

# 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)

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# Põhjala Catering

## A la carte dinner menu

### Estonian style 3 course dinner 32€+km/in:

First course - Herring pickled in beetroot, roasted potato, breadcrumbs 190g

Main course - beef cheek braised in red wine, parsnip puree, cherry tomato confit, red wine sauce – 300g

Dessert - Chocolate trio cake, berry coulis 130g G,L

### 3 course dinner 35€+km/in:

First course - buckwheat blini with beetroot marinated gravlax, horseradish cream, apple gel 150g G

Main course - roasted duck fillet, parsnip, red wine sauce, kale cabbage 300g

Dessert - vegan blackcurrant cheesecake, milk cracker, cashew cream, juniper sauce, roasted oat flakes, poppy seeds 120g

### 4 course dinner 41€+km/in:

First course - beef carpaccio, rucola, parmesan and champignons 190g

Soup course- Broccoli puree soup, coconut foam 250ml

Main course - Grilled salmon fillet, parsnip puree, peas 250g

Dessert – chocolate and caramel duo cake, berry coulis 120g G,L

*G=contains gluten L=contains lactose*

Minimum order 40 pax. Smaller groups upon request.

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

\* Menu prices include coffee and tea, bread selection and table water.

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