



Sab's

Deli | Private dining | Catering

Snacks & Bites

2025



Sab's snacks & bites

At Sab's Deli, we cook with love and passion in the homely atmosphere of the Deli. From well-stocked grazing platters, canapés and small sweets for drinks at the office to stylish and tasty snacks for events and parties; my team and I pay the same amount of attention to every request.

Whether it's a business meeting, a birthday party, a wedding or a cosy evening with friends and family, at Sab's we like to think along.

Sit back, enjoy and we love to provide a tasty occasion!

Liefs

Sabine



Canapés

Minimum purchase of 10 items per canapé. The snacks are delivered as standard in large catering boxes. Individual packaging is possible, please pass this on with your order.

Vega/ vegan from 10 pieces €3.50 each

- **Goat cheese mousse** - tartlet - walnut-fig tapenade - balsamic pearls - beetroot crumble [v, gv]
- **Artichoke pea cream** - millefeuille - feta cream - balsamic pearls - East Indian cherry [v]
- **Mushroom cream** - buckwheat tartelette - miso eggplant - hazelnut crumble [vg, lf, gf]
- **Shallot cream** - tartlet - beech mushroom - truffle [v]

Fish from 10 pieces €3.75 each

- **Mousse of smoked trout** - tartelette - horseradish - crayfish tails - black fish eggs
- **Smoked salmon mousse** - sesame tartlet - dill - apple cup - fish eggs
- **Lobster roll** - puff pastry - crayfish - cocktail sauce - chives

Meat from 10 pieces €3.75 each

- **Stroopwafel** - caramel - duck liver mousse - fig jam
- **Beetroot cream** - forest fruits - bacon crumble - chives
- **Dutch 'ossenworst'** - Amsterdam onion - mustard mayonnaise

Sweet from 10 pieces €3.50 each

- **Carrot tart** - walnut - ginger - cinnamon - creamy topping [gv, vg]
- **Lemon cheesecake** - speculaas - raspberry
- **Coffee brownie** - nuts - cocoa [gv, vg]
- **Coconut tart** - cocoa - pecans [gv, vg]



Snacks

Vega from 10 pieces €3.75 each

- **Mini sausage roll** - sweet potato - chickpeas - pecans - thyme [vg]
- **Mini vegetable quiche** - green greens - almond - mint - feta

Meat from 10 pieces €3.75 each

- **Mini chicken pot pie** - chives - homemade roux - dijon mustard
- **Mini beef sausage roll** - beef - caramelised red onion - bell pepper
- **Mini quiche** - chorizo - sweet potato - sage - walnut

Buns

Vega from 10 pieces €7.95 each

- **Spicy eggplant** - bun - tzatziki - pomegranate
- **Bao bun** - jackfruit - hoisin - coriander - sweet and sour

Fish from 10 pieces €7.95 each

- **Lobster roll** - crayfish - cocktail sauce - chives

Meat from 10 pieces €7.95 each

- **Hotdog** - beef chipolata - brioche - tomato and onion ralish - fried onion
- **Beef burger** - brioche - chimichurri - lemon mayonnaise - sweet and sour cucumber
- **Chicken pot pie** - chives - homemade roux - dijon mustard



Grazing platters

The grazing platters will be delivered on palm platters and in large catering boxes. Individual packaging is possible.

Mediterranean grazing platter

€95.00 per platter. Serves up to 8 - 10 people. €15.00 per extra person

- Babba ganoush with nigella seeds and pomegranate
- Tzatziki with dill and crumbled feta cheese
- Olives mix with lemon zest
- Pimientos de padron with sea salt
- 1 year aged manchego with fig chutney
- Mediterranean charcuterie
- Börek with spinach, feta and nigella seeds
- Simit bread with sesame
- Grissini sticks

Veggie grazing platter

€95.00 per platter. Serves up to 8 - 10 people. €15.00 per extra person

- Goat cheese with a crust of caramelized pecans
- Feta and green herbs dip
- Mix of different salted nuts
- Crudités of celery, cucumber, carrot and radish
- Stuffed medjool dates with cream cheese and walnut
- Hummus with extra virgin olive oil and green herbs
- Tapenade of grilled paprika, sun-dried tomato and olive
- Schiacciata with olives and parmesan
- Pergamena di pane crackers



Grazing platters

The grazing platters will be delivered on palm platters and in large catering boxes. Individual packaging is possible.

