

SMÅKBYN CATERING I ÖSTERBOTTEN

TABLE-SERVED FOOD

MENU SUGGESTIONS

MENU SMAKBYN: 67€/PERSON

SKAGEN

with pickled red onion, malt bread crisp, roe of whitefish and cucumber

TENDER BEEF CHEEK

with potato compote, roasted root vegetables, brine, crispy potato and pickled root celery

RASPBERRY MOUSSE

with almond cake, lemon creme, caramel crisp and white chocolate

MENU FISH: 64€/PERSON

TARTAR OF PERCH

with dill creme, pickled cucumber, bread croutons, browned butter powder and horseradish

SMOKED TROUT

with buttered potato, roasted fennel, white wine sauce foam, fennel salad and dill oil

BAKED CHOCOLATE

with sea-buckthorn jam, sugared sea-buckthorn, lightly whipped cream and salty meringue

MENU MEAT: 66€/PERSON

BLACKENED TARTAR OF BEEF

with cheese mayonnaise, jerusalem artichoke chips, pickled jerusalem artichoke and gremolata

WHOLE BAKED BEEF

with smoked celeriac creme, roasted ragu of tomato, blackened onion and brine with browned butter

PECAN NUT CAKE

With vanilla fresh cheese, compot of raspberries and cardamom biscuit

MENU VEGETARIAN: 63€/PERSON

VARIATED TOMATO

with pesto of seeds, buffalo mozzarella, croutons of sour dough bread and red onion

WHOLE BAKED CELERIAC

With roasted garlic creme, blackened onion, fried mushroom, vinaigrette of hazelnut and cheese

“ÄNGLAMAT” OR ANGEL FOOD

Vanilla ice cream with crumbled cakes, caramel, lightly whipped cream, lingonberries and meringues

MENU DELUX: 98€/PERSON

VARIATED TOMATO

with pesto of seeds, buffalo mozzarella, croutons of sour dough bread and red onion

BLACKENED TARTAR OF BEEF

with cheese mayonnaise, jerusalem artichoke chips, pickled jerusalem artichoke and gremolata

SKAGEN

with pickled red onion, malt bread crisp, roe of whitefish and cucumber

TENDER BEEF CHEEK

with potato compote, roasted root vegetables, brine, crispy potato and pickled root celery

BAKED CHOCOLATE

with sea-buckthorn jam, sugared sea-buckthorn, lightly whipped cream and salty meringue



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TABLE-SERVED FOOD

OTHER:

The price includes a chef who plates the food as well as serving staff.

We can help you with planning and designing your menu card, invitations and other printed material. Price: 70€/hour.

The prices above are estimates for groups around 50-150 guests. Menus could also need to be adjusted according to transportation times and the facilities where day are being served. Transportation fee will be added.
All prices are with VAT included.

We'd be happy to discuss your event and the menus with you to find the perfect solution for you.

