

NORDIC

CATERING

Restaurant buffet menu
Chris Norman & band
30.08.24

MENU

Bread selection

Multigrain bun
Chive-cream cheese

Fish selection

"Toast Skagen" with shrimp salad, white fish roe, red onion and dill
Spring rolls with salmon in rice paper, dipping sauce (L, G)

Meat selection

Local lamb cutlet sandwiches with pickled beets, arugula,
pickles and sour cream-dill-onion sauce
Chicken Yakitori with green onions and sesame seeds (L)
Tomato tortilla with marinated red cabbage and pork slices

Vegetarian food

Seed toast with avocado salad, tomato and Tempeh grill "bacon" (L, Vegan)
Asian cabbage Samosas with yogurt dip

Salads

Potato salad with chicken, light dill mayo and crayfish tails (G)
Classic Greek Salad (G)

Warm food

Sea perch fillet baked in the oven with smoked cheese sauce and spicy mussels (G)
Grilled chicken tikka with mild red curry sauce G
Baked potatoes with parsley butter (G)
Blanched vegetables (pepper, zucchini, carrot, turnip, red onion) (L, G, Vegan)

Dessert

Brita cake with cream cheese and raspberries

Non-alcoholic drinks

Still/sparkling bottle water, coffee, tea