



## Conference menu 2011

Mässrestauranger AB is a family owned company that operates restaurants, cafés and catering at Stockholmsmässan, both in and outside the exhibition halls. Mässrestauranger have the capacity to arrange tailor made events, congresses, banquets and dinners for several thousand guests. Together with Stockholmsmässan we want to build Europe's most attractive event and conference facilities and make Stockholm an internationally attractive conference city.

*The Parkside is our largest event restaurant that caters to all types of events. At the Parkside, with our expertise, we always pay close attention to your needs in order to make your experience special. Together with our colleagues at Stockholmsmässan, we offer countless possibilities for dinners, events and parties.*

We hope you like our offers and look forward to visit us at Stockholmsmässan and Mässrestauranger.

Welcome!

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## CONFERENCE PACKAGES WHOLE DAY / HALF DAY

Choose one of each of the following assortments and create your own menu.

### MORNING COFFEE

*Incl, coffee/tea, juice, sandwich and smoothie. Choose one of each from below.*

#### Sandwich menu

- Rye bread with Wästgöta Kloster cheese, Lollo Bionda lettuce and cucumber
- Roll with Billinge cheese, smoked ham, Lollo Bionda lettuce and pea shots
- Fruit bread with Arboga liver pate, oak leaf lettuce and cucumber
- Leaven roll with sausage, crispy lettuce and red peppers

#### Smoothie

- Raspberry
- Strawberry
- Blueberry

#### Juice

- Apple
- Orange
- Cranberry

### LUNCH

*Incl, water, coffee/tea, chocolate*

#### Menu

- Burger made of game meat with mushrooms and juniper berries gratinated potato cakes and lingonberry.
- Fillet of beef with rosemary baked bacon and almond potato purée
- Turkey breast with saute of shredded savoy cabbage, celery, chestnuts, shallots and pears. Served with sherry vinegar gravy
- Seasonal fish with beets, wild mushrooms, brown butter, naked oats and goat cheese cream
- Vegetarian; Tarte tartine of vegetables and feta cheese with tabouleh

## AFTERNOON

*Incl, coffee/tea, fruit shot, mixed plate of buns- fruit or sweets. Choose one of each from below.*

### Pastries

- Mixed plate of buns
- Mixed plate of fruit and sweets
- Cupcake with cream cheese
- Assorted home made cookies

### Fruit Shot (6cl)

- Orange with ginger and chilli fruit
- Pomegranate & blood orange
- Blueberry & raspberry
- Apple & black currant



Price All day SEK 362:- | Half day SEK 288:-

## PAUSE MENU

## Beverages

- Coffee/tea, cup	25.00:-
- Juice 1 l	48.00
- Smoothie, assorted flavours	28.00
- Fruit shot (6 cl) orange, ginger and chili	22.00:-
- Mineral water/soda/beer, 33 cl	25.00:-
- Rent a water cooler including 19.8 l Spring Water	590.00:-
- Extra spring water, 19.8 liter	190.00:-

## Sandwiches

- Rye bread with Wästgöta Kloster cheese, Lollo Bionda lettuce and cucumber	32.00:-
- Roll with Billinge cheese, smoked ham, Lollo Bionda lettuce and pea shots	38.00:-
- Fruit bread with Arboga liver pate, oak leaf lettuce and cucumber	34.00:-
- Leaven roll with sausage, crispy lettuce and red peppers	32.00:-
- Reindeer wrap with cream cheese, horseradish and smoked reindeer	55.00:-
- Salmon clip with citrus cream cheese, smoked salmon and fresh herbs	55.00:-



## Sweets and fruit

- Mini Danish pastry	22:00: -
- Mini muffins. Ex. lemon, chocolate, apple or blueberry	24:00: -
- Cranberry bread with cheese	32.00: -
- Mässrestauranger's own bun with rhubarb and vanilla	22:00: -
- Plate with assorted flavours of buns	32.00: -
- Mixed fruits and candy	32.00:-
- Assorted flavours of cup cakes	38.00:-
- Chocolate mousse	32.00: -
- Truffles	25.00:-
- Homemade rosehip soup with vanilla quark and almond biscuits	32.00: -
- Vanilla yogurt with dried fruit and nuts	28.00: -
- Cut fresh fruit 180g/p	28.00:-
- Fresh fruit 180g/p	23.00:-
- Mixed candy	15.00:-

