

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 2023 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

Buffet plates

Herbal baked salmon

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, salad	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
Cheese plates Aged hard cheese Blue cheese Mixed cracker platter Pears Two marmalades	75 SEK

120 SEK



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

BUFFETS

The prices apply to parties of 25 guests or more. If you are a small group, please contact us for a separate quote. Order to be made no later than 10 working days before delivery or pick-up. The entire party chooses one buffet.

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)

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
Choice of five small plates

75 SEK
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
Crostini & tomato pesto
Fried tortilla bread & tomato salsa
Marinated chicken skewer
Smoked salmon sandwich
Baguette with marinated shrimps
Brie cheese & sourdough crispbread

Other

Delivery fee 150 SEK/delivery