

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 2020 winter (for wedding receptions and other evening events):

Buffet menu (1100 g of food per person):

Hot buffet

- Chicken stuffed with Merguez sausage and herbs, cherry-cowberry sauce 140g
- Red snapper, mango-langoustine sauce 140g
- Baked Brussels sprouts with butternut squash 120g
- Oven roasted potato with winter vegetables 180g

Salads

- Nordic salad with homemade gravlax and eggs, capers dressing 50g
- Winter salad with baked potato, Cheddar cheese and smoked bacon 50g L
- Buckwheat salad with sundried tomatoes, French beans and fresh broccoli 50g

Cold, fish

- Catfish ceviche with dill caviar 30g
- Smoked salmon tartar with horseradish smetana and mint cucumbers 30g L
- Pineapple carpaccio with grilled calamari marinated in coriander and rucola pesto, broccoli cream 30g

Cold, meat

- Terrine of ham hock with Korean carrots and apple-chilli chutney 40g L
- BBQ roast beef with Christmas cabbage and hibiscus cherries 40g

Cold, vegan

- Rice noodles with caramelized peanuts, mint and Nuoc cham sauce 30g V
- Pickled brown mushrooms with garlic zucchini and Moroccan hummus 30g V
- Caramelized sweet potato with mango sauce and tomato sambal chutney 30g V

- **Bread station** - selection of home made breads, cafe de Paris butter G;L

Dessert:

- Chocolate & caramel cake 100 g (G, L)

Drinks:

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Coffee 150ml, cream, oat cream, 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

- Chicken stuffed with Merguez sausage and herbs, cherry-cowberry sauce 200g
- Baked Brussels sprouts with butternut squash 120g
- Oven roasted potato with winter vegetables 180g

Salads

- Winter salad with baked potato, Cheddar cheese and smoked bacon 50g L
- Buckwheat salad with sundried tomatoes, French beans and fresh broccoli 50g

Cold, fish

- Catfish ceviche with dill caviar 30g
- Smoked salmon tartar with horseradish smetana and mint cucumbers 30g L
30g

Cold, meat

- Terrine of ham hock with Korean carrots and apple-chilli chutney 40g L
- BBQ roast beef with Christmas cabbage and hibiscus cherries 40g

Cold, vegan

- Pickled brown mushrooms with garlic zucchini and Moroccan hummus 30g V
- Caramelized sweet potato with mango sauce and tomato sambal chutney 30g V

- **Bread station** - selection of home made breads, cafe de Paris butter G;L

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- Chocolate & caramel cake 100 g (G, L)

Drinks:

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Coffee 150ml, cream, oat cream, 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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