

BUFFET MENUS

Only one menu per company and order at least 10 days before arrival.

Please indicate any food allergy at the time of your order.

WEST COAST BUFFET

Creamy shellfish salad in bowls topped with dill
Cold poached salmon
Halved eggs with shrimp and mayonnaise
Lingonberry-, mustard- and red onion pickled hearing with traditional sides
Västerbotten cheese pie
Roast beef
Seasonal mixed salad
Cheese platter
Bread basket with traditional hard bread and churned sea salt butter

Warm Dishes:

Traditional meatballs, cocktail sausages and spareribs
Roasted root vegetables topped with fresh herbs
Boiled potatoes with dijon dressing, capers and leek

545 SEK/person Inc VAT (486 SEK Ex VAT)

ASIAN BUFFET

Coriander, chili and coconut boiled blue mussels
Glass noodle salad with wakame, red pepper and roasted sesame seeds
Shrimpcocktail (piri piri) served in small cups
Three types of sushi nori rolls (Nori Maki) with traditional sides
Green bean salad with sweet chili and garlic dressing
Korean beef salad with pickled butternut squash served in small cups
Themed mixed salad

Warm Dishes:

Panang chicken curry
Jasmine rice
Spicy korean spareribs with sesame seeds
Prawn crackers
Pineapple terriyaki

515 SEK/person Inc VAT (460 SEK Ex VAT)



ITALIAN BUFFET

Shellfish salad with blue mussels, shrimp, scampi, capers, red peppers and olive oil
Marinated olives with sun dried tomatoes and herbs
Green salad with grilled aubergine, artichoke, red peppers, zucchini and garden mushrooms
Caprese salad (tomato and mozzarella) with basil olive oil
Serrano ham, fennel salami and salciccia
Pasta salad with ricotta and basil
Bean puré with garlic and lemon
Mixed salad with cherry tomatoes and parmesan cheese
Cheese platter with taleggio, gorgonzola and brie
Herb marinated chicken breast served thinly sliced
Cream cheese with sun dried tomatoes
Fresh focaccia and assorted bread basket with butter

525 SEK/person Inc VAT (469 SEK Ex VAT)

ADDITIONAL (SERVED IN A CUP)

Vanilla pannacotta with berry compote
Milk chocolate mousse with meringue
Cinnamon apple crumble

45 SEK/person Inc VAT (40,17 SEK Ex VAT)



CANCELLATION POLICY

UP TO 4 WEEKS BEFORE BOOKING

Entire amount of participants can be changed without charge. The event can be cancelled without charge.

2 TO 4 WEEKS BEFORE BOOKING

Number of participants can be reduced free of charge up to 50%. If canceled, booking will be charged at 50% of agreed upon quote*

48 HOURS – 2 WEEKS BEFORE BOOKING

Number of guests can be reduced free of charge by 10%. If canceled, my booking will be charged 90% of the booking value *

WITHIN 48 HOURS OF BOOKING

If canceled or modified, the total price of the reservation will be 100%

All dietary requirements need to be shared with us a minimum of 10 days prior to your booked function otherwise a surcharge may be charged in addition to the booked menu.

*in the case that a third party supplier is involved / booked (eg entertainment, technology, etc.) for the event through us, and their cancellation policy entitles them to higher compensation, the corresponding charge will be passed on to yourselves.

Cancellations must be made in writing.

We follow Visita's recommendations.

Kind Regards
Palace Göteborg