## LUNCH

## Menu

- Burger of game meat with mushrooms and juniper berries gratinated potato cakes and lingonberry
- Fillet of beef with rosemary baked bacon and almond potato purée
- Turkey breast with saute of shredded savoy cabbage, celery, chestnuts, shallots and pears. Served with sherry vinegar gravy
- Seasonal fish with beets, wild mushrooms, brown butter, naked oats and goat cheese cream
- Vegetarian; Tarte tartine of vegetables and feta cheese with tabouleh



## DINNER

### Starter

- Roe cake with smoked salmon, lemon jelly and dill salad
- Smoked breast of duck with goat cheese terrine, white onion- and pear vinaigrette
- Mussel Clam soup with shellfish, apple and herb croutons

### Main courses

- Grilled pike from lake Hjälmaren with roots in bouillabaisse broth with dill and crayfish aioli
- Rooster fillet with long-baked bacon, green beans and red onion.  
Served with potato and cherry gravy
- Braised Swedish lamb shank with parsnip puree flavored with roasted garlic.  
Served with candied pumpkin, mushroom and fig gravy

### Dessert

- Apple trilogy with cinnamon mousse and candied walnuts.
- Chocolate and nougat tartlet with lingonberry, raspberry and pistachio crispy biscuit.
- Coconut pannacotta with blueberry and mango salsa



## BEVERAGES

### Non alcoholic

- Coffee/tea, cup	25.00:-
- Juice, 1 liter	48.00:-
- Smoothie; raspberry, strawberry or blueberry	28.00:-
- Fruit shot (6 cl) orange, ginger and chili	22.00:-
- Mineral water/soda/beer 2 %, 33 cl bottle	25.00:-
- Rent a water cooler including 19.8 l Spring Water	590.00:-
- Extra Spring Water, 19.8 liter	190.00:-

### Beer

- Carlsberg Hof, 33 cl bottle	42.00:-
- Carlsberg Export, 33 cl bottle	44.00:-
- Tuborg Guld, 50 cl bottle	54.40:-

### Sparkling wine

- Castillo Perelada Cava Reserva, Spain 75 cl bottle	252.00:-
- Terra Organica Prosecco, Italy 75 cl bottle (organic)	244.00:-
- Chateau Fuissé Cremant de Bourgogne, France 75 cl bottle	402.00:-
- Non alcoholic; Chapel Hill Sparkling, Hungary, 75 cl	156.00:-

### Champagne

- Delamotte Brut, France 75 cl bottle	798.00:-
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### White wine

- Claude Val Blanc, France 75 cl bottle	228.00:-
- Kleine Zalze Chenin Blanc, South Africa 75 cl bottle	236.00:-
- Terra Organica Sauvignon Blanc, France 75 cl bottle (organic)	290.00:-
- Eins, Zwei Dry Riesling, Germany 75 cl bottle (organic)	390.00:-
- Non alcoholic; Sutter Home Fre White, USA	154.00:-

### Red wine

- Arrogant Frog Cabernet Sauvignon/Merlot, France 75 cl bottle	234.00:-
- Rosso de Frasse, Italy 75 cl bottle	242.00:-
- Farnese Sangiovese, Italy 75 cl bottle (organic)	236.00:-
- Terra Sana Syrah, France 75 cl bottle (organic)	268.00:-
- Non alcoholic; Sutter Home Fre Rred USA	152.00:-

## **BUFFETS**

### **Buffet 1** **335.00:-**

- Couscous salad with mint roasted eggplant, zucchini and peppers
- Marinated mushrooms
- Puff pastry pizza with mozzarella, pine nuts and arugula
- Lamb rolls in Tomato sauce
- Tzatziki
- Green salad
- Bread
- Olive oil and cottage cheese

### **Buffet 2** **345.00:-**

- Quinoa salad with pomegranate, sweet peas and haricot verts
- Tomato salad with balsamico dressing
- Rouille (roasted pepper aioli)
- Herb-studded pork loin from Rocklunda farm served with apple cider
- Salmon, spinach and goat cheese pie
- Green salad
- Tomato and basil bread
- Olive oil and cottage cheese

