

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 2021 summer (for wedding receptions and other evening events):

Buffet menu (1130 g of food per person):

Hot buffet

- Baked pike perch with herbs crumble, lobster bisque sauce and blue mussels 140g
- BBQ pork tenderloin with blackcurrant-red wine sauce 140g
- Duo of cauliflower marinated with adjika and baked broccoli 120g V
- Fresh boiled potatoes in dill and garlic 180g V

Salads

- Black quinoa, salad with sous-vide salmon, quail eggs and citrus dressing 50g
- Potato salad with ham and smoked mayonnaise 50g L
- Green salad with parmesan, strawberries and nettle pesto 50g V

Cold/ fish

- Salmon salted in blueberries with mint sauce and daikon salad 40g
- Ahi tuna carpaccio marinated in matcha tea with radish and kohlrabi salad 40g
- Nut cream in waffle cone, smoked cod 25g G

Cold / meat

- BBQ roast beef with compressed cucumbers and gel of sour cream and Põltsamaa mustard 40g L
- Meat parfait with whiskey-honey marinated pear and sugar almonds 40g L

Cold / vegetarian

- Mix of French beans and hazelnuts with sesame seeds and lemongrass sauce 40g VT
- Portobello mushrooms marinated with white wine, stuffed with pea puree and garnished with caramelized onions 40g V
- Caramelized sweet potato with mango sauce and tomato sambal chutney 40g V

- **Bread station** - selection of breads, butter G;L

Dessert:

- Cheesecake 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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Party buffet:

Buffet menu (905 g of food per person):

Hot buffet

- BBQ pork tenderloin with blackcurrant-red wine sauce 200g
- Duo of cauliflower marinated with adjika and baked broccoli 120g V
- Fresh boiled potatoes in dill and garlic 180g V

Salads

- Black quinoa, salad with sous-vide salmon, quail eggs and citrus dressing 50g
- Potato salad with ham and smoked mayonnaise 50g L

Cold/ fish

- Salmon salted in blueberries with mint sauce and daikon salad 40g
- Nut cream in waffle cone, smoked cod 25g G

Cold / meat

- BBQ roast beef with compressed cucumbers and gel of sour cream and Põltsamaa mustard 40g L
- Meat parfait with whiskey-honey marinated pear and sugar almonds 40g L

Cold / vegetarian

- Mix of French beans and hazelnuts with sesame seeds and lemongrass sauce 40g VT
- Caramelized sweet potato with mango sauce and tomato sambal chutney 40g V

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- 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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