



Östarps Gästgivaregård

"Food & beverages in fabulous Scanian surroundings"



Catering

For those of you that would like to relax and socialize with your guests we offer the possibility to order food for take out.

The prices for the buffets 1-5 are for 10 people or more.

The prices for the buffets 6-7 are for 25 people or more.

You can also order menus for take away.

Give us a call for prices and suggestions.

Julbuffet takeaway

We have a number julbufféer takeaway.

Call for information

BUFFET 1

Veal roast beef with orange roasted rootcrops and pickles salad flavoured with chilis sauce

Early potato salad with apple, salad onions, pickled cucumber and herbs

Salad with tomato, cucumber, corn and radish

Butter and home baked bread

Price per person 105:-

With potatoes au gratin + 15:-

BUFFET 2

Fillet of cockerel smoked warm with sugar peas

Early potato salad with apple, salad onions, pickled cucumber and herbs

Salad with tomato, cucumber, corn and radish

Butter and home baked bread

Price per person 115:-

With potatoes au gratin + 15:-

BUFFET 3

Fillet of salmon smoked warm with green asparagus

Dill potatoe salad or boiled potatoes

Salad with tomato, cucumber, corn and radish

Butter and home baked bread

Price per person 135:-

BUFFET 4

Shellfish salad with shrimps, forest mushrooms and small peas

Veal roast beef with orange roasted rootcrops and pickles salad flavoured with chilis sauce

Salad with cheritas tomatoes, cucumber, corn and cauliflower

Early potatoes salad with salad onions, pickled cucumber and herbs

Brie cheese and Kalamata olives and biscuits

Butter and home baked bread

Price per person 185:-

With potatoes au gratin + 15:-

BUFFET 5

Fillet of cockerel smoked warm with green asparagus and horseradish flavoured cantadou cheese
Pastrami spiced fillet of salmon with sugar peas and sauce vert
Early potatoes salad with salad onions, pickled cucumber and herbs
Salad with cheritas tomatoes, cucumber, corn and cauliflower
Brie cheese and Kalamata olives and biscuits
Butter and home baked bread

Price per person 205:-

With potatoes au gratin + 15:-

BUFFET 6

Roll of thin unleavened bread filled with Skagen mix
Fillet of cockerel smoked warm with green asparagus and horseradish flavoured cantadou cheese
Najad salmon with green aspaagus and basil cream
Veal roast beef with orange roasted rootcrops and pickles salad flavoured with chilis sauce
Early potatoes salad with apple, salad onions, pickled cucumber and herbs
Rocket salad with cherry tomatoes, roasted pine kernels and balsamico vinaigrette
Bavaria blue with Kalamata olives, pears and digestive biscuits
Butter and home baked bread

Price per person 265:-

With potatoes au gratin + 15:-

BUFFET 7

Rolls of thin unleavened bread filled with salmon smoked fresh and ham
Salmon smoked fresh with white asparagus and basil cream
Scanian air dried ham filled with cottage cheese, herbs and honey on a bed of asparagus fried with truffles
Veal roast beef with orange roasted rootcrops and pickles salad flavoured with chilis sauce
New potatoe salad with apples, onion, pickles and herbs
Pasta salad with sun dried tomatoes, radish and parmesan cheese shavings
Salad with cheritas tomatoes, cucumber, corn and cauliflower
Cambozola, Brie cheese and Whisky cheddar with Kalamata olives, fig marmelade, paprika, pears and two sorts of crackers
Butter and home baked bread

Price per person 295:-

With potatoes au gratin + 15