



Catering Menu

Breakfast



Breakfast Wrap 189:-

Scrambled eggs from free-range hens, crumbled feta cheese, crispy bacon, sautéed mushrooms, roasted potatoes, and peppery arugula. Served with spicy aioli and a side of green harissa

Cold-Smoked Salmon Bagel 159:-

Cold-smoked salmon layered on a fresh bagel with creamy cheese, spring onions, finely chopped red onion, capers, and dill

Breakfast Tray 350:-

A balanced breakfast featuring a zucchini and Västerbotten cheese frittata, croissant with fresh cheese and marmalade, and fresh bread served with butter, cheese, charcuterie, red onion, tomato, and cucumber

Overnight Oats & Yogurt Parfait 199:-

Creamy cinnamon and banana overnight oats, layered with rich Greek yogurt, topped with crunchy cacao nibs, fresh berries, hemp seeds, walnuts, and flaxseeds

Note: (Served on glass containers)

Hot Breakfast 279:-

Scrambled eggs or omelet with optional additions. Add spinach, tomatoes, mushrooms, hash browns

Breakfast Pastries & Marmalade – 60:- pp

Breadroll & Butter – 50:- pp

Freshly Made Juices 1litre 250:-

Green: Spinach, cucumber, celery, green apples, matcha, lemon

Citrus: Orange, Lemon & Lime

Berry: Strawberries, blueberries, blackberries, red apple

Carrot: Carrot, turmeric, pineapple

Freshly Made Lemonade

Freshly Made Ice Tea





Salads



Kale Caesar Salad with Chicken – 359:-

Fresh kale, grilled chicken, Caesar dressing, cucumber, Grana Padano, croutons, sunflower seeds, red onion, and tomatoes.

Spicy Tuna Salad – 400:-

Wild raw tuna over cilantro rice and arugula, with avocado, cucumber, radishes, scallions, micro cilantro, sesame seeds, ponzu yuzu dressing, and chili aioli.

Mango Salmon Salad – 379:-

Oven-roasted salmon with quinoa, arugula, avocado, mango, pickled red onion, cherry tomatoes, sesame seeds, and herb dressing.

Thai Beef Noodle Salad with Paneng Dressing – 400:-

Grilled marinated beef tenderloin over rice noodles, fresh herbs, crispy vegetables, peanuts, tossed in Paneng curry dressing.

Brussels Sprout & Kale Salad – 300:-

Roasted Brussels sprouts, fresh kale, sautéed shallots, roasted almonds, and quinoa, topped with marinated tofu.

Panzanella Salad 250:-

Sourdough croutons, ripe tomatoes, Dijon garlic dressing, burrata, and fresh basil.

Gravlax Salad – 330:-

Gravlax with dill potato salad, pickled cucumber, and mustard horseradish sauce.

Lobster Salad – 400:-

Poached lobster tail, with a pear vinaigrette, avocado & Swedish cheese.



Sandwiches & Wraps

Shrimp Open Sandwich – 399:-

Hand-peeled shrimp in dill mayo on rye bread, with horseradish, egg, salad, red onion, and tomato.

Caesar Wrap – 220:-

Chicken, Caesar dressing, romaine, feta, red onion, tomato, cucumber, in a soft tortilla.

Pesto Chicken Sandwich – 220:-

Sourdough bread with chicken, arugula, tomato, goat cheese, pesto mayo, and balsamic drizzle.

Italian "Chopped" Sub – 220:-

Ciabatta with provolone, pepperoni, salami, ham, red onion, iceberg lettuce, mayo, red wine vinegar, and Italian herbs.

Pulled Pork Wrap – 220:-

Wrap with chipotle dressing, slow-cooked Tex-Mex pork, cheddar, and crispy vegetables.



High Tea Finger Sandwiches – 85:- per piece

Elegant, bite-sized sandwiches perfect for high tea or light catering.

- Ham & Cheddar
- Turkey, Brie & Apple
- Chicken & Bacon Salad
- Egg Salad with Dill & Chives
- Cucumber, Mint & Cream Cheese
- Prawn Salad with Red Onion & Roe
- Gravlax with Mustard Dressing
- Roast Beef with Horseradish
- Chèvre, Figs & Walnuts
- BBQ Pulled Pork & Cheddar



Small Plates & Snacks

Cheese & Charcuterie – 400 pp

Assorted cheeses (min. 4 varieties), Assorted cold cuts with crackers, marmalades, and condiments.

Crudités with Hummus & Herb Dip – 320:-

Fresh vegetables with hummus and herb dip.

West Coast Crisps

Vendace roe, crème fraîche, red onion, chives.

Nachos with Guacamole & Salsa – 250:-

Crispy nachos with guacamole and salsa.

Focaccia with Marinara – 200:-

Herb-infused focaccia with tangy marinara sauce.

Toast Skagen – 350:-

Shrimp salad on rye bread, with dill and red onion.



Main Dishes

Swedish Meatballs with Mashed Potatoes – 420:-

Served with gravy, pickled cucumber, and lingonberries.

Fillet of Beef – 550:-

Roasted vegetables, garlic potatoes, and red wine sauce.

Cod or Catch of the Day – 420:-

With white wine sauce, dill potatoes, and asparagus.

Fish Gratin – 450:-

Fish with shrimp, mussels, duchess potatoes, and creamy white wine sauce.

Seafood Soup – 350:-

Salmon, cod, shrimp in creamy dill broth. Truffle Mac 'n Cheese – 379:- Gruyere, parmesan, cheddar, mozzarella, truffle, and sourdough crumble.

Lobster Arrabiata – 489:-

Lobster in a spicy tomato sauce with garlic, chilies, vodka, white wine, and fresh herbs.

A Little Luxury

Seafood Platter for Two – 3000:-

Lobster (halved), 6 west coast scampi, 500g shell-on shrimp & White wine mussels served with garden green salad, aioli, dill dip, sourdough bread, and butter.

The Meat Fruit – 450:-

Foie gras and chicken pâté crafted to resemble a mandarin, served with sliced sourdough bread. (Please allow 36 hours for preparation.)

Swedish Caviar (Kalix Löjrom) – 450:-

Served with red onion, whipped crème fraîche, dill, and cheese crackers.

N J O R D



CATERING & CONCIERGE



Desserts



Chocolate Cake – 180:-

Served with whipped cream and fresh berries

White Chocolate Pannacotta – 189:-

Topped with passionfruit curd

Seasonal Fruit Platter – 300:- Per Person

Chocolate Chip Cookies – 50:-

Brownies with Mascarpone – 169:-

Triple Chocolate Mousse – 185:-

Served in elegant glassware

Tiramisu – 195:-

Served in
glassware