

# Põhjala Catering

## **About us**

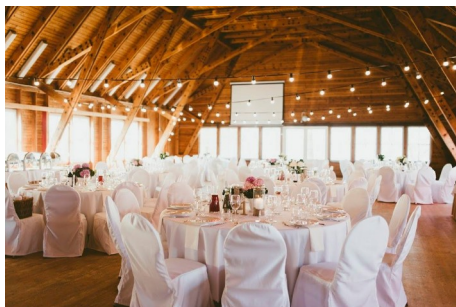
Our aim is to offer a flexible catering service in line with the format of the event, and the greatest compliment we can receive is praise for our excellent food and service. Our team's experience in the field dates back to 2007 and we have provided catering to groups ranging in size from 10 to 1500. 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: [ganiitvilla@pohjalacatering.ee](mailto:ganiitvilla@pohjalacatering.ee), +372 5690 9250

# Põhjala Catering

## **LUNCHEAS AND DINNERS (buffet):**

### **Option I – €16.90 + VAT per person**

#### **Warm dishes:**

- Barbecue pork tenderloin with blackcurrant & red wine sauce 200 g
- Oven-roasted potato and vegetables 180 g V

#### **Salads:**

- Fresh green salad with olive oil 70 g V
- Coleslaw salad with cashew nuts 70g VT,L

#### **Dessert:**

- Cheese curd cake with cherries 100 g

#### **Drinks:**

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Blackcurrant drink – unlimited
- Coffee 150 ml, cream, oat cream, sugar
- Hot water 100 ml, assorted teas, Estonian honey

#### **Breads:**

- Selection of freshly baked black and white bread, flavoured butter

**V= vegan, VT=vegetarian, L= contains lactose, G= contains gluten**

### **Option II – €16.90 + VAT per person**

#### **Warm dishes:**

- Slow cooked beef cheeks, bordelaise sauce 200 g
- Potato gratin 180 g VT

#### **Salads:**

- Fresh green salad with olive oil 70 g V
- Creamy fennel-apple salad with parsnip and celery 70g VT, L

#### **Dessert:**

- Blueberry tart 100g; G, L

#### **Drinks:**

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Blackcurrant drink – unlimited
- Coffee 150 ml, cream, oat cream, sugar
- Hot water 100 ml, assorted teas, Estonian honey

#### **Breads:**

- Selection of freshly baked black and white bread, flavoured butter

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## **Option III – €16.90 + VAT per person**

### **Warm dishes:**

- Chicken stuffed with Merguez sausage and herbs, cherry-cowberry sauce 200g
- Mashed potatoes 180g VT, L

### **Salads:**

- Fresh green salad with olive oil 70 g V
- Beetroot & apple salad 70 g VT

### **Dessert:**

- Raspberry tart 100g; G, L

### **Drinks:**

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Blackcurrant drink – unlimited
- Coffee 150 ml, cream, oat cream, sugar
- Hot water 100 ml, assorted teas, Estonian honey

### **Breads:**

- Selection of freshly baked black and white bread, flavoured butter

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## **Option IV – €16.90 + VAT per person**

### **Warm dishes:**

- Red snapper, mango-langoustine sauce 200g
- Steamed rice with vegetables 160g V

### **Salads:**

- Fresh green salad with olive oil 70 g V
- Carrot salad with sprouts 70g V

### **Dessert:**

- Triple-chocolate mille-feuille 100 g G, L

### **Drinks:**

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Blackcurrant drink – unlimited
- Coffee 150 ml, cream, oat cream, sugar
- Hot water 100 ml, assorted teas, Estonian honey

### **Breads:**

- Selection of freshly baked black and white bread, flavoured butter

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