

Cateringmenu

Winter / Spring 2024

Contents

Conference packages

Drinks

Morning

Lunch

Buffets

Finger foods and canapés

Bakery and snacks

Regarding allergens

Our menus indicate the most common allergens:

Lactose, Gluten, Nuts and Eggs.

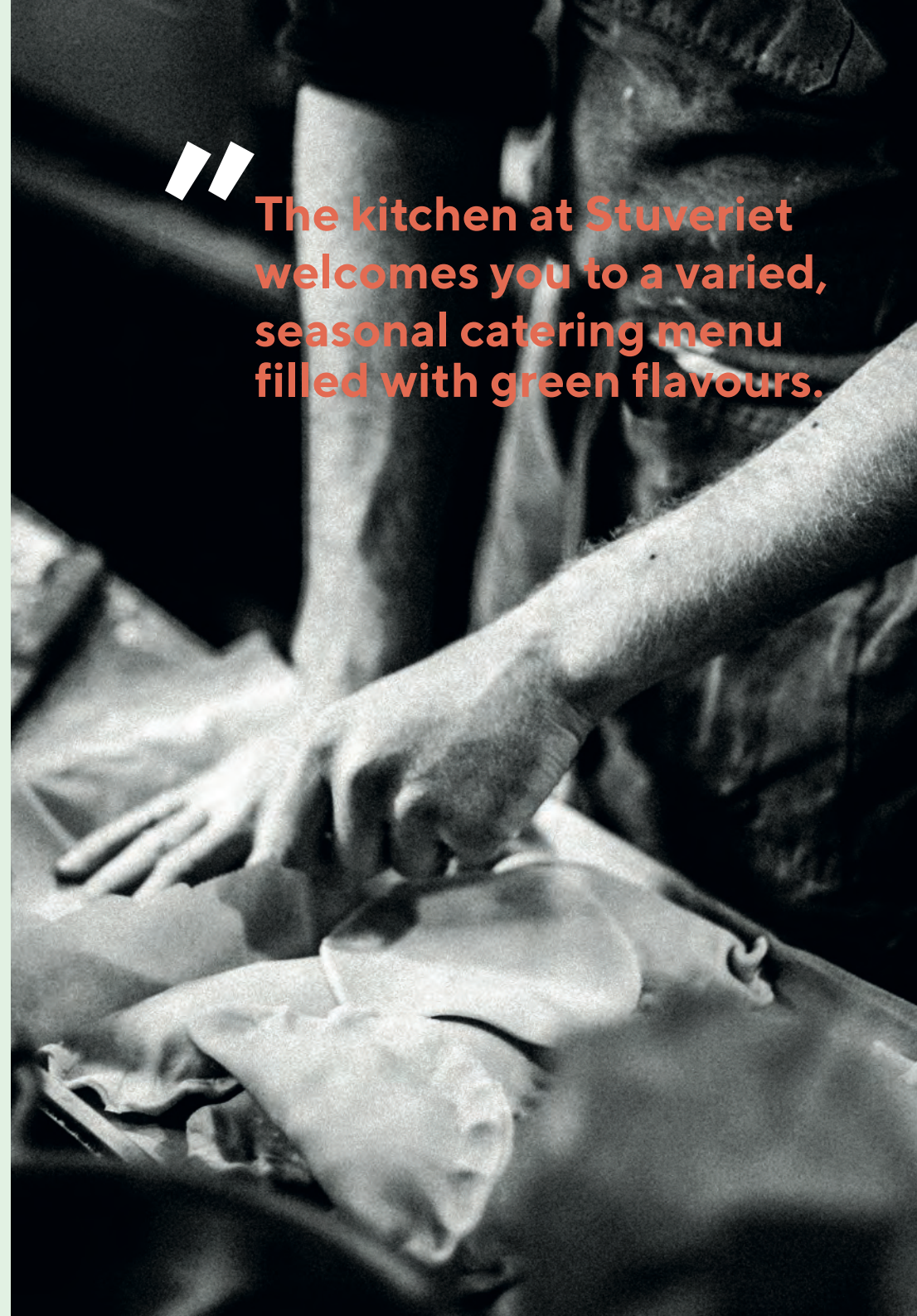
However, please inform us of any special dietary requirements in your order.



We want to encourage you to enjoy plant-based flavors. This symbol highlights our plant-based/-vegan options.



The kitchen at Stuveriet welcomes you to a varied, seasonal catering menu filled with green flavours.



