



Buffet Laine

Smoked salmon sandwich cake • LF
Jerusalem artichoke and potato salad • DF
Tomato salad with local cheddar cheese and basil oil • LF, GF
Mixed green salad • DF, GF
Roasted croutons, nuts and seeds • DF
House salad dressing • DF, GF
Rustic baguette and cream cheese with herbs • LF

As dessert

Raspberry white chocolate cream cheese cake • LF, GF

€ 33,50/person

Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€ 3,00/person

For min. of 15 persons

LF = lactose free • DF = dairy free • GF = gluten free



Buffet Laituri

As starter

- Marinated shrimps and cauliflower and apple salad • DF, GF
- Mozzarella cheese with tomato, basil and onion salad • LF, GF
- Caesar salad • LF
- Mixed green salad • DF, GF
- Roasted nuts and seeds • DF
- Lemon vinaigrette and house salad dressing • DF, GF
- House seed bread and malt bread with spread selection • LF

As main choose

- Baked salmon with crème fraîche, lemon and spinach • DF, GF
- or
- Tender turkey roast (FI) with BBQ sauce • LF, GF
- or
- Tender pork roast (FI) in honey and pepper sour cream sauce • LF, GF
- or
- Plant-based meatballs with fresh herbs sauce • DF, GF, VEG

Side dishes

- Fried parsnip and carrots • DF, GF
- Roasted potatoes and red pesto • LF, GF

As dessert

- Coffee and cookies
- Arvid Nordquist Fair trade organic coffee and Teeleidi tea

- One main €37,50 /person**
- Two mains €40,50 /person**
- Three mains €42,50 /person**

For min. of 20 persons

LF = lactose free • DF = dairy free • GF = gluten free • FI = Finnish meat • VEG = vegan



Buffet Ranta

As starter

- Caesar salad with local smoked vendace • LF
- Chicken peach quinoa salad • LF, GF
- Jerusalem artichoke and potato-salad • DF, GF
- Pickled cucumber and black radish • DF, GF
- Cherry tomatoes and marinated red onions • DF, GF
- Mixed green salad • DF, GF
- Roasted nuts and seeds • DF, GF
- Lemon vinaigrette and house salad dressing • DF, GF
- House seed bread and malt bread with spread selection • LF

As main choose

- Salmon and pike roll with lemon and basil yoghurt sauce • LF, GF
- or**
- Fried turkey fillet (FI) and redcurrant sauce • LF, GF
- or**
- Tender pork roast (FI) in local honey and pepper sour cream sauce • LF, GF
- or**
- Fava bean and lentils patty with black garlic mayonnaise • DF, GF, VEG

Side dishes

- Fried zucchini, parsnip and kale • DF, GF
- Smashed potatoes and dill butter • LF, GF

As dessert

- Chocolate brownie, local vanilla gelato and strawberry sauce • LF, GF

One main €42,50/person

Two mains €46,50/person

Three mains €50,50/person

Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€3,00/person

For min. of 20 persons

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Buffet Alba

As starter

- Local smoked vendace and asparagus pie • LF
- Smoked salmon and fresh cheese terrine • LF, GF
- Quinoa, fresh herbs and cucumber salad with mint and yoghurt sauce • LF, GF
- Oven baked vegetable salad with salad cheese and local roasted hemp seeds • DF, GF
- Mixed green salad • DF, GF
- Raspberry vinaigrette and house salad dressing • DF, GF
- House seed bread and malt bread with spread selection • LF

As main

- Glow fried whitefish with lemon and butter sauce • LF, GF
- and
- Overnight roasted brisket (FI) with dark redcurrant sauce • LF, GF
- Local cheddar cheese potatoes • LF, GF
- Fried yellow beetroot, beetroot and in-season cabbage • DF, GF

As dessert

- Meringue cake with almonds, cream and strawberries • LF, GF

€56.00/person

Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€3,00/hlö

For min. of 20 persons

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Buffet Vegetarian

As starter

- Strawberry marinated melons with rucola • DF, GF
- Kvinoa, fresh herbs and cucumber salad with mint yoghurt sauce • DF, GF
- Ground fava bean and apple pasta salad • DF
- Marinated seasons vegetables • DF, GF
- Mixed green salad • DF, GF
- Roasted nuts and seeds • DF, GF
- Herb oil and house salad dressing • DF, GF
- House bread and spread selection • DF

As main

- Fried grill cheese and smoked tofu, fresh herb sauce • DF, GF
- Fried bell pepper, carrot and broccolini • DF, GF
- Crispy seasoned potato wedges • DF, GF

As dessert

- Lemon and white chocolate cheese cake • LL, GF

€40,50/person

Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€3,00/person

For min. of 20 persons

LL = low lactose • DF = dairy free • G = gluten free