



Catering menus 2026, MeriKoivula

FESTIVE MENU 1: 39 €/person

Fresh green salad, cherry tomatoes and pine nuts | l,g
Endive salad with blue cheese crumbles | l,g
Couscous salad and feta crumbles | l

Sugar-salted salmon and dill cucumber | l,g
Warm smoked salmon and tartar sauce | l,g

Ahoska bread selection | l
Fresh cheese and finger-salted butter | l,g

Slow-braised pork cheek in thyme sauce | l,g
Mashed potatoes | l,g
Pickled red cabbage and roasted bell peppers | l,g

White chocolate cake and wild blueberries | vl

FESTIVE MENU 2: 45 €/person

Strawberry salad and balsamic dressing | l,g
Brie cheese-pear salad and walnuts | l,g
Caesar salad, parmesan cheese
and bread croutons | l
Gnocchi salad and Italian nduja | l

Roast beef, Dijon cream
and grated egg yolk | l,g
Chili marinated king crabs | l,g
Salmon tartare and archipelago bread chips | l

Ahoska bread selection | l
Fresh cheese and finger-salted butter | l,g

Pulled beef and chipotle sauce | l,g
Creamy potatoes | l,g
Chargrilled carrots | l,g

Chocolate mousse cake and fresh berries | l

MENU 3, AUTUMN TASTