

Content

Beverage

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

Lunch

Lunch Lunch sandwiches Wraps Salads Pokébowls

Buffets, finger food & dessert

9 **Buffets** Buffets Finger food 10 Finger food

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 gluten



Bakery, gateaus & snacks

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

Other

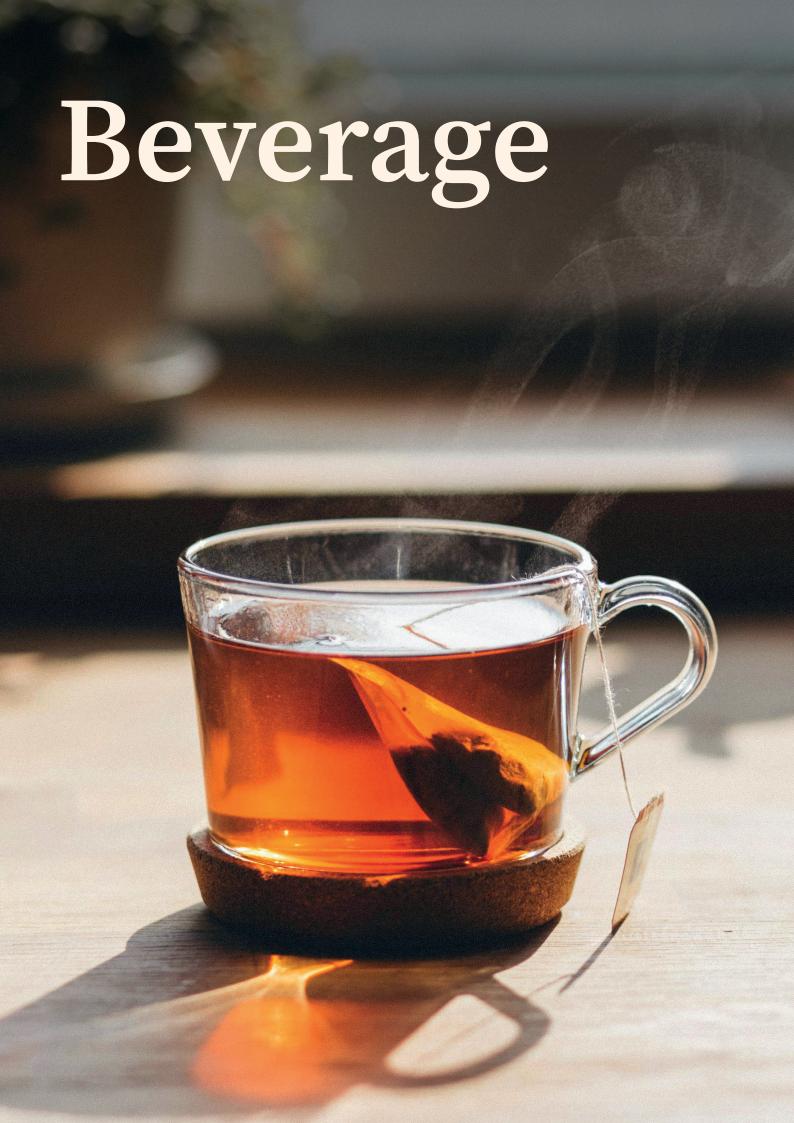
4-5

7

How to order 15 Order catering Terms

Carbon footprint calculation icons

- Very low | < 0.40 kg | CO e/meal</p> In line with the Paris Agreement goal to limit temperature increase to well below 2°C above pre-industrial levels.
- B Low | 0.40-0.90 kg | CO e/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 | CO e/meal Associated with a temperature increase of 2.5°C above pre-industrial levels.
- High | 1.80-2.60 kg | CO e/meal Associated with a temperature increase of 3°C above pre-industrial levels.
- Very High | ≥ 2.60 kg | CO e/meal Associated with a temperature increase higher than 3°C above pre-industrial levels.



