

# Põhjala Catering

## About us

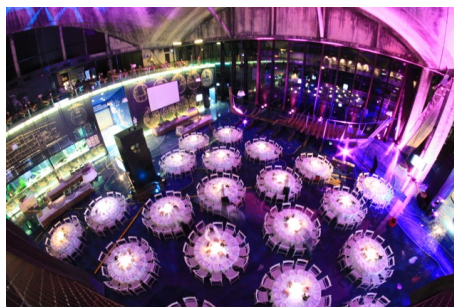
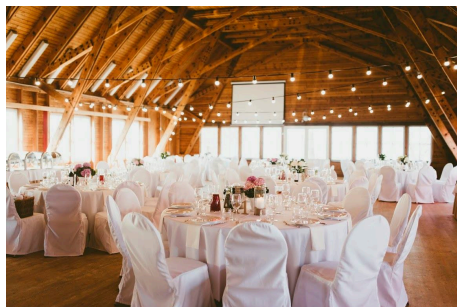
Our aim is to offer a flexible catering service in line with the format of the event, and the greatest compliment we can receive is praise for our excellent food and service. Our team's experience in the field dates back to 2007 and we have provided catering to groups ranging in size from 10 to 1500. 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](http://www.pohjalacatering.ee)

INSTAGRAM: [www.instagram.com/pohjala\\_catering](https://www.instagram.com/pohjala_catering)

ORDERS: [graniitvilla@pohjalacatering.ee](mailto:graniitvilla@pohjalacatering.ee), +372 5690 9250

# Põhjala Catering

## SEMINAR LUNCHES AND DINNERS (buffet):

### Option I – €13.90 + VAT per person

#### Warm dishes:

- Barbecue pork tenderloin with blackcurrant & red wine sauce 120 g
- Oven-roasted thyme potatoes with herbs 200 g

#### Salads:

- Fresh green salad with olive oil 70 g
- Cauliflower & cherry tomato salad with sweet mustard 70 g

#### Dessert:

- Cheese curd cake with cherries 100 g

#### Drinks:

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

#### Breads:

- Selection of freshly baked black and white bread, flavoured butter

### Option II – €13.90 + VAT per person

#### Warm dishes:

- Boeuf bourguignon (stewed at a low temperature for 6 hours)  
Liivimaa beef 200 g
- Pea & potato purée 200 g

#### Salads:

- Fresh green salad with olive oil 70 g
- Coleslaw 70 g

#### Dessert:

- Chocolate & caramel cake 110 g

#### Drinks:

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

#### Breads:

- Selection of freshly baked black and white bread, flavoured butter

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## Põhjala Catering

### Option III – €13.90 + VAT per person

#### Warm dishes:

- Portobello chicken (baked at a low temperature) 200 g
- Vegetable rice 200 g

#### Salads:

- Fresh green salad with olive oil 70 g
- Beetroot & apple salad 70 g

#### Dessert:

- Chocolate & caramel cake 110 g

#### Drinks:

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

#### Breads:

- Selection of freshly baked black and white bread, flavoured butter

### Option IV – €13.90 + VAT per person

#### Warm dishes:

- Cajun sea bass in a margarita sauce 200 g
- Couscous with vegetables 200 g

#### Salads:

- Fresh green salad with olive oil 70 g
- Coleslaw 70 g

#### Dessert:

- Triple-chocolate mille-feuille 100 g

#### Drinks:

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

#### Breads:

- Selection of freshly baked black and white bread, flavoured butter

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