

## *Party & Event Menu*

### SNACKS

Toast Skagen topped with whitefish roe  
Smoked salmon wrap with dill  
Pickled herring with new potato, sour cream and chives  
Ceviche of salmon, halibut, shrimp, avocado and mango  
Quiche Västerbotten topped with whitefish roe  
Chèvre crème with buckthorn reduction  
Deer wrap with horseradish  
Duck liver mousse with fig chutney  
Mixed olives  
Root vegetable chips  
Wasabi peas



### STARTERS

Brewery's Skagen topped with roe served on rye bread  
Salmon tartar with dill, red onion, lemon confit and egg yolk  
Lightly smoked trout on a spicy salad with pickled chanterelles,  
roasted sunflower seeds and cucumber salad with chili  
Jerusalem artichoke soup with grilled scallops and herb crostini  
Goat cheese quiche with chips on Tvärnö ham, red onion,  
fig marmalade and peppery salad  
Blackened beef Carpaccio with herb salad, cherry tomatoes,  
slices of Svecia cheese, rapeseed oil and lemon  
Lightly smoked duck breast served with toasted brioche on duck  
liver tureen, sprinkled caramelized walnut and cherry reduction  
Smoked reindeer steak with ginger cooked pears clove,  
horseradish, cream cheese and deep-fried flatbread



# THE BREWERY®

CONFERENCE CENTRE STOCKHOLM

## MAIN COURSES

Steamed halibut with fresh prawns, baked small onions and capers served with potato purée seasoned with roasted garlic

Chanterelle and cray fish minced trout with seafood risotto, shellfish and white wine sauce

Lamb fillet with potatoes and chanterelle cake, rosemary gravy and spicy lamb sausage

Roast veal rib with chili béarnaise, grilled green asparagus and garlic roasted potato halves

Herb grilled sirloin of Swedish farm pork stuffed with pesto and Parma ham served with red wine gravy, potatoes and parsnip purée

Roast beef fillet with truffle butter and potato fondant, red wine sauce and baked tomatoes

Corn chicken breast with mushroom risotto, balsamic gravy and haricot verts



## DESSERTS

Chocolate fondant with vanilla marinated raspberries and blackberries

Tiramisu with port wine cooked cherries

White chocolate pannacotta with cardamom marinated berry top

Lemon tart with Italian meringue

Lime Cheese Cake with rum-laced pineapple and strawberry salsa

Fresh fruit salad with mascarpone crème

Apple pie with vanilla curd & mint cream

Truffles

Lingonberry truffles, peanut butter truffle, black truffle, milk chocolate truffles, coffee truffles



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## DINNER BUFFETS

### MEDITERRANEAN

Gambas, mini squid and mussels marinated in lemon and garlic  
Grilled tuna on crostini with chili aioli  
Liguria olives  
Fried pickled vegetables  
Browned veal carpaccio with white truffle oil, roquette and parmesan shavings  
Parma ham with melon  
Pasta salad with mozzarella, cherry tomatoes and basil  
Caesar Salad with Corn chicken and croutons  
Tallegio and manchego  
Grissini, bread and cream cheese

#### Additional choice:

White chocolate panna cotta with berry top  
Truffles and Fresh Fruit



### ORIENTAL

Salmon and scallop Ceviche  
Harissa marinated lamb roast  
Chicken skewers with toasted sesame seeds  
Saffron Bulgur with coriander and mint  
Roasted peppers, eggplant and artichokes  
Omi horiya and hummus  
Raita  
Feta cheese salad with olives  
Green salad  
Bread  
Goat cheese with fig marmalade

#### Additional choice:

Shrikand with pistachios, cardamom and apricot  
Truffles and Fresh Fruit



### SWEDEN

Flatbread stub with skagen and roe  
Gubbröra on dark rye bread  
Västerbotten cheese pie with whipped crème fraiche and red onion  
Mustard marinated wild boar tenderloin with shoots of beetroot  
Pink peppercorns marinated salmon with mustard and dill

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Tvärnö ham

Potato salad with seasonal vegetables

Green salad with herbs and shoots

Crisp bread, bread and fresh cheese with horseradish

Select to:

Flake with vanilla cream

Truffles and Fruit



FRANCE

Duck liver mousse on brioche with figs

Shot asparagus with smoked salmon cubes

Seafood paté

Orange glazed pink roasted duck breast

Roast beef with chardonnay-pickled vegetables

Quiche Lorraine with salad

Potato salad with chèvre and red onion

French tomato salad

Marinated green beans

Sourdough bread and whipped butter

A selection of French cheeses, jam and soft dried apricots

Grapes

Select to:

Crème Brûlée with mango and strawberry salsa

Truffles and Fruit