Beverage

Hot drinks

Filter coffee (A)
Organic, Fairtrade

Tea (B)

SEK 19

Choose among several flavors

Juice

Carafe 1 L

Holds approximately 4 glasses

Orange juice (A)

SEK 109

Cold drinks

Soft drinks 33 cl can

Coca Cola, Coca Cola Zero, Fanta, Sprite

Mineral water sparkling 33 cl bottle

SEK 21

Mineral water still 50 cl bottle

SEK 25

Carafe of water

SEK 20

Sparkling and/or still

Smoothies

Carafe 1 L

Holds approximately 4 glasses

Berry smoothie (a) SEK 117

Coconut and mango smoothie (b) (B) SEK 129

Bottle 0,25 L

Berry smoothie (2) SEK 29

Coconut and mango smoothie (2) (B) SEK 29



Cateringmenu | Seaside 4/15

Beverage

Beer/Cider

Beer lager 33cl (2)	SEK 65
Beer IPA 33cl 🙆	SEK 73
Cider 33cl ©	SEK 76

Wine/Champagne

Wine 0,75L **B** SEK 395

Red, white or sparkling

Champagne 0,75L B SEK 700

Alcohol free

Non alcoholic cider 33cl 🛆	SEK 45
Non alcoholic beer 33cl 🚇	SEK 45
Herrgårdscider (A)	SEK 65
Alcohol free wine ®	SEK 229
Red or white	



Cateringmenu | Seaside 5/15



Lunch

Lunch sandwiches

Feta cheese © © Grilled vegetables and salad	SEK 99
Skagen © Spread with salad	SEK 89
Salami and brie cheese © With salad	SEK 89
Prawn sandwich ©	SEK 139
With hand peeled MSC prawns, egg, mayo, lemon and dill	

Salads

Feta cheese salad © With quinoa, green pea hummus, roasted seeds, cranberries, beets and salad	SEK 135
Prawn salad © With handpeeled MSC prawns, egg, soybeans and salad	SEK 149
Chicken Caesar salad © Chicken, croutons and tomato	SEK 135
Alderwood-smoked tofu salad 🖉 © With herb potato salad and mixed greens	SEK 125
Chicken salad With auinoa, beets and salad	SEK 135

