



PLACES FOR SUSTAINABLE **MEETINGS**

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 - Salmon 112 SEK

Soy-marinated salmon, black rice, red cabbage, seaweed, green salad, pickled cucumber, sugar snap peas, toasted sesame seeds, Sriracha-dressing

Poké bowl - Tofu 102 SEK

Soy-marinated tofu, black rice, red cabbage, seaweed, green salad, pickled cucumber, sugar snap peas, toasted sesame seeds, Sriracha-dressing

Caesar salad - Chicken 112 SEK

Chicken, romaine lettuce, Caesar-dressing, cocktail tomatoes, croutons & Grana padano

Caesar salad - Shrimps 122 SEK

Shrimps, romaine lettuce, Caesar-dressing, cocktail tomatoes, croutons & Grana padano

Lemon-baked chicken 105 SEK

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

SALAD

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

Chicken, glass noodles, chili, lime, soybeans & onions 87 SEK

Smoked salmon, tabbouleh, bell pepper, spinach, soybeans, tomato & red cabbage 87 SEK

Feta cheese, tabbouleh, tomato, cucumber, olives, caper berries & red onion (vegetarian) 84 SEK

Pulled soy, saltbaked sweet potato, pickled cauliflower, chili marinated beans, grilled zucchini, bell pepper, tomato, red onion & spinach (vegan) 87 SEK

CHEESE PLATES 75 SEK

Aged hard cheese
 Blue cheese
 Mixed cracker platter
 Pears
 Two marmalades



RUM FÖR HÅLLBARA
MÖTEN



BUFFET PLATES

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

122 SEK

BUFFETS

Prices for 25 people or more.

For smaller parties, please contact us for a separate price quote.

Buffet Green

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

255 SEK

Buffet Nordic

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

287 SEK

Buffet Asia

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

287 SEK

Buffet desserts

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

37 SEK



RUM FÖR HÅLLBARA
MÖTEN



MINGLE FOOD

Served on a buffet

No special dietary options, please choose what suits your party

Choice of three small dishes

75 SEK

Choice of four small dishes

100 SEK

Choice of five small dishes

125 SEK

Crostini with avocado spread	vegan (gluten)
Chorizo	
Caprese skewers	vegetarian (lactose)
Mini bruschetta with tomato & basil	vegan (gluten)
Puff pastry swirls with kale, ham & cream cheese	(gluten, lactose)
Herb-marinated vegetables	vegetarian
Chili-marinated Kalamata olives	vegetarian
Soft cheese with homemade gooseberry vegetarian marmalade	(lactose)
Zucchini bites with feta & panko	vegetarian (lactose, gluten)
Focaccia with sun-dried tomato & rosemary	vegetarian (gluten)
Goat cheese, bread & fig	vegetarian (gluten, lactose)
Pickled cucumber slice with salmon spread	(egg, lactose)
Marinated chicken skewers	
Smoked salmon sandwich	(egg, lactose, gluten)
Baguette with marinated shrimp	(gluten)
Puff pastry bites with kale, feta & apple	vegetarian (gluten, lactose)

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

