allergies, as soon as they are known

READ MORE

Receptions	**kenjekom.nl/en/finger-food-catering**
Lunch	**kenjekom.nl/en/lunch-catering**
Buffets	**kenjekom.nl/en/buffet-catering**
Food corners	**kenjekom.nl/en/food-corners**
Walking dinner	**kenjekom.nl/en/walking-dinner-seated-dinner**
Seated dinner	**kenjekom.nl/en/sitting-dinner**
Catering in Amsterdam	**kenjekom.nl/en/catering-amsterdam**
For venues	**kenjekom.nl/en/catering-for-permanent-venues**



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