

Essential Catering

VIP INFLIGHT CATERING



Thank you for your kindness

orders@essentialcatering.no

SANDWICHES

Smoked Salmon & Cream Cheese

Cream Cheese, smoked salmon, pickled red onion, lemon zest and dill €9

Air cured ham & Dijon

Dijon mustard, air cured Norwegian ham "Spekeskinke", lingonberries, fresh cucumber and Brie cheese €9

BLT & Egg

Mayonnaise, egg, tomato, iceberg lettuce and smoked bacon €9

BREAKFAST

Omelet French style or Country style

3 free range eggs. Creamy and no color or firmer and hazelnut brown, stuffed to your liking. Served with rocket salad €12

Continental Breakfast

Coffee, fruit juice, jam, fruit, bread roll, butter, and a viennoiserie item €19

Full English Breakfast

Coffee or tea, fruit juice, bacon, fried egg, sausage, mushrooms, baked beans, grilled tomatoes and toast

The selection is yours! €25

American Style Breakfast

Hash browns, maple glazed bacon, grits, coffee, toast, eggs, and fruit juice. The selection is yours! €25

CANAPÉ

Petit Choux "Salmon"

Filled with smoked salmon, cream cheese and lemon zest €3

Melba "Skagen"

Melba toast with Skagen spread €3

Toast "Salami"

Salami, mozzarella, tomato, cucumber and olive €3

P LATTERS

Cheese platter

A selection of Norwegian cheeses served with condiments €30

Fruit platter

A selection of fruits and berries at their peak
Our suggestion is 200 grams per person €25

Meat platter

A selection of refined cold meats served with condiments €35

S ALADS

Caesar

Classically done, served with lemon zest and Parmigiano Reggiano €19

Chopped Couscous

Feta cheese, mango, tomato, couscous, avocado €19

Waldorf

Served with mayonnaise dressing €19

S TARTERS

Tartare "Salma"

Served with orange & mascarpone sauce €35

Ratatouille Bars

Served with sweet cocktail tomatoes, hazelnuts and yoghurt €30

Duck liver pate

Served with pickled vegetables and tender baby salad €35

M AINS

Honey & Orange glazed Duck “Holte”

Honey and orange glazed duck breast served with celery purée, seasonal vegetables and a sauce Citrus or Sauce Bordelaise €55

Beef “Limousine”

Pan seared Butcher’s Steak served with potato purée, seasonal vegetables, sauce Bois Boudran or sauce Bordelaise €50

Pan friend pink Salmon “Salma”

Pan fried Norwegian salmon, parsley potatoes, fresh seasonal vegetables and Sandefjord butter €50

Moose Burger

Moose burger with toasted brioche bun, butter fried chanterelles, lingonberries and Cole Slaw €50

D ESSERT & CAKES

Cheesecake

Layered with crumb and sweetened fresh berries €11

Chocolate Fondant

Served with sweetened raspberries €12

Chocolate Mousse

Served with hazelnut praline €12

Spiced Apple Cake

Served with vanilla mascarpone or Crème Anglaise €12

P ETIT FOUR

Petits Fours Cookies

Almond based glazed cookies topped with candied fruit €1

Our suggestion is five per person

Petit Choux

Vanilla, chocolate or fruit fillings €2

Our suggestion is three per person



Biff Stroganoff

Classically done with beef and pappardelle pasta €21

Boneless Chicken Thigh

Pan seared with mushroom sauce, seasonal vegetables
and potato purée €21

Salmon & Citrus Potatoes

Pan fried salmon with sauce Bois Boudran and citrus potatoes €21

Pasta Tagliatelle

Served with sauce of your liking €19

Ciabatta

Brown or white with the filling of your choice €12



Pasta Tagliatelle

Served with sauce of your choice €15

Pancakes

Served with mixed sweetened berries
or maple caramel pecan €15



LUTENFREE & VEGAN

Our suggestion can of course be tailored to any gluten free or vegan
requests

*B*EVERAGES & ICE

Hot drinks

Coffee, 1 liter €9

Tea, 1 liter €9

Cold drinks

Eira Water Still 40cl €3

Eira Water Sparkling 40cl €3

Coca-Cola 33 cl €3

Coca-Cola Zero 33 cl €3

Fanta 33 cl €3

Fanta Zero 33 cl €3

Sprite 33 cl €3

Sprite Zero 33 cl €3

Fruit juices and smoothies €3

Ice

Ice cubes 1 kg €3

Alcoholic beverages

We are happy to accommodate all requests on alcoholic beverages

*I*NTERNATIONAL CUISINE

We will of course do our best to accommodate any international food requests



SELLING TERMS & CONDITIONS

Orders

Any order implies the customer's total and clear acceptance of our terms and conditions of sale.

Each catering order is considered confirmed once *Essential Catering* has sent a written confirmation to the client by email.

Prices

Our quoted prices do not include VAT (Value Added Tax).

Delivery fee

Our delivery fee to Gardermoen Airport (OSL/ENGM)

Monday to Friday between 08:00 and 21:00 | €30

Saturday and Sunday | €45

Special Norwegian holidays | €75

Additional surcharge between 21:00 and 08:00 | €25

Courier fees

Requests regarding newspapers, dishes and laundry requires courier facilities.

This service will cost €50 per started hour, with a minimum charge of one hour.

Kindly note additional morning surcharge of €25 between 21:00 and 08:00.

Last minute

Any order placed minimum 6 hours before delivery is considered last minute and will be subject to 30% added cost upon your final bill.

Cancellation

Order cancelled 24 hours or earlier prior to delivery will not be charged.

For orders cancelled more than 6 hours and less than 12 hours prior to requested delivery time, the amount payable will be equal to 30% of the registered order.

Any order cancelled less than 6 hours prior to requested delivery time will be fully charged.

All cancellations must be made in writing to *Essential Catering*.

Cancellations by telephone will not be accepted.

Any purchases, orders and/or services made for the specific request of a client will be charged.

Order amendments

For any amendments (addition, removal or changing of the items on a placed order) a minimum 2 hour notice must be given before delivery time. Failing this, orders that have been decreased will be treated as the original order.

Delivery delays

Essential Catering will not be held responsible for any delay due to any reason beyond the company's control such as, for example, official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc.
Any claim must be filled within 24 hours from delivery of the order.
Any claim or complaint relating to an invoice must be sent by email within eight days from the invoice date.

Force Majeure

Essential Catering will not be responsible for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whatever it is a natural disaster or not).

In the event of cancellation by *Essential Catering*, any sum that may have already been paid by the customer will be refunded.

Conditions of payment

Our terms are strictly payment upon delivery.
We accept VISA, MasterCard and American Express.
Kindly note that an administration fee of €15 and credit card fee of 3% on the total order amount will be added to your bill.
VAT will be added on the credit card fee according to Norwegian tax laws.

Pricing conditions

Availability and pricing may change during the validity of our menu.
Final price on an order from *Essential Catering* can be acquired at any time.