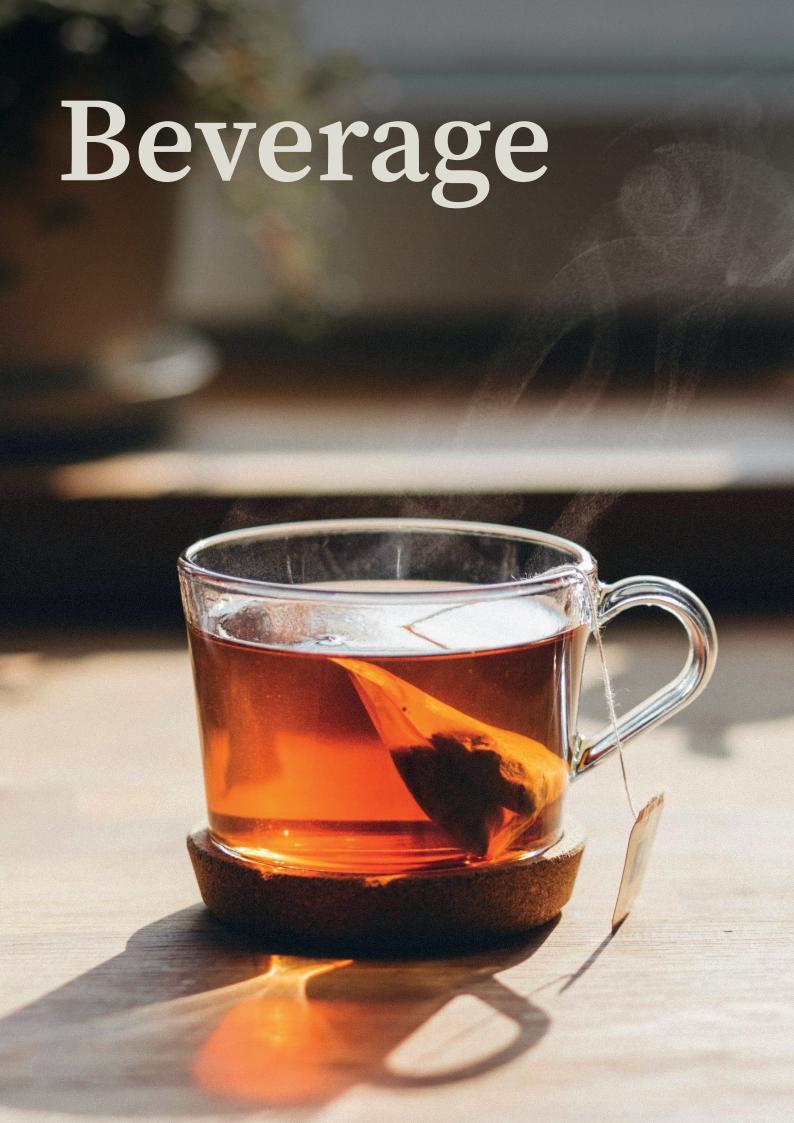


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		Carbon footprint calculation icons	
		A Very low < 0.40 kg CO₂e/meal In line with the Paris Agreement goal to limit temp crease to well below 2°C above pre-industrial leve	perature in-
Regarding allergens		·	
Our menus indicate the most common allergens: Vegan, Gluten and Lactose.		B Low 0.40-0.90 kg CO ₂ e/meal In line with the targets set for 2030. This puts us o for 2050. Aligned with the Coolfood initiative by W	• .
However, please inform us of any special dietary requirements in your order.		© Medium 0.90-1.80 kg CO₂e/meal Associated with a temperature increase of 2.5°C	
Allergy menu icons		above pre-industrial levels. D High 1.80-2.60 kg CO₂e/meal	
No added lactose No added glut	en	Associated with a temperature increase of 3°C above pre-industrial levels.	
✓ Vegan		E Very High ≥ 2.60 kg CO₂e/meal	

Associated with a temperature increase higher than 3°C

above pre-industrial levels.



