

Catering

We love catering!

Our offerings change from season to season. The menu below is generally representative of the kinds of options and prices that may be available at any time, and is not a fixed menu.

Prices shown are representative per serving unless otherwise noted.

\$500 minimum. Service charges, rentals, etc.. may apply

Smorgås/Smørrebrød

Open Faced Sandwiches

Per Person price: Canape / Full Size

- Roasted Squash / Caramelized Goat Cheese / Tart Apple 2.50 / 12
Coriander Rubbed Roast Beef / Smoked Mushroom Paté / Horseradish 2.25 / 10
Roast Chicken / Herbed Cream Cheese / Lingonberry Jam 1.75 / 9
Gravlax / Fennel Salad / Mustard Vinaigrette 3 / 15
Bay Shrimp / Boiled Egg / Citrus Remoulade 2 / 14
White Beet / Parsnip Cream / Smoked Mackerel 3 / 15

Canapés

- Curry Chicken Salad Cucumber Rounds with Sour Cherries 2.25
Juniper-Apple Soup Shooters 3
Cheese & Chanterelle Pies 3.5
White Pepper Lamb Lollipops 5

Family Style Dishes

- Juniper Lamb Meatballs / Crème Fraiche / Lingonberries 10
Smoked Salmon / Lemon and Dill 14
Creamy Fish Stew: Cod / Salmon / Shrimp / Smoked Cod Roe Caviar / Potatoes / Cream 16
Pork Roulade / Plums / Tarragon 8
Lamb Ham / Smoked Barley Risotto / Rhubarb / Sorrel 10

Salads

- Roast Duck / Pickled Apple / Chestnut / Greens 6
Fennel - Apple Slaw / Whole Grain Mustard Vinaigrette 4

Tiny Desserts

- Apple-Elderflower Sorbet / Brown Butter Shortbread 3
White Chocolate-Anise Cream Puffs 4