

SOÛFIA



Catering dinner menus

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Buffet

Sofia's buffet

€63/person

Appetizer

- Sofia's rosemary focaccia and whipped butter L
- Green salad, seeds and lemon vinaigrette V, G
- Grilled heart salad and walnut vinaigrette V, G
- Smoked roe deer roast and currant cream M, G
- Flame salmon and chive cream cheese L, G
- Smoked vendace mousse and archipelago bread L
- Roasted Jerusalem artichoke and rosemary V, G

Main course

- Grilled char, chive-beurre blanc sauce, seasonal vegetables and potatoes L, G
or
- Overcooked beef brisket, pepper sauce, seasonal vegetables and potatoes L, G

Dessert

- Chocolate panna cotta, raspberry jam and white chocolate crystals L, G
- Sofia's blueberry pie, vanilla foam and meringue V

We require groups to have a consistent menu selection.

The applicable VAT will be added to the prices.

We adapt our service to special diets and food allergies if necessary. The price includes the following special diets: lactose-free, dairy-free, gluten-free and vegan. Other special diets +4€ / person.

Buffet

Sofia's vegetarian buffet

€57/person

Appetizer

- Sofia's rosemary focaccia and whipped butter L
- Green salad, seeds and lemon vinaigrette V, G
- Grilled heart lettuce and walnut vinaigrette V, G
- Roasted Jerusalem artichoke and rosemary V, G
- Marinated seasonal mushrooms, kale and currant cream V, G
- Roasted beetroot and goat cheese L, G
- Pickled seasonal vegetables V, G

Main course

- Roasted butternut squash, feta and beluga lentil cassoulet L, G

Dessert

- Chocolate panna cotta, raspberry jam and white chocolate crystals L, G
- Sofia's blueberry compote, oatmeal, vanilla foam and meringue V

We adapt our menu to special diets and food allergies if necessary. The price includes the following special diets: lactose-free, dairy-free, gluten-free and vegan. Other special diets +4 € / person.

Three-course menus

Helsinki

€63/person

- Fluffy black beetroot soup, deer confit and truffle L, G
- Seasonal fish (char or trout), tarragon-spiced roasted butter sauce and potato puree L, G
- Chocolate panna cotta, raspberry jam and white chocolate crystals L, G

Sofia

€61/person

- Pike and scallop terrine, beetroot cream and pickled chanterelles L, G
- Roasted pheasant, dark berry sauce and pumpkin L, G
- Lemon pie and rosemary meringue L

Good twist

€59/person

- Onion tarte tatin, celery and caramel vinaigrette L Roasted butternut squash, feta and
- beluga lentils cassoulet L, G Sofia's blueberry compote, oatmeal, vanilla foam and
- meringue V

Good vegan twist

€59/person

- Onion tarte tatin, celery and caramel vinaigrette V
- Roasted butternut squash, walnuts and beluga lentil cassoulet V, G
- Sofia's blueberry compote, oatmeal, vanilla foam and meringue V

Additional dishes

+10.5 € Lobster mousse soup & tarragon oil L, G

+9.5 € Finnish cheeses & house compote G

We require groups to have a consistent menu selection.

Terms of sale for catering

- The minimum order quantity for three-course dinners is 10 people and for buffets is 20 people.
- We require groups to have a consistent menu selection.
- The applicable VAT will be added to the prices.
- We reserve the right to make changes.
- The menu is valid until further notice.
- The price includes the following special diets: lactose-free, dairy-free, gluten-free and vegan.
- We adapt our offerings to special diets and food allergies if necessary.
- Other special diets +4 €/ person.
- Orders, special diets and the number of people must be confirmed by email to the contact person no later than 10 business days before the event.
- The stated number of people serves as the basis for invoicing.
- The prices for meals are valid from Monday to Saturday.
- Sundays and holidays by offer.

Cancellation policy

The cancellation terms for the event are specified in the offer.