



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

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.



Mulighetenes arena

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booking@oslo.kongressenter.no

www.oslo.kongressenter.no

Dinner- menu 2012

RECEPTIONS

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

NOK 235,-

Small open sandwiches 1:

5 pieces with smoked salmon, prawns, roast beef, ham and Brie

NOK 215,-

Small open sandwiches 2:

5 pieces with salmon terrine, crayfish, filet of beef, cured ham from Tind and Dovre cheese

NOK 220,-

BANQUET MENUS

MENU 4

Cold Gazpacho soup with scampi

Livèche chicken filled with pecorino, pumpkin purée, timbale of spinach, marinated mushrooms, oven baked potatoes and coulis on red pepper and sundried tomato

Crema Catalana and berry spear

NOK 515,-

MENU 5

Terrine of avocado with salmon, caviar, scallop and scampi

Tournedos Rossini with foie gras, champignon, tomato filled with mozzarella, asparagus, parisienne potatoes and truffle sauce

Cheesecake

NOK 595,-



BANQUET MENUS

MENU 1

Cold Jerusalem artichoke soup with pickled Salma salmon, Nordic caviar and bread crumbs

Filet of veal roasted with lemon and rosemary with savoy cabbage, mushrooms, sweet potato puree and nutmeg broth

Dark chocolate mousse with crème brûlée

NOK 575,-

MENU 2

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

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

Passion fruit mousse with raspberry and chocolate

NOK 565,-

MENU 3

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

Filet of lamb, spiced carrots, salt-baked onion, celery puree, potato spear and lamb sauce

White chocolate mousse with passion fruit cream

NOK 575,-

RECEPTIONS

TAPAS PLATE FOR RECEPTIONS

Cold dishes

Parma ham with mascarpone, rocket salad and piadina flatbread
Zulu sushi with coriander pesto
Spiced pickled Salma salmon with aioli

Warm dishes

Scallops with wasabi and salsa
Sweet and sour scampi
Asian style chicken breast
Fried Camembert with red onion compote

NOK 295,-



TAPAS MENUS

TAPAS BUFFET FOR RECEPTIONS

Cold dishes

Wrap with chicken

Bruschetta with Tiger prawns

Croustade with Thai chicken and coriander

Spanish tortilla

Croustade with Stilton cheese and tomato marmalade

Warm dishes

Grilled salmon spear

Tapas sausage with bacon

Chicken satay

Lamb meatballs with aioli

Roasted potatoes with chorizo and onion

NOK 365,-

TAPAS DINNER MENU

Starters

Canapé with foies gras pate

Spiced pickled Salmon salmon with aioli

Bruschetta with Tiger prawns

Main dishes

Quiche Lorraine

Grilled monkfish with salsa

Rack of lamb with pastrami

Confit of beef with escabeche

Roasted Amandine potatoes with garlic and sea salt

Scallop and scampi spear with wasabi and sesame

Dessert

Passion fruit mousse cake

Chocolate mousse cake

Mini cream puffs

NOK 485,-

CLASSIC 3 COURSE DINNER

CLASSIC 1

Cured salmon with dill stewed potatoes and mustard sauce

Entrecôte with green beans, onion, bacon, French fries and sauce Béarnaise

Warm apple cake with vanilla ice cream

NOK 475,-

CLASSIC 2

Crayfish canapé

Schnitzel of veal Cordon Bleu with peas, baby corn, roasted potatoes and butter

Peach Melba with ice cream

NOK 485,-

CLASSIC 3

Smoked salmon and scrambled eggs on toast

Fillet of beef with fried onion, grilled tomato, creamed potatoes and pepper sauce

Flan

NOK 495,-

