



# Sab's

Deli | Private dining | Catering

Catering menu

2024/2025



# Sab's Deli

At Sab's Deli, you cook with love and passion in the homely atmosphere of the Deli. From delicious sandwiches, loaded salads and beautiful canapés for meetings and parties to dinners at home at your dining table or with us in the Deli; for every event or catering I pay the same attention and put in all the love we have together with my team!

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

Sit back, enjoy and we are more than happy to provide you a tasty occasion!

With love

*Sabine*



# Customised, healthy & sustainable

## Fresh and prepared with love

Every day we are working in the kitchen to make our own spreads, grill fresh vegetables for the sandwiches and salads and to prepare your catering with love and passion. Attention, quality, fresh (seasonal) products and sustainability are central and we don't just do this all by ourselves! Our suppliers also contribute to the service and quality we stand for. Among others, 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 we make a lot of use of packaging. We use, as much as possible, biodegradable, recycled and/or reusable packaging.

## Dietary requirements

We also take into account intolerances and dietary requirements. 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.



# Sandwiches

*Office lunch boxes, picnic or a deliciously set lunch table at home? We provide a mix of sandwiches and wraps. Would you like a full vegetarian assortment? Then pass this on with your order.*

*We cut all the sandwiches in half. For a full and varied lunch recommend a sandwich, salad & savoury or sweet canapé per person. This way you can mix and match our entire menu.*

*Individual lunch packages are possible, please pass this on with your order (+€2.75/p.p).*

*Gluten-free bread +€1.00 per sandwich [gv]*

## Seeded bread

The seeded bread is a brown organic and vegan sandwich from Carl Siegert with wheat, rye, spelled, sunflower seeds and flaxseed.

## Schiacciata

Schiacciata is a fluffy Italian bread, similar to focaccia, from Dough Studio Amsterdam with a crispy outside and a soft inside.

## Wrap

Thin Turkish wraps of 100% durum

## Seeds & seeds bread

From 5 pieces €8.25 each

- Reypenaer old cheese, fig jam, walnut crumble & mixed lettuce [v]
- Smoked salmon, chives cream cheese, sweet and sour cucumber, garden cress & mixed lettuce
- Serrano ham, sun-dried tomato spread, manchego cheese, balsamic cream & mixed lettuce
- Artichoke pea spread, grilled zucchini, green olive, sunflower seeds & mixed lettuce [lv, vg]



# Sandwiches

## Wraps

From 5 pieces €8.25 each

- Grilled chicken thigh, chimichurri, sweet and sour cucumber, dill, lemon mayonnaise & mixed lettuce
- Falafel, feta-beetroot spread, pecan crumble, sweet and sour carrot & mixed salad [v]
- Mushroom shawarma, lemon-mint-feta-cucumber-yoghurt, pomegranate seeds & mixed lettuce [vg]
- Tuna salad, granny smith, pickle, crispy fennel & mixed lettuce

## Schiacciata

From 5 pieces €8.25 each

- Pastrami, mustard mayonnaise, pickle, parmesan & mixed lettuce
- Coeur de boeuf tomato, avocado, burrata, sweet and sour red onion, alfalfa & mixed lettuce
- Grilled miso eggplant, arugula pesto, haloumi cheese, pomegranate seeds, almond shavings & mixed lettuce [v]
- Mexican marinated jackfruit, sweet and sour red cabbage, crispy corn, vegan mayonnaise, black sesame & mixed lettuce [vg]
- Curried 'egg salad', Kala Namak, chives, leek seeds & mixed lettuce [vg, lv]



# Salads

Individual bowl

From 5 pieces €5.95 per bowl

Bamboo platter 5/6 people

From 1 piece €29.95 per platter

- Grilled miso eggplant, edamame beans, pumpkin seed, cucumber strips, lime zest, cashew nut & mixed lettuce [gv, vg, lv]
- Quince, roasted walnut, soft goat cheese, sun-dried tomato & mixed [gv]
- Crispy fennel, burrata, roasted grapes with fennel seeds, pumpkin seed & mixed lettuce [gv, v]
- Bulghur salad with pomegranate seeds, almond shavings, arugula pesto, mint, dried apricot, beetroot, lemon pearls & mixed lettuce [vg, lv]
- Spelt salad with capers, Bella di Cerignola olive, pickled lemon, savoury granola & hazelnut [gv, lv]
- Crispy chickpea salad with sweet and sour carrot, orange, pecan, sunflower seed & leek seeds [gv, vg, lv]



# Savoury side dishes

Hearty

From 10 pieces €5.50 each

- Quiche with zucchini, spinach, pea, mint, feta & almond [v]
- Chicken pie of picked chicken thigh, mustard roux & chives
- Savoury muffin - beetroot, thyme, caraway seeds, pumpkin seed & goat cheese [v]
- Fresh Greek yoghurt with homemade granola, seasonal fruit & mint [v]

