

OCTOBER-MARCH

"ENKLARE CATERING"

We need your pre order 5 days before delivery for buffets and finger food. Other products you need to pre order two days beforehand to guarantee the possibility of delivery

Beverages

When you order coffee / tea there is always paper cups, tea bags, sugar, milk, napkins and paddles included. Disposable glasses if you order drinks and cutlery with napkin if you order salads or lunch boxes.

Organic coffee / Tea	22kr
Soft drinks, low-alcohol beer or mineral water	14kr/33cl

Cold Lunch

Includes bread (light or dark), butter & beverage

Hummus, bulgur wheat, roasted vegetables, lemon & mint (vegan)	105kr
Parsley marinated beluga lentils, quinoa, fried mushroom & mustard cream	105kr
Tarragon baked salmon, salad of roots, sunflower seeds & grated Västerbotten cheese	110kr
Pesto baked chicken, wheat berry, tomatoes, rocket salad & balsamico vinaigrette	110kr

Salad

Includes dressing, bread (light or dark), butter & beverage.

Choose between:

Green salad / Pasta salad / organic bulgur with:	
Smoked salmon, peas, egg, pea shoots, cucumber, lemon	82kr
Parsley marinated chicken, corn, onion, bell pepper, tomato	82kr
Feta cheese, olives, oregano, chickpeas, capers	82kr

BUFFETS

Prices are valid for parties of 25 guests, or more.

For inquiries regarding smaller groups, please contact our reservations office.

Modest	210kr
Pistou baked chicken	
Roots salad & herb vinaigrette	
Green soy beans & cabbage salad	
Romaine lettuce, caesar dressing & croutons	
Feta cheese, fefferoni & olives	
Sour dough bread & cream cheese	
Chocolate brownie & raspberry cream	

For further inquiries, please contact our reservations office.

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The menu is available from 1 October 2017.

All prices in Swedish currency SEK – VAT will be added.

Chalmers

konferens och restauranger

Green

325kr

Salt baked beets, mixed salad, goat cheese dressing & roasted seeds
Quinoa, green lentils, baked tomatoes & parsley vinaigrette
Roasted roots, cabbage, buckwheat & pickled red onion
Bulgur, white beans, almond, pomegranate, lemon & yoghurt dressing
Pickled vegetables of the season
Beetroot patties
Carrot pesto
Mushroom & potato tortilla
Sour dough bread & whipped butter

Yoghurt pannacotta, apple compote & cinnamon roasted seeds

Nordic

340kr

Mustard & dill herring
Smoked salmon in mayonnaise & fried rye bread
Pickled vegetables of the season
Smoked salmon & dill cream
Västerbotten cheese & leek pie
Roots salad & mustard vinaigrette
Creamy potato salad, tarragon, leek & radish
Parsley baked chicken
Sour dough baguette, whipped browned butter, Danish rye bread, crisp bread, matured cheese

Raspberry mousse, preserved raspberries

Asia

325kr

Blackened chicken, melon & corn salsa
Soy marinated salmon
Sesame fried beef, sriracha mayonnaise & roasted sesame seeds
Raw broccoli & cabbage
Curry pickled vegetables of the season
Kimchi, cabbage & chili
Rice noodle salad, pak choi, bean sprouts, carrot & teriyaki sauce
Raita, deep-fried rice paper & naan bread

Exotic fruit salad

Mingle food (served on buffet)

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Choice of three different dishes 75kr
Choice of five different dishes 125kr

Marinated feta cheese
Chorizo
Prosciutto ham
Herb marinated vegetables
Lemon marinated olives
Manchego & quince marmelade
Blue cheese, digestive biscuit & fig marmelade
Focaccia, goat cheese & rosemary
Tortilla Espanola
Crostini & tapenade
Deep fried tortilla bread & tomato salsa
Marinated chicken skewers
Smoked salmon sandwich
Shrimp sandwich, apple & dill
Brie cheese & sourdough crisp bread

Cheese board 75kr

Matured Manchego cheese
Brie cheese
Mixed crackers
Physalis
Fig marmelade

Buffet plate 120kr

"Paella" saffron rice, chicken, shrimps, chorizo, vegetables
Chorizo salami
Manchego cheese
Marinated olives, capers & tomatoes
Spanish farm bread
Lemon aioli