

CATERING MENU ERICSSON

A curated catering menu for meetings,
events and everyday occasions.



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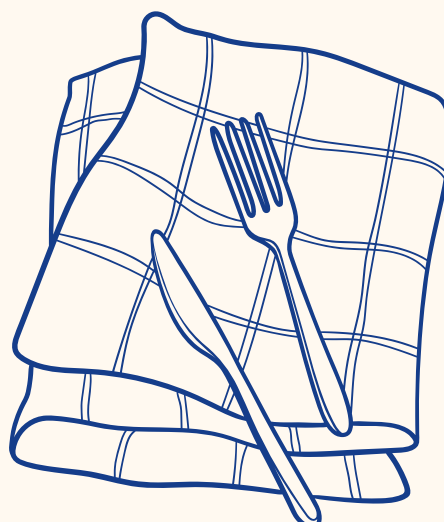
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KNOW YOUR MEAL

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
-  No milk protein

CARBON FOOTPRINT CALCULATION ICONS

- A** **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.
- B** **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.
- C** **Medium | 0.90-1.80 kg | CO₂e/meal**
Associated with a temperature increase of 2.5°C above pre-industrial levels.
- D** **High | 1.80-2.60 kg | CO₂e/meal**
Associated with a temperature increase of 3°C above pre-industrial levels.
- E** **Very High | ≥ 2.60 kg | CO₂e/meal**
Associated with a temperature increase higher than 3°C above pre-industrial levels.



CONFERENCE

Carefully selected options for your conference day – from a generous breakfast to a balanced lunch and a sweet afternoon finish.



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 sparkling or still water

Afternoon

Coffee and tea with a small cake of your choice



BEVERAGE

A selection of hot and cold beverages
– from organic coffee and tea to
refreshing soft drinks and juices.



HOT & COLD DRINKS

HOT DRINK

Filter coffee ^(A) SEK 29
Organic, Fairtrade

Tea ^(B) SEK 29
Organic, Fairtrade

COLD DRINKS

Soft drinks 0,33 L can ^(A) SEK 25
Coca Cola, Coca Cola Zero

Mineral water sparkling ^(A) SEK 25
0,33 L bottle. Mixed flavours

Mineral water still ^(A) SEK 25
0,5 L bottle

Carafe of water ^(A) SEK 27
Sparkling and/or still. Holds approximately 4 glasses

JUICE

Carafe 1 L SEK 139
Orange juice ^(A)
Holds approximately 4 glasses

Bottle 0,25 L SEK 39
Orange juice ^(A)



BREAKFAST & LUNCH

A selection of fresh breakfast and lunch options – from filled rolls and bowls to salads, sandwiches and wraps.



BREAKFAST

BREAKFAST ROLLS

All sandwiches are served with fresh vegetables.

Large

Green pea spread 🥬🌱 (B)	SEK 49
Aged cheese (C)	SEK 49
Farmhouse ham (C)	SEK 49
Turkey (C)	SEK 49

Small

Green pea	SEK 36
Aged cheese (C)	SEK 36
Farmhouse ham (C)	SEK 36
Turkey (C)	SEK 36

BREAKFAST BOWLS

Yogurt with granola (B)	SEK 39
Yogurt w. mixed nuts (B)	SEK 49
Yogurt w. berry compote (C)	SEK 39
Cashew coconut "yogurt" 🥬🌱 (C) 🍌	SEK 49
With berry compote	

SMOOTHIES

Carafe 1 L

Holds approximately 4 glasses

Berry (A)	SEK 139
Coconut & mango 🥬🌱 (B)	SEK 139
Ginger & spinach 🥬🌱 (C)	SEK 179

Bottle 0,25 L

Berry (A)	SEK 39
Coconut & mango 🥬🌱 (B)	SEK 39
Ginger & spinach 🥬🌱 (C)	SEK 49



LUNCH

LUNCH SANDWICHES

Feta cheese 🍷 SEK 109
With grilled vegetables and salad

Skagen 🍷 SEK 109
Skagen 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 hand-peeled MSC prawns, egg, soybeans, and salad

