

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 2022 summer (for wedding receptions and other evening events): Buffet menu (1100 g of food per person):

Hot buffet

- Baked Baltic sea cod fillet, coconut-lemon sauce 140g
- Slow cooked chicken, creamy sun dried tomato sauce 140g
- Caramelized cauliflower, ponzo sauce, roasted mushrooms 100g V
- Roasted potatoes, smokey dill butter 180g V

Cold buffet

Salads

- Potato salad with brussels sprouts, and bacon, mustard dressing 50g L,G
- Green summer salad with roasted chicken, olives and peach 50g
- Asian style glass noodle salad with vegetables 50g V,G

Fish, cold

- Gin and citrus gravlax, pickled pearl onions and fennel 30g
- Smoked fish mousse, romanesco and broccoli, artisan crackers 30g L,G
- Sous vide calamari, zucchini salad, lemongrass sauce and black olive powder 30g

Meat, cold

- Duck liver paté, sea buckthorn chutney, artisan crackers 30g L,G
- Roast beef, fresh basil and roasted bell pepper, black truffle sauce 40g

Vegan and vegetarian

- Estonian style salted cucumbers with dill and garlic 60g V
- Marinated tofu, Satay sauce, wakame 30g V,G
- Grilled summer vegetable, chimichurri sauce 40g V

- **Bread station** - selection of home made breads, cafe de Paris 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: €45.00 + VAT per person

Price for 51+ people: €40.00 + 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

- Slow cooked chicken, creamy sun dried tomato sauce 200g
- Caramelized cauliflower, ponzo sauce, roasted mushrooms 120g
- Roasted potatoes, smokey dill butter 180g V

Salads

- Potato salad with brussels sprouts, and bacon, mustard dressing 50g L, G
- Asian style glass noodle salad with vegetables 50g V, G

Cold, fish

- Gin and citrus gravlax, pickled pearl onions and fennel 30g
- Smoked fish mousse, romanesco and broccoli, artisan crackers 30g L, G

Cold, meat

- Duck liver paté, sea buckthorn chutney, artisan crackers 40g L, G
- Roast beef, fresh basil and roasted bell pepper, black truffle sauce 40g

Cold, vegan

- Estonian style salted cucumbers with dill and garlic 30g V
- Grilled summer vegetable, chimichurri sauce 30g V

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

Dessert:

- Cheesecake 100g (G, L)

Drinks:

- Flavoured water (cucumber & pomegranate | lemon) – unlimited
- Coffee 150 ml, 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: €38.00 + VAT per person

Price for 51+ people: €34.00 + 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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