

Ruckman's

Buffets

Eco Buffet

We are now launching a buffet well suited to the times. With ingredients grown with knowledge, responsibility and ethical respect.

Salad with tomato, red onion and feta cheese
Vegetables grilled with honey
Herb-flavoured lamb steak
Yoghurt marinated corn-fed chicken
Broccoli and onion salad
Whole-grain pasta with olives and vegetables
The house's salsa
Dark bread and herb cream

Catering price 225: -

Caribbean buffet

Spicy and fruity!

Cinnamon flavoured fillet of chicken with garlic and japapeno cream
Coconut and chili broiled salmon skewer
Papaya in shrimp and crayfish salad
Grilled corn on the cob
Mango and pineapple salsa
Bean salad flavoured with rum, lime and brown sugar
Mixed salad
Sweet potato salad
Home-baked chili bread with garlic butter

Catering price 180: -

Mediterranean buffet

Some of the most and the best of cross kitchen

Mediterranean inspiration!

Grilled fillet of chicken flavoured with pesto
Parmesan and ajvar flavoured fillet of salmon
Pasta salad with fresh herbs and shrimps
Feta cheese salad with black olives, red onion and sundried tomato
Airdried ham
Basilika lactic cheese
Salad with sliced parmesan
Tomato salad with chevre cheese, honey and roasted walnuts
The house's olive tapenade
Home-baked focaccia
Ruckman's whipped butter

Catering price 255: -

Mexican buffet

Perfect party food with all the right flavours!

Tex Mex Buffet!

Coriander and tomato marinated shrimps
Quesadillas with chicken
Guacamole
Hot chili with two kinds of beans
Soft tortillas
Salad
Tomatoes
Cucumber
Onion
Jalapenos
Corn

Fresh pineapple
Shredded cheese
Sourcream
Salsa
Nacho chips

Catering price 175: -

Vegetarian buffet

Inspiration from many different countries mixed to a journey of taste sensations

Vegetarian buffet

Rosemary roasted root vegetables
Hot noodle salad with crispy vegetables
Grilled paprika, aubergine and zucchini
Lime and rosé pepper marinated tofu
Bean salsa
Salad with tomato, cucumber, red onion, olives and feta cheese
Chevre filled dades
Ratatouille
Olive tapenade
Tzatziki
Home-baked bread
The chef's whipped butter

Catering price 165: -

Vegan Buffet

We mix good things from the plant kingdom to be enjoyed by sight and taste!

Grilled vegetables with Fava (yellow pea dip)
Lemon and piri piri marinated olives
Carrot salad with roasted sunflower and sesame seed
Lentil and bulgur burgers with cumin
Mixed salad, wheat grains and quinoa
Zucchini burgers with tofu
Tomato salad with red onions, wheat grains and quinoa
Pasta salad with sundried tomatoes and crispy vegetables
Home-baked bread and tofu cream flavoured with pomegranate

Catering price 155: -

Spanish buffet

Buffet inspired by Spain with tapas!

Saffron scented paella with shellfish and chicken
Serrano ham
Pata Negra salami
Chorizo slices with grilled red onion and three colours of paprika
Frittata with Spanish pepper
Marinated garlicks and artichoke
Mixed olives
Mojo rojo - a cold sauce on white bread, olives, paprika and garlic
Manchego cheese with sundried tomato
Salad with tomato and cucumber
Home-baked bread
The chef's whipped butter

Catering price 225: -

Wilderness buffet

Mousse cake with two kinds of roe and dill on dark bread
Thin bread rolls filled with smoked deer steak and chanterelle cheese
Potato salad with apple in a chives and parsley vinaigrette
Double marinated fillet of boar
Venison roast beef
Juniper berry marinated trout
Mustard sauce with dill
Horseradish cream
Lingonberries preserved raw
Rowanberry pickled forest mushrooms
Freshly baked bread, whipped butter and soft whey butter

Catering price 235: -

Italian Buffet

The chef's love for the food!

Gorgonzola-baked chicken
Marinated thinly sliced fillet of pork
Lime marinated scampi on skewer
Marinated artichoke, olives and garlic cloves
Parmesan and rocket pie
Italian salami
Parma ham
Bacon dades
Caprese
Basil carrots
Pasta salad with sundried tomato pesto, paprika and red onion
Cheese platter with taleggio, pecorino and the house's marmalade
Mixed salad
Mini ciabatta with herb flavoured ricotta

Catering price 255: -

Large Swedish Buffet

Familiar classics in perfect company!

Mustard herring and pickled herring
Pepper fried roast beef
Smoked deer steak
Elderberry marinated salmon with mustard sauce
Smoked salmon with roe sauce
Egg half with Skagen mix
Jansons frestelse
Venison meatballs with lingonberries preserved raw
Sausages
Pie with Västerbotten cheese
Salad with mixed vegetables
Classic potatoes au gratin
Two cheeses from Kvibille
Swedish hard bread
Freshly baked bread and Ruckman's whipped butter

Catering price 255: -

West Coast Buffet

With a focus on the delicacies of the sea!

Herring cake
Dill and lemon herring
Shrimp and rocket aioli
Langoustines
Mussels boiled in wine
Marinated salmon with mustard sauce
Salmon rolls smoked cold filled with crab mousse
Fresh potato salad with capers, dill and shallots
Swedish priest cheese
Home-baked caraway bread and Ruckman's whipped butter

Catering price 275: -