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

Alderwood-smaked tofu spread (**) SEK 1

Alderwood-smoked tofu spread SEK 109 With mixed greens

Pokébowls

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

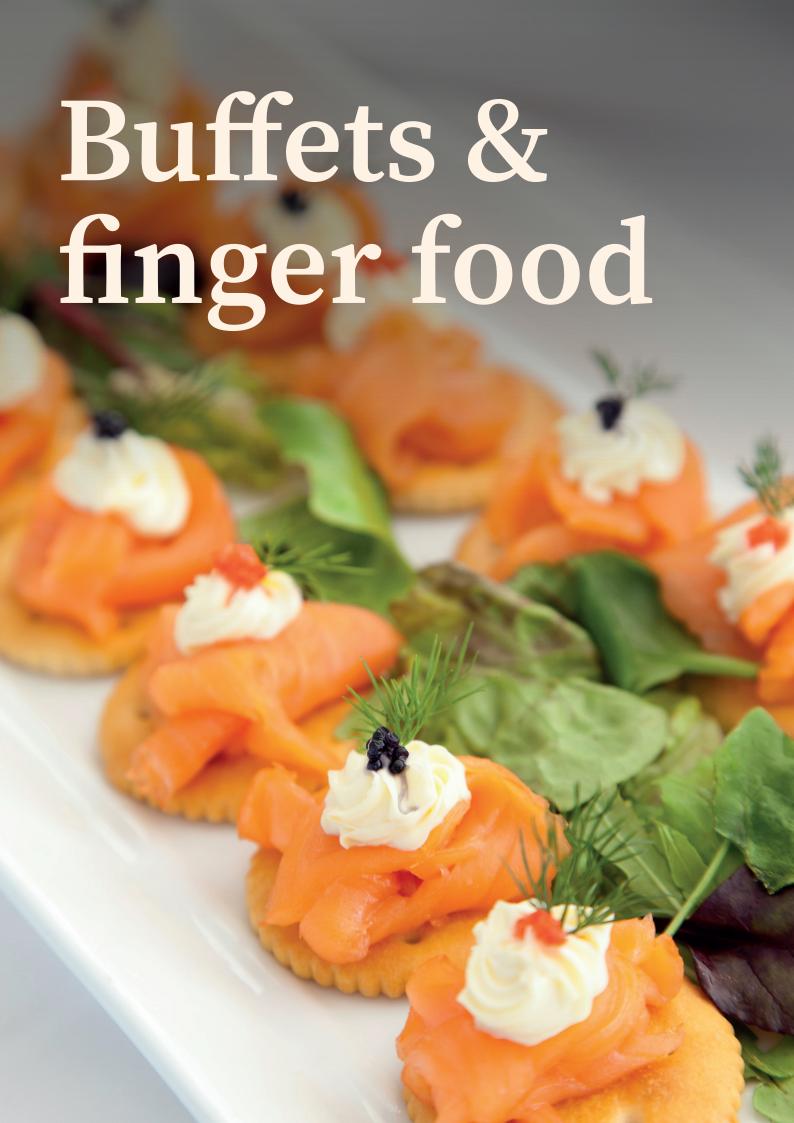
Chicken ©	SEK 139
Salmon ©	SEK 179
Tofu 🕖 🕲	SEK 139

Swedish smörgåstårta

Cheese ham and prawns © SEK 149 10 or 20 pcs SEK 149 10 or 20 pcs



Cateringmenu | Seaside 7/15



Buffets

Buffets

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

Mediterranean ©

SEK 298

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

Farm (B)

Herb sauce

Tomato and basil cream

SEK 298

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

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



Cateringmenu | Seaside 9/15

Finger food

Finger food

Minimum 8 people

Bite with Skagen spread © SEK 37

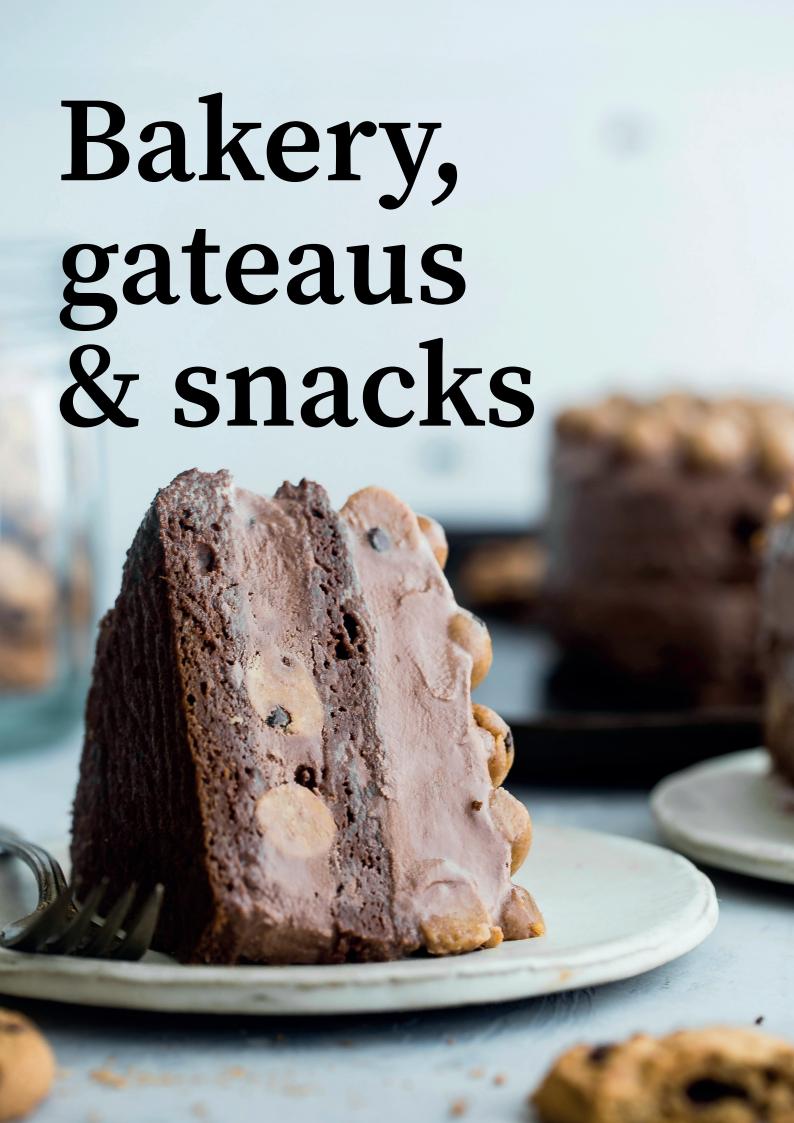
Bite with salami nad brie cheese © SEK 37