### **Buffet 3** **320.00:-**

- Sesame roasted root vegetables and virgin olive salad
- Tabbouleh
- Warm caponata
- Drum sticks "Osso Buco"
- Green salad
- Parmesan crème
- Olive and parmesan bread
- Olive oil and cottage cheese

### **Buffet 4** **360.00:-**

- Noodle salad with shrimp, crayfish and spring onions
- Creamy potato salad with dill and chives
- Artichokes salad with parsley and lemon
- Oven baked salmon with lobster aioli
- Grilled asparagus with parmesan and truffle vinaigrette
- Green salad

- Bread
- Olive oil and cottage cheese

### Supplement

- Seasonal pie	60.00:-
- Merques with jalapeño crème and tortilla bread	65.00:-
- Puff pastry pizza with feta, sundried tomatoes and cured ham	60.00:-
- Caesar salad with croutons	55.00:-
- Potato gratin with cheese	35.00:-
- French potato salad	45.00:-
- Creamy pasta salad with melon and ham	95.00:-
- Coleslaw	15.00:-
- Stewed game beef with carrots on crudité	105.00:-
- Fresh fruit	50.00:-
- Cheesecake	25.00:-
- Vanilla yogurt with honey and nuts	20.00:-
- Truffles	25.00:-



**COLD PLATES**

**Menu**

- Cous cous salad with roasted pepper, chilli vinaigrette and Chorizo salami 168.00:-
- Turkey breast and chickpea salad with feta cheese, red onion and garlic 185.00:-
- Pasta salad with crayfish and parmesan dressing 196.00:-
- Pumpkin and bean salad with sundried tomatoes, olives and herb cream cheese 156.00:-



## ROOM CATERING

### BEVERAGES

#### Non alcoholic

Coffee/tea, cup 25.00:-

Mineral water/soda/beer 2%/juice, 33 cl 25.00:-

#### Beer

Carlsberg Export, 33 cl 44.00:-

#### Sparkling wine

Castillo Perelada Cava Reserva, 75 cl 252.00:-

#### Champagne

Delamotte Brut, 75 cl 798.00:-

#### Wine

White - Claude Val Blanc, 75 cl 228.00:-

Red - Arrogant Frog Cabernet Sauvignon/Merlot, 75 cl 234.00:-

### SANDWICHES

- Rye bread with Wästgöta Kloster cheese, Lollo Biondo lettuce and cucumber 32.00:-

- Cheese roll 28.00:-

- Cheese and ham roll 28.00:-

- Baguette with cheese, ham and lettuce 44.80:-

- Baguette with shrimps 52.00:-

- Baguette with chicken 52.00:-

### PASTRIES

- Mini muffins 24.00:-

- Mässrestauranger's home made bun with rhubarb and vanilla 22.00:-

- Assorted selection of buns pp 32.00:-

- Assorted selection of fruits and candy pp 32.00:-

- Truffles 20.00:-

- Praline 20.00:-

- Fresh fruit, 180g pp 23.00:-

- Mixed candy pp 15.00:-

## SALADS

*Including bread and butter. Price excluding VAT*

- Greek salad	95.00:-
- Caesar salad with chicken	140.00:-
- Couscous salad with shrimps	110.00:-

## LUNCH BOX

**Lunch box small** 135.00:-

- Sandwich with turkey and cottage cheese
- Chocolate bar
- Juice 25 cl
- Mineral water 33 cl

**Lunch box medium** 138.00:-

- Sandwich with curry chicken
- Potato chips
- Seasonal fruit
- Mineral water 33 cl

**Lunchbox Large** 146.00:-

- Sandwich with tuna
- Yoghurt
- Cookie
- Seasonal fruit
- Juice 25 cl

**Vegetarian option: Sandwich with grilled vegetables and feta cheese**



## CONTACT INFORMATION

It is very important for us to treat all our guests in the best possible way, according to your specific demands and details. Therefore, please do not hesitate to contact us at any time so that we can make your preferences possible.

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