

Content

Conference Bakery, gateaus & snacks Conference 4 **Bakery and snacks** 15 Buns **Bakery Beverage** Delicato Raw **Beverage** 6 Soft cakes Hot drinks Fruit and snacks Cold drinks Other Juice **Gateaus** 16 Gateaus **Additions Breakfast & lunch Breakfast** 8 Other Breakfast rolls **Breakfast bowls** How to order 18 **Smoothies** Terms 9 Lunch Order catering Lunch sandwiches Wraps Salads **Buffets, finger food & dessert Buffets** 11 **Buffets** Add on courses **Desserts** 12 Dessert menu Finger food/Canapés 13 Finger food **Beverage** 13 Beer & Cider Wine

Regarding allergens

Alcohol free

Our menus indicate the most common allergens: Vegan, Gluten and Lactose.

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

Allergy menu icons



No added lactose



No added gluten



Vegan



Conference

Conference package

SEK 265

Morning

Coffee with large breakfast roll of your choice

Lunch

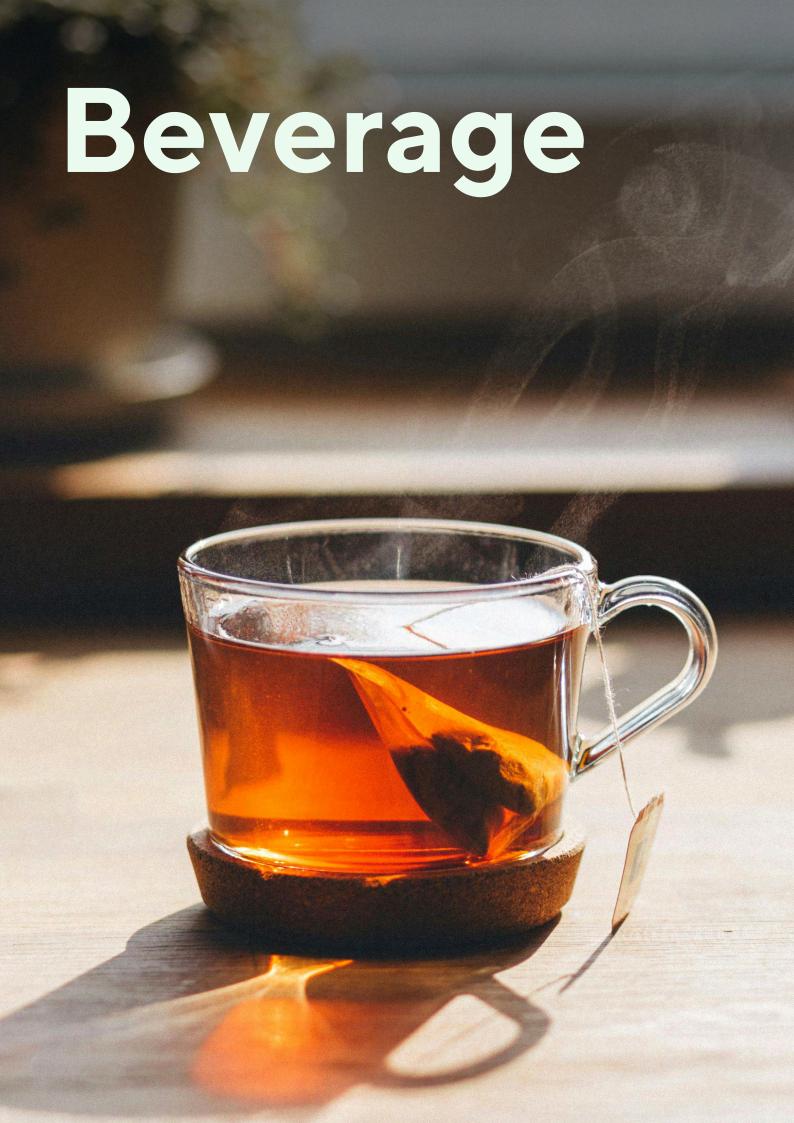
Salad of your choice Bread and butter Carafe of water

Afternoon

Coffee with small cake of your choice



Cateringmenu | Ericsson 4/18



Beverage

Hot drinks

Filter coffee SEK 29

Organic, Fairtrade

Tea SEK 29

Choose among several flavors

Juice

Carafe 1 L

Holds approximately 4 glasses

Orange juice SEK 139

Bottle 0,25 L

Orange juice SEK 39

Cold drinks

Soft drinks 33 cl can SEK 25

Coca Cola, Coca Cola Zero, Fanta, Sprite

Mineral water sparkling 33 cl bottle SEK 25

Mineral water still 50 cl bottle SEK 25

Carafe of water SEK 27

Sparkling and/or still



Cateringmenu | Ericsson 6/18



Breakfast

Breakfast rolls

Large

Green pea 🕖	SEK 49
Spread with salad and sprouts	
Aged cheese	SEK 49
With salad	
Farmhouse ham	SEK 49
With aged cheese and salad	
Turkey	SEK 49

