

MADKLUBBEN ESBJERG

We are pleased that you have chosen Madklubben Esbjerg to provide food for you and your guests. The food is delivered on platters and in bowls, ready to be served without hassle, so you can simply relax and enjoy the company of your guests.

madklubben

Worth knowing

We are happy that you have chosen Madklubben Catering to cater food for you and your guests. The food will be delivered in disposable packaging so you can easily arrange the food without any trouble. You can just relax and enjoy the time with your guests.

Good to know

The food is made ready to be served and we recommend that you eat the food straight after pickup or delivery. If you are planning on eating it later then we recommend you refrigerate all the food.

Remember to read the checklist thoroughly when you arrive back home and make sure you have got everything. If, contrary to expectations, are any mistakes or you are missing anything, we ask you to contact us at +45 38 42 42 65. When you have made sure you have everything, you just follow the guideline which can be found on the next pages. Then we are sure you are going to impress your guests.

Arrangement

Your chosen menu will arrive arranged for sharing in disposable packaging. It is easy to move the food if you wish to arrange the food on your own serving dishes. If you chose the beef cuvette you will have to cut it.

Allergens

We have marked the courses that are special regarding allergens, so you won't have any unpleasant surprises on the evening. Do you have any questions regarding this - you are of course welcome to contact us. But you can always see the allergens for every course in our menus online..

Handling the food

We follow The Danish Veterinary and Food Administration's recommendations to handle raw and pre-prepared foods as well as preparation and storage of the courses. If you receive your food, and you know you aren't going to eat it right away, you have to make sure it goes into the refrigerator immediately at a maximum of 5 degrees celcius.

After reheating the food, we recommend eating it within the next 3 hours and leftovers to be thrown out.

Return of dishes and boxes

Notice that the menu will be served in disposable packaging, but there might be some boxes we want returned. The boxes are picked up on the agreed pickup day. Did you pick up your order in the restaurant, you will deliver it back to the same address in their opening hours within a maximum of 5 days.

Have a great night and enjoy!



Menu checklist

Both menus are listed, so please pay attention to which dishes you have chosen.

SMALL BUFFET

Salads

- Marinated cabbage salad with apples, pumpkin seeds, pomegranate, and chili/honey vinaigrette
- Green salads with crispy croutons, pickled red onions, tomato, and cottage cheese
- Cauliflower & broccoli with lemon zest, salted almonds, capers, and tarragon

Warm dishes

- Slow-roasted veal rump with garlic, thyme, and gravy
- Glazed neck steak with spicy BBQ
- Small roasted potatoes with parsley olive oil
- Baked vegetables with browned butter

Sides

- Bread
- Spicy hummus

LARGE BUFFET

Salads

- Marinated cabbage salad with apples, pumpkin seeds, pomegranate, and chili/honey vinaigrette
- Green salads with crispy croutons, pickled red onions, tomato, and cottage cheese
- Cauliflower & broccoli with lemon zest, salted almonds, capers, and tarragon
- Chickpea, bean, herb, sesame, and red onion salad
- Marinated cucumber and fennel with cottage cheese, black pepper, and watercress

Fish

- Baked whitefish with chimichurri and coriander

Meat

- Slow-roasted veal rump with garlic, thyme, and gravy
- Free-range chicken with herb soufflé, fennel, and basil
- Glazed neck steak with spicy BBQ

Warm accompaniments

- Small roasted potatoes with parsley and olive oil
- Baked vegetables with browned butter
- Granulated cabbage with parmesan and chives

Sides

- Bread
- Spicy hummus
- Aioli

Dessert

- White chocolate panna cotta with fresh berries and wood sorrel

