

# Cateringmenu

Autumn/Winter 2023

# Contents

Conference packages	3-4
Drinks	5-6
Morning	7-8
Lunch	9-11
Buffets	12-16
Finger foods and canapés	17-19
Bakery and snacks	20-22
Services	23-24
Ordering	25

## Regarding allergens

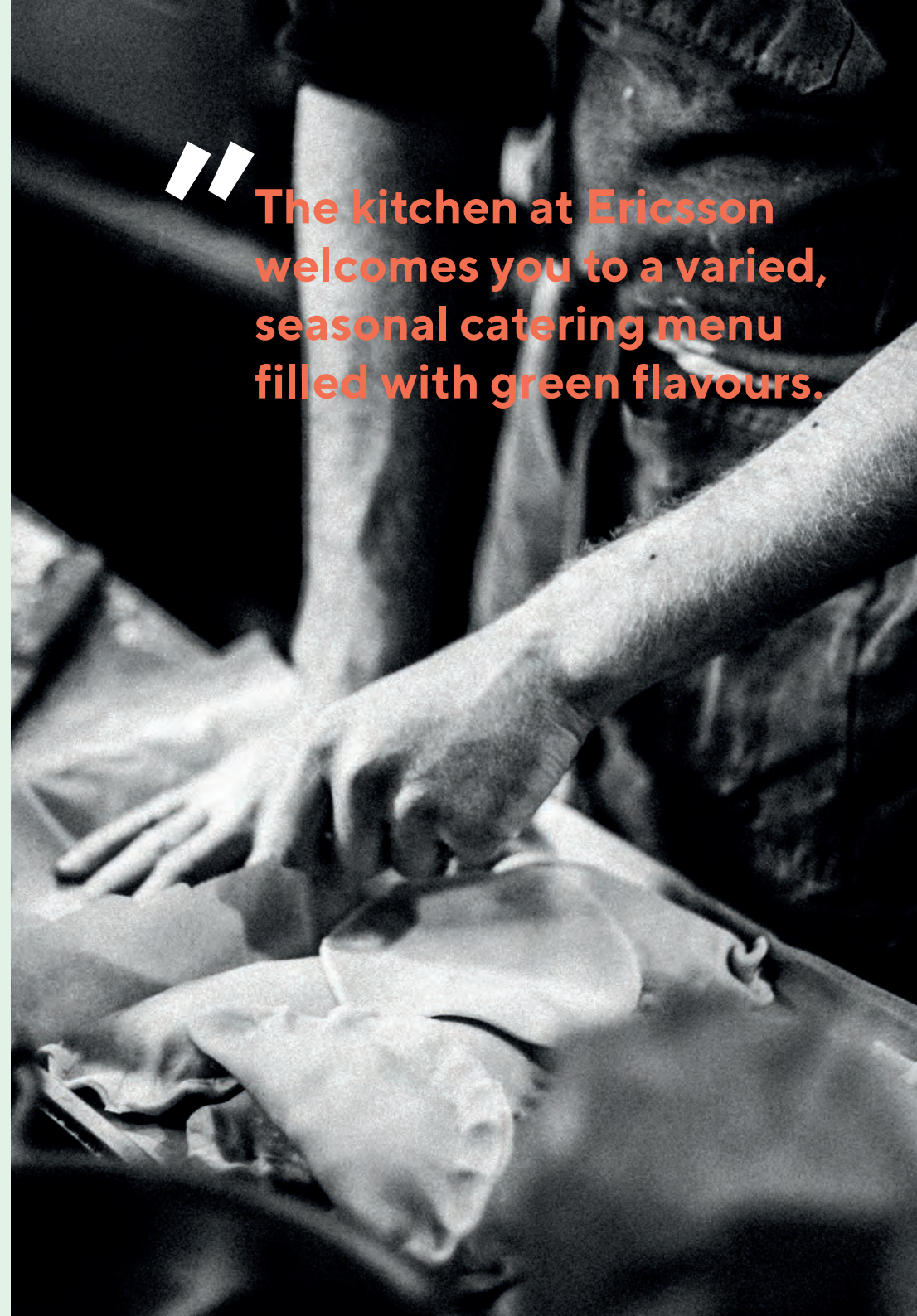
Our menus indicate the most common allergens:

Lactose, Gluten, Nuts and Eggs.

However, please inform us of any special dietary requirements in your order.