Beverage

Hot drinks

Filter coffee (2) SEK 19
Organic, Fairtrade

Tea [®] SEK 19

Choose among several flavors

Beer/Cider

Cold drinks

Sparkling and/or still

Wine/Champagne

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

Alcohol free

Non alcoholic cider 33cl (A)	SEK 45
Non alcoholic beer 33cl (A)	SEK 45
Herrgårdscider 🙆	SEK 75
Alcohol free wine ® Red or white	SEK 235
Alcohol free sparkling wine ®	SEK 335



Cateringmenu | Pier 11 4/17



Breakfast

Breakfast rolls

Smoothies

Lar	ge

Green pea 🥟 🖲 Spread with salad and sprouts

Aged cheese ©

With salad

Farmhouse ham © With aged cheese and salad

Turkey ©

With salad and sprouts

Small

Green pea 🥟 📵

Spread with salad and sprouts

Aged cheese © With salad

Farmhouse ham ©

With aged cheese and salad

Turkey ©

With salad and sprouts

Carafe 1 L

SEK 42

SEK 42

SEK 42

SEK 42

SEK 36

SEK 36

SEK 36

SEK 36

Holds approximately 4 glasses

Berry smoothie (A)

Coconut and mango smoothie / B **SEK 129**

Bottle 0,25 L

Berry smoothie (A)

SEK 29

SEK 117

Coconut and mango smoothie 📝 📵

SEK 29

Juice

Carafe 1 L

Holds approximately 4 glasses

Orange juice (A)

SEK 109

Bottle 0,25 L

Orange juice (A) **SEK 29**

Breakfast bowls

Yoghurt with granola (B) **SEK 29** Yoghurt with roasted mixed nuts (B) **SEK 39** Yoghurt with berry compote © **SEK 29**

6/17 Cateringmenu | Pier 11

Lunch

Lunch sandwiches

Alderwood-smoked tofu

SEK 99

Spread with pickled onions and 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,

Wraps

lemon and dill

Alderwood smoked tofu (2) (a) SEK 99
Spread with grilled vegetables, cabbage and salad

Chicken Caesar © SEK 99

With Grana Padano, Caesar dressing, romaine lettuce and tomato

Chicken/curry ® SEK 109

With lettuce and tomatoes

Salads

Alderwood smoked tofu salad With herb potato salad and mixed greens	SEK 125
Prawn salad © With hand peeled MSC prawns egg, soybeans and salad	SEK 175
Chicken Caesar salad © With romain lettuce, Grana Padano, bacon, chicken, croutons and tomato	SEK 135
Hot smoked salmon salad [®] With quinoa, beets and salad	SEK 175
Chicken salad ® With quinoa, beets and salad	SEK 135



Cateringmenu | Pier 11 7/17



Conference package

Conference package

SEK 325

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



Cateringmenu | Pier 11 9/17



Buffets

Buffets

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

Mediterranean ©

SEK 325

SEK 275

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 (B)

Herb potato salad

Tomato salad with red onions 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 vineger

Chickpea spread with lemon and garlic

Classic ©

SEK 325

Skagen spread

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 ©





Fillet of chicken ©

Prosciutto (E)

Pastrami 😉

11/17 Cateringmenu | Pier 11

Finger food & dessert

Finger food

Minimum 8 people

Bite with smoked tofu spread 🥒 🖲	SEK 35
Bite with tuna spread ®	SEK 35
Bite with salmon spread ®	SEK 45
Bite with roast beef spread (E)	SEK 45
Crostini with green pea spread and pickled onions (B)	SEK 25
Canapé with with chèvre cream and semi-dried tomato	SEK 25

