

# Content

# **Beverage**

**Beverage** Hot drinks Cold drinks Beer/Cider Wine/Champagne Alcohol free

#### **Breakfast & lunch**

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Lunch Lunch sandwiches Wraps Salads

### **Buffets, finger food & dessert**

**Buffets** 9 **Buffets** Add on courses Finger food & dessert 10 Finger food Dessert

#### Bakery, gateaus & snacks

Bakery and snacks 12 Buns Bakery Delicato Raw Soft cakes Fruit and snacks Other Gateaus 13 Gateaus

#### Other

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#### Regarding allergens

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



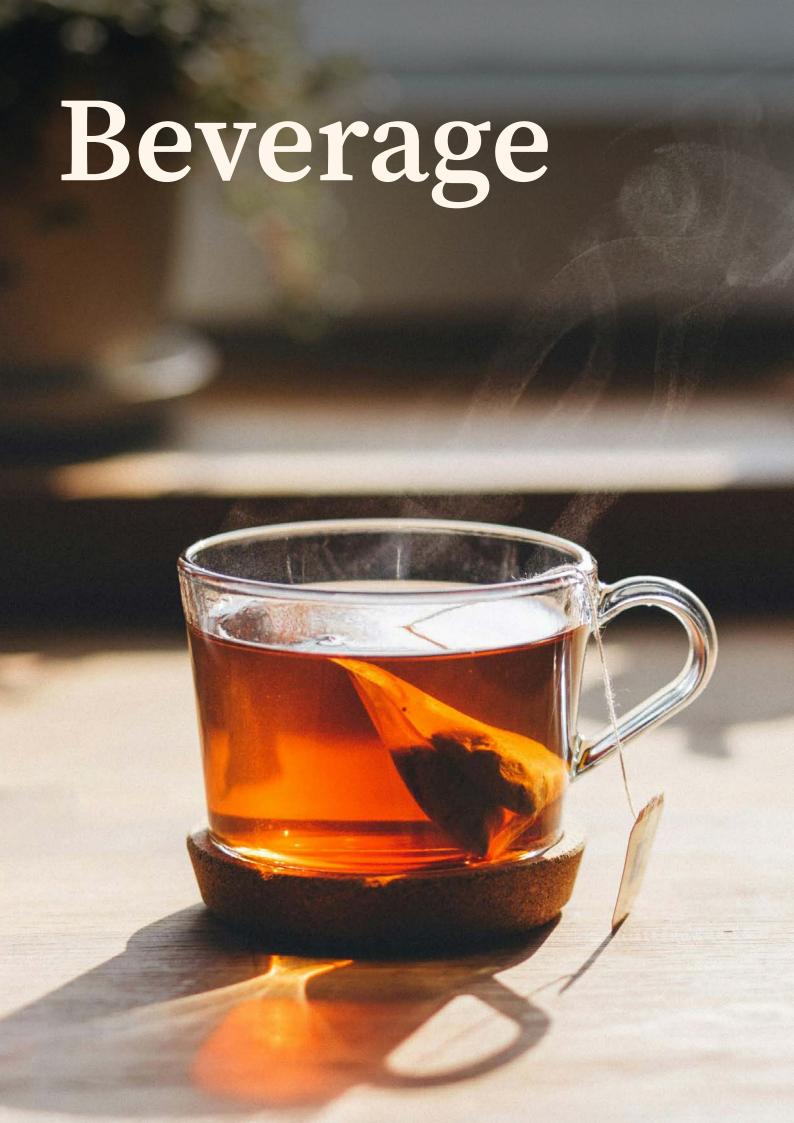
No added lactose



No added gluten



Vegan



# Beverage

## Hot drinks

Filter coffee	SEK 19
Organic, Fairtrade	
Tea	SEK 19
Choose among several flavors	

# 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	

# **Beer/Cider**

Mariestad 33cl	SEK 60
Ship full of IPA 33cl	SEK 75
Somersby cider 33cl	SEK 70

# Wine/Champagne

Wine red, white sparkling	SEK 395
Wine "plus" red, white, sparkling	SEK 595
Champagne	SEK 895

## Alcohol free

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



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# **Breakfast**

**Breakfast rolls** 

#### Carafe 1 L Large Holds approximately 4 glasses SEK 42 Green pea 🕜 Spread with salad and sprouts SEK 117 Berry smoothie SEK 42 Aged cheese Coconut and mango smoothie SEK 129 With salad Bottle 0,25 L Farmhouse ham SFK 42 With aged cheese and salad **SEK 29** Berry smoothie Turkey SEK 42 SEK 29 Coconut and mango smoothie With salad and sprouts Small

**SEK 36** 

**SEK 36** 

**SEK 36** 

**SEK 36** 

# **Breakfast bowls**

Green pea 🥟

Aged cheese

Farmhouse ham

With salad and sprouts

With salad

Spread with salad and sprouts

With aged cheese and salad

Yogurt with granola	SEK 29
Yogurt with roasted mixed nuts	SEK 39
Yogurt with berry compote	SEK 29