We want to encourage you to enjoy plant-based flavors. This symbol highlights our plant-based/-vegan options.



The kitchen at Ericsson welcomes you to a varied, seasonal catering menu filled with green flavours.

# Conference package

## Lunch & afternoon

**318 kr** - minimum 10 people  
50-222

### Lunch

#### Deli platter 1

Salmon, cucumber, fennel, lemon crème, potato salad with dill pesto

Lactose

#### Deliplatter 2

Onion quiche, asparagus, radishes, feta cheese, roasted vegetables and tomato spread

Gluten, lactose, eggs

### Afternoon

Lemon posset with blue berries and biscuit flake (English pannacotta)

Gluten, lactose

## Morning & lunch

**366 kr** - minimum 10 people  
50-111

### Morning

Coffee, sourdough roll with cheese, yoghurt with granola, fruit salad and health shot

Gluten, lactose, egg

### Lunch

#### Lunch platter 1

VegMe, soy broccoli, cabbage, mango, sriracha mayo, millet and beans

#### Lunch platter 2

Farm chicken, herb spread, melon salad, olive quiche and tomato

Gluten, lactose, egg

## All day

**222 kr** - minimum 10 people  
50-333

### Morning

Coffee, half breakfast roll and green peas pread

### Lunch

Salad of the day

(Vegan or vegetarian options are available on request)

