

JENNIES CATERING

Fresh, colourful & delicious

Meny 2026

All dishes can be ordered gluten and/or lactose free, these ingredients are then replaced with similar products. Other allergies and other dietary deviations are adapted individually

Breakfast

- Menu 1: Freshly squeezed orange juice, Greek yoghurt with granola, honey and berries, bread roll with cheese and turkey and croissant and small sweets
- Menu 2: Freshly squeezed orange juice, overnight oats topped with fruit and toasted coconut, bread roll with cheese and turkey and croissant and small sweets
- Menu 3: Freshly squeezed orange juice, omelette with onion, cheese, tomato, mushroom and spinach and mini bagel with cream cheese

Add-ons/Options:

- Boiled egg
- Smoothies:
 - Avocado/spinach/mango/passion
 - Mango/coconut
 - Blueberry/pineapple/cashew
 - Strawberry/vanilla
- Lemon and ginger shot

Other breakfast options are tailored to your wishes

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Starters

- Crayfish- or Skagen mix on rye bread topped with bleak roe, lemon and dill
- Bleak roe cup with sour cream, red onion and chives and deep-fried flatbread
- Cured ribeye carpaccio served with tarragon cream, comté, roasted pumpkin seeds and cress oil.
- Roasted beet carpaccio topped with whipped chèvre cream, pomegranate, and pumpkin seeds **VEGETARIAN**
- Whipped burrata served with pomegranate, pistachio, basil, and sweet chili drops, along with focaccia **VEGETARIAN**

All starters are garnished with fresh herbs and flowers

Main courses /Hot dishes

- Meatballs with cream sauce, potato purée and lingonberries and **cornichons**
- Classic lasagna on ground beef served with a green salad
- Beef tenderloin with seasonal butter-fried vegetables, oven-baked potato rosette, and chanterelle or red wine sauce
- Corn-fed chicken fillet filled with mushroom mousseline served with seasonal vegetables and a lemon/tarragon sauce
- Salmon tataki served on an Asian salad bed with a sesame/soy emulsion and garlic cream. Served cold.
- Steamed haddock loin served with seared scallop, spring vegetables, new potatoes, and seafood sauce
- Fagottini pasta filled with ricotta and pear, served with browned whipped butter, parmesan, and roasted seeds **VEGETARIAN**

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Soups (Available both as starters and main course)

- Chanterelle soup **VEGETARIAN**
- Creamy seafood bisque topped with crayfish, shrimps and dill oil
- Gazpacho served with classic accompaniments **VEGETARIAN**
- Roasted bell pepper and tomato soup topped with cress cream **VEGETARIAN**

All soups served with focaccia

Bowls and salads

- Asian poké bowl with rice, mango, soybeans, shiitake mushrooms, carrots, pickled red cabbage and sugar snap peas
 - o Choose accompaniments: Salmon, chicken or grilled sesame breaded tuna
- Caesar salad with shrimp or chicken & bacon and classic Caesar dressing
- Shrimp salad with boiled egg, avocado and chili mayonnaise
- Quinoa salad topped with teriyaki baked salmon
- Goat cheese salad served with baked marinated beets, roasted pumpkin seeds, and a Dijon/honey vinaigrette

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Open-faced sandwiches on rye bread

- Prawns, eggs and mayonnaise
- 4-kind cheese with tomato and vanilla marmalade
- Hot-smoked "salmon nuggets" with wasabichrème and pickled onions
- Reuben (beef brisket, sauerkraut, aged cheddar, and Dijon cream)

All sandwiches are garnished with fresh herbs and flowers

Canapés on rye bread

- Skagen mix topped with bleak roe
- Cold-smoked salmon with horseradish cream cheese
- Bleak roe, sour creme and finely chopped red onion and chives
- Parma ham with melon/pistachio salsa
- Aged cheese with homemade marmalade

All canapés are garnished with fresh herbs and flowers

Classic shrimp sandwich on rye bread

- Served with egg, mayonnaise, lemon, pickled red onion and bleak roe

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Healthy sandwich on rye bread

- Avocado scrambled topped with crumbled feta cheese, parmesan and chili/lemon oil

Bagel

- Avocado scrambled or crème cheese with smoked salmon, red onion and lemon
- Cream cheese, turkey and BBQ sauce

Cheese and charcuterie platter (Can also be ordered as cheese platter only)

- 4 different cheeses and 4 types of charcuterie
 - Served with olives, red onion chutney, marcona almonds, sweet chili drops and homemade marmalade as well as cheese and garlic crisps decorated with fresh fruits and berries

Frittata

- Potato omelette served with charcuterie and herb cream

Crudité

- Served with hummus, paprika cream and garlic dip

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Fruit and berry platter

- Sliced fresh fruit (pineapple, mango, melon, dragon fruit and kiwi)
- Fresh berries (physalis, raspberries, blueberries and strawberries)

Dessert

- Chocolate brownie topped with salty milk chocolate panna cotta
- Yuzu and coconut panna cotta with seasonal berries
- 3 types of chocolate cake served with nut crunch and lightly whipped cream
- Lemon/meringue pie
- White chocolate panna cotta served with mango/passion fruit salsa

All desserts are garnished with fresh flowers and berries