

# NORDIC

## CATERING

**Restaurant buffet menu**

**TRIXS 2024**

**26.10.24**

### **MENU**

#### **Bread selection**

Baguette with cheese  
Hummus (L, G, Vegan)

#### **Fish selection**

"Toast Skagen" with shrimp salad, white fish roe, red onion and dill  
Spring rolls with salmon in rice paper, dipping sauce (L)  
Sushi rice cake with crab-wakame salad and spicy mayonnaise (G)

#### **Meat selection**

Chicken yakitori with green onions and sesame seeds  
Korean rice balls with BBQ beef (G)  
Mustard-marinated pork slices with wild mushroom-tartar sauce (G)

#### **Vegetarian food**

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

#### **Salads**

Potato salad with grilled sausage and parsley vinaigrette (L,G)  
Classic Greek Salad (G)

#### **Warm food**

Iberico pork cheeks with Porter beer & Demi Glaze sauce (L,G)  
Grilled chicken tikka with mild red curry sauce G  
Roasted potatoes with fresh rosemary (L,G,Vegan)  
Blanched vegetables (pepper, zucchini, carrot, turnip, red onion) L,G,V

#### **Dessert**

Brita cake with cream cheese and raspberries

#### **Non-alcoholic drinks**

Still/sparkling bottle water, coffee, tea