

SOFIA



Sofia's wedding menus

SOFIA

Appetizers - Cocktail snacks

Cava & cocktail snacks

29€/person

- The price includes four cocktail snacks per person (two per flavor/person) and a glass (12 cl) of Cava.
 - Cold-smoked pike, cream cheese with horseradish and malted bread L
 - Vegetarian tartlet and tarragon cream V, G

Champagne & cocktail snacks 35€/person

- The price includes four cocktail snacks per person (two per flavor/person) and a glass (12 cl) of Champagne.
 - Cold-smoked pike, cream cheese with horseradish and malted bread L
 - Vegetarian tartlet and tarragon cream V, G

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Three-course menus

Something borrowed

82€ / person

- Grilled asparagus, 24-month aged Parmigiano-Reggiano, mandarin and brioche L
- Roasted celeriac, crispy kale, mushroom barley risotto with mushrooms and caramelised port wine sauce L
- Wedding cake selection from Patisserie Teemu Aura
- Coffee and tea

I do

84€ / person

- Beef tartare made from Finnish tenderloin, truffle potato crisps and lovage cream L, G
- Roasted whitefish, dill-champagne butter sauce and seasonal vegetables L, G
- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Dream couple

87€ / person

- Sugar-cured salmon, chilled vegetables and jalopeno vinaigrette M, G
- Roasted pigeon, morel mushroom sauce and lemon-infused fingerling potato purée L, G
- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Please select the same menu for the whole group.

Minimum order for the three course meal dinners is 10 person.

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Buffet options

Daughter-in-law's menu

76 €/person

Starters from the buffet

- Sofia's bread selection, beetroot hummus and almond spread V
- Grilled lettuce hearts with fermented lemon vinaigrette V, G
- Roasted Jerusalem artichokes with gremolata V, G
- Marinated native mushrooms V, G
- Grilled tofu, peanuts and caramelized tangerine V, G
- Gazpacho-cocktail V, G
- Clear potato salad with caramelized onions V, G
- Roasted asparagus with almonds V, G

Main course served to the table

- Burned early cabbage, miso, wild oats with herbs and marjoram hummus V, G

Dessert

- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Please select the same menu for the whole group.

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Buffet options

Mother-in-law's menu

79 € / person

Starters from the buffet

- Sofia's bread selection, browned butter and marjoram hummus L
- Native goat's cheese, caramelized nectarine and strawberries with balsamic dressing L, G
- Smoked vendace and kale Caesar salad L
- Gazpacho shrimp cocktail G
- Grilled lettuce hearts with fermented lemon vinaigrette V, G
- Clear potato salad with caramelized onions V, G
- Sofia's Black Angus brisket with aioli L, G

Main course served to the table

- Roasted whitefish and summer potatoes with lemon champagne sauce L, G
or
- Lamb Dry Age – roast beef and roasted carrots with bearnaise sauce L, G

Dessert

- Wedding cake selection from Patisserie Teemu Aura
- Coffee / tea

Please select the same menu for the whole group.

Yöruoka

Yöruoka

11,50€/hlö

- Eromangan lihapiirakka L
- Vege-Vihis L

Lisäksi ketsuppia, sinappia, kurkkusalaattia ja paahdettua sipulia

tai

- Hot dog - Chorizo-makkaraa L
- Vege-Hot do - Vegem chorizoa L

Lisäksi pikkelöityä punasipulia, aioli, coleslaw, ketsuppia ja paahdettua sipulia L

SOFIA

We are famous for our delicious foods. From our menu options, you can choose a buffet, dishes served at tables or a combination of the two (appetizer and wedding cake buffet, main course served at the tables).

We adapt our menus to suit special diets and food allergies when needed. The price always includes the following special diets: lactose-free, milk-free, gluten-free and vegan. Other special diets +4€/person.

Our wedding cakes are made in cooperation with Patisserie Teemu Aura (wedding cake selection). Our bar will serve you from start of the event to finish. Bar policies* will be agreed upon during the wedding planning meeting.

At weddings, children eat at lower cost: 0 to 3y 0€, 4 to 12y -50% of the price of the catering.

Price includes VAT. We reserve the right to make changes. The menu is valid for the present.

*Open bar, drink vouchers, guests pay their own

Sale and cancellation conditions for catering

Please inform us about the number of persons attending, catering and special diets one month before the event.

All of our premises are restaurant and serving areas, so own food and drinks are not allowed. Invoice amount will be based on the number of persons in the order.

The prices for catering are valid from Monday to Saturday. Sundays and holidays as specified in the quote.

Cancellation conditions

The cancellation policy for the event is specified in the quote.