

LUNCH & DINNER

Chinese handmade fresh noodles (lactose-free)

Handmade LiangMian noodle salad with julienned cucumber, sesame sauce and vinegar. A slightly spicy sauce on the side. The only other way to get this, is to travel to China!

Traditional Peruvian beer-grilled chicken

Beer-grilled chicken, seasoned with onions, garlic, yellow peppers, coriander. Served with a fluffy rice and a classic "salsa criolla" salad. A must of the Peruvian cuisine!

Traditional Palak Paneer from the Indian Subcontinent (vegetarian/vegan)

Paneer cheese in a thick paste made from puréed spinach and seasoned with garam masala, and other spices. Served with traditional Chapati bread. The vegan version is made by replacing paneer with tofu. A hearty and delicious meal!

Handmade Chinese dumplings (vegan, lactose-free)

Handmade dumplings with vegetable and bean filling. Served with Chinese cucumber salad and soy sauce. The best dumplings you ever had!

Handmade Greek Spinach & Feta cheese pie (vegetarian)

Traditional filling with fresh chopped spinach, feta cheese, and extra-virgin olive oil wrapped in handmade phyllo dough. with. Served with salad and vinaigrette. A star in many Greek homes!

THE QUICK BOOST

109 kr per person

Best choice for short meetings, seminars, conferences and events

Small portion
(60% of a full portion)

THE FULL EXPERIENCE

159 kr per person

Great choice for most meetings, seminars, conferences and events

Regular portion

+ mix of sparkling water

THE PREMIUM EXPERIENCE

195 kr per person

Best choice for most meetings, seminars, conferences and events

Regular portion

+ mix of sparkling water

+ 2 pieces of fika per person

minimum order: 20 people (minimum 10 portions of any menu item you choose)

for orders, quotes for special events or more information contact catering@gastronaut.me or call 070 854 8300

FINGER FOOD

NON-VEG MIX

Prosciutto rolls

with prosciutto crudo, salad, cream cheese, prosciutto cotto, mozzarella, cherry tomato.

Canapés

with egg cream, parsley, prawn, smoked salmon, veggies.

Savoury Crescents

with salami, homemade pesto

Burger Sliders

with mayonnaise, salad, beef, cucumber, tomato, cheddar cheese

Mini Pizzas

with tomato sauce, mozzarella, salami, paprika

VEGAN+VEGETARIAN MIX

Mini Pizzas

with tomato sauce, mushroom, basil.

Canapés

with hummus, cheddar cheese, veggies.

Vegan Burger Sliders

with veg.mayo, salad, grilled zucchini, eggplant, cucumber, tomato

Almond Hummus Rolls

with sallad, almond hummus, paprika, cucumber

Savoury Crescents

with dried tomato, homemade pesto

THE QUICK MINGLE

98 kr per person

3 pieces per person

Best choice for short seminars, conferences and events

Select up to 3 finger food options of each mix

THE NETWORKING EXPERIENCE

129 kr per person

5 pieces per person

Best choice for most seminars, conferences and events, where you want people to stay longer

Select up to 5 finger food options of each mix

minimum order: 20 guests

for orders, quotes for special events or more information contact catering@gastronaut.me or call 070 854 8300

Austrian Linzer

cookies with various jam toppings

Brazilian Brigadeiros

chocolate truffles with chocolate sprinkles

French Molten

mini-cakes with fresh raspberry

French Madeleines

buttery sponge cakes

American Blossom cookies

with chocolate and peanutbutter cream

Swedish Cinnamon Rolls (+10kr per person)

soft, sweet and classic

THE ONE PIECE

35 kr per person

1 piece per person

+ coffee and tea

THE SELECTIVE EXPERIENCE

85 kr per person

3 pieces per person

+ coffee and tea

THE FLAVOURS OF THE WORLD

109 kr per person

5 pieces per person

+ coffee and tea

+ mix of sparkling water

minimum order: 20 pieces of any menu item you choose

**for orders, quotes for special events or more information contact
catering@gastronaut.me or call 070 854 8300**

BREAKFAST

Ham (prosciutto cotto) breakfast sandwich

with salad, cheese, paprika, tomato, cucumber, cream cheese.

Prosciutto Crudo breakfast sandwich

with salad, cheese, paprika, tomato, cucumber, cream cheese.

Salami breakfast sandwich

with salad, paprika, tomato, cucumber, cheese.

Almond Hummus breakfast sandwich - vegan

with salad, tomato, paprika, cucumber, cheese.

Chia pudding - vegan, gluten-free, lactose-free

with chia seeds, coconut milk, cane sugar, sliced fruit.

THE QUICK BOOST

69 kr per person

Best choice for short morning meetings, seminars and events

Choice of breakfast sandwich
OR chia pudding

+ coffee and tea

THE ENERGY KICK

98 kr per person

Best choice for most morning meetings, seminars, conferences and events

Choice of sandwich

+ coffee and tea

+ 1 Chia Pudding per person

minimum order: 20 people (minimum 5 portions of any menu item you choose)

**for orders, quotes for special events or more information contact
catering@gastronaut.me or call 070 854 8300**

GOOD TO KNOW:

Placing an order/Information request:

Send us an email at catering@gastronaut.me or call 070 854 8300 with:

- a) date of event (if you know)
- b) approximate number of guests
- c) breakfast, lunch, fika, dinner, or finger food?

Minimum order: 20 servings. Orders up to 99 servings are accepted until 5 working days before the event date. For 100+ servings pre-order time is 10 working days. However, if you have a last minute request, we always do our best to make it work!

Sparkling water & Coffee:

15kr per person for sparkling water (if not included in the package of your choice)

25kr per person for coffee (if not included in the package of your choice)

For whole-day or multiple-day events/conferences/seminars:

Contact us to recommend a menu according to your needs. We will respond within 24hrs.

Special Requests:

Do you want something that is not in this menu? No problem! We can give you other recommendations from our dozens of international chefs. Just give us a call at 070 854 8300 or email us at catering@gastronaut.me.

Changes to your order:

We can accommodate changes of $\pm 10\%$ in the number of portions up until 48hrs before your event. In some cases we may be able to accommodate changes in the number of portions up to 24hrs before your event.

Cancellations:

Cancellations 7 days or more prior to your event are free of charge.

Cancellations 2 to 6 days prior to your event will be charged 40% of your order.

Cancellations up to 48hrs prior to your event will be charged 75% of your order.

- All prices exclude VAT 12%
- All our food is served in premium and recyclable food containers.
- All cutlery is high-quality and recyclable.
- Gastronaut will set up the food beautifully upon delivery at no extra charge.
- Delivery within Stockholm zones 1 and 2 is FREE, zone 3 is 500kr, zone 4 is 1.000kr
- Although many of our dishes are free of allergens, they are not produced in an allergen-free environment. Traces of allergens might be found in our food.

**for orders, quotes for special events or more information contact
catering@gastronaut.me or call 070 854 8300**