

# Põhjala Catering

## About us

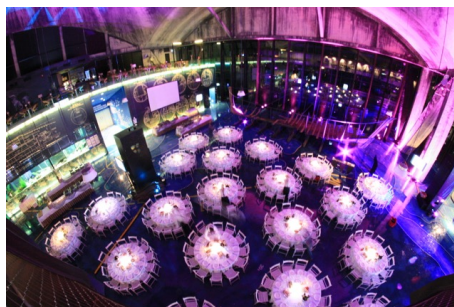
Our aim is to offer a flexible catering service in line with the format of the event, and the greatest compliment we can receive is praise for our excellent food and service. Our team's experience in the field dates back to 2007 and we have provided catering to groups ranging in size from 10 to 1500.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

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

**Buffet menu (1000 g of food per person):**

**Hot buffet:**

- Baked pike perch with fresh herbs crumble, lobster bisque sauce and blue mussels 140g
- Beef cheeks slowly stewed in bordelaise sauce and garnished with blackcurrant marinated pearl onions 140g
- Winter white cabbage baked with lemon Dijon mustard sauce and glazed with golden lavender syrup 120g V
- Potato gratin dauphinois baked with cream and herbs de Provence 180g L;VT

**Salads**

- Scandinavian salad with new potatoes, mushrooms and green onion sour cream sauce 50g L;VT
- Black quinoa salad with salmon sashimi, quail eggs and citrus dressing 50g
- Homemade pickled red cabbage salad with cherry tomatoes, chickpeas and Indian nut sauce 50g V

**Cold dishes / fish**

- Salmon salted in lingonberry with horseradish sauce, pancakes and berry syrup pearls 40g G;L
- Ahi tuna carpaccio marinated in matcha tea with vanilla apple salad and miso gel 40g
- Herring in homemade mustard sauce with cognac and honey, with egg cream and freshly pickled cucumbers in dill water 40g

**Cold dishes / meat**

- Grandmother's recipe of meat parfait made from brandy and herbs roasted rabbit, with homemade crunchies and redcurrant jelly 40g L
- Barbeque roast beef with tuna sauce, fried capers and chili and mango caviar 40g

**Cold dishes / vegan**

- Mix of French beans and hazelnuts with sesame seeds and lemongrass sauce 40g V
- Portobello mushrooms marinated with white wine, stuffed with pea puree and garnished with caramelized onions 40g L;VT
- Slowly stewed multi-colored beets in three different marinades on a green pillow and tangerine slices 40g 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 | VT=vegetarian

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):

#### Hot buffet:

- Beef cheeks slowly stewed in bordelaise sauce and garnished with blackcurrant marinated pearl onions 200g
- Winter white cabbage baked with lemon Dijon mustard sauce and glazed with golden lavender syrup 120g V
- Potato gratin dauphinois baked with cream and herbs de Provence 180g L;VT

#### Salads

- Scandinavian salad with new potatoes, mushrooms and green onion sour cream sauce 50g L;VT
- Black quinoa salad with salmon sashimi, quail eggs and citrus dressing 50g

#### Cold dishes / fish

- Salmon salted in lingonberry with horseradish sauce, pancakes and berry syrup pearls 30g G;L
- Herring in homemade mustard sauce with cognac and honey, with egg cream and freshly pickled cucumbers in dill water 30g

#### Cold dishes / meat

- Grandmother's recipe of meat parfait made from brandy and herbs roasted rabbit, with homemade crunchies and redcurrant jelly 30g L
- Barbeque roast beef with tuna sauce, fried capers and chili and mango caviar 30g

#### Cold dishes / vegan

- Mix of French beans and hazelnuts with sesame seeds and lemongrass sauce 40g V
- Slowly stewed multi-colored beets in three different marinades on a green pillow and tangerine slices 30g 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 | VT=vegetarian

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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