Small

Green pea Spread with salad and sprouts	SEK 36
Aged cheese With salad	SEK 36
Farmhouse ham With aged cheese and salad	SEK 36
Turkey With salad and sprouts	SEK 36

Breakfast bowls

Yogurt with granola	SEK 39
Yogurt with roasted mixed nuts	SEK 49
Yogurt with berry compote	SEK 39
Cashew coconut "yogurt"	SEK 49
With berry compote	

Smoothies

Carafe 1 L

Holds approximately 4 glasses

Berry smoothie SEK 139

Coconut and mango smoothie SEK 139

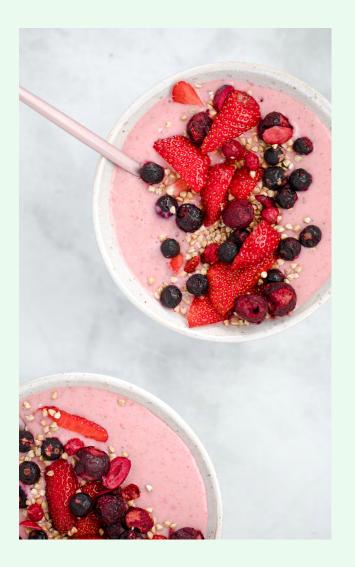
Ginger and spinach smoothie SEK 179

Bottle 0,25 L

Berry smoothie SEK 39

Coconut and mango smoothie SEK 39

Ginger and spinach smoothie SEK 49



Cateringmenu | Ericsson 8/18

Lunch

Lunch sandwiches

Alderwood smoked tofu 🥒 **SEK 99**

Spread with pickled onions and salad in a rustic baguette

Skagen **SEK 109**

Spread with salad in a rustic baguette

Salami and brie cheese **SEK 109**

With salad in a rustic baquette

SEK 149 Prawn sandwich

With hand peeled MSC-prawns, egg, mayo, lemon and dill

Wraps

Alderwood smoked tofu 🥟 **SEK 99**

Spread with salad

SEK 99 Chicken Caesar

With Grana Padano, Caesar dressing, romaine lettuce and tomato

Hot smoked salmon **SEK 109**

Spread with horseradish and salad

Salads

Alderwood smoked tofu salad 🧪 **SEK 125**

With herb potato salad and salad

Prawn salad **SEK 175**

With handpeeled MSC prawns, egg, soybeans,

and salad

Chicken Caesar salad **SEK 135**

With romain lettuce, Grana Padano, bacon, chicken, croutons and tomato

Hot smoked salmon salad **SEK 175**

With quinoa, beets and salad

Chicken salad **SEK 135**

With quinoa, beets and salad



Cateringmenu | Ericsson 9/18



Buffets

Buffets

Minimum 8 people

Mediterranean

SEK 325

Pasta with herbs, semi-dried tomatoes and ruccola

Artichoke salad with tomato and Grana Padano

Chicken Provencal

Two kinds of charcuterie with capers

Spinach and feta cheese quiche

Tomato and basil cream

Farm SEK 275

Herb potato salad

Tomtao salad with red onion and vinaigrette

Farm chicken with semi-dried tomatoes and pumpkin seeds

Goat cheese and chive quiche

Pastrami with marinated zucchini

Herb sauce

Plant based flavors

Greek white vegan cheese with red onions and tomatoes

SEK 275

Roasted carrots with seeds

Alderwood-smoked tofu with bean salad

Quinoa salad with broccoli and pomegranate

Baked beets with balsamic vinegar

Chickpea spread with lemon and garlic

Classic SEK 325

Skagen spread

Hot smoked salmon with herb and red onion salad

Roast beef with sesame-roasted vegetables

Potato salad with radishes and sugar snap peas

Roasted asparagus

Green pea spread

Add on courses

Courses

SEK 55/portion

Hot smoked salmon

Roast beef

Fillet of chicken

Skagen spread

Prosciutto

Pastrami

Alderwood smoked tofu



Cateringmenu | Ericsson 11/18

Desserts

Minimum 8 people

Dessert menu

White chocolate mousse with elderflower-marinated strawberries SEK 65

Lemon posset with blueberries SEK 65

Strawberry and rhubarb compote

with oat crunch SEK 65

Sliced fresh seasonal fruit 🕖 SEK 65



Cateringmenu | Ericsson 12/18

Finger food/Canapés

Finger food

Minimum 8 people

Bite with smoked tofu spread
SEK 35 Crostini with green pea spread and pickled onions
SEK 25

Bite with roast beef spread SEK 45

SEK 45 Canapé with chèvre cream and semi-dried tomato SEK 25



Beverage

Beer & Cider

Beer lager 33 cl	SEK 60
Beer IPA 33 cl	SEK 75
Cider 33 cl	SEK 70

Wine

Wine 75 cl	SEK 395
Red, white or sparkling	
Wine "Plus" 75 cl	SEK 595
Red, white or sparkling	
Champagne 75 cl	SEK 895