Dutch grazing platter

€95.00 per platter. Serves up to 8 - 10 people. €15.00 per extra person

- Old cheese from Rotterdam Old with Zaanse mustard
- Smoked mackerel with a mousse of capers
- Dutch shrimp salad
- Herb butter with green herbs and garlic
- Dutch charcuterie
- Amsterdam table pickles
- Lamb & beef sausage roll
- Rustic cracker with sea salt
- Sourdough buns

Sab's standing table bites

€14,95 per platter

- Mixed salted nuts
- Cheese and puff pastry sticks
- Bella di cerignola & kalamata olives with lemon zest and sea salt



Customised, healthy & sustainable

Fresh and prepared with love

Every day we are in the kitchen to make our own spreads, grill the vegetables freshly and make your catering with love and passion. Attention, quality, fresh (seasonal) products and sustainability are standing central in our kitchen and we don't just do this on our own! Our suppliers also contribute to the service and quality we stand for. Among other things, we work together with the companies below, you can find their story on our website!

Rose & Vanilla

**DÖUGH
STUDIO**
BY PIZZA PROJECT

LINDENHOFF
AUTHENTIEKE SMAAK

Packaging

The delivery of food automatically means that a lot of use is made of packaging. We make as much as possible use of biodegradable, recycled and/or reusable packaging.

Dietary requirements

We also take into account intolerances and dietary requirements as much as possible. The different diets are indicated with the dishes on our menu. Our allergen list can be requested for a complete overview per item. As far as allergies are concerned, we cannot guarantee that dishes/ingredients are completely free of traces.



Packaging & crockery

We deliver the catering in large catering boxes so that they can be placed on your own bowls with our grease-free sheets. An additional fee may be charged if all items wish to be individually wrapped. In this way, we try to use as little disposable dishes as possible.

Would you rather use our stylish tableware? We offer several options!

- Biodegradable palm platters - €3.25 per platter (20 to 25 canapés & 6 to 8 sandwiches per dish)
- China platters - €2.50 per platter (20 to 25 canapés & 6 to 8 sandwiches per dish)
- Breakfast plate standard - €0.55 each
- Dinner plate standard - €0,65 each
- Deep plate standard - €0,65 each
- Bowl - €0.45 each
- Full tableware consisting of plates, cutlery, napkins, bowls & menu €19.95 per person

We do not supply / rent out kitchen appliances or kitchen utensils. We kindly ask to return the crockery on your own occasion and cleaned to the Deli within 48 hours.

It is of course also possible to bring your own packaging & crockery!



Good to know

We make everything fresh and cook on request. No food waste is very important to us, by cooking in larger quantities we can ensure that (almost) no food is lost. For this reason, we have established a number of conditions to ensure this as well as possible!

Order

The minimum spending amount is € 100, -. Please request the orders at least 48 hours in advance. Ordering within 48 hours? It is possible that we cannot guarantee to accept the catering but we will do our utmost best to add the order to our agenda.

Cold delivered

The canapés & dishes will be delivered cold with our warm-up and serving instructions. If it is desired to deliver the dishes hot, we charge €3.50 per person extra for this.

Cancellation or changes

Changes can be communicated up to 24 hours before the day of the catering. A cancellation of 48 hours before the start of the day of the catering will be free. If cancelled later, the 50% of the quotation costs will be charged.

Delivery

The order can be picked up at the Deli at Scheldeplein 20 or can be delivered at your chosen location. Within the ring of Amsterdam we charge €30.25 incl. VAT. For locations outside Amsterdam, a kilometer rate applies in consultation with our courier.

Payment

For a catering above €750.00 we ask for a deposit of 50% of the total amount to confirm the catering. Changing the amount or menu items is possible up to 48 hours before the day of the catering and will be adjusted in the final invoice.

After confirmation of the quotation, an invoice will be drawn up after which the total amount including VAT can be paid within 5 days. It is also possible to pay for the catering by credit card via a link. For this we ask for an administration fee of 10% of the total amount.



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