Conference package

Lunch & afternoon

280 kr - minimum 10 people
50-222

Lunch

Deli platter 1

Salmon, cucumber, fennel, lemon crème, potato salad with dill pesto

Lactose

Deliplatter 2

Onion quiche, asparagus, radishes, feta cheese, roasted vegetables and tomato spread

Gluten, lactose, eggs

Afternoon

Lemon posset with blue berries and biscuit flake (English pannacotta)

Gluten, lactose

Morning & lunch

280 kr - minimum 10 people
50-111

Morning

Coffee, sourdough roll with cheese, yoghurt with granola, fruit salad and health shot

Gluten, lactose, egg

Lunch

Lunch platter 1

VegMe, soy broccoli, cabbage, mango, sriracha mayo, millet and beans

Lunch platter 2

Farm chicken, herb spread, melon salad, olive quiche and tomato

Gluten, lactose, egg

All day

290 kr - minimum 10 people
50-333

Morning

Coffee, half breakfast roll and green peas pread

Lunch

Salad of the day

(Vegan or vegetarian options are available on request)

Afternoon

Brownie and coffee

Beverages

Juices

Orange juice 10-103	28 kr
Rescued juice Different flavours 10-104	44 kr
Freshly squeezed orange juice 10-106	38 kr
Freshly squeezed juice in a jug Great for larger groups 0.5 L 10-107	75 kr
Fruit and vegetable shot 10-108	38 kr

Other drinks

Soft drinks Cola, Fanta, Sprite 33 cl 10-109	25 kr
Mineral water sparkling 33 cl 10-110	25 kr
Mineral water still 33 cl 10-111	25 kr
Carafe of water Still and/or sparkling 10-113	30 kr

Coffee / Tea

Filter Coffee Organic, Fairtrade 10-101	25 kr
Tea Choose among several flavours 10-102	25 kr

Morning





Artisan breakfast rolls

Aged cheese and green vegetables 36/49 kr

Gluten, lactose
20-102

Farmhouse ham, aged cheese and vegetables 36/49 kr

Gluten, lactose
20-103

Liver paté, pickled cucumber and sprouts 36/49 kr

Gluten, lactose
20-104

Turkey, greens and sprouts 36/49 kr

Gluten
20-105

Farmhouse eggs, Swedish caviar and sprouts 36/49 kr

Gluten, egg
20-106

Green pea spread, vegetables and sprouts 36/49 kr

Gluten
20-101

Smoothies

Blueberry and vanilla yoghurt 38 kr

Lactose
20-111

Spinach, mango, banana, orange and ginger 38 kr

20-112

Raspberry, strawberry, apple and chili 38 kr

20-113

Today's smoothie 38 kr

Lactose
20-114

Breakfast bowls

Turkish yoghurt with granola 42 kr

Gluten, lactose
20-107

Overnight oats with seasonal berries 48 kr

Gluten
20-108

Turkish yoghurt with roasted nuts and honey 42 kr

Gluten, lactose, nuts

Lunch



Lunch sandwiches

Cured ham 75 kr

Cured ham, cheese spread, pickled onions in a rustic baguette

Gluten, lactose
30-102

Roasted vegetables 75 kr

Roasted vegetables, tomato spread and rocket in a rustic baguette

Gluten
30-105

Prawn sandwich 165 kr

Hand peeled MSC-prawns, egg, mayo, lemon, dill on levain

Gluten, lactose, egg
30-101

Smørrebrød | farm paté 68 kr

Farm paté and chornichons on rye bread

Gluten, lactose
30-106

Smørrebrød | chicken 68 kr

Chicken, curry mayo, bacon and roasted onion on rye bread

Gluten, egg
30-107

Smørrebrød | beetroot hummus 68 kr

Beetroot hummus and vegan salad cheese on rye bread

Gluten
30-108

Smørrebrød | Swedish herring 68 kr

Swedish herring, potatoes, chives and egg on rye bread

Gluten, egg
30-109

Wraps

Chicken Caesar 105 kr

Swedish chicken, parmesan, Caesar dressing, romaine lettuce and tomato

Gluten, lactose, egg
30-121

Beetroot hummus 105 kr

Beetroot hummus, roasted vegetables, cabbage and greens

Gluten
30-122

Tuna 105 kr

Tuna with Asian flavours, soy beans and mixed greens

Gluten, egg
30-124



Classic salads*

Cured ham salad

125 kr

Cured ham with artichoke spread and tomato wheat berries

Lactose, gluten
30-114

Prawn salad

189 kr

Hand peeled MSC-prawns, egg, mayo, lemon, soy beans and dill

Egg
30-116

Chicken Caesar salad

125 kr

Romaine lettuce, grana padano, bacon, chicken, crutons and tomato

Gluten, egg
30-117

VegMe BBQ salad

125 kr

Herb potato salad, VegMe, roasted corn and pickled onion

30-115

Feta cheese salad

125 kr

Beans, millet, feta cheese and semi dried tomatoes

Lactose
30-112

Salmon salad

178 kr

Salmon, lentils, beans and chil pickled cucumber

30-118

Salad of the day

125 kr

Kitchen's selection

30-119

Poké bowls

Choose from the main ingredients below. All bowls are served with red quinoa, green and red cabbage, carrots, radishes, corn, gari and mango.