Chicken Caesar salad 🍷 SEK 135
With romaine 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 wrap 🍷 🍷 SEK 99
With tarragon, zucchini, roasted tomato, arugula and toasted pumpkin seeds

Chicken wrap 🍷 🍷 SEK 99
With grilled leek mayonnaise, kale and pickled carrot

Vegan wrap 🍷 🍷 SEK 99
With green salad, falafel, quinoa, pickled red cabbage and red onion, tomato, harissa hummus and garlic dressing

Hot smoked salmon wrap 🍷 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 SMÖRGÅSTÅRTA

Salmon and prawns 🍷 SEK 165
10 or 20 pieces

Charcuterie 🍷 SEK 165
10 or 20 pieces



BUFFETS, FINGER FOOD & DESSERT

A versatile selection for events and gatherings – from buffets and finger food to sweet desserts.



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 flavours 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 



BUFFETS

BUFFETS

Minimum 8 people

Hot Buffet 🌱 SEK 365

Black pepper roasted chicken

Potato and parsnip purée (contains dairy)

Sautéed mushrooms with pickled silver onions, tangy mustard seeds, and parsley (mustard)

Fennel salami

Mozzarella salad with melon, pomegranate, and rosemary (contains dairy)

Freshly baked bread with whipped butter (contains gluten and dairy)

Mixed green salad (sulfites)

Oven-Roasted Salmon 🌱 SEK 415

Tarragon aioli (contains egg, mustard, sulfites)

Broccoli with vinaigrette, aged cheese, and toasted pumpkin seeds (contains sulfites and dairy protein)

Pickled cucumber with dill

Västerbotten cheese pie (contains gluten and dairy)

Potatoes with mustard, radishes, and spinach (contains mustard and sulfites)

Freshly baked bread with whipped butter (contains gluten and dairy)

Mixed green salad (sulfites)

Grilled Salmon 🌱 SEK 465

Cevapcici

Bell pepper and chili relish

Nobis dressing

New potatoes with sour cream, horseradish, and radishes

Roasted pointed cabbage with beluga lentils, jalapeño, and parsley

Roasted tomatoes with tarragon

Bread and butter

Chicken Buffet 🌱 SEK 315

Fennel salami

Melon and feta salad

Cucumber yogurt with green chili and chives BBQ sauce

Fennel with wheat berries, lemon, and dill

New potatoes with grilled leeks and radishes

Bread and butter



CANAPÉS / FINGERFOOD

Minimum 8 people

VEGETARIAN

Price per canapé SEK 42

Almnäs Tegel cheese 🌾 🍷 🇪🇺

With sea buckthorn marmalade

Goat cheese 🌾 🍷 🇨🇪

Seed cracker with pickled kohlrabi, honey and rosemary

Pickled zucchini 🍷 🇨🇪

Flatbread and arugula

Kohlrabi parcel 🌾 🍷 🇨🇪

With jalapeño and toasted sunflower seeds

Västerbotten cheese pie 🍷 🇨🇪

With chive cream cheese

Toasted brioche 🍷 🇨🇪

With spicy corn, tarragon and aged cheese

Roasted golden beetroot 🥬 🌾 🍷

With feta cheese (Greek white), horseradish and toasted buckwheat

FISH & SEAFOOD

Price per canapé SEK 42

Crayfish spread 🐟 🇪🇺

With toast, horseradish, lemon and dill

Cold-smoked salmon roll 🍷 🇨🇪

With chive cream cheese, jalapeño and rye bread

Trout roe 🇨🇪

With whipped crème fraîche, rye bread and dill

MEAT

Price per canapé SEK 42

Prosciutto 🍷 🇨🇪

With feta cheese, walnuts, rye bread and honey

Roast beef 🐟 🇪🇺

With curry mayonnaise, pickled silver onion, rye bread and cress

PIZZA SLICE

Price per slice SEK 95

Grilled vegetables and artichoke 🇪🇺

Chicken BBQ 🇨🇪

Salami and mushrooms 🇨🇪



DESSERTS

Minimum 8 people

DESSERT MENU

- White chocolate mousse** 🍷 SEK 65
With elderflower-marinated strawberries
- Lemon posset** 🍷 SEK 65
With blueberries
- Berry compote** 🍷 SEK 65
Strawberry and rhubarb compote
with oat crunch
- Cut fruit** 🍷 🍷 SEK 65
- Soft serve** 🍷 25 SEK/serving
Soft serve ice cream. For events in The Factory.
Full machine 180 portions / Half machine 90
portions



