

Catering menu

Ericsson

VARIED AND SEASONAL, WITH GREEN FLAVOURS



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Regarding allergens / Allergy menu icons

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

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

 No added lactose  No added gluten

 Vegan

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Carbon footprint calculation icons

-  Very low | < 0.40 kg | CO₂e/meal
In line with the Paris Agreement goal to limit temperature increase to well below 2°C above pre-industrial levels.
-  Low | 0.40–0.90 kg | CO₂e/meal
In line with the targets set for 2030. This puts us on a good path for 2050. Aligned with the Coolfood initiative by WRI.
-  Medium | 0.90–1.80 kg | CO₂e/meal
Associated with a temperature increase of 2.5°C above pre-industrial levels.
-  High | 1.80–2.60 kg | CO₂e/meal
Associated with a temperature increase of 3°C above pre-industrial levels.
-  Very High | ≥ 2.60 kg | CO₂e/meal
Associated with a temperature increase higher than 3°C above pre-industrial levels.

Conference



Conference

Conference package

SEK 265

Morning

Coffee and tea with large breakfast roll of your choice

Lunch

Salad of your choice with bread and butter

Carafe of water sparkling or still

Afternoon

Coffee and tea with a small cake of your choice





Beverage







Beverage

Hot drinks

Filter coffee 	SEK 29
Organic, Fairtrade	
Tea 	SEK 29
Organic, Fairtrade	


Cold drinks

Soft drinks 0,33 L can 	SEK 25
Coca Cola, Coca Cola Zero	
Mineral water sparkling 0,33 L bottle 	SEK 25
Mixed flavors	
Mineral water still 0,5 L bottle 	SEK 25
Carafe of water 	SEK 27
Sparkling and/or still. Holds approximately 4 glasses	


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 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 salad



Turkey  SEK 36
With salad and sprouts

Breakfast bowls

Yogurt with granola  SEK 39

Yogurt with 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

Feta cheese with grilled vegetables 🍷 SEK 109
With salad

Skagen 🍷 SEK 109
Spread with salad

Salami and brie cheese 🍷 SEK 109
With salad

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

Salads

Feta cheese salad 🍷 SEK 135
With quinoa, green pea hummus, roasted seeds, cranberries, beets 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

Feta cheese and sun dried tomatoes 🍷 SEK 99
Spread with grilled vegetables, cabbage and 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

Swedish smörgåstårter

Salmon and prawns 🍷 SEK 165
10 or 20 pcs

Charkuterie 🍷 SEK 165
10 or 20 pcs



Buffets, finger food & dessert



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

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


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

Cut fruit 🍷 🍷 SEK 65

Soft serve ice cream 🍷 25 SEK/serving

For events in The Factory.










Full machine 180 portions / Half machine 90 portions






Finger food/Canapés

Finger food

Minimum 8 people

Bite with smoked tofu spread  	SEK 35
Bite with salmon spread 	SEK 45
Bite with roast beef spread 	SEK 45
Crostini with green pea spread and pickled onions  	SEK 25
Canapé with chèvre cream and semi-dried tomato 	SEK 25
Cold smoked salmon with fennel slaw on quick rye bread 	SEK 75
Waldorf salad in a glass 	SEK 60



Pizza slice

Grilled vegetables and artichoke 	SEK 95
Chicken BBQ 	SEK 95
Salami and mushrooms 	SEK 95






Beverage






Beer & Cider

Beer lager 0,33 L 	SEK 60
Beer IPA 0,33 L 	SEK 75
Cider 0,33 L 	SEK 70

Wine

Wine 0,75 L 	SEK 395
Red, white or sparkling	
Wine "plus" 0,75 L 	SEK 595
Red, white or sparkling	
Champagne 0,75 L 	SEK 895

Alcohol free

Non alcoholic cider 0,33 L 	SEK 45
Non alcoholic beer 0,33 L 	SEK 45
Herrgårdscider 0,75 L 	SEK 75
Alcohol free wine 	SEK 235
Red or white	
Alcohol free sparkling wine	
Richard Juhlin, Oddbird 	SEK 335

