

Cateringmenu

2020-2021

PLENTIFUL BREAKFAST

Porridge, jam, cereal, bread, croissant or Karelian rice pie, yoghurt, cheese, cold cuts, egg, fruits, cucumber, tomato, juice, coffee/tea, cookies 18,00 €

STARTER SALADS

Fruity green salad 7,50 €
Salad with smoked cheese 8,90 €
Salad with smoked salmon 9,90 €
Inc. breads

STARTER SOUPS

Leek - unripened cheese soup 10,90 €
Wild mushroom soup 11,90 €
Smoked reindeer- cheese soup 13,90 €
Inc. breads

MAIN COURSES AND SIDE DISHES

Salmon soup 17,00 €
Reindeer soup 18,50 €
Ham & potato casserole, salad 17,50 €
Salmon & potato casserole, salad 19,00 €
Reindeer & potato casserole, salad 20,50 €

Grilled chicken, rice 20,00 €
Oven baked salmon, potatoes 22,50 €
Fried vendace, mashed potatoes 23,50 €
Sautéed reindeer, mashed potatoes 27,50 €
Elk noisettes, potatoes, pepper sauce 39,00 €

Vegetarian/vegan options:

Vegetable casserole, salad 16,50 €
Oatly bites, baked vegetables 17,00 €
Mushroom patty, potatoes 17,00 €

Main courses incl, breads, water and juice

Add salad to your main course 3,50 €

SNACKS

Chips, pretzel sticks, fruit 4,50 €
Cheese and fruit plate, pretzels and crispbread 7,00 €
Bread with reindeer and pastries 12,00 €
Sandwich and coffee 10,50 €
Salad and sandwich 14,50 €
Sausage 2 € / piece

DESSERTS

Coffee & Tea, cookies 2,50 €
Blueberry pie with vanilla sauce 8,00 €
Cranberry – caramel cheese cake 9,00 €
Lappish cheese with cloudbberries 9,50 €
Chocolate cake 9,50 €

Inc. Coffee and Tea

*Dinner is usually served as a buffet. Table serving 45€ / hour / waiter (max. 30 persons / waiter)
Please choose the same menu for the whole group.
Diets informed beforehand will be taken into notice.
Catering prices include cleaning after eating, cleaning before hand 45€ / hour. Please make your menu choice at least 14 days before the event.*