# Juice

**Smoothies** 

Carafe 1 L	
Holds approximately 4 glasses	
Orange juice	SEK 109
Bottle 0,25 L	
Orange juice	SEK 29

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# Lunch

## Lunch sandwiches

Smoked tofu SEK 99
Spread with pickled onions in a rustic baguette

Skagen
Spread with vegetabes in a rustic baguette

Salami and brie cheese
With vegetables in a rustic baguette

Prawn sandwich
With egg, mayo, lemon and dill

SEK 149

# Wraps

Smoked tofu SEK 99
Spread with mixed greens

Chicken Caesar SEK 99

With Grana Padano, Caesar dressing, romaine lettuce and tomato

Chicken/curry SEK 109

With lettuce and tomato

## Salads

Alderwood smoked tofu salad SEK 125
With herb potato salad and mixed greens

Prawn salad SEK 175

With handpeeled MSC prawns, egg, mayo, lemon, soybeans and dill  $\,$ 

Chicken Caesar salad SEK 135

With romain lettuce, grana padano, bacon, chicken, croutons and tomato

Smoked salmon salad SEK 175

With quinoa, beets and mixed greens

Chicken salad SEK 135

With quinoa, beets and mixed greens



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# **Buffets**

## **Buffets**

Minimum 8 people. Please inform us of any special dietary requirements in your order.

#### 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

Tomato salad

Farm chicken with semi-dried tomatoes and pumpkin seeds

Goat cheese and chive quiche

Pastrami with marinated zucchini

Herb sauce

#### Plant based flavors (\*\*)



**SEK 275** 

Greek white vegan cheese with red onions and tomatoes

Roasted carrots with seeds

Alderwood-smoked tofu with bean salad

Quinoa salad with broccoli and pomegranate

Baked beets with balsamic vineger

Chickpea spread with lemon and garlic

#### Classic **SEK 325**

Skagen mixture

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

Smoked salmon

Roastbeef

Fillet of chicken

Skagen mixture

Prosciutto

Pastrami

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# Finger food & dessert

# Finger food

# Minimum 8 people Bite with tuna spread Bite with smoked tofu spread SEK 35 Bite with salmon spread SEK 45 Bite with roastbeef mixture Crostini with green pea spread and pickled onions SEK 25 Canapé with with chèvre cream and semi-dried tomato SEK 25

## **Dessert**

Minimum 8 people

White chocolate mousse with	
elderflower-marinated strawberries	SEK 65
Lemon posset with blueberries	SEK 65
Strawberry and rhubarb compote with oat crunch	SEK 65
Cut fruit	SEK 65



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# Bakery and snacks

Buns		Soft cakes	
Artisan cinnamon bun	SEK 29	Carrot cake	SEK 36
Artisan cardamom bun	SEK 36	Carrot cake small	SEK 21
Artisan blueberry and vanilla bun	SEK 36	Kolakaka	SEK 36
Danish pastry	SEK 36	Coockie	SEK 20
Cinnamon roll length	SEK 75	Tryffeltårta	SEK 36
Cardamom roll length	SEK 75	Lyxpanna Äppel	SEK 36
		Sponge cake chocolate and coconut	SEK 39
- 1		Sponge cake chocolate and coconut sma	II SEK 21
Bakery		Sponge cake raspberry coconut	SEK 39
Mazarin	SEK 29	Sponge cake raspberry coconut small	SEK 21
Chocolate bisque 🛞	SEK 39	Muffins mixed flavors	SEK 39
Punch roll	SEK 39		
Chocolate ball	SEK 20	T 1 1	
Mini Sarah Bernard 🛞	SEK 29	Fruit and snacks	
		Fruit basket per kg	SEK 47
		Fruit salad	SEK 47
Delicato		Candy 100g	SEK 39
Mazarin	SEK 29	Nuts 100g	SEK 39
Punsch roll	SEK 29	Potato crisps 40g	SEK 29
Chocolate ball 🕖	SEK 20	Peanuts 100g	SEK 29
Raw		Other	
Raw ball blueberry and cardamom 🕜	SEK 29	Crispy small biscuit	SEK 5
Raw ball apple and cinnamon 🖉	SEK 29		
Raw ball raspberry and liquorice	SEK 29		
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# Gateaus

## **Gateaus**

Princess	SEK 50
Scharzwald	SEK 55
Prinstårta	SEK 55
White lady	SEK 55
Gräddfrukt	SEK 55
Frukttårta	SEK 55
Cheesecakemouse tårta 6 or 12 pcs	SEK 55
Trippel chokladmousse tårta 6 or 12 pcs	SEK 55
Jordgubbsmousse tårta 🛞 6 or 12 pcs	SEK 55
Fransk chokladtårta 12 pcs	SEK 59
Italiensk Hallonmaräng tårta 12 pcs	SEK 55
Mango passion moussetårta 🛞 👔 6 pcs	SEK 55

## **Additions**

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

Text decoration SEK 48



Cateringmenu | Seaside 13/15



# How to order

# Order catering

Catering is to be ordered via email. When we have seen your order, you will receive confirmation to your email address. Please call or email us if you have any questions.

Email rest.seaside@nordrest.se Phone +46 767 77 13 78

#### **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.

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

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