BEER, WINE & ALCOHOL-FREE

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

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** SEK 335
Richard Juhlin, Oddbird 🍷

BAKERY, GÂTEAUX & SNACKS

A wide selection of baked goods, gâteaux and snacks – from classic pastries to sweet treats for any occasion.



BAKERY & SNACKS

BUNS

Cinnamon bun 🍷	SEK 39
Cardamom bun 🍷	SEK 39
Pistachio bun 🍷 Contains nuts	SEK 39
Small cinnamon bun 🍷	SEK 36
Small cardamom bun 🍷	SEK 36
Small Karlsbader bun 🍷	SEK 36
Small pistachio bun 🍷 Contains nuts	SEK 36
Vanilla bun 🍷	SEK 39
Butter bun 🍷	SEK 39
Danish pastry 🍷	SEK 39
Cinnamon roll length 🍷 8-10 pieces	SEK 99
Blueberry roll length 🍷 8-10 pieces	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
Chocolate biskvi 🍷 🌿 🍷	SEK 30
White chocolate biskvi 🍷 🍷	SEK 30
Coconut macaroon 🍷 🍷	SEK 30

SOFT CAKES

	Small	Large
Carrot cake 🍷 🌿 🍷	SEK 21	SEK 39
Fudge brownie 🍷	SEK 21	SEK 39
Brownie swirl 🍷 With raspberry	SEK 21	SEK 39
Sponge cake 🍷 Chocolate and coconut	SEK 21	SEK 39
Sponge cake 🍷 Raspberry and coconut	SEK 21	SEK 39
Muffins mixed flavours 🍷	SEK 39	
Seasonal cake 🍷 Cake of our choice	SEK 39	



BAKERY & SNACKS

FRUIT AND SNACKS

Fruit basket ^(A)	SEK 47/KG
Fruit salad ^(B)	SEK 47
Candy mixed 100 G ^(C)	SEK 39
Nuts mixed 100 G ^(C)	SEK 40
Potato crisps 40 G ^(C)	SEK 29
Peanuts 100 G ^(C)	SEK 29
Popcorn ^(C)	SEK 43

OTHER

Our homemade cookies ^(C)	SEK 8
Coffee and treat combo ^(C)	SEK 40
Coffee or tea and a small cake of your choice	

RAW

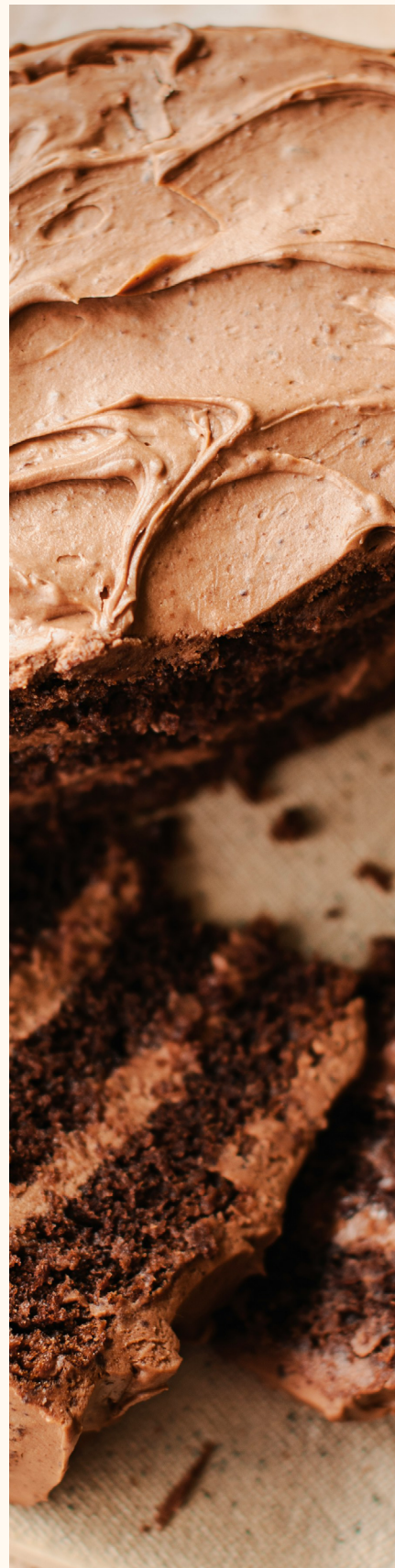
Raw ball ^(B)	SEK 29
With blueberry and cardamom	
Raw ball ^(B)	SEK 29
With apple and cinnamon	
Raw ball ^(B)	SEK 29
With raspberry and liquorice	