Chicken

145 kr

Gluten, lactose
30-109

Salmon

175 kr

Gluten, lactose
30-110

Prawns

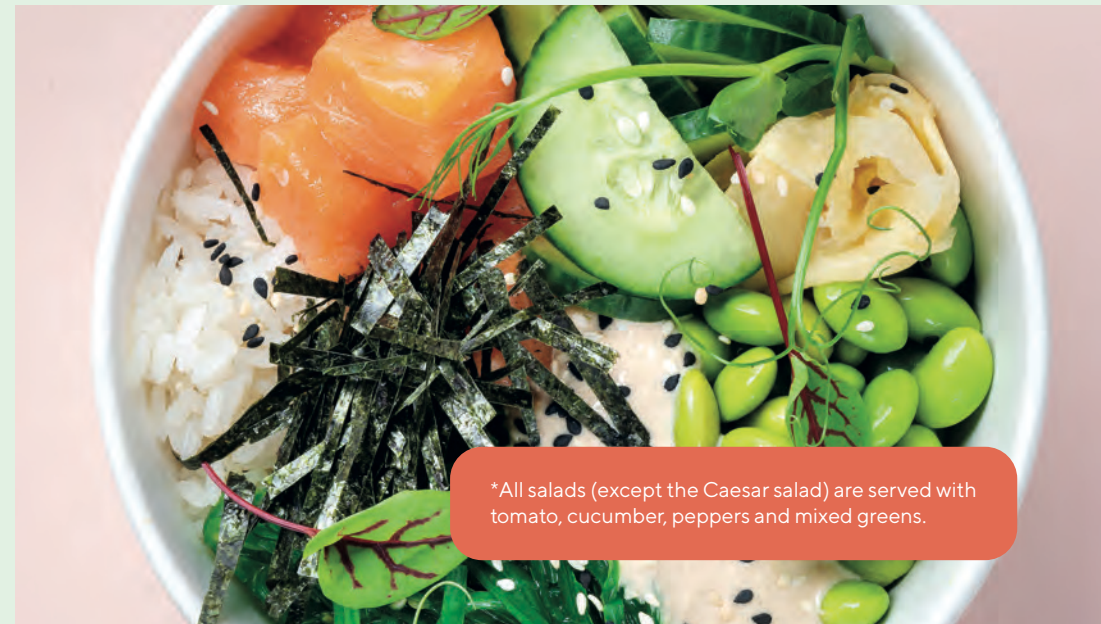
175 kr

Gluten, lactose
30-111

Tofu

145 kr

Gluten
30-108



*All salads (except the Caesar salad) are served with tomato, cucumber, peppers and mixed greens.

Buffets

Minimun 10 people





Add-on courses

Add to buffet of
your choice

69 kr per addition
60-2554

Creamy prawn mix | Hot
smoked salmon | Cured
salmon | Fillet of chicken |
Drumsticks 1 pcs | Turkey
pastrami | Roast beef |
Tvärnö ham

