

CATERING MENU 2025

Catering

Axis Communications

Products purchased directly from wholesalers
in accordance with agreements have prices
marked EA. EA = In accordance with agreement



Drinks

Hot drinks

Coffee EA

Organic & Fairtrade

Milk, oat drink, sugar and serviette included.

Tea EA

Organic & Fairtrade

Milk, oat drink, sugar and serviette included.

Cold drinks

Juice served in a glass SEK 25

Orange or apple

Juice served in 25 cl carton EA

Orange or apple

Mineral water, soft drinks SEK 22

Coca cola, fanta etc

Non alcoholic beer 33 cl SEK 45

Cider, non-alcoholic 100 cl PET bottle SEK 79

Apple or pear

Tap water - still or carbonated EA

Served in a carafe or glass bottle for 4–5 people.



Allergy symbols



Plant-based



Gluten-free (may contain traces of gluten)



Lactose-free



Dairy-free

We can also serve alcoholic beverages.
Contact us for a quote.



Sandwiches & wraps

Rolls

Whole roll

SEK 36

- Light or dark roll with cheese, ham and vegetables
- Light or dark roll with cheese and vegetables
- Light or dark roll with ham and vegetables

Half roll

SEK 31

- Light or dark roll with cheese and vegetables
- Light or dark roll with ham and vegetables

Baguette

SEK87

- Chicken curry
- House shrimp salad
- Oumph in herb dressing 
- Salami and Brie
- Tomato and mozzarella 
- Cheese and turkey

Sandwich

SEK 136

- **Nordrest's shrimp sandwich on rye bread**
With egg, dill mayonnaise, Västerbotten cheese, and pickled onion, served with lemon

Let us know of any special dietary requirements or allergies.

Allergy symbols



Plant-based



Gluten-free (may contain traces of gluten)



Lactose-free Dairy-free

Wraps

SEK85

Let us know of any special dietary requirements or allergies.

All wraps contain seasonal vegetables

- **Flatbread roll with salmon** and teriyaki cream, bean sprouts and spring onion
- **House chicken curry salad**
- **House shrimp salad** with crispy lettuce, pickled onion and pea shoots
- **Pulled Oumph** with black beans, pickled cabbage and mango salsa 🥗



Snacks

Smoothies and snacks

Smoothie in a glass/ 1 litre jug SEK 31/ SEK

109 Health shots in a bottle 2.75 dl, about 7-8 shots
SEK 95

Overnight Oats with fruit or berries SEK 35

Chia Pudding with fruit or berries SEK 35

Turkish yogurt with homemade jam and granola SEK 35

Fruit salad with yogurt and granola on the side SEK 35

Fruit and veggies

Fruit EA

Always with organic and Fairtrade labelled bananas.

Organic fruit

Always with organic and Fairtrade labelled bananas. EA

Let us know of any special dietary requirements or allergies.



Allergy symbols

Plant-based



Gluten-free (may contain traces of gluten)



Lactose-free Dairy-free





Lunch

Bowls SEK 136

- Poke bowl

With rice, chili-marinated shrimp, mango, avocado, soybeans, wakame, and sprouts

- Poke bowl with tofu

Rice, soybeans, mango, avocado, spring onion, wakame, and sprouts

- Asian noodle salad with chicken

Glass noodles, soy beans, chilli, green mango and coriander, sesame oil*, marinated chicken

- Asian noodle salad with tofu

Glass noodles, soy beans, chilli, green mango and coriander, sesame oil, marinated tofu

Lunch of the day SEK 105 per person

Includes salad, bread and butter. Delivered in a heated container on a plate, in a box, or as a buffet, depending on your preferences and the number of people.

Salad SEK 110

Includes dressing, bread and butter

- **Pasta salad with herb-marinated chicken**, cherry tomatoes, bell pepper, pickled onion, and Grana Padano

- Salad with hot-smoked salmon

With bulgur, avocado, tomato, soybeans, and egg

- Falafel salad

With tabbouleh, hummus, and roasted sunflower seeds

Finger food and canapés

Let us know of any special dietary requirements or allergies. For a minimum of 20 people

Canapés:

SEK 45 per pc



- **Rustic bread** with goat cheese cream topped with seaweed caviar
- **Sourdough bread** with Serrano ham and mozzarella with basil pesto
- **Danish rye bread** with classic shrimp salad
- **Crostini** with salmon mousse, dill, and lemon
- **Danish rye bread** with traditional “gubbröra” (egg and anchovy mix)
- **White bread** with brie, fig marmalade and roasted nuts
- **Rustic bread** with avocado and pickled onion
- **Whole grain bread** with sesame-marinated Oumph and hummus
- **Flatbread roll** with roasted eggplant and sun-dried tomato cream

Combo

Party combo with 3 different canapés SEK 75

- **Puff pastry swirls** with aged cheese
- **Brie on rye bread** with marmalade and salted seeds
- **Roll with fresh cheese**, sundried tomatoes and basil

Buffet

Let us know of any special dietary requirements or allergies. Minimum order is for 20 people.

Vegetarian Meze buffet

SEK 195

Fried falafel with mint yoghurt
Herb lentil and tomato salad
Hummus
Tabbouleh with bulgur wheat
Mixed salad with dressing
Liba flatbread
Lime and jalapeño-marinated mozzarella
Chilli and coriander-fried mushrooms

Asian flavours

SEK 245

Glass noodle salad with soy beans, coriander, chilli, spring onions
and julienne Sesame-pickled cucumber
Kimchi
Sweetheart cabbage with soy and sesame
dressing Spicy Gochujang chicken
Fried rice paper Mini spring
rolls

Mediterranean flavours

SEK 197

Rosemary-spiced chicken fillet
Roasted aubergine and courgette with feta cheese &
olives Classic tzatziki
Bulgur wheat salad with sun-dried tomatoes, spinach
and herbs Mixed salad and dressing
Homemade bread and whipped butter
Mozzarella and semi-dried tomatoes with fresh basil
Air-dried ham and cantaloupe melon

Scandinavian flavours

SEK 285

Herb-roasted turkey breast with tarragon emulsion
Potato salad with radish, broccoli, mustard vinaigrette and
dill Roasted carrots with lemon and horseradish yoghurt
Västerbotten cheese tart with spring onion cream cheese
Mixed salad and dressing
Homemade bread and whipped
butter