

JENNIES CATERING

Fresh, colourful & delicious

Meny 2025

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/almonds
 - 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 crème fraîche, red onion and chives and deep-fried flatbread
- Asian salmon tartare flavoured with scallion, sesame, cucumber and chili served with wasabi mayonnaise and cheese and garlic crisp
- Tuna tartare topped with mango and avocado salsa served with fried rice paper
- Asian steak tartare flavoured with marinated shiitake mushrooms, topped with chili mayonnaise and on deep-fried gyoza
- Roasted beet topped with whipped chevrecrème and pomegranate and pistachio-
Vegetarian

All starters are garnished with fresh herbs and flowers

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Main courses /Hot dishes

- Meatballs with cream sauce, potato purée and lingonberries and pickled cucumber
- Classic lasagna on ground beef served with a green salad
- Creamy venison, chanterelles and thyme stew served with potato purée
- Beef fillet with seasonal butter-fried primeurs and oven-baked potato rose and chanterelle or red wine sauce
- Parmalined chicken fillet filled with cream cheese and green asparagus, served with seasonal primeurs and tarragon cream
- Seared char/salmon/cod loin served with seasonal vegetables and dill tossed boiled potatoes and seafood sauce
- Butter-fried gnocchi served with browned butter, parmesan flakes, arugula and roasted nuts or roasted seeds and sweet chili drops - ***Vegetarian***

o (This dish can be supplemented with Parma ham or ground salsiccia)

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Soups (Available both as starters and main course)

- Jerusalem artichoke soup served with parsnip chips and herb oil - ***Vegetarian***
- Green pea soup served with roasted garlic cream and butter-fried gambas
- Chanterelle soup - ***Vegetarian***
- Creamy seafood bisque topped with crayfish and shrimps and dill oil
- Roasted peppers and tomato soup topped with cress cream - ***Vegetarian***
- All soups are served with focaccia bread

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Bowls and salads

- Asian poké bowl with rice, mango, soybeans, shiitake mushrooms, carrots, pickled red cabbage and sugar snap peas
 - Choose accompaniments: Salmon, chicken or grilled sesame crusted tuna
- Caesar salad with shrimp or chicken & bacon and classic Caesar dressing
- Shrimp salad with boiled egg, avocado and chili mayonnaise
- Hot smoked salmon salad with wasabi cream
- Halloumi salad with avocado, mango, pomegranate served with chili mayonnaise
- Chèvre salad served with marinated beets, roasted pumpkin seeds and honey cream

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Sandwiches

- Danish style of open-faced sandwiches on rye bread
 - Prawns, eggs and mayonnaise
 - Red wine-marinated roast beef with cole slaw and roasted onions
 - 4-kinds of cheese with tomato and vanilla marmalade
 - Curry-flavored chicken mix topped with crispy bacon and pickled red cabbage
 - Hot-smoked "salmon nuggets" with wasabi cream and pickled onions

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, crème fraiche and finely chopped red onion and chives
 - Parma ham with red onion chutney
 - Aged cheese with homemade marmalade

All canapés are garnished with fresh herbs and flowers

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- Classic shrimp sandwich on rye bread
 - o Served with egg, mayonnaise, lemon, pickled red onion and bleak roe
- Healthy sandwich on rye bread
 - o Avocado scrambled topped with crumbled feta cheese, parmesan and chili/lemon oil
- Workers' sandwich
 - o Served with fried egg and sausage
- Bagel
 - o Avocado scrambled or crème cheese with smoked salmon, red onion and lemon
 - o Cream cheese, turkey and BBQ sauce

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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

Fruit and berry platter

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

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Dessert

- Chocolate brownie topped with salty milk chocolate panna cotta
- Yuzu and coconut panna cotta with seasonal berries
- Vanilla cheesecake with raspberry swirl
- Citrus and raspberry tiramisu

All desserts are garnished with fresh flowers and berries