

CATERING MENUS

CHOOSE FROM 5 OPTIONS!

We do catering for both private and business. We deliver by agreement to you and all your employees throughout Greater Copenhagen!

WE PREPARE, YOU ENJOY

Our selections include a fusion of flavors inspired from our international roots, but also, deeply rooted in Nordic sense of quality ingredients

PRIVATE

At OHA we help private individuals organize their **parties**, events, and **weddings** by providing and serving delicious, healthy, and **plant-based food** options. Both **vegan** and **pescatarian** !

BUSINESS

Do you have a birthday party coming up at your office? Or do you just want to give your employees healthy and tasty food that nurtures the soul and body? Whatever is your case, we've got you covered.

THE OHA MENU

- BUFFET STYLE -299DKK PER PERSON

Coconut- Tomato Lentil Curry gf Steamed Rice gf

Crunchy Salad gf with carrots, cabbage, edamame, adobo jackfruit, roasted pineapple, goma dressing

Rucola, Blueberry, Pumpkin Seeds, Cucumber with Apple Cider Vinaigrette gf

Stone Age bread and Sourdough bread with hummus and pesto

- DESSERT -

(optional for extra price) Custom organic, vegan tarts!

- DRINKS -

(optional for extra price)

Choice of organic lemonades, win<mark>e,</mark> beer, juices and many more!

THE CLASSIC MENU

- BUFFET STYLE -299DKK PER PERSON

Herb Chickpea Frikadeller gf with Mushroom Gravy

Potatoes gf with butter, garlic and parsley

Rucola Salad gf with carrots, cucumbers, tomatoes vegan ranch dressing and croutons

Naked Garlic Pasta with peppers, artichokes, lemon and herbs

Stone Age bread and Sourdough bread with hummus and pesto

- DESSERT -

(optional for extra price) Custom organic, vegan tarts!

- DRINKS -(optional for extra price) Choice of organic lemonades, wine, beer, juices and many more!

THE ASIAN MENU

- BUFFET STYLE -299DKK PER PERSON

Green Coconut Curry gf with oyster mushrooms, peppers, broccoli, roasted cauliflower

Steamed Rice gf

Orange Tamarind Noodle Salad gf with carrots, cabbage, cashews and tamarind dressing

Crushed Cucumber Salad gf with sesame and ginger soy dressing

Stone Age Bread and Flatbread with edamame pesto and paprika hummus

- DESSERT -(optional for extra price) Custom organic, vegan tarts!

- DRINKS -(optional for extra price) Choice of organic lemonades, wine, beer, juices and many more!

THE MEDITERRANEAN MENU

- BUFFET STYLE -299DKK PER PERSON

Lentil and Rice Stuffed Peppers with buttery garlic tomatoes sauce gf

Creamy Polenta with Roasted Portobello gf

Pasta Puttanesca with olives, capers, basil, sun dried tomatoes

Mixed Green Salad gf with cucumber, tomatoes and a roasted shallotdijon vinaigrette

Stone Age bread and Sourdough bread with tapenade and pesto

- DESSERT -(optional for extra price) Custom organic, vegan tarts!

- DRINKS -(optional for extra price) Choice of organic lemonades, wine, beer, juices and many more!

THE TAPAS MENU

- 6 PORTIONS OF SPANISH INSPIRED TAPAS -

199DKK PLANTBASED 269DKK PESCATARIAN

- PLANT-BASED -

Olive tapenade Artichokes with red pepper in aioli Empanada with seasoned veggies Herby Potato Leek in Spanish Tomato Roasted Mushroom Pesto Patatas Bravas in Homemade Chili Mayo Dressing

- PESCATARIAN -

Artichokes with red pepper & Shrimp in aioli Cod Croquette Bean Shrimp balls Herby Potato Leek in Spanish Tomato Roasted Mushroom Pesto Patatas Bravas in Homemade Chili Mayo Dressing



PICK UP PLACES

Cafe oha Finsensvej 29 2000 frederiksberg

OHA Bistro & Cafe Valby Torvegade 2 2500 Valby

COLLECTION & DELIVERY By agreement

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READ MORE: www.ohacateringservice.com