



## *Breakfast*

- 1. Plain: Coffee, sandwich (choose between cheese, ham/cheese, salami/brie, egg/tomato. 59 kr/pp*
- 2. Tasty: Coffee, sandwich, youghurt (choose topping, granola, nuts, berries) or smoothie. 95 kr pp*
- 3. Healthy: Coffee, healthy bread, avocado, egg, overnight-oats (choose topping, granola, nuts, berries) 105 kr pp*

*Add juice (apple or orange) 25 kr pp*

## *Lunch*

- 1. Todays lunch with sallad buffé, coffee and bread  
120 kr*

*Vegetarian 110 kr*

- 2. Sallad (choose between pasta, bulgur, quinoa / shrimp, chicken, greek, salmon 110 kr*

## *Swedish fika*

- 1. Plain: Coffee, cinnamonbun (choose between bun, croissant, chocolate-cake, carrot-cake. 55 kr pp*

*2. Sandwich: Coffee, sandwich. 59 kr pp*

- 3. Luxury: Coffee, filled croissant, or other cake. 75 kr*

*Healthy: Coffee, rawfoodball, fruitsallad. 102 kr pp*

## *Daily Package*

*1. Breakfast + lunch + fika 269 kr pp*

*2. Breakfast + lunch 205 kr pp*

*For other options please contact us for  
more information*

## *Always*

*Fruitbasket (mixed fruit) 15 kr pp*

*Fruitsallad (portions) 45 kr pp*

*Smoothie 45 kr*

*If you have any allergies or other questions please  
contact Anna Mannerström, + 46 708 31 82 20  
or [anna@harvestrestaurant.se](mailto:anna@harvestrestaurant.se)*

The logo for Harvest By Mannerström features the word "Harvest" in a large, bold, orange serif font. Above the 't' in "Harvest" is a small circular emblem containing a stylized crown or floral design. Below "Harvest" is the text "By Mannerström" in a smaller, orange, sans-serif font. The entire logo is set against a dark green rectangular background.

**Harvest**  
By Mannerström

Volvo Jakobs Väg 17 (PVD) 418 78 Göteborg, tel. + 46 708 31 82 20  
[catering@harvestrestaurant.se](mailto:catering@harvestrestaurant.se), [www.harvestrestaurant.se](http://www.harvestrestaurant.se)

# *Catering guidelines*

*Delivery within Volvo 250 sek*

*Pick-up at Harvest - no cost*

*Drop-off - The food is packed in take away boxes*

*Dinner catering: Minimum 20 pers, buffé, 2 or 3 courses  
(needs extra staff/chefs) we leave a proposal and a quote)*

## *Order process*

### **BOOKINGS:**

*Catering booking must be done 3 days before the event before  
15:00 (so that food and service can be as expected)*

### **CANCELLATION:**

*Must be done the day before the event, before 10:00  
(otherwise full payment)*

### **PAYMENTS Volvo:**

*The guest must come in with a PO number the day before the event.*

### **OTHER GUESTS :**

*Pay in the restaurant or invoice if agreed.*