GÂTEAUX

GÂTEAUX	6 pcs	10 pcs	15 pcs
Princess 🍷	354	590	885
Schwarzwald 🍷	354	590	885
White Dream 🍷	354	590	885
White Lady	354	590	885
Strawberry Bomb 🍷	354	590	885
Classic Strawberry Cream 🍷	354	590	885
Fruit 🍷	354	590	885
French Chocolate 🍷	354	590	885
		6 pcs	10 pcs
Mango Spicy 🌶️ 🍷		378	630
		4 pcs	10 pcs
Choco Loco Mousse 🌶️ 🍷		252	630
Raspberry Passion Mousse 🌶️ 🍷		252	630
			6 pcs
Vegan Tropical 🌿 🍷			378

All prices in SEK



AFTER WORK & ORDER

Additional services and options to complement your order and create a complete experience.



AFTER WORK PACKAGES

PAKET 01

NORDIC BITES & BUBBLES – LIGHT, FRESH & FLAVORFUL

Step into a refreshing Nordic-inspired afterwork experience where bubbles meet bright flavors.

Start with a glass of cava or choose from a range of non-alcoholic drinks, then indulge in a carefully curated selection of small bites:

- Trout roe with whipped crème fraîche and dill
- Baked golden beet with feta cheese (Greek White), horseradish, and roasted buckwheat
- Kohlrabi dumpling with jalapeño and roasted sunflower seeds

Perfect for mingling, nibbling, and sipping your way into the evening

Price: 105 SEK/person

Includes food. All drinks are charged based on consumption. Staff 450 Sek/hour, minimum 4 hours.

PAKET 02

A TASTE OF SWEDEN – LOCAL FAVORITES, THE AW-WAY

Take a break the Swedish way with a laid-back and delicious mix of classic flavours. Enjoy a glass of traditional non-alcoholic apple cider, freshly crafted in southern Sweden – the perfect refreshing start.

Then dive into the iconic Swedish savory sandwich cake (smörgåstårta) – creamy, hearty, and beautifully layered with deli favorites and fresh toppings.

Finish it all off with crispy chips – because no after work is complete without a little crunch. A simple, nostalgic spread with a local twist – perfect for a casual and cozy gathering.

Price: 194 SEK/person

Includes food and snacks. All drinks are charged based on consumption.

PAKET 03

PIZZA NIGHT & PINTS – LAID-BACK, TASTY & TOTALLY AW

Unwind with a cold beer in hand and the scent of freshly baked pizza in the air. This casual after work package brings together the best comfort combo:

- Beer and non-alcoholic drinks to suit every taste
- Three different pizza slices – hot, cheesy and straight from the oven
- Popcorn for that perfect salty snack in between bites

With a chef on-site and a dedicated serving host, everything's taken care of – so all you have to do is enjoy good vibes, good food, and great company. Easygoing, satisfying and made for mingling.

Price: 134 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.