### Afternoon

Brownie and coffee

# Beverages

## Juices

**Orange juice**  
10-103

**36 kr**

**Rescued juice**  
Different flavours  
10-104

**54 kr**

**Freshly squeezed orange juice**  
10-106

**42 kr**

**Freshly squeezed juice in a jug**  
Great for larger groups | 0.5 L  
10-107

**96 kr**

**Fruit and vegetable shot**  
10-108

**42 kr**

## Other drinks

**Soft drinks**  
Cola, Fanta, Sprite | 33 cl  
10-109

**30 kr**

**Mineral water sparkling**  
33 cl  
10-110

**27 kr**

**Mineral water still**  
33 cl  
10-111

**27 kr**

**Carafe of water**  
Still and/or sparkling  
10-113

**42 kr**

## Coffee / Tea

**Filter Coffee**  
Organic, Fairtrade  
10-101

**29 kr**

**Tea**  
Choose among several flavours  
10-102

**29 kr**

**Morning**





## Artisan breakfast rolls

**Aged cheese and green vegetables** 36/49 kr

Gluten, lactose  
20-102

**Farmhouse ham, aged cheese and vegetables** 36/49 kr

Gluten, lactose  
20-103

**Liver paté, pickled cucumber and sprouts** 36/49 kr

Gluten, lactose  
20-104

**Turkey, greens and sprouts** 36/49 kr

Gluten  
20-105

**Farmhouse eggs, Swedish caviar and sprouts** 36/49 kr

Gluten, egg  
20-106

**Green pea spread, vegetables and sprouts** 36/49 kr

Gluten  
20-101

## Smoothies

**Blueberry and vanilla yoghurt** 42 kr

Lactose  
20-111

**Spinach, mango, banana, orange and ginger** 54 kr

20-112

**Raspberry, strawberry, apple and chili** 48 kr

20-113

**Today's smoothie** 42 kr

Lactose  
20-114

## Breakfast bowls

**Turkish yoghurt with granola** 42 kr

Gluten, lactose  
20-107

**Overnight oats with seasonal berries** 48 kr

Gluten  
20-108

**Turkish yoghurt with roasted nuts and honey** 42 kr

Gluten, lactose, nuts

# Lunch



## Lunch sandwiches

### Cured ham

102 kr

Cured ham, cheese spread, pickled onions in a rustic baguette

Gluten, lactose  
30-102

### Roasted vegetables

86 kr

Roasted vegetables, tomato spread and rocket in a rustic baguette

Gluten  
30-105

### Prawn sandwich

189 kr

Hand peeled MSC-prawns, egg, mayo, lemon, dill on levain

Gluten, lactose, egg  
30-101

### Smørrebrød | farm paté

82 kr

Farm paté and chornichons on rye bread

Gluten, lactose  
30-106

### Smørrebrød | chicken

82 kr

Chicken, curry mayo, bacon and roasted onion on rye bread

Gluten, egg  
30-107

### Smørrebrød | beetroot hummus

82 kr

Beetroot hummus and vegan salad cheese on rye bread

Gluten  
30-108

### Smørrebrød | Swedish herring

82 kr

Swedish herring, potatoes, chives and egg on rye bread

Gluten, egg  
30-109

## Wraps

### Chicken Caesar

105 kr

Swedish chicken, parmesan, Caesar dressing, romaine lettuce and tomato

Gluten, lactose, egg  
30-121

### Beetroot hummus

105 kr

Beetroot hummus, roasted vegetables, cabbage and greens

Gluten  
30-122

### Tuna

105 kr

Tuna with Asian flavours, soy beans and mixed greens

Gluten, egg  
30-124





## Classic salads\*

### Cured ham salad 156 kr

Cured ham with artichoke spread and tomato wheat berries

Lactose, gluten  
30-114

### Prawn salad 209 kr

Hand peeled MSC-prawns, egg, mayo, lemon, soy beans and dill

Egg  
30-116

### Chicken Caesar salad 156 kr

Romaine lettuce, grana padano, bacon, chicken, crutons and tomato

Gluten, egg  
30-117

### VegMe BBQ salad 144 kr

Herb potato salad, VegMe, roasted corn and pickled onion

30-115

### Feta cheese salad 144 kr

Beans, millet, feta cheese and semi dried tomatoes

Lactose  
30-112

### Salmon salad 198 kr

Salmon, lentils, beans and chil pickled cucumber

30-118

### Salad of the day 126 kr

Kitchen's selection

30-119

## Poké bowls

Choose from the main ingredients below. All bowls are served with red quinoa, green and red cabbage, carrots, radishes, corn, gari and mango.

### Chicken 150 kr

Gluten, lactose  
30-109

### Salmon 198 kr

Gluten, lactose  
30-110

### Prawns 186 kr

Gluten, lactose  
30-111

### Tofu 144 kr

Gluten  
30-108



\*All salads (except the Caesar salad) are served with tomato, cucumber, peppers and mixed greens.

# Buffets

Minimun 10 people





## Add-on courses

Add to buffet of  
your choice

**69 kr per addition**  
60-2554

Creamy prawn mix | Hot  
smoked salmon | Cured  
salmon | Fillet of chicken |  
Drumsticks 1 pcs | Turkey  
pastrami | Roast beef |  
Tvärnö ham

