

"BASIC 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 for guaranteed delivery.

Beverages

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

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

Cold Lunch

Includes bread (white or brown), butter & a soft drink

Red lentil hummus, bulgur, parsley, sesame roasted root vegetables & lemon (vegan)	105kr
Soy marinated tofu, noodle salad, bean sprouts & cashew nut mayonnaise (vegan)	105kr
Herb marinated salmon, pumpkin salad, baby spinach & pumpkin seed pesto	110kr
Chicken, couscous, green cabbage, bell peppers, feta cheese & mustard vinaigrette	110kr

Salad

Includes dressing, bread (white or brown), butter & soft drink.

Choose between:

Green salad / Pasta salad / Organic bulgur with: Smoked salmon, peas, egg, pea shoots, cucumber, lemon	82kr
Parsley marinated chicken, sweetcorn, onion, bell peppers, 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

Gremolata baked chicken
Seasonal salad, beets & herb vinaigrette
Bean salad mukimame, cabbage & spinach
Romaine lettuce, caesar dressing & croutons
Pesto marinated mozzarella & olives
Sourdough bread & cream cheese
Licorice brownie & raspberry cream

For further inquiries please contact our reservations office.

bokningjohanneberg@chalmerskonferens.se • +46 31- 772 39 50 • www.chalmerskonferens.se

The menu is available from 1 October 2018.

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

Chalmers

konferens och restauranger

Green

325kr

Goats cheese gratinated beetroots, sprouts, mustard vinaigrette & roasted seeds
Quinoa, swede crudité, pickled fennel & red onion
Cauliflower cous-cous
Pickled portobello mushroom, spinach & parmesan
Zucchini pancakes
Green cabbage hummus
Deep fried oyster mushroom, truffle omelette
Cashew nut mayonnaise
Sourdough bread & green pea hummus
Lemon cake, vanilla & coconut cream, passionfruit

Nordic

340kr

Pickled mustard & dill herring
Swedish creamy anchovy salad, chives & rye bread
Brussels sprouts, Västerbotten cheese, salt roasted pumpkin seeds
Smoked salmon & pickled onion
Horseradish quiche, smoked venison & dried lingonberries
Raw marinated beetroot & honey vinaigrette
New potato salad, red onion, parsley vinaigrette & radish
Roast beef & Waldorf dressing
Sourdough baguette, whipped browned butter, Danish rye bread, crisp bread, matured cheese
Licorice brownie, sea salt, preserved raspberries & raspberry crumble

Asia

325kr

Chilli roasted chicken, mango, jalapeno & roasted sweetcorn cream
Beetroot & ginger cured salmon, seaweed salad & soy mayonnaise
Ponzu marinated beef tenderloin, sriracha mayonnaise & shiitake mushrooms
Fennel kimchi
Red cabbage coleslaw
Egg noodle salad, chili marinated celery & coriander dressing
Raita, deep-fried rice paper & naan bread
Exotic fruit salad

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Mingle food (served on a buffet)

Choice of three different dishes
Choice of five different dishes

75kr
125kr

Marinated feta cheese
Chorizo
Prosciutto ham
Herb marinated vegetables
Lemon marinated olives
Taleggio & carrot marmalade
Blue cheese, digestive biscuit & fig marmelade
Focaccia, sun dried tomatoes & rosemary
Tortilla Espanola
Crostini & tapenade
Deep fried tortilla bread & tomato salsa
Marinated chicken skewers
Smoked salmon sandwich
Shrimp sandwich, fennel & dill
Brie cheese & sourdough crisp bread

Cheese platter

Matured Manchego
Brie
Mixed crackers
Pear
Fig marmalade

75kr

Buffet plate

Herb roasted chicken
Cauliflower, potatoes, green peas & sprout salad
Fennel salami
Marinated olives, capers & tomatoes
Spanish farm bread
Parmesan cream

120kr