

# CATERING MENU

## **Buffet with warm dishes**

355,- NOK per person (min 10 pers.)

Moose hamburger with fried onions, chicken thighs, steamed cauliflower and carrots, boiled potatoes, cream sauce, cured meat with potato salad, smoked salmon with scrambled eggs, roast beef with crispy onions and remoulade, eggs with mayonnaise and shrimp, stirred cranberries.

Sour cream, bread, flatbread, butter

Homemade caramel pudding with caramel sauce

## **Chefs Tapas**

475,- NOK per person (min 10 pers.)

Hot:

Albondigas with mojo rojo (4 p.p), salt-baked potatoes (6 p.p), chorizo semicurado (50 g p.p), scampi diablo (4 p.p), salt-roasted padrones (3 p.p)

Cold:

Potato tortilla (50 g p.p), manchego (30 g p.p), serrano (30 g p.p), chorizo (30g p.p)

Marinated mushrooms, olives, aioli, foccacia

## **Pick and choose buffet**

375,- NOK per person (min 10 pers.)

Hot:

Salt-baked small potatoes (6 p.p), tigerwings (4 p.p), sliders with pulled pork and Srirachamayo (2 p.p), corn on the cob with chimmichurri and parmesan (2 pieces p.p), sticky ribs (2 p.p)

Cold:

Caesar salad, blue cheese dip & celery sticks, marinated mushrooms, olives, aioli, foccacia

## **Cured meat**

255,- NOK per person (min 10 pers.)

”Fenalår” (30g p.p.), cured ham (50g p.p.), sausage (30g p.p.), mosspølse (30g p.p.), potato salad, scrambled eggs, sour cream, flatbread, bread, butter

### **Sour cream porridge in addition to cured meats**

(2.5 dl with melted butter, sugar and cinnamon)

75,- Pr person

## **3-course menu ”the Bestseller”**

565,- NOK per person (min 10 pers.)

Forest mushroom soup with bacon crunch and foccacia

Contains: milk, wheat

Deer fillet with Madeira and blueberry sauce, Almond mashed potatoes and fried root vegetables

Contains: Milk, celery

Brown cheese panna cotta with blueberries

Contains: Milk

## **3-course menu ”the Classic”**

565,- NOK per person (min 10 pers.)

Toast ”Skagen”

Contains: Wheat, milk, shellfish, egg mustard

Roasted tenderloin of Norwegian beef, Idaho potatoes, green pepper sauce flavored with cognac, sautéed mushrooms and asparagus

Contains: Milk

Chocolate mousse with pepper-marinated strawberries

Contains: Milk

## **Casserole dishes**

(min 10 pers.)

Wild stew (350 g) with mashed potatoes, lettuce, cranberries.

Flatbread and butter.

Contains: Milk, rye, wheat, oats

255, -

Finn beef (300 g) with mashed potatoes, carrots, cranberries.

Flatbread and butter.

Contains: Milk, rye, wheat, oats

285, -



## **Order the chef home or to the cabin!**

Why not have one of our chefs in your kitchen  
and a waiter serve the food?

Get in touch for a non-binding chat about menus and  
what we can offer

Price chef: 550, - per hour

Price waiter: 550, - per hour



## Generally

### **Prices:**

All prices are stated per person and incl. VAT. We reserve the right to make changes in prices for special orders and price increases with our suppliers. The agreed price is the prices described in the order confirmation. In addition, there is transport NOK 600 per trip.

### **Payment:**

Corporate customers: 10 days from completed catering or by appointment.

Private customers: Pay by bank card / Visa upon delivery. We have a bank terminal with us.

### **Equipment:**

All food is delivered in trays and thermo boxes. These MUST be returned to Hafjell hotel, the day after catering is delivered. Buyer is responsible for reimbursing Seller's replacement cost for equipment that is not returned within 3 days of delivery or that is damaged upon return. Price for not delivered is NOK 200 per thermo box.

It is possible to rent tableware, glasses, cutlery and other equipment, please contact for price.

### **Cancellation routines catering / company:**

Change of number:

Changes in numbers made between 7 and 3 days before arrival are charged at 50% of the canceled number. Changes later than 2 days before arrival are charged with 100% of the total amount.

### **Cancellation:**

Cancellation in full can be made no later than 7 days before arrival.

Cancellations later than 7 days before arrival are invoiced with 50% of the invoice amount.

Cancellations later than 2 days before arrival are invoiced with 100% of the invoice amount.