Plant based flavours

0,5
CO₂e



280 kr
60-111

Beetroot hummus

Lentil and wheat berry salad with
summer cabbage

Lentil and wheat berry

VegMe Asian BBQ with haricot verts
and sesame dressing

Vegan salad cheese with red onion
and olives

Soy roasted peppers and broccoli with
cashew nuts

Green flavours

1,4
CO₂e

280 kr
60-122

Artichoke crème

Millet and bean salad

Mango and red cabbage salad

Smoked tofu with roasted corn and
chipotle mayo

Garden salad with chevré cheese
and pomegranate

Roasted vegetables with honey seeds

Summer flavours

0,9
CO₂e

280 kr
60-244

Lemon- and herb crème

Potato salad with dill pesto

Summer green melon salad with mint

Salmon with fennel salad

Pepper roasted chicken

Aged cheese and leek quiche

Asparagus and radish salad



Mediterranean

1,3
CO₂e

325 kr

60-233

Tomato and basil spread

Pasta salad with herbs and semi dried tomatoes

Melon, feta and basil salad

Chicken Provencal

Two kinds of salami with capers

Olive and mozzarella quiche

Farm

0,9
CO₂e

325 kr

60-255

Dill pesto

Creamy potatoes and herb salad

Tomato salad

Farm chicken with semi roasted tomatoes and pumpkin seeds

Tvärnö ham with marinated zucchini

Farm omelette with peppers and broccoli

Classic

2,5
CO₂e

325 kr

60-2551

Herb sauce

Creamy potato salad with leeks and capers

Green salad

Roast beef and roasted onion

Drumsticks

Manchego cheese with fig marmalade and grapes

Premium

1,6
CO₂e

380 kr

60-2552

Creamy prawn mix

Västerbotten cheese quiche with fish roe, crème

fraiche and red onion

Cured salmon with lemon sauce

Turkey pastrami with rocket and tomatoes

Farm paté with cumberland sauce

Potato salad alá Caesar


Spring vegetable salad



Dessert menu

68 kr

60-2553


Cut fruit 

**White chocolate mousse with elderflower
marinated strawberries**

Lactose

**Lemon posset with blueberry and biscuit
flake (English pannacotta)**

Lactose, gluten

Rhubarb compote with cardamom crunch 

Gluten

Open chocolate cheesecake


Lactose, gluten

Finger foods, canapés and drinks



Finger food

Minimum 10 people

Bite with beetroot hummus  56 kr/pcs

Gluten
70-123

Bite with salmon mix 64 kr/pcs

Gluten, egg
70-124

Bite with roast beef mix 64 kr/pcs

Gluten, egg
70-125

Mini skewer with tomato and mozzarella 64 kr/pcs

Lactose
70-126

Mini skewer with Manchego cheese and olives 64 kr/pcs

Lactose
70-128

Steam bun with VegMe, sesame, cucumber and sriracha mayo  64 kr/pcs

Gluten
70-130

Farmers omelette with broccoli topped with crème fraiche and seaweed caviar 64 kr/pcs

Lactose, egg
70-131

Sliders with BBQ mayo and chicken 70 kr/person

Gluten, egg
70-129

Pincho/canapé

50 kr - Minimum 10 people

Goat cheese spread with semi dried tomatoes on flat bread

Gluten, lactose
70-111

Cured ham with melon

70-112

Swedish herring with chives on potatoes

70-113

Meat ball, appel compote on dark rye bread

Gluten, egg
70-114

Mini quiche with olives and mozzarella

Lactose
70-116

Bar menu

50 kr

Marinated olives

70-117

Salt roasted almonds

Nuts
70-118

Aged hard cheese cubes

Lactose
70-120

Selection of charcuteries and cheese with baguette 157 kr/person

Lactose, gluten
70-122



Bakery and snacks





Buns

Artisan buns

40-102

Danish pastry

40-103

Bun slice

a smaller bun slice (per person)

40-104

Croissant

40-105

42 kr

42 kr

33 kr

33 kr

Cookies

Puckies of Sweden 8/30 g

20/36 kr

Raw sweet snacks with no added sugar, dairy, gluten, palm oil or additives. Just great taste!

40-1071

Classic Swedish pastry

Dammsugare, mazarin, mandelkrok

40-109

36 kr

Soft cakes

Spongecake, soft gingercake, roly-poly

40-110

33 kr

Muffin

Mixed flavours

40-111

42 kr

“Delicatobit”

Chocolate ball, mazarine, latte slice, chocolate bisque

40-112

30 kr

Small biscuits

Crispy small biscuits

40-113

6 kr

Brownie

40-114

36 kr

Carrot cake

40-115

36 kr

Snacks

Fruit platter

40-232

42 kr/per person

Fruit basket

40-233

60 kr/kg

Speciality fruit basket

40-234

84 kr/kg

Fruit salad

Seasonal fruit

40-235

44 kr

Candy

100 g

40-236

42 kr

Nuts

100 g

40-237

44 kr

Potato crisps

40g

40-238

38 kr

Peanuts

40g

40-239

38 kr



Enjoy artisan buns,
cakes and gateaus
from the bakery!



Gateaus

Gateau

Classic cream gateaus
6, 10 or 15 pcs
40-116

Fruit gateau

6, 10, or 15 pcs
Nut free
40-117

Mango spicy

Mousse gateau
6 or 10 pcs
Gluten & lactose free
40-1172

Raspberry passion

Mousse gateau
4 or 10 pcs
Gluten & lactose free
40-118

Choco loco

Mousse gateau
4 or 10 pcs
Gluten & lactose free
40-119

Additions

If you want to customize your cake order, contact the restaurant . Prices are additional cost per cake.

Large gateau

Gateaus larger than 20 pcs
40-131

Text decoration

40-1321

55 kr

55 kr

55 kr

55 kr

55 kr

67 kr

48 kr

Cheesecake

With seasonal topping
12 pcs
40-120

Dutch chocolate cake

15 pcs
40-121

Mini gateaus

Mangospicy, Grodprincess, Napoleon dessert
40-126

Pie with custard

Apple pie
12 pcs
40-127

Mudcake with whipped cream

40-128

Vanilla ice cream with berries

40-130

Lactose free gateau

40-1322

Gluten free gateau

40-133

55 kr

55 kr

60 kr

57 kr

48 kr

74 kr

90 kr

90 kr

