

# SMABBYN CATERING I ÖSTERBOTTEN

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## SUGGESTION FOR FINGER FOOD AS DRINK SNACKS (MINIMUM CHARGE OF 800€):

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3-6 DIFFERENT ITEMS FROM THE LIST BELOW

(3 for 14€/person, 4 for 17€/person, 5 for 20€/person, 6 for 22€/person)

## SUGGESTION FOR FINGER FOOD AS A BUFFET (MINIMUM CHARGE OF 1000€):

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3-6 DIFFERENT ITEMS FROM THE LIST BELOW

(3 for 24€/person, 4 for 30€/person, 5 for 36€/person, 6 for 40€/person)

- . Green tomato soup with jalapeño oil
- . Potato cake with sour cream, pickled onions and dried dill
- . Rye chips with semi-dried beetroot, horseradish cream and blackcurrants
- . Kohlrabi dumpling with wasabi cream and ginger
  
- . Malt crisp with trout tartare, dill cream and pickled fennel
- . Salad bowl with charred salmon, soya mayonnaise and pickled mushrooms
- . Archipelago loaf with skagen and horseradish
- . Pumpernickel with cold smoked trout, roasted seeds and pickled cucumber
  
- . Seed crisp with beef tartar, mushroom mayonnaise and spruce shoots
- . Bread crisp with whipped chicken liver, onion syrup and parmesan
- . Croustade with smoked venison, juniper pickled kohlrabi and dried mushrooms
- . Sourdough crisps with olive cream, dried chorizo and pickled chili
  
- . Coconut cake with sea buckthorn curd, sugared sea buckthorn and coconut foam
- . Chocolate cake with raspberry cream and salted roasted almonds
- . Shortbread crisp with tart apple compote and vanilla cream
- . Chocolate crisp with coffee mousse and marinated cherries

## SUGGESTED MAIN COURSE BUFFET (MINIMUM CHARGE OF 800€):

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BEEF CHEEK 38€/PERSON:

- . long baked beef cheek with potato gratin, red wine sauce, roasted vegetables, green salad, raw vegetable salad, sourdough bread and butter

SMOKED TROUT 38€/PERSON:

- . Smoked trout with crushed herb potatoes, sour cream sauce, roasted vegetables, green salad, raw vegetable salad, sourdough bread and butter

MEZE BUFFET 35€/PERSON:

- . hummus, flatbread, smoked aubergine salad, whipped feta, tabbouleh, tzatziki potato salad, baba ghannouj and sesame roasted carrot

MAIN COURSE: chicken kofta, kebab skewers or falafel

## SUGGESTED SOUP BUFFET (MINIMUM CHARGE OF €600):

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- . Smoked salmon soup with bread and butter 19€/person
- . Meat soup with bread and butter 19€/person
- . Spicy lentil soup with bread and butter 18€/person

## SUGGESTED STEW BUFFET (MINIMUM CHARGE OF 700€):

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- . Goulash with boiled potatoes, herb smetana, green salad, bread and butter 23€/pers
- . Fish stew with horseradish cream, green salad, bread and butter 24€/person
- . Spicy vegetable stew with halloumi and coconut with lime cream, bread and butter 23€/pers



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## SUGGESTED PIE AND SALAD (MINIMUM CHARGE OF 600€):

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3-6 DIFFERENT ITEMS FROM THE LIST BELOW

(3 for 14€, 4 for 17€, 5 for 20€, 6 for 22€)

- Ham & cheese pie with feta salad, bread and butter 17€/pers
- Cold smoked salmon pie with fennel salad, bread and butter 17€/person
- Mushroom pie with cabbage salad, bread and butter 17€/person
- Feta & spinach pie with raw vegetable salad, bread and butter 17€/person

If you would like a plated event or wish to create your own menu, please contact us at osterbotten@smakbyn.ax and together we can create a menu that suits you.

The price includes the food above. Waiters, chefs who prepare the food on site, table setting, tablecloths, napkins and decorations are not included but we are happy to help you arrange it.

We are happy to arrange chefs and waiters for you, price 55 € per hour per waiter or chef, double on Sundays and public holidays. We recommend one waiter per 20-25 guests, likewise with chefs.

If you wish, we can provide white tablecloths and napkins, price 4 €/envelope.

We can help you with planning and can design menu cards, invitation cards and more if you desire. Price 70€ per hour.

Travel costs will be added depending on the location of the event.

All prices above are including VAT.