AFTER WORK PACKAGES

PAKET 04

GRILL BUFFET – AL FRESCO FLAVORS & FRESH AIR

Take your afterwork outdoors with our Grill Buffet, where fresh, vibrant flavors meet the warmth of the grill.

Indulge in a variety of mouthwatering dishes, including:

- Lightly cured salmon – perfectly seasoned and full of flavor
- Merguez sausages – spiced to perfection for a bold kick
- Lemon & herb marinated chicken skewers – juicy, tender, and aromatic
- Grilled lemon and zucchini – smoky and refreshing
- Potato salad with Dijon and fresh spring vegetables – creamy with a tangy twist

- Tzatziki – cool, creamy, and perfectly balanced
- Avocado dip – rich and velvety
- Tomato salsa with lime & coriander – fresh, zesty, and bright
- Parmesan cream – indulgently smooth and savoury
- Sourdough bread with whipped butter – the perfect accompaniment

Grilled to perfection, served with flair – a perfect way to enjoy the outdoors and great company. This grilled feast is the perfect way to gather, enjoy, and unwind in the fresh air.

Price: 355 SEK/person

Includes food. All drinks are charged based on consumption. Staff 450 Sek/hour, minimum 4 hours.



AFTER WORK PACKAGES

PAKET 05

WINE & SMALL BITES – ELEGANT, SAVOURY & SOCIAL

Refined yet relaxed, this afterwork experience brings together bold flavours and smooth sips. Enjoy a glass of well-paired wine, served alongside a curated selection of savoury small bites:

- Mini steak tartare – rich, tender, and full of flavour
- Endives with blue cheese & walnuts – a perfect balance of sharp and crunchy
- Potato chips – because every elegant spread needs a salty crunch
- Niçoise olives – briny, bold, and delicious
- Cheese cubes – because wine and cheese never go out of style

With a dedicated server on-site, all you have to do is mingle, taste, and enjoy.

A stylish yet effortless way to unwind, connect, and indulge.

Price: 379 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.

PAKET 06

CHEESE & CHEERS – WINE, BITES & BEAUTIFUL PAIRINGS

Treat your team to a warm and indulgent after work centered around one of life's finest combos – wine and cheese. Enjoy a handpicked cheese buffet featuring five delicious varieties, paired with sweet marmalades, crisp crackers, fresh sourdough bread, and juicy grapes. Everything is served with carefully selected wines and refreshing non-alcoholic drinks, so there's something for every palate.

The atmosphere? Relaxed, flavourful, and full of charm with a dedicated host making sure everything flows just right. Perfect for slow sipping, snacking and socializing

Price: 195 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.



AFTER WORK PACKAGES

PAKET 07

MEDITERRANEAN MOMENTS – WINE, WARMTH & FLAVOUR

Transport your team to sun-soaked shores with this relaxed, flavourful after work. Enjoy a glass of carefully selected wine or refreshing non-alcoholic drinks, while exploring a vibrant Mediterranean buffet filled with fresh, savoury favourites.

Think olives, cheeses, grilled vegetables, hummus, breads, and more – a true taste of the Med. Laid-back elegance with a southern twist – perfect for a stylish after work.

Price: 325 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.

PAKET 08

THE SPARKLING SOCIAL – BUBBLES, BITES & BLISS

Treat your team to a relaxed and refined after work experience filled with flavour and fizz. Start with a glass of crisp cava or a refreshing non-alcoholic drink, then dive into a classic buffet packed with everyone's favorites.

End on a sweet note with a silky white chocolate mousse, topped with elder-flower-marinated strawberries – and yes, there will be chips. A perfect blend of casual elegance and after work joy.

Price: 419 SEK/person

Includes food and snacks. All drinks are charged based on consumption. Staff 450 SEK/hour, minimum 4 hours.



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 must 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 may 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 or cancellations of orders need to be made by 14:00 CET the day before delivery. If the delivery is on a Monday we need the 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 business day before the event, otherwise the full cost will be charged.

ORDER CATERING

Catering is to be ordered via our webshop. 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 hours 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 if you have a customer-specific order that is not included in the above selection, you email your order to:

catering.kista@nordrest.se