

# NORDIC

## CATERING

Restaurant buffet menu

**Dieter Bohlen "40 Years Modern Talking"**

**01.12.24**

### **MENU**

#### **Bread selection**

Multigrain bun

Butter (G)

#### **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)

Roasted tuna in sesame sauce, with cucumber-melon salsa and wasabi mayonnaise (L,G)

#### **Meat selection**

Chicken Yakitori with green onions and sesame seeds (L)

Duck canape with apple and celery salad

Mustard-marinated pork slices with wild mushroom-tartar sauce (G)

#### **Vegetarian food**

Seed toast with avocado salad, tomato and Tempeh grill "bacon" (L, Vegan)

Spring cucumbers marinated with sea salt, vinegar and dill (L, G, Vegan)

#### **Salads**

Creamy salad with grilled chicken, apples and yogurt sauce (G)

Caesar salad with chicken fillet

#### **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 (L, 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