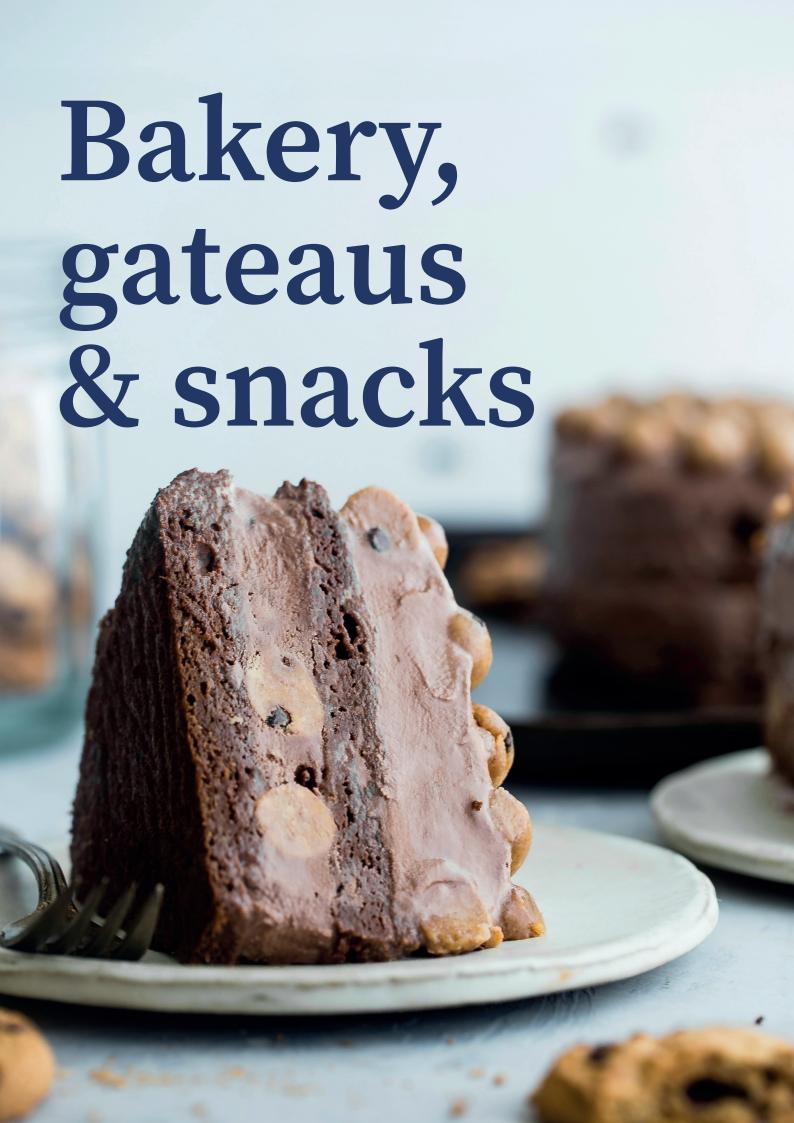
Dessert

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 (A)	SEK 65
Cut fruit 🕖 🙆	SEK 65



Cateringmenu | Pier 11 12/17



Bakery and snacks

Buns

Cinnamon bun ©	SEK 29
Small cinnamon bun ©	SEK 39
Cardamom bun ©	SEK 36
Blueberry and vanilla bun ©	SEK 36
Danish pastry ©	SEK 36
Cinnamon roll length © 8-10 pieces	SEK 75
Cardamom roll length © 8-10 pieces	SEK 75

From the bakery

Mazarin ©	SEK 29
Chocolate bisque 🛞 ©	SEK 39
Punch roll ©	SEK 39
Chocolate ball ©	SEK 39
Mini Sarah Bernard 🛞 ©	SEK 29

Delicato

Mazarin ©	SEK 29
Punsch roll ©	SEK 29
Chocolate ball 🕖 💿	SEK 20

Raw

Raw ball blueberry and cardamom 🥒 🖲	SEK 29
Raw ball apple and cinnamon 🥒 🖲	SEK 29
Raw ball raspberry and liquorice 📝 📵	SEK 29

Soft cakes

Carrot cake small ©	SEK 21
Carrot cake large ©	SEK 21
Caramel cake ©	SEK 36
Truffle cake ©	SEK 36
Apple cake ©	SEK 36
Sponge cake chocolate and coconut ©	SEK 39
Sponge cake chocolate and coconut small ©	SEK 21
Sponge cake raspberry coconut©	SEK 39
Sponge cake raspberry coconut small ©	SEK 21
Muffins mixed flavors ©	SEK 39

Fruit and snacks

Fruit basket per kg (A)	SEK 47
Fruit salad ®	SEK 47
Candy mixed 100g ©	SEK 39
Nuts mixed 100g ©	SEK 39
Potato crisps 40g ©	SEK 29
Peanuts 100g ©	SEK 29

Other

Crispy small biscuit ©	SEK 5
Cookie ©	SEK 20

Cateringmenu | Pier 11 14/17

Gateaus

Gateaus

Princess ©	SEK 50
Prince ©	SEK 55
White lady ©	SEK 55
Fruit ©	SEK 55
White lady ©	SEK 55
Schwarzwald ©	SEK 55
Cream and fruit ©	SEK 55
Cheesecake mousse © 6 or 12 pcs	SEK 55
Strawberry mousse (6) © 6 or 12 pcs	SEK 55
Mango & passion fruit mousse (8) (1) © 6 pcs	SEK 55
French chocolate © 12 pcs	SEK 59
Italian raspberry cake © 8, 10 or 12 pcs 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 | Pier 11 15/17



How to order

Order catering

Catering is to be ordered via our order portal on our website.

For special orders, please email us at: catering.lindholmen@nordrest.se

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.

Special dietary requirements should be indicated when placing the order.

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.

Payment

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 via a payment link

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.

Cateringmenu | Pier 11 17/17