

BIRD

BIRDBITES



ON THE TABLE

Mixed nuts	3,5
Marinated Olives	4,5
Tortilla chips with dips (natural of chile)	4,5
Bread with houmous, ras el hanout, olive oil & sea salt	4,5
Veggie sticks with dips	4,5
Salty cheese sticks	5,5

FRIED & WARM

Fried onions rings	3,5
with Thai green curry mayonnaise	
Rotterdamsche bitterballen 8 pcs.	7,5
(deep-fried crunchy meatballs)	
The Bird Party mix 16pcs.	12,5
Smoked BBQ Chicken Wings 8pcs.	7,75
Vegetarian spring rolls 8pcs.	7,5
Yakitori 8pcs.	10,5
(Japanese chicken satay)	

BIRD SIMPLE COLD

Simple Jong Cheese 10 pcs.	4
Old Rotterdam Cheese 10 pcs.	4
Spicy Salami 10 pcs.	5
Italian Mortadella 10 pcs.	6
Mixed Platter Simple	18

* All prices are included VAT. We take you personal wishes and budget in account. Don't hesitate to contact us via events@bird-rotterdam.nl

**NEXT:
MORE BITES**

BIRD

BIRDBITES



BIRD COLD LUXE (MIN. 20 PCS.)

Rondo of smoked salmon with avocado cream	2,75
Steak tartare with piccalilly emulsion	2,75
Pincho of mozzarella tomatoes and pesto	2,75
Mini salad of mackerel with tzatziki	2,75
French toast with goat cheese and compote of Granny Smith	2,75
Parma ham with artichoke and olives	2,75
Crostini mini Vitello Tonato	2,75

LATE NIGHT SNACKS

Deep-fried onion rings with Thai green curry mayonnaise	3,5
Fries from the Frietfabriek with homemade mayonnaise	5
Mini hamburger with crispy Parma ham, arugula and truffle mayonnaise	6,5
Hot chicken wrap with bean sprouts and spring onion	6,5
Rotterdam Sandwich with vegetable croquette and mustard	4,5
Pizza of your choice (8 slices)	15

PLATTERS (MIN. ORDER 10)

CPP1 'Bitterballen' (deep-fried crunchy meatballs), cheese cubes, yakitori, rondo of smoked salmon	5,5 P.P.
CPP2 Dimsum, spicy shrimps, sushi tuna with soy gel, wasabi chips, wasabi nuts	7 P.P.
CPP3 Pincho caprese, vegetarian spring roll (2pcs.), french toast with goat cheese, old 'Rotterdamsch' Cheese	6,5 P.P.

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**NEXT: DESSERT
BUFFETS**

BIRD

DESSERT BUFFETTEN



OPTION 1

Fresh seasonal fruit

Three types of ice cream

Vanilla cream

Homemade fruit pie
of the season

Heavenly mud



OPTION 2

Fresh seasonal fruit

Tiramisu

White chocolate panna cotta
with heavenly mud

Pancakes filled with
passion fruit mousse

Three types of ice cream

OPTION 3

Fresh seasonal fruit

Tiramisu with mango

Panna cotta from yogurt cream with
raspberries and white chocolate

Creme brulee

Five types of ice cream

Cream puff pyramid

Parfait of Oreo with
a compote
of wild fruits



**NEXT: PASTA
BUFFETS**

BIRD

PASTA BUFFETS



OPTION 1

Lasagna Bolognese

Penne pasta
frutti di mare

Farfalle carbonara

Mixed green salad

French bread with olive oil,
garlic butter and sea salt



OPTION 2 (vegetarian)

Gnocchi with truffle
and cauliflower

Spaghetti with arugula/ spinach pesto,
parmesan, dried cherry tomato
and pine nuts

Lasagna with tomato,
zucchini, artichoke and tarragon

Green salade, tomato salad
with red onion

French bread with olive oil,
garlic butter and sea salt

OPTION 3

Spaghetti with minced veal,
salami, tomato and basil

Pipe Rigate with wild mushrooms,
truffle, roasted chicken and leaf parsley

Tortellini of goat cheese,
puffed pumpkin, spinach and smoked
almonds

Seafood lasagna

Green salad, tomato salad with
red onion, cucumber salad with cumin

French bread with olive oil,
garlic butter and sea salt

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WARM- AND COLD BUFFETS

POWEL (vegetarian)

Cucumber filled with Arabian couscous salad, dates coriander and mint

Terrine of goat cheese, puffed sweet potato and beet mayonnaise

Caprese salad with basil/ yogurt emulsion and olive oil

Pepe Rigate salad with dried cherry tomato, mushrooms, zucchini and pesto

Gnocchi with truffle, cauliflower and parmesan

Lasagna with tomato, zucchini, artichoke and tarragon

Gratinated cake of two kinds of potato with sour cream, mozzarella and rosemary

Cucumber salad with cumin and Granny Smith

NINA

Beef carpaccio with truffle, arugula, chives, pine nuts and parmesan

Parma ham with watermelon, lamb's lettuce salad and melon seeds

Large potato salad with smoked salmon, mini San Marzano tomato and spring onion

Large prawns marinated in pesto-garlic oil

French bread with olive oil, garlic butter and sea salt

Durimb saltimbocca pork fillet with Parma ham, basil gravy

Pepa Rigate with sea bass, dried cherry tomato, artichokes and spinach

Tomato, cucumber and mint salad

French fries from the Frietfabriek

BIRD

Smoked salmon with sweet and sour fennel, lemon / dill curd and mustard lettuce

Vitello tonato with arugula, dried cherry tomato, capers, pine nuts and Parmesan

Glass of Gazpacho tomato with king prawns and chorizo oil

Plateau of Italian ham with marinated anti-pasti vegetables and taggiasch olives

Penne pasta salad with seafood, artichokes, mini San Marzano tomato and spring onion

French bread with garlic butter, olive oil and sea salt

Salmon fillet with basil crust, potato cream with parmesan, leek stew and white wine sauce

Rondo of guinea fowl, seasonal vegetables, potato and rosemary sauce

Ribeye with aceto balsamic vinegar

Oven-cooked, creamy cake of two kinds potato and thyme

Fries from the Frietfabriek

Sweet and sour salad of white cabbage, carrot and corn

Tomato salad with red onion

Green salad with granola nuts