# Sweet side dishes

Sweets

From 10 pieces €3.25 each

## Sweets made in the deli

- Mini lemon cheesecake, speculaas & raspberry
- Mini banana muffin & cinnamon crumble

## Sweets of Rose & Vanilla

- Mini carrot cake, walnuts, vanilla, ginger, cinnamon & a creamy topping [gv, vg]
- Mini coffee brownie, nuts & cocoa [gv, vg]
- Mini chocolate & coconut cake with pecans [gv, vg]



# 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 canapés From 10 pieces €3.25 each

- Buckwheat tartlet with walnut-fig tapenade, goat cheese mousse & balsamic pearls [v, gv]
- Mini millefeuille with artichoke pea cream, balsamic pearls & East Indian cherry
- Sausage roll sweet potato, chickpeas, pecans & thyme [vg]
- Mini quiche with green vegetables, almond & feta
- Tartelette with pumpkin-sage cream, caramelised onion & hazelnut crumble
- Dried apricot with rosemary cream cheese & pecan [gv]

Fish canapés From 10 pieces €3.50 each

- Tartelette with smoked trout mousse, horseradish, crayfish tails & black fish eggs
- Sesam tartelette with smoked salmon mousse, dill, apple & fish eggs
- Mini crab pie with sun-dried tomato & parmesan

Meat canapés From 10 pieces €3.50 each

- Macaron with duck mousse & pistachio
- Mini chicken pie with chives & homemade roux
- Lamb & beef sausage roll & caramelised red onion
- Quiche with chorizo, sweet potato & sage
- Mini potato tortilla with serrano ham mousse, sun-dried tomato spread & kalamata olive





# Canapés

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# Canapé xl

Hearty

From 10 piece €7,50 each

- Mini beef chipolata on brioche with sweet and sour red cabbage & lemon mayo
- Mini beef burger on brioche with chimichurri, lemon mayonnaise & sweet and sour cucumber
- Mini mushroom burger on brioche with soft goat cheese & sweet red onion chutney [v]



# Grazing platters

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

## Mediterranean grazing platter

€85.00 per platter. Serves 5 to 6 people or serves for 8 to 10 people in combination with other deliciousness. €15.00 per extra person

- Sourdough bread from Menno
- Pavesi toasts
- Manchego cheese with orange chutney
- Coppa citterio with pickles & balsamic pearls
- Farmers pâté from Lindenhoff & garden cress
- Mini filo dough with spinach, nigella & feta
- Sweet roasted pointed peppers & olives tapenade with green herbs
- Homemade truffle arancini with Parmesan and lemon mayonnaise
- Fermented cauliflower with turmeric, ginger, curry, cinnamon & dill

## Veggie grazing platter

€72.50 per platter. Serves 5 to 6 people or serves for 8 to 10 people in combination with other deliciousness. €15.00 per extra person

- Sourdough bread from Menno
- Crispy flatbread
- Baba Ganoush with cumin, pomegranate seeds, nigella & green herbs
- Creamy artichoke feta spread with green peas, green olive crumble, lemon & balsamic pearls
- Buffalo mozzarella, grilled zucchini & apple with a spread of romesco & almond
- Falafel with homemade arugula pesto spread
- Mini sausage roll with sweet potato, chickpeas, pecans & thyme
- Fermented cauliflower with turmeric, ginger, curry & cinnamon & dill

## Sab's standing table bites

€14,95 per platter

- Mixed nut
- Crunchy cheese sticks
- Bella di cerignola & kalamata olives with lemon and sea salt



# Packaging & tableware

We deliver the catering in large crafted catering boxes so that it 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 bowls - €3.25 per bowl (20 to 25 canapés & 6 to 8 sandwiches per dish)
- Scales - €2.50 per bowl (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 ask you to return the crockery on your own occasion to the Deli within 48 hours.

It is of course also possible to bring your own bowls!



# Good to know

We make everything fresh and cook on request, so bringing fresh ingredients into the house depends on the orders. No food waste is very important, 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 pass on the orders at least 48 hours in advance. Order within 48 hours? Then we cannot guarantee that we can accept the catering but we will do our utmost to add the order to our agenda.

## Standard cold delivered

The canapés & dishes are supplied cold as standard with our warm-up and serve instructions. If it is desired to deliver the dishes hot, we charge €3.50 per person extra for this.

## Cancel or last minuted changes

Changes can be communicated up to 24 hours before the day of the catering. That is why we use a cancellation of 48 hours before the start of the day of the catering. If cancelled later, the full cost will be charged.

## Delivery

The order can be picked up at the Deli at Scheldeplein 20 or can be delivered on location. Within the ring of Amsterdam we charge €30.25 incl. VAT. For outside the ring of 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. Changing numbers or the menu is possible up to 48 hours before the day of the catering.

After confirmation of the offer, 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 PIN or credit card in the Deli. We do not accept AMEX.



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