## Plant based flavours

0,5  
CO<sub>2</sub>e 

**342 kr**

60-111

Beetroot hummus

Lentil and wheat berry salad with  
summer cabbage

Lentil and wheat berry

VegMe Asian BBQ with haricot verts  
and sesame dressing

Vegan salad cheese with red onion  
and olives

Soy roasted peppers and broccoli with  
cashew nuts

## Green flavours

1,4  
CO<sub>2</sub>e

**342 kr**

60-122

Artichoke crème

Millet and bean salad

Mango and red cabbage salad

Smoked tofu with roasted corn and  
chipotle mayo

Garden salad with chevré cheese  
and pomegranate

Roasted vegetables with honey seeds

## Summer flavours

0,9  
CO<sub>2</sub>e

**342 kr**

60-244

Lemon- and herb crème

Potato salad with dill pesto

Summer green melon salad with mint

Salmon with fennel salad

Pepper roasted chicken

Aged cheese and leek quiche

Asparagus and radish salad



## Mediterranean

1,3  
CO<sub>2</sub>e

**325 kr**

60-233

Tomato and basil spread

Pasta salad with herbs and semi dried tomatoes

Melon, feta and basil salad

Chicken Provencal

Two kinds of salami with capers

Olive and mozzarella quiche

## Farm

0,9  
CO<sub>2</sub>e

**342 kr**

60-255

Dill pesto

Creamy potatoes and herb salad

Tomato salad

Farm chicken with semi roasted tomatoes and pumpkin seeds

Tvärnö ham with marinated zucchini

Farm omelette with peppers and broccoli

## Classic

2,5  
CO<sub>2</sub>e

**402 kr**

60-2551

Herb sauce

Creamy potato salad with leeks and capers

Green salad

Roast beef and roasted onion

Drumsticks

Manchego cheese with fig marmalade and grapes

## Premium

1,6  
CO<sub>2</sub>e

**462 kr**

60-2552

Creamy prawn mix

Västerbotten cheese quiche with fish roe, crème

fraiche and red onion

Cured salmon with lemon sauce

Turkey pastrami with rocket and tomatoes

Farm paté with cumberland sauce

Potato salad alá Caesar


Spring vegetable salad



## Dessert menu

**78 kr**

60-2553


Cut fruit 

**White chocolate mousse with elderflower  
marinated strawberries**

Lactose

**Lemon posset with blueberry and biscuit  
flake (English pannacotta)**

Lactose, gluten

**Rhubarb compote with cardamom crunch** 

Gluten

**Open chocolate cheesecake**


Lactose, gluten

# Finger foods, canapés and drinks



# Finger food

Minimum 10 people

**Bite with beetroot hummus**  56 kr/pcs

Gluten  
70-123

**Bite with salmon mix** 64 kr/pcs

Gluten, egg  
70-124

**Bite with roast beef mix** 64 kr/pcs

Gluten, egg  
70-125

**Mini skewer with tomato and mozzarella** 64 kr/pcs

Lactose  
70-126

**Mini skewer with Manchego cheese and olives** 64 kr/pcs

Lactose  
70-128

**Steam bun with VegMe, sesame, cucumber and sriracha mayo**  64 kr/pcs

Gluten  
70-130

**Farmers omelette with broccoli topped with crème fraiche and seaweed caviar** 64 kr/pcs

Lactose, egg  
70-131

**Sliders with BBQ mayo and chicken** 70 kr/person

Gluten, egg  
70-129

# Pincho/canapé

50 kr - Minimum 10 people

**Goat cheese spread with semi dried tomatoes on flat bread**

Gluten, lactose  
70-111

**Cured ham with melon**

70-112

**Swedish herring with chives on potatoes**

70-113

**Meat ball, appel compote on dark rye bread**

Gluten, egg  
70-114

**Mini quiche with olives and mozzarella**

Lactose  
70-116

# Bar menu

50 kr

**Marinated olives**

70-117

**Salt roasted almonds**

Nuts  
70-118

**Aged hard cheese cubes**

Lactose  
70-120

**Selection of charcuteries and cheese with baguette** 157 kr/person

Lactose, gluten  
70-122





## Beer & Cider

### Staropramen / Bitburger

33 cl  
10-213

60 kr

### Craft beer

33 cl  
10-214

84 kr

### Somersby cider

33 cl  
10-215

60 kr

## Wine

### Wine

Red, white, sparkling  
10-216

414 kr

### Wine "Plus"

Red, white, sparkling  
10-217

594 kr

### Wine "Prestige"

Red, white, sparkling  
*You will pay our purchasing cost + 500 kr*  
10-218

### Champagne

10-219

906 kr

### Champagne "Prestige"

*You will pay our purchasing cost + 500 kr*  
10-220

## Alcohol free

### Non-alcoholic cider/beer

10-221

33/48 kr

### Herrgårdscider

75 cl  
10-222

84 kr

### Alcohol free red wine

10-223

230 kr

### Alcohol free white wine

10-224

230 kr

### Oddbird by Richard Juhlin

10-225

300 kr





# Bakery and snacks





## Buns

### Artisan buns

40-102

42 kr

### Danish pastry

40-103

42 kr

### Bun slice

a smaller bun slice (per person)

40-104

33 kr

### Croissant

40-105

33 kr

## Cookies

### Puckies of Sweden 8/30 g

20/36 kr

Raw sweet snacks with no added sugar, dairy, gluten, palm oil or additives. Just great taste!

40-1071

### Classic Swedish pastry

Dammsugare, mazarin, mandelkrok

40-109

36 kr

### Soft cakes

Spongecake, soft gingercake, roly-poly

40-110

33 kr

### Muffin

Mixed flavours

40-111

42 kr

### “Delicatobit”

Chocolate ball, mazarine, latte slice, chocolate bisque

40-112

30 kr

### Small biscuits

Crispy small biscuits

40-113

6 kr

### Brownie

40-114

36 kr

### Carrot cake

40-115

36 kr

## Snacks

### Fruit platter

40-232

42 kr/per person

### Fruit basket

40-233

60 kr/kg

### Speciality fruit basket

40-234

84 kr/kg

### Fruit salad

Seasonal fruit

40-235

44 kr

### Candy

100 g

40-236

42 kr

### Nuts

100 g

40-237

44 kr

### Potato crisps

40g

40-238

38 kr

### Peanuts

40g

40-239

38 kr

“Enjoy artisan buns, cakes and gateaus from the bakery!”



