

Põhjala Catering

About us

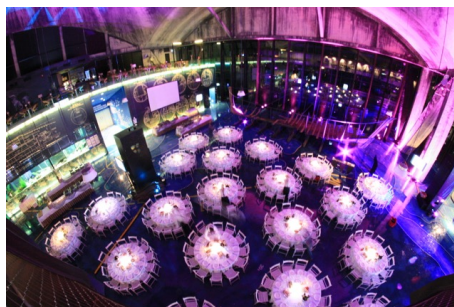
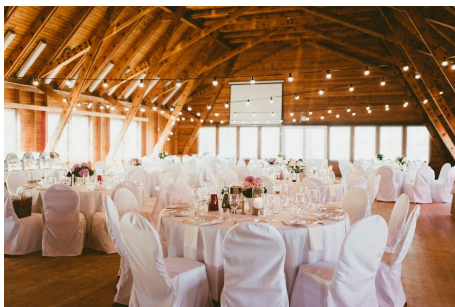
Our aim is to offer a flexible catering service in line with the format of the event, and the greatest compliment we can receive is praise for our excellent food and service. Our team's experience in the field dates back to 2007 and we have provided catering to groups ranging in size from 10 to 1500. We also have a large amount of party furniture at our disposal, renting which supports our service.

Dishes and menus

Põhjala Catering is guided by the principle that high-quality ingredients should be sourced locally wherever possible. We have carefully chosen our suppliers, a number of whom are Estonian farmers and small producers of pure foods. In putting our menus together our goal is to ensure that the food is visually appetising and as healthy as it can be, while providing a first-rate experience in terms of flavour. We also feel that a traditional Estonian spread need not be an exact copy of what our parents and grandparents have been making for decades, but rather that by adopting the same tenets while using the latest techniques and new ingredients we can take our cuisine to a level that places it among the world's best. We consider it important that local caterers have a sense of duty to showcase Estonian food to foreign visitors and to instil in them an interest in local food culture.

Style and visuals

In styling our dishes, decorating our venues and serving our food, we here at Põhjala Catering use the most contemporary design solutions available. Across these set-ups we often stress a sense of being close to nature and the use of natural materials, taking our lead from Scandinavian design and the underlying principles of New Nordic cuisine.



WEBSITE: www.pohjalacatering.ee

INSTAGRAM: www.instagram.com/pohjala_catering

ORDERS: graniitvilla@pohjalacatering.ee, +372 5690 9250

Põhjala Catering

Extensive party buffet (for wedding receptions and other evening events):

Buffet menu (1000 g of food per person):

Warm dishes:

- Baked sea bass 120 g, orange & lemon beurre blanc 20 g
- Liivimaa beef entrecôte 120 g, chilli & coconut sauce 15 g
- Red lentils in a tomato & coconut sauce 120 g
- Groats, spinach, kale, onion and green cream sauce 120 g

Salads:

- D.I.Y. farmer's salad – fresh salad leaves 30 g, selection of cherry tomatoes 50 g and dressings: raspberry vinaigrette, lemon vinaigrette, red wine & honey dressing, Dijon dressing or hibiscus chutney
- Caesar salad with hummus, egg and bacon 50 g

Meat dishes:

- Beef heart tataki on a bed of vegetables 30 g
- Handmade pâté with a seasonal side, almonds and a rice crisp 30 g
- Roast beef with braised cranberries and king trumpet mushrooms 40 g

Fish dishes:

- Coconut terrine with crab meat, herring roe and smoked salmon 45 g
- Mackerel carpaccio with radish, passionfruit and lemon cream 30 g
- Cashew cream in a waffle cone with smoked fish 25 g (G, L)

Vegetarian dishes:

- Coconut lardo, ash sponge and rassol caviar 25 g (V)
- Polenta cake with duxelle mushrooms 40 g (V)
- Honey-roasted trio of beetroot with lemon vinaigrette and mixed nuts 40 g (V)

Breads:

- Bread station – selection of stone oven-baked white and black bread, flavoured butter 10 g (G, L)

Dessert:

- Chocolate & caramel cake 110 g (G, L)

Drinks:

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Brazilian Mogiana region hand-roasted coffee (Arabica) 150 ml, cream, soy milk, sugar
- Hot water 100 ml, assorted teas, Estonian honey

G = contains gluten | L = contains lactose | V = suitable for vegans

Minimum order: 20 people | Smaller groups by agreement

Price for 20-50 people: €40.00 + VAT per person

Price for 51+ people: €35.00 + VAT per person

The price includes all cutlery and crockery for dining and serving, cloth serviettes and a wait staff service (including preparation and final cleaning).

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Põhjala Catering

Party buffet:

Buffet menu (905 g of food per person):

Warm dishes:

- Liivimaa beef entrecôte 200 g, chilli & coconut sauce 20 g
- Red lentils in a tomato & coconut sauce 120 g
- Groats, spinach, kale, onion and green cream sauce 120 g

Salads:

- D.I.Y. farmer's salad – fresh salad leaves 30 g, selection of cherry tomatoes 50 g and dressings: raspberry vinaigrette, lemon vinaigrette, red wine & honey dressing, Dijon dressing or hibiscus chutney
- Caesar salad with hummus, egg and bacon 50 g

Meat dishes:

- Handmade pâté with a seasonal side, almonds and a rice crisp 30 g
- Roast beef with braised cranberries and king trumpet mushrooms 40 g

Fish dishes:

- Mackerel carpaccio with radish, passionfruit and lemon cream 30 g
- Cashew cream in a waffle cone with smoked fish 25 g (G, L)

Vegetarian dishes:

- Polenta cake with duxelle mushrooms 40 g (V)
- Honey-roasted trio of beetroot with lemon vinaigrette and mixed nuts 40 g (V)

Breads:

- Bread station – selection of stone oven-baked white and black bread, flavoured butter 10 g (G, L)

Dessert:

- Chocolate & caramel cake 110 g (G, L)

Drinks:

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Brazilian Mogiana region hand-roasted coffee (Arabica) 150 ml, cream, soy milk, sugar
- Hot water 100 ml, assorted teas, Estonian honey

G = contains gluten | L = contains lactose | V = suitable for vegans

Minimum order: 20 people | Smaller groups by agreement

Price for 20-50 people: €33.00 + VAT per person

Price for 51+ people: €29.00 + VAT per person

The price includes all cutlery and crockery for dining and serving, cloth serviettes and a wait staff service (including preparation and final cleaning).

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