

FOOD CLUB

We are happy that you have chosen Food Club to cater food for you and your guests. The food will be delivered in disposable packaging. It will be easy to arrange without any trouble, so you can relax and enjoy the time with your guests.



Worth knowing

We are happy that you have chosen Food Club 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 within their opening hours within a maximum of 5 days.

Have a great night and enjoy!



Menu checklist

The checklist shows both the small and large buffet, so please be aware of which buffet you have chosen.

SMALL BUFFET

Salads

- Caesar Salad: romaine, croutons, parmesan & Caesar dressing
- Asian Cabbage Salad: glass noodles, cabbage, cilantro & ponzu dressing
- Autumn Salad: grilled zucchini, green pesto, arugula & pickled mushrooms

Warm dishes

- Butter Chicken: welfare chicken, rice & papadums
- Roasted Padrons (VG): sriracha & lime
- Fried Portobello (V): palm kale & truffle butter

Sides

- Babaganoush
- Romesco Sauce
- Freshly Baked Bread (VG): with herbs & sea salt

LARGE BUFFET

Salads

- Caesar Salad: romaine, croutons, parmesan & Caesar dressing
- Asian Cabbage Salad: glass noodles, cabbage, cilantro & ponzu dressing
- Autumn Salad: grilled zucchini, green pesto, arugula & pickled mushrooms
- Chickpeas: grilled bell pepper, spinach, celery, sugar snap peas & kefir-lime vinaigrette
- Italian Pasta Salad: rigatoni, grilled bell pepper, ricotta & lemon
- Rillette: white fish, smoked mayonnaise, horseradish & dill
- Charcuterie: air-dried ham, artichoke & olives

Warm dishes

- Braised Beef, grilled onions & thyme
- Butter Chicken: welfare chicken, rice & papadums
- Roasted Padrons (vg): sriracha & lime
- Fried Portobello (v): palm kale & truffle butter
- Potato Compote: Artichokes & lemon zest

Sides

- Babaganoush
- Romesco Sauce
- Béarnaise Mayo
- Freshly Baked Bread: with herbs & sea salt

Dessert

- Apple Crumble with vanilla cream