Canapé with chèvre cream,crema di

balsamico, honey and roasted seeds © SEK 37



Cateringmenu | Seaside 10/15



Bakery and snacks

Buns

Cinnamon bun ©	SEK 29
Cinnamon bun 🛞 🕲	SEK 29
Cardamom bun ©	SEK 39
Danish pastry ©	SEK 36
Cinnamon roll length ©	SEK 75
8-10 pcs	
Blueberry roll length ©	SEK 75
8-10 pcs	

Other

Crispy small biscuits ©	SEK 5
Cookie ©	SEK 20
Coffee and treat combo ©	SEK 36
Coffee/tea and a small cake of your choice	

Fruit and snacks

Candy mixed 100g © SEK 33

From the bakery

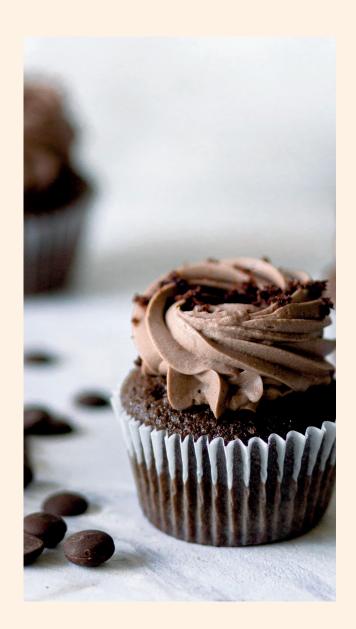
Mazarin ©	SEK 29
Punch roll ©	SEK 39
Chocolate ball ©	SEK 20

Delicato

Chocolate ball 🖉 🕲	SEK 20
Mazarin ©	SEK 29
Punsch roll ©	SEK 29

Soft cakes

Carrot cake ©	SEK 36
Fudge brownie ©	SEK 34
Caramel cake ©	SEK 36
Sponge cake raspberry and coconut ©	SEK 21
Muffins mixed flavors ©	SEK 39
Apple cake ©	SEK 36



Cateringmenu | Seaside 12/15

Gateaus

Gateaus

6 or 12 pcs

Princess © 6,10 or 15 pcs	SEK 50
Prince © 6,10 or 15 pcs	SEK 55
Schwarzwald © 6,10 or 15 pcs	SEK 55
Fruit © 6,10 or 15 pcs	SEK 55
White lady © 6,10 or 15 pcs	SEK 55
Triple chocolate mousse © 6 or 12 pcs	SEK 55
Mango mousse © 6 or 12 pcs	SEK 55
Strawberry mousse ©	SEK 55



Cateringmenu | Seaside 13/15



How to order

Order catering

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

For special orders please email us:

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.

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 | Seaside 15/15