## Gateaus

### Gateau

Classic cream gateaus  
6, 10 or 15 pcs  
40-116

### Fruit gateau

6, 10, or 15 pcs  
Nut free  
40-117

### Mango spicy

Mousse gateau  
6 or 10 pcs  
Gluten & lactose free  
40-1172

### Raspberry passion

Mousse gateau  
4 or 10 pcs  
Gluten & lactose free  
40-118

### Choco loco

Mousse gateau  
4 or 10 pcs  
Gluten & lactose free  
40-119

## Additions

If you want to customize your cake order, contact the restaurant . Prices are additional cost per cake.

### Large gateau

Gateaus larger than 20 pcs  
40-131

### Text decoration

40-1321

55 kr

55 kr

55 kr

55 kr

55 kr

67 kr

48 kr

### Cheesecake

With seasonal topping  
12 pcs  
40-120

### Dutch chocolate cake

15 pcs  
40-121

### Mini gateaus

Mangospicy, Grodprincess, Napoleon dessert  
40-126

### Pie with custard

Apple pie  
12 pcs  
40-127

### Mudcake with whipped cream

40-128

### Vanilla ice cream with berries

40-130

### Lactose free gateau

40-1322

### Gluten free gateau

40-133

55 kr

55 kr

60 kr

57 kr

48 kr

84 kr

90 kr

90 kr

# Services





# Services

## Staff

**Chef** **450 kr/h**

Minimum 4 h  
80-101

**Waiting staff** **450 kr/h**

Minimum 4 h  
80-102

**Head waiter** **480 kr/h**

Minimum 4 h  
80-103

**Bartender** **480 kr/h**

Minimum 4 h  
80-104

**Project manager** **600 kr/h**

80-105

**Sommelier** **600 kr/h**

Minimum 4 h  
80-106

**Emergency staff cost** **360 kr/h**

80-107

**Delivery charge** **720 kr**

(Outside Kista, Stockholm)  
80-208

# How to order

## Order catering

Catering is to be ordered via our webb-shop. Follow the links below to place an order. When you have placed your order, you will receive confirmation to your email address.

Orders after office hour will be processed the following business day.

For orders after 2 pm that are to be delivered the next day are accepted if possible. We can not always guarantee products from the regular range.

### Kista

[https://cloud.caspeco.se/public/webBooking?system=se\\_skfgot&unitId=21&lang=en-US](https://cloud.caspeco.se/public/webBooking?system=se_skfgot&unitId=21&lang=en-US)

### Göteborg

[https://cloud.caspeco.se/public/webBooking?system=se\\_skfgot&unitId=22&lang=en-US](https://cloud.caspeco.se/public/webBooking?system=se_skfgot&unitId=22&lang=en-US)

### Karlskrona

[https://cloud.caspeco.se/public/webBooking?system=se\\_skfgot&unitId=23&lang=en-US](https://cloud.caspeco.se/public/webBooking?system=se_skfgot&unitId=23&lang=en-US)

As a backup option or when you have a customer specific order that is not included in the above selection, you email your order to:

### Kista

[catering.kista@nordrest.se](mailto:catering.kista@nordrest.se)

### Gothenburg

[catering.lindholmen@nordrest.se](mailto:catering.lindholmen@nordrest.se)

### Karlskrona

[catering.karlskrona@nordrest.se](mailto:catering.karlskrona@nordrest.se)

## Buffet, finger food

Conference packages must be ordered 2 pm 3 days in advance. Orders after these times will be processed if possible. We cannot guarantee the regular offering. Orders for more than 30 people always incur a minimum 4 hour staff charge.

## Alcohol

Food service including alcohol always incurs a minimum 4 hour staff charge.

## PO

In order to be able to complete a delivery, a PO must be made when placing the order. A PO does not represent an order or billing information.

Special dietary requirements should be indicated when placing the order.

## Changes/cancellations

Changes/cancellations to the order can be made up until 4 pm on the day before delivery by email at:

[catering.kista@nordrest.se](mailto:catering.kista@nordrest.se)

Phone +46 8 400 10 100

Office hours 7am-4 pm

Cancellations made after 2 pm for delivery the following day will incur the full cost.

Buffet, finger food, conference packages must be cancelled before 4 pm, 3 businessday before the event, otherwise the full cost will be charged.

