



HOLIDAY CHEER IN HIGH GEAR!

EXPERIENCE OUR AMERICAN
CHRISTMAS BUFFET



STOCKHOLM

Send your booking requests to
info@hrcstockholm.com

EXPERIENCE AN
AMERICAN
CHRISTMAS BUFFET

THE BUFFET

HOT & COLD

BBQ Pulled Pork Sliders – Hand-pulled pork topped with our homemade barbecue sauce, pickles and crispy fried onions, served on a bite-sized brioche bun

Legendary Sliders – 40g beef burger topped with cheddar cheese and a golden fried onion ring. Served on a bite-sized brioche bun

One Night In Bangkok Fried Shrimps – Fried shrimps tossed in a creamy, spicy sauce, topped with green onions

Barbecue ribs
Buffalo style wings
Whole roasted strip steak
Classic oven roasted turkey
Classic turkey stuffing
Oven roasted potatoes
Oven baked smokey Norwegian salmon

Mixed hand stuffed sausages – Wild boar, chorizo, jalapeño cheese bomb and lamb sausage.

Mixed steamed vegetables – broccoli, green beans, carrot, cauliflower

Corn on the cobb
Fried potato wedges
Sweet potato fries

SALAD

Bruschetta –Roma tomatoes marinated in balsamic vinegar and fresh basil, topped with shaved parmesan cheese. Served on sliced toasted baguette

Olive mix – Kalamata and Halidiki olives and cornichons
Cherry tomato, basil and mozzarella skewers

House salad – spinach, kale, romano and iceberg lettuce mix with Italian vinaigrette, pickled red onions, sliced red pepper and cherry tomatoes.

Homemade citrus coleslaw

Feta & tomato salad

Caesar salad

CHEESE & BREAD

Sunflower seed crisp bread, Whole grain bread, Farmers' bread, Christmas wort loaf,

Crisp bread, Spelt crackers, Rye crackers, Saltines,

Sea salt crackers, Digestives

Butter, Fig marmalade, Manourhouse cheese, Roquefort,

Brie, Parmigiano reggiano,

Gruyere, Cheddar

DESSERT

Brownie with whipped cream and maraschino cherries,

Apple pie bites with vanilla sauce

Chocolate mousse

White/dark chocolate ganache

Lime and raspberry - vegan almond cake with lime & raspberry mousse

Hazelnut tartufo

Strawberry cheesecake

Gingerbread

Mixed Candy



LOVE ALL SERVE ALL

VEGAN

Falafel patties

Vegan burger patties with vegan cheese & buns

Quinoa, black bean & sweet corn mix

Mushrooms marinated in soy and garlic balsamic vinegar

Olive mix – Kalamata and Halidiki olives and cornichons

Quorn filets with zucchini, red pepper and tomato sauce

Mixed steamed vegetables – broccoli, green beans, carrot, cauliflower

Corn on the cobb

Fried potato wedges

Sweet potato fries

House salad – spinach, kale, romano and iceberg lettuce mix with Italian vinaigrette, pickled red onions, sliced red pepper and cherry tomatoes.

Lime and raspberry - vegan almond cake with lime & raspberry mousse



DRINK PACKAGES & BUFFET TIMINGS



SMALL

Glögg
1 Glass wine / beer
1 Snaps (4 cl)
Coffee



MEDIUM

Glögg
2 Glasses wine / beer
1 snaps (4 cl)
Coffee



LARGE

Glögg
3 Glasses wine / beer
2 Snaps (4cl)
Coffee

Timings Mon - Fri

11:30-14:00
469 kr excl VAT (525 incl VAT)

15:00-18:00
558 kr excl VAT (625 kr incl VAT)

19:00-00:00
647 kr excl VAT (725 kr incl VAT)

Timing Saturday

19:00 - 00:00
647 kr excl VAT (725 kr incl VAT)

Prices - Drink Packages

Small: 210 kr excl VAT
(263 kr incl VAT)

Medium 287 kr excl VAT
(359 kr incl VAT)

Large: 443 kr excl VAT
(554 kr incl VAT)

Package without snaps

Glögg
3 Glasses wine / beer
Coffee
290 kr excl VAT (362 kr incl VAT)

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