

CATERING MENU

Our cooking is simple and we want to make as honest food as possible. Perhaps with some creativity and excitement.

Welcome to our kitchen with roots in Scandinavian cooking, and inspiration from all around the world

Roger H
Head chef

We also make vegetarian and vegan alternatives, and let us know if there are any allergies. Don't hesitate to contact us if you have any questions.

Order a chef to your home or cabin!

Why not have a professional chef in your kitchen and a waiter to serve your food while you relax and enjoy the company of your guests?

Price for chef: NOK 500, - pr hour.

Price for waiter: NOK 500, - pr hour.

We only have staff to hire when you order catering from us.

GENERALLY

Prices:

All prices are quoted per person and included vat. We reserve the right to change prices for special orders and price increases from our suppliers. The agreed price is the prices described in the order confirmation.

In addition is transport NOK 600, - per delivery

Payment:

Company customer: 10 days from delivered catering.

Privat customer: Payment by credit card/Visa when delivered. We do have bank terminal on site.

Equipment:

all the food is delivered in trays and thermos boxes, this has to be delivered back to Hafjell Hotel AS, the day after delivered catering. If this is not delivered within 3 days at the latest, the buyer is responsible, and will be charged NOK 200,- pr box.

It is possible to rent service, glass, cutlery and other equipment, please contact us for prices.

Put together your own 3 course dinner, from the alternatives below.

Price for 3- course dinner: NOK 525, - per person

Minimum order is 10 persons.

The whole party needs to choose the same menu.

Appetizers:

Mushroom soup with artichoke chips, herb oil and focaccia

Contains: Milk, wheat

Grilled green asparagus with cured ham

Toast Skagen

Contains: Wheat, milk, shellfish, egg mustard

Main Course:

Deer fillet with Madeira- and blueberry sauce, Almond potatopuree and fried root vegetables

Contains: Milk, Celery

Roasted fillet of Norwegian beef, Idaho potatoes, greenpepper sauce flavoured with cognac, sautéed mushrooms and asparagus

Contains: Milk

Salmon fillet with bellpepper sauce, dill tossed potatoes, carrot hummus and pickled squash

Contains: Milk

Dessert:

Brown cheese pannacotta with blueberries

Contains: Milk

Chocolate mousse with pepper marinated strawberries

Contains: Milk

Cheesecake with salted caramel and mango

Contains: Egg, wheat, milk, oats

CHEF'S TAPAS

475, - pp (min. 10 persons)

Hot:

Albondigas with Mojo rojo (3 pp)

Baked small potatoes with Aioli (5 pp)

Chorizo semicurado (50g pp)

Scampi Diablo (3 pp)

Tiger wings (3p)

Salt-roasted Padrones (3 pp)

Cold:

Potato Tortilla (50g pp)

Manchego (30g pp)

Serrano (30g pp)

Tomato and Watermelon Salad

Olive

Tapenade

Hummus

Liba bread

Focaccia

BUFFET

NOK 325, - per person (min 12 pers.)

Patties of moose with fried onion
Roasted chicken
Steamed cauliflower and broccoli
Boiled Potatoes
Cream Sauce

Cured ham with potato salad
Smoked salmon with scrambled eggs
Our own roast beef with crispy onion and remoulade
Eggs with mayonnaise and shrimp

Lingonberries
Sour cream
Bread
flatbread
Butter

Homemade caramel pudding with caramel sauce
Chocolate mousse

CASSEROLES:

Game stew (350g) with mashed potato salad, lingonberries.

Flatbread and butter.

Contains: Milk, oats, wheat, rye

NOK 255, - per person

Traditional reindeer stew with brown cheese (300g) with mashed potatoes, carrots, lingonberries.

Flatbread and butter.

Contains: Milk, oats, wheat, rye

NOK 265, - per person

BREAKFAST CATERING

NOK 185,- per person:

White cheese
Brown cheese
Ham
Salami
Jam
Tomato's
Cucumber
Boiled eggs
Fruits
Milk
Juice
Bread
Crispbread
Butter

Supplement for breakfast:

Roast beef	NOK 25, - p.p.
Bacon ham	NOK 25, - p.p.
Smoked salmon	NOK 25, - p.p.
Egg scrambled eggs	NOK 20, - p.p.