

CATERING – Chalmers catering HT 2022

Served on platters or other suitable plates with cutlery sets. Single use articles (not cutlery) and napkins included if requested.

Order to be made no later than 4 working days before delivery.

As part of our environmental goals of 2021 in which we have gone from fossil-based plastic to non-fossil plastic or alternative materials, we charge for the new single-use cutlery at 2:-/package.

Drinks

Sugar, milk, and napkins as well as single-use coffee cups included.

Organic brewed coffee/tea Soda/Light beer/Sparkling water 33cl	23 SEK 14 SEK
Cold lunch – includes bread (white or wholegrain), butter & drinks	
Poké bowl, smoked salmon, black rice, pickled red cabbage, mango, soy beans, carrots, cashew nuts, cilantro & sriracha-mayonnaise	110 SEK
Poké bowl, pulled soy, carrots, pickled red cabbage, cabbage, soybeans & chili-mayonnaise	100 SEK
Marinated glass-noodles, shrimp, bean sprouts, pickled carrot, bell pepper, cilantro & seaweed-salad	110 SEK
Parsley baked chicken, potato & primeur-salad, spinach, pickled red onion & red beet crème	105 SEK
Salads - includes bread (white or wholegrain), butter & drinks	
Chicken, chili, teriyaki-noodles, soybeans, carrot, beansprouts, lime & salad	85 SEK
Smoked salmon, black rice, pickled red cabbage, mango, soy beans, sala	d 85 SEK
Falafel, black rice, pickled red cabbage, vegetables & red onion (vegan)	82 SEK
Pulled soy, pickled red onion, soybean crème, tomato, yellow bell pepper) & zucchini (vegan)	82 SEK

Aged hard cheese Blue cheese Mixed cracker platter Pears

Two marmalades

Cheese plates

75 SEK



Buffet plates 120 SEK

Herbal baked salmon Mustard marinated potato Pickled red onion Blue cheese & fig marmalade Sourdough bread & butter

BUFFETS

The prices apply to parties of 25 guests or more. The entire party chooses one buffet. If you are a small group, please contact us for a separate quote.

Green 250 SEK

Marinated vegetables, Greek white
Chickpea - & mozzarella patties
Pearl couscous salad, fennel & zucchini
Potato salad & primeur vegetables of the season
Marinated field beans
Marinated fava beans from the Nordics
White bean crème
Red beet-hummus
Soy- & sesame glazed tofu-skewers
Homemade baguette & whipped butter

Nordic 285 SEK

Mustard & whisky herring

Crostini, Gammel Knas cheese crème & roasted walnuts

Swedish Västerbotten cheese pie with leek

Fried peasballs & chive

Wood smoked pork sirloin & red onion marmalade

Farm salami & fennel

Swedish groats with beets & cress vinaigrette

Lemon & parsley marinated chicken fillet

Sourdough baguette, whipped butter, Danish rye & aged cheese

Asia 285 SEK

Chicken skewer, sweet chili & sesame

Mango- & chili rimmed salmon, pickled cucumber

Pickled mushroom, bean sprouts & gari

Springs rolls with cabbage & oyster mushroom

Glass noodle salad, tomato, shrimp & cilantro

Kimchi on Nordic white turnip

Shrimp samosas, pickled cucumber & ginger dip

Chili-roasted corn on the cob

Papadums, naan bread & raita



Dessert buffets (added only as an addition to the buffets above) Blueberry cheesecake & torrefied wheat **35 SEK**

Blueberry cheesecake & torrefied wheat Dark chocolate crème & sea buckthorn White chocolate panna cotta & berries of the season

OTHER

Hors d'oeuvres (served on a buffet)

Choice of three small plates 75 SEK
Choice of five small plates 125 SEK

Marinated feta cheese
Chorizo
Air-dried ham
Herb marinated vegetables
Lemon marinated olives
Putty cheese with homemade gooseberry marmalade
Blue cheese, digestive biscuits & fig marmalade
Focaccia, sun-dried tomato & rosemary
Tortilla Espanola
Crosstini & tomato pesto
Fried tortillabread & tomato salsa
Marinated chicken skewer
Smoked salmon sandwich
Baguette with marinated shrimps
Brie cheese & sourdough crispbread