Alcohol free

Non alcoholic cider 33 cl	SEK 45
Non alcoholic beer 33 cl	SEK 45
Herrgårdscider 75 cl	SEK 75
Alcohol free wine 75 cl Red or white	SEK 235
Alcohol free sparkling wine 75 cl	SEK 335

Cateringmenu | Ericsson 13/18



Bakery and snacks

Buns		Raw		
Artisan cinnamon bun 🖉	SEK 39	Raw ball blueberry and card	amom 🕖	SEK 29
Small artisan cinnamon bun 🧷	SEK 36	Raw ball apple and cinnamo	n 🖉	SEK 29
Artisan cardamom bun	SEK 39			SEK 29
Artisan blueberry and vanilla bun	SEK 39			
Danish pastry	SEK 39			
Cinnamon roll length 6-8 pcs	SEK 99	Soft cakes	6	•
Cardamom roll length	SEK 99	Camatasla (A)	Small	Large
6-8 pcs		Carrot cake (§) (1) Fudge brownie	SEK 21 SEK 21	SEK 39 SEK 39
		Brownie swirl raspberry	SEK 21	SEK 39
Dalaama		Sponge cake chocolate	JLN ZI	JLN 37
Bakery		and coconut	SEK 21	SEK 39
Katalan	SEK 39	Sponge cake raspberry		
Mazarin	SEK 39	coconut	SEK 21	SEK 39
Almond crescent 🛞	SEK 39	Muffins mixed flavors		SEK 39
Chocolate bisque 🛞	SEK 39	Seasonal cake of our choice		SEK 39
Punch roll	SEK 39			
Chocolate ball	SEK 39	Fund and an		
Mini Sarah Bernard 🛞	SEK 29	Fruit and sna	acks	
		Fruit basket	SE	K 47/KG
Dalianta		Fruit salad		SEK 47
Delicato		Candy 100 G		SEK 39
Mazarin	SEK 30	Nuts 100 G		SEK 39
Punsch roll	SEK 30	Potato crisps 40 G		SEK 29
Chocolate ball 🕖	SEK 30	Peanuts 100 G		SEK 29
		Other		
		Crispy small biscuit		SEK 5

Cateringmenu | Ericsson 15/18

Gateaus

Gateaus

Princess SEK 57 6, 10 or 15 pcs Schwarzwald (§) **SEK 57** 6, 10 or 15 pcs (contains nuts) White dream **SEK 57** 6, 10 or 15 pcs White lady **SEK 57** 6, 10 or 15 pcs Strawberry bomb **SEK 57** 6, 10 or 15 pcs **SEK 59** Classic cream 6, 10 or 15 pcs **SEK 59** Fruit 6, 10 or 15 pcs French chocolate **SEK 59** 6, 10 or 15 pcs Mango spicy mousse (8) (1) **SEK 63** 6 or 10 pcs Choco loco mousse (3) (1) **SEK 63** 4 or 10 pcs Raspberry passion mousse (§) (1) **SEK 63** 4 or 10 pcs Vegan tropical 📝 🛞 **SEK 63** 6 pcs

Additions

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

Gateau larger than 20 pcs	SEK 67
Text decoration	SEK 48
Lactose free gateau	SEK 90
Gluten free gateau	SEK 90



Cateringmenu | Ericsson 16/18



How to order

Terms

Breakfast, lunch, bakery goods, and beverages can be ordered until 14:00 CET the day before delivery. Buffets and finger foods can be ordered until 14:00 CET at least 5 working days before delivery. Orders after these times will be processed if possible. We cannot guarantee the regular offering.

For orders over 50 people, orders need to be placed at least 3 working days before delivery.

Staff cost

SEK 450 per started hour.

For orders placed after 17:00, an additional staffing fee will apply.

Alcohol

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

Lunch

For lunch orders at Ericodine, personnel is included for 1,5 hour from the start of the booking. After that, there is an additional charge of SEK 450 per hour.

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.

When you have received an approved PO number, it needs to be emailed to:

po.fakturering@nordrest.se

Special dietary requirements should be indicated when placing the order.

Changes/cancellations

Changes/cancellation of orders needs to be made by 14:00 CET the day before delivery. If the delivery is on a monday we need information on the friday before.

Changes/cancellation made after 14:00 CET for delivery the following day will incur the full cost.

catering.kista@nordrest.se Phone +46 8 454 55 08 Office hours 07:00-16:00 CET

Buffet, finger food, conference packages must be cancelled before 16:00 CET, 3 businessday before the event, otherwise the full cost will be charged.

Order catering

Catering is to be ordered via our webbshop. 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 14:00 CET that are to be delivered the next day are accepted if possible. We can not always guarantee products from the regular range.

Web Order Kista

Click here

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:

catering.kista@nordrest.se

Cateringmenu | Ericsson 18/18