

Põhjala Catering

About us

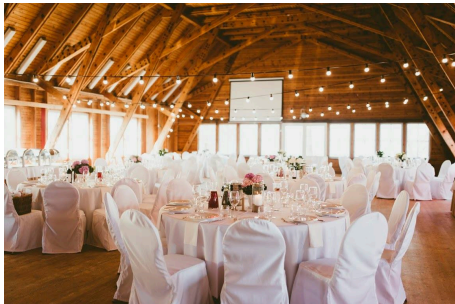
Our aim is to offer a flexible catering service in line with the format of the event, and the greatest compliment we can receive is praise for our excellent food and service. Our team's experience in the field dates back to 2007 and we have provided catering to groups ranging in size from 10 to 1500.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

Grill buffet – menu is served from 15.05 to 30.09

Warm buffet:

- BBQ pork tenderloin with blackcurrant-red wine sauce 120g
- Grilled pork ribs, house sauce 120g
- Salmon (grilled and served on wooden beech log) with dill and lime 80g
- Fresh vegetable wok with nuts 100g
- Summer potato with rosemary butter 200g

Salads:

- Baier style potato salad with bacon and capers 50g
- Caesar hummus salad with egg and bacon 50g
- Fresh green salad with parmesan and strawberries 50g

Kala:

- Barbecue oven coked whole catfish 50g
- Cashew cream in ash cone, smoked cod 30g
- Gravlax duo 30g

Meat:

- Roast beef, braised cranberries, king oyster mushrooms 40g
- Chicken yakitori skewers 30g
- Profiterole with duck liver paté and red onion chutney 40g

Vegan dishes and extras:

- Tomato and buffalo mozzarella salad with fresh basil, and pesto and balsamic cream 50g
- Freshly salted cucumber 80g
- Honey roasted beetroot trio, lemon vinegar, nut mix 40gM
- Bread station (freshly cooked breads), herb butter

Dessert and drinks:

- Curd cake with cherries 100g
- Selection of seasonal fruits 50g
- Coffee, tea 150 + 100 ml, table water – unlimited refill

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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