

Catering menu

Ericsson

VARIED AND SEASONAL, WITH GREEN FLAVOURS



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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.

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Allergy menu icons

 No added lactose

 No added gluten

 Vegan

Conference



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



Beverage



Beverage

Hot drinks

Filter coffee Organic, Fairtrade	SEK 29
Tea Choose among several flavors	SEK 29

Cold drinks

Soft drinks 33 cl can Coca Cola, Coca Cola Zero, Fanta, Sprite	SEK 25
Mineral water sparkling 33 cl bottle	SEK 25
Mineral water still 50 cl bottle	SEK 25
Carafe of water Sparkling and/or still	SEK 27

Juice

Carafe 1 L

Holds approximately 4 glasses

Orange juice	SEK 139
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Bottle 0,25 L

Orange juice	SEK 39
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Breakfast & lunch



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
With salad and sprouts

Small

Green pea  SEK 36
Spread with salad and sprouts

Aged cheese SEK 36
With salad

Farmhouse ham SEK 36
With aged cheese and salad


Turkey SEK 36
With salad and sprouts

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




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 baguette	
Prawn sandwich	SEK 149
With hand peeled MSC-prawns, egg, mayo, lemon and dill	

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	

Wraps

Alderwood smoked tofu 	SEK 99
Spread with salad	
Chicken Caesar	SEK 99
With Grana Padano, Caesar dressing, romaine lettuce and tomato	
Hot smoked salmon	SEK 109
Spread with horseradish and salad	

Poké bowls

Choose from the main ingredients below. All bowls are served with rice, kale, napa cabbage, carrot, soybeans, mango, avocado, radishes, gari, scallions, beetroot, wakame, pickled chili, cilantro and sesame seeds.

Chicken	SEK 150
Salmon	SEK 198
Prawns	SEK 186
Tofu 	SEK 150



Buffets, finger food & dessert



Buffets

Buffets

Minimum 8 people

Mediterranean

SEK 325

Pasta with herbs, semi-dried tomatoes and rucola
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 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

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 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



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



Finger food/Canapés

Finger food

Minimum 8 people

Bite with smoked tofu spread 	SEK 35	Canapé with chèvre cream and semi-dried tomato	SEK 25
Bite with salmon spread	SEK 45	Cold smoked salmon on quick rye bread	SEK 75
Bite with roast beef spread	SEK 45	Waldorf salad	SEK 60
Crostini with green pea spread and pickled onions 	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 Red, white or sparkling	SEK 395
Wine "Plus" 75 cl Red, white or sparkling	SEK 595
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

Bakery, gateaus & snacks




Bakery and snacks


Buns

Artisan cinnamon bun 	SEK 39
Small artisan cinnamon bun 	SEK 36
Artisan cardamom bun	SEK 39
Artisan blueberry and vanilla bun	SEK 39
Danish pastry	SEK 39
Cinnamon roll length  6-8 pcs	SEK 99
Cardamom roll length 6-8 pcs	SEK 99




Bakery

Katalan	SEK 39
Mazarin	SEK 39
Almond crescent 	SEK 39
Chocolate bisque 	SEK 39
Punch roll	SEK 39
Chocolate ball	SEK 39
Mini Sarah Bernard 	SEK 29



Delicato

Mazarin	SEK 30
Punsch roll	SEK 30
Chocolate ball 	SEK 30

Raw

Raw ball blueberry and cardamom 	SEK 29
Raw ball apple and cinnamon 	SEK 29
Raw ball raspberry and liquorice 	SEK 29

Soft cakes

	Small	Large
Carrot cake  	SEK 21	SEK 39
Fudge brownie	SEK 21	SEK 39
Brownie swirl raspberry	SEK 21	SEK 39
Sponge cake chocolate and coconut	SEK 21	SEK 39
Sponge cake raspberry coconut	SEK 21	SEK 39
Muffins mixed flavors		SEK 39
Seasonal cake of our choice		SEK 39

Fruit and snacks

Fruit basket	SEK 47/KG
Fruit salad	SEK 47
Candy 100 G	SEK 39
Nuts 100 G	SEK 39
Potato crisps 40 G	SEK 29
Peanuts 100 G	SEK 29

Other

Crispy small biscuit	SEK 5
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Gateaus

Gateaus

Princess 6, 10 or 15 pcs	SEK 57
Schwarzwald 🌾 6, 10 or 15 pcs (contains nuts)	SEK 57
White dream 6, 10 or 15 pcs	SEK 57
White lady 6, 10 or 15 pcs	SEK 57
Strawberry bomb 6, 10 or 15 pcs	SEK 57
Classic cream 6, 10 or 15 pcs	SEK 59
Fruit 6, 10 or 15 pcs	SEK 59
French chocolate 6, 10 or 15 pcs	SEK 59
Mango spicy mousse 🌾🧘 6 or 10 pcs	SEK 63
Choco loco mousse 🌾🧘 4 or 10 pcs	SEK 63
Raspberry passion mousse 🌾🧘 4 or 10 pcs	SEK 63
Vegan tropical 🌿🌾 6 pcs	SEK 63

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



Other



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, 5 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