



Dinner-
menu
2011

RECEPTIONS

Canapés: 5 pieces with Arctic caviar, salmon butter and lobster, scampi, fillet of beef and cream cheese

NOK 229,-

Small open sandwiches 1: 5 pieces with smoked salmon, shrimps, roast beef, ham and Brie

NOK 207,-

Small open sandwiches: 5 pieces with salmon terrine, crab salad, fillet of beef, dried ham from Tind and Dovre cheese

NOK 212,-

FINGER FOOD

SMALL MENU

Sherry tomatoes and mozzarella
Chilli-marinated tiger prawns
Smoked Salma salmon and aioli
Mussels in green curry
Marinated chicken thighs with an Asian dip
Tapas sausages

Small menu, 6 items **NOK 265,-**

MEDIUM MENU

Salma salmon toast with horseradish
Scallops and gazpacho
Parma ham with mascarpone, rucola and piadina flatbread
Garlic-grilled tiger prawns
Quiche Lorraine
BBQ chicken thighs
Moroccan-style lamb
Small assorted sweetmeats

Medium menu, 8 items **NOK 330,-**

LARGE MENU

Tiger prawns in ponzu sauce
Wraps with chicken coleslaw
Zulu sushi, fillet of beef with coriander pesto and wasabi butter
Spanish-style pickled mushrooms
Dried cod tortilla
Spiced pickled Salma salmon with aioli
Chicken nuggets
Spanish meatballs
Patatas bravas
Petit fours

Large menu, 10 items **NOK 390,-**

PORCELAIN PLATTER MENUS

EXOTIC MENU

FIRST COURSE:

Mussels in green curry
Crab and avocado in rice paper
Cured Salma salmon in an aromatic mix of peppers
Green noodle salad
Basket of bread

MAIN COURSE:

Roast Atlantic wolf fish with ginger/tamarind
sauce and kim chi of pak choi
Asian chicken skewer and broccoli tempura
Thinly-sliced Japanese-inspired reindeer,
with pickled cucumber and mushrooms
Rice

DESSERT:

Assorted dessert plates with exotic fruits
and coconut pannacotta

NOK 510,-

MEDITERRANEAN MENU

FIRST COURSE:

Marinated shellfish
Dried cod cooked with spices and celery royale
Parma ham and artichokes
Panzanella salad
Focaccia

MAIN COURSE:

Grilled tuna with sauce Vierge
Parmesan-grilled chicken breast and salad of lettuce hearts
Moroccan-style lamb
Grilled marinated vegetables
Soft polenta

DESSERT:

Rice pudding in the Piemonte style

NOK 535,-

SCANDINAVIAN MENU

FIRST COURSE:

Crab mousse with rye bread, raw vegetables and herb oil
Hot-smoked mountain trout from Hardanger with Caesar salad
Carpaccio of deer with hazelnuts and horseradish cream
Salad of root vegetables and apple dressing from Lier
Basket of bread

MAIN COURSE:

Wolf fish toast and shrimp sauce
Pepper-grilled chicken breast with sauce Chasseur
Glazed veal with salt-baked onion
Baked root vegetables with herbs
Rösti potatoes

DESSERT:

Assorted dessert plates with junket, Norwegian fruits and berries

NOK 554,-

A supplement of NOK 50 will apply if organic products are required.

BANQUET MENUS

MENU 1

Shellfish cassoulet, a cold "casserole" with lobster, scallops and beans in aspic.

Saltimbocca veal fillet, asparagus beans, tomato confit, French onion tart and sauce Diable

Lemon dessert with grilled Cointreau meringue, almond crumbs and raspberry coulis

NOK 554,-

MENU 2

Chicken and chestnut ballotine with aioli, pickled beetroot and rosemary oil and watercress

Beef medallion, lardo-wrapped asparagus, cherry tomatoes, pesto flan, rösti boat and red wine sauce

Veiled country girl, mousse with vanilla and maple syrup and vanilla ice cream

NOK 542,-

MENU 3

Smoked Salma salmon, egg, salad, croutons, ricotta cream and parsley oil

Rib of lamb, spiced carrots, salt-baked onion, celeriac purée, rösti and sauce Vierge

Tiramisu ice cream parfait with dried strawberries and mocha syrup

NOK 533,-

MENU 4

Tiger prawns and cold gazpacho

Squash-coated wolf fish with duxelle mushrooms, asparagus, baked tomatoes, Aligot potatoes and salsa Verde

Chocolate mousse with a coffee-praline filling

NOK 515,-

MENU 5

Smoked meats from Tind, baked tomatoes and mozzarella Pecorino-basted Livèche chicken, medallion with chive purée,

timbale of spinach, marinated mushrooms,

oven-baked potatoes and red pepper and dried tomato coulis

Crema Catalana and berry kebab

NOK 480,-

Oslo Congress Centre always strives to be able to offer the best overall product for our guests - for this reason, room hire, service, table cloths, candles, cloakrooms and security **are included in the menu prices.**

Flower decorations from NOK 300 per table.

Please contact our booking department if you would like to have a look at our wine- or drink list.



an arena of opportunities

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