



CATERING

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 a step in our environmental goals where we move from fossil-based plastic to fossil-free plastic or alternative fossil-free materials, we will charge 2 SEK for the new disposable cutlery.

DRINKS

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

Organic brewed coffee or tea	23 SEK
Soda, light beer or sparkling water 33cl	14 SEK

COLD LUNCH

Includes bread (white or wholegrain), butter & drinks

Poké bowl	112 SEK
Smoked salmon, pickled red cabbage, mango, soybeans,	
carrot, cashew nuts, cilantro & sriracha-mayonnaise	

Poké bowl	102 SEK
Pulled say carrot nickled red onion cabbage	

Pulled soy, carrot, pickled red onion, cabbage, soybeans & chili-mayonnaise

Caesarsalad	112 SEK
Cacsaisaiau	112 JLN

Chicken, romaine lettuce, Caesar-dressing, cocktail tomatoes, croutons & Grana padano (available with shrimps)

Lemon-baked chicken 105 SEK

Potato & primeur-salad, spinach, pickled red onion & basil crème

SALAD

Includes dressing, bread (white or wholegrain), butter & drinks

87 SEK
87 SEK
84 SEK
87 SEK

Cheese plates 75 SEK

Aged hard cheese Blue cheese Mixed cracker platter Pears Two marmalades









BUFFE PLATES 122 SEK

Herbmarinated chicken thigh Mustard marinated potato Pickled red onion Brie & tomato- & figmarmalade Sourdough bread & butter

BUFFETS

Prices for 25 people or more. If you are a smaller party, please contact us for a separate price quote.

Buffet 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
Soy marinated watermelon with miso & mayonnaise

Homemade baguette & whipped butter

Buffet Nordic 287 SEK

Mustard & whisky herring
Crostini, 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

Buffet 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

Buffet desserts 37 SEK

Banoffee pie

Milk chocolate crème & chef's choice of berries or fruit White chocolate panna cotta & chef's choice of fruit or berries



RUM FÖR HÅLLBARA **MÖTEN**





MINGLE FOOD

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

Other Delivery fee

150 SEK/delivery

Price per person unless otherwise stated. Value added tax is added to the prices stated above in accordance with current legislation at the time of invoicing. With reservations for changes of product and prices.

Chalmers Conference Centre

For further inquiries please contact our reservation office bokningjohanneberg@chalmerskonferens.se 031- 772 39 50 www.chalmerskonferens.se



RUM FÖR HÅLLBARA **MÖTEN**

