



BUFFET COCKTAIL

Malt bread bites with cold smoked salmon • L

Crostini with sun-dried tomato and mozzarella • L

Rye bread buttons with salted nut and ham mousse • L

Small feta cheese and spinach pies • L

Generous assortment of cut fruits • M, G

Trifle with chocolate and berries • L

€30,50/person

Coffee €3,00/person

For min. of 15 persons

L= lactose free • M = dairy free • G = gluten free



BUFFET SALAD

Smoked vendace and egg salad • L, G

Chicken and pasta salad with mild chili • M

Melon salad with grilled cheese • L, G

Country style potato salad • M, G

Mixed green salad • M, G

Roasted nuts and seeds • M, G

Lemon vinaigrette and house salad dressing • M, G

House bread selection and herbed butter board

as DESSERT

Lemon cake with licorice foam • L, G

€31,50/person

Coffee €3,00/person

For min. of 15 persons

L= lactose free • M = dairy free • G = gluten free



BUFFET VEGAN

as starter

- Marinated melons with rucola • M, G
- Tomato and basil salad with roasted chickpea • M, G
- Caesar salad with croutons • M
- Rye bread chips with Cavi-art mousse • M
- Marinated seasons vegetables • M, G
- Mixed green salad • M, G
- Roasted nuts and seeds • M, G
- Herb oil and house salad dressing • M, G
- House bread and spread selection

as main

- Cold smoked tofu and eggplant with mushroom sauce • M, G
- Roasted potato and sunflower seed tahini • M, G

as dessert

- Chocolate mousse cake and raspberry compote • M, G

€39,50/person

Coffee €3,00/person

For min. of 20 persons
M = dairy free • G = gluten free



BUFFERANTA

as starter

Herring with juniper berries, lemon mayonnaise, eggs and pickled red onion • M, G

Local smoked vendace and potato salad • M, G

Turkey and pasta salad • M

Dill pickled cucumber and tarragon pickled carrots • M, G

Yoghurt dressing marinated cauliflower with roasted pumpkin seeds • L, G

Mixed green salad • M, G

Roasted nuts and seeds • M, G

House bread and spread selection

as main

Oven baked salmon with creme fraiche, Chinese cabbage and spinach • L, G

Fried chicken with smoked bell pepper sauce • L, G (FI)

Fried zucchini, seasons cabbage and cherry tomatoes • M, G

Brown butter roasted potatoes • L, G

as dessert

Blueberry pannacotta and rye crumble • L

€45,50/person

Coffee €3,00/person

For min. of 20 persons

L= lactose free • M = dairy free • G = gluten free • FI = finnish meat



BUFFET ALBA

as starter

Black currant herring and eggs • M, G

Smoked vendace deviled rye chips

Roast beef slices with horseradish mayonnaise • M, G

Caesar salad with salmon • M

Champignon salad • M, G

Quinoa, cherry tomato and cucumber salad • M, G

Finnish baked cheese and melon and grape salad • L, G

Mixed green salad • M, G

Roasted nuts and seeds • M, G

Salad dressing and lemon vinaigrette • M, G

House bread and spread selection • L

as main

Glow fried whitefish and fennel, carrot and white wine jam • L, G

and

Grilled pork tenderloin (FI) with malt sauce • L

Potato casserole with cheese • L, G and roasted vegetables of the season • M, G

as dessert

Strawberry and white chocolate cream cheese cake • L, G

€55,00/person

Coffee €3,00/person

For min. of 20 persons

L= lactose free • M = dairy free • G = gluten free • FI = suomalainen liha, finnish meat