Bakery, gateaus & snacks



Bakery and snacks

Buns

Cinnamon bun 🍷	SEK 39
Small cinnamon bun 🍷	SEK 39
Cardamom bun 🍷	SEK 39
Vanilla bun 🍷	SEK 39
Danish pastry 🍷	SEK 39
Cinnamon roll length 🍷 8-10 pcs	SEK 99
Blueberry roll length 🍷 8-10 pcs	SEK 99

From the bakery

Catalan 🍷	SEK 39
Mazarin 🍷	SEK 39
Apple mazarin 🍷	SEK 39
Punch roll 🍷	SEK 39
Chocolate ball 🍷	SEK 39

Smaller cakes from the bakery

Hazel nut cake 🍷🍷🍷	SEK 30
Swedish chocolate biskvi 🍷🍷🍷	SEK 30
Swedish white chocolate biskvi 🍷🍷	SEK 30
Coconut macaroon 🍷🍷	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 🍷 Cake of our choice		SEK 39

Other

Our homemade cookies 🍷	SEK 8
Coffee and treat combo 🍷 Coffe/tea and a small cake of your choice	SEK 40

Fruit and snacks

Fruit basket 🍷	SEK 47/KG
Fruit salad 🍷	SEK 47
Candy mixed 100 G 🍷	SEK 39
Nuts mixed 100 G 🍷	SEK 40
Potato crisps 40 G 🍷	SEK 29
Peanuts 100 G 🍷	SEK 29
Popcorn 🍷	SEK 43

Gateaus

Gateaus

Princess 	SEK 59
8, 10, 12, 16, 20 pcs	
Fruit 	SEK 59
8, 10, 12, 16, 20 pcs	
White dream 	SEK 59
8, 10, 12, 16, 20 pcs	
Dark dream 	SEK 59
8, 10, 12, 16, 20 pcs	
Summer with strawberries 	SEK 59
8, 10, 12, 16, 20 pcs	
Classic cream with strawberries 	SEK 59
8, 10, 12, 16, 20 pcs	
Sacher 	SEK 63
12, 16 pcs	
Chocolate mousse 	SEK 63
8, 10, 12 pcs	
Passion fruit mousse 	SEK 63
8, 10, 12 pcs	
Lemon mousse 	SEK 63
8, 10, 12 pcs	
Strawberry mousse 	SEK 63
8, 10, 12 pcs	
Belgian chocolate 	SEK 63
12 pcs	
Budapest roll  	SEK 295
Serves approximately 4–5 people	
Mousse gateau   	SEK 79
No added gluten or lactose / 8, 10, 12 pcs	
Vegan gateau  	SEK 83
Princess, fruit or mousse / 8, 10 pcs	



Team events

Champagne tasting

SEK 795

Minimum 8 people

A brief introduction to champagne, tasting, snacks and a Q&A session

Sparkling Wine tasting

SEK 595

Minimum 20 people

Prepaid, seated tasting session

Cava, Crémant and Franciacorta

An introduction to bubbly, tasting, snacks and a Q&A session

Wine tasting

SEK 695

Minimum 20 people

Wine with a story

Join us to the Sicily, Chinon, Mosel and Santorini

Personal tips, wine bottles, producers and food pairing

Cocktail Duel

SEK 295

Minimum 20 people

Participants compete to mix the best drink using a limited bar selection.

Can be themed: "Summer Cocktail", "Afterwork Espresso Martini", "Budget Drink".

A jury awards points for taste, creativity and presentation.

Churros bar

Build your own churros

SEK 105

Minimum 20 people

Homemade churros with various toppings and sides

Available in The Bistro



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

When placing an order, you can choose whether you want to pay with a PO number or a VCard.

Through the link in your confirmation: 'Manage your order', you can access your order to enter the correct PO number or VCard number.

You can also choose to pay by card via a payment link.

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 webbbshop. 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