

CHALMERS KONFERENS RESTAURANGER

CATERING – Chalmers catering HT 2023

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

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

Organic brewed coffee/tea	23 SEK
Soda/Light beer/Sparkling water 33cl	14 SEK

Cold lunch – includes bread (white or wholegrain), butter & drinks

Poké bowl, smoked salmon, pickled red cabbage, mango, soy beans, carrots, cashew nuts, cilantro & sriracha-mayonnaise	112 SEK
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Poké bowl, pulled soy, carrots, pickled red cabbage, cabbage, soybeans & chili-mayonnaise	102 SEK
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Caesar-salad, shrimps, romaine lettuce, Caesar-dressing, cocktail-tomatoes, croutons & Grana padano (available with chicken)	112 SEK
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Lemon-baked chicken, potato & primeur-salad, spinach, pickled red onion & basil crème	105 SEK
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Salads - includes bread (white or wholegrain), butter & drinks

Chicken, chili, teriyaki-noodles, soybeans, carrot, beansprouts, lime & salad	87 SEK
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Smoked salmon, couscous, bell peppers, zucchini, radish, peas & salad	87 SEK
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Feta cheese, tabbouleh, tomato, cucumber, olives, caper berries & red onion (vegetarian)	84 SEK
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Pulled soy, pickled red onion, soybean crème, tomato, yellow bell pepper) & zucchini (vegan)	84 SEK
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Cheese plates	75 SEK
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Aged hard cheese
Blue cheese
Mixed cracker platter
Pears
Two marmalades

For further inquiries please contact our reservations office.

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

The menu is available from 1st of October 2023 until 31st of March 2024.

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

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Buffet plates

122 SEK

Ponzu marinated chicken thigh
Noodle salad
Soy mayonnaise & pickled red onion
Brie & tomato- & chili-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

255 SEK

Marinated vegetables, Greek white
Chickpea - & mozzarella patties
Pearl couscous salad, mint, cucumber & tomato
Potato salad & primeur vegetables of the season
Marinated field beans
Marinated fava beans from the Nordics
Pulled oomph with white bean crème
Red beet-hummus
Soymarinated watermelon with miso & mayonnaise
Homemade baguette & whipped butter

Nordic

287 SEK

Mustard & whisky herring
Crostoni, Gammel Knas cheese crème & roasted walnuts
Swedish Västerbotten cheese pie with leek
Roasted pointed cabbage, sunflower seeds & shredded cheddar
Wood smoked pork shoulder & red onion marmalade
Farm salami & fennel crudités
Swedish groats with beets & cress vinaigrette
Tarragon baked chicken fillets
Sourdough baguette, whipped butter, Danish rye & aged cheese

Asia

287 SEK

Chicken skewer with hoisin
Mango- & chili baked salmon & cilantro
Pickled mushroom, bean sprouts & gari
Bao buns, pulled oomph, onion & chili mayonnaise
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)

37 SEK

Passionfruit mousse & toasted buckwheat
Milk chocolate crème with miso & black berries
White chocolate panna cotta & chef's choice of fruit or berries

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OTHER

Hors d'oeuvres (served on a buffet)

Choice of three small plates

Choice of five small plates

75 SEK

125 SEK

Lemon & herbal-marinated feta cheese

Chorizo

Air-dried ham

Herb marinated vegetables

Chili-marinated Kalamata olives

Putty cheese with homemade gooseberry marmalade

Spicy gazpacho with croutons

Focaccia, sun-dried tomato & rosemary

Goat cheese, bread & figs

Crostini & tomato pesto

Bao buns, pork shank & chili mayonnaise

Marinated chicken skewer

Smoked salmon sandwich

Baguette with marinated shrimps

Puff pastry, cheese & roasted seeds

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