



## **BUFFET MENUS FOR BANQUETS & CELEBRATIONS 2024**

Delicious buffet menus for family occasions to the grand corporate banquets and cocktail parties.

### **COCKTAIL BITES 18 € / person** (minimum for 20 persons)

- Small finger bites, minimum 3 pieces / person, extra cocktail bite +6 €/ person

Crayfish & herb aioli

Lightly salted whitefish and whitefish roe

Cold smoked reindeer and cranberries

Vegetable terrine of the season

Brie cheese and raspberries

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### **COFFEE RECEPTION 42 € /person (adult/child)**

(minimum for 20 persons and dining room is available for 3 hours)

Carelian pastry with cold smoked reindeer

Canapé with slightly salted salmon

Vegetable pie of the season

Short breads, 2 sorts

Layer cake, coffee, tea, juice (please check our layer cake list)

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**BUFFET 73 € /person/ adult (36,50 €/child 4-12 years)**

(minimum for 30 persons)

**STARTERS, choose 4:**

Shrimps "Skagen" L,G

Herring and Baltic herring assortment, potatoes spiced with dill L,G

Herring caviar L,G

Salmon pastrami and citrus vinaigrette L,G

Warm smoked whitefish and cold chives sauce L,G

Pickled forest mushrooms L,G (vegan)

Avocado and tomato-salsa L,G (vegan)

Roasted beetroots with goat cheese and aragula G,(low lactose)

Robbers steak of pork and BBQ- sauce L,G

Roast beef with beetroot aioli L,G

**SALADS, choose 3:**

**Green salad and :**

Chickpea-vegetable salad L,G (vegan)

Caesar salad with chicken L,G

Cold smoked reindeer salad with Lapland cheese and cranberries L,G

Salad with Malmgård's emmer wheat, pumpkin and cauliflower L,G (vegan)

Salad of potatoes and green onion L,G (vegan)

Tomato and mozzarella salad L,G

Bread and finnish butter L

**WARM COURSE, choose 1:**

**(If you want to have 2 main courses, we charge extra 6 € / person)**

1. Glow fried salmon with mushroom sauce L,G

2. Smoked fillet of beef á la Haikko with herb-butter sauce

3. Lentil-hamp seed-vegetable loaf with fresh tomato sauce L,G (vegan)

**SIDE DISH:**

Roasted potatoes and vegetables of the season



**DESSERT, choose 1:**

1. Layer cake (please check our layer cake list)
2. Sweet pie of the season with vanilla mousse
3. Berry pannacotta.

Including coffee, tea and berry juice

For additional 8 € charge: Selection of fruit, sweets and chocolate

**NIGHT SNACKS 8 € - 12 € / person**

Please note that snacks are available only for parties with 30 guests or more who have had dinner in Haikko Manor.

1. Hot dog with long sausage, cucumber relish, roasted onion, mustard and ketchup 8 €
2. Game sausages, meat balls, nachos, tomato salsa and bread 10 €
3. Potato and game casserole, green salad and bread 12 €
4. Pita bread with grilled falafel, yoghurt sauce 10 €

**TABLE SERVICE OF FESTIVE MENUS**

Menu at least for 6 persons, please choose the same main course for whole group.

Please see more our [table served Menus](#)

*All bookings in advance. We reserve the right to seasonal alterations and the check right to the prices.*

*We use low-lactose ingredients whenever it is possible. Extra charge for other dietary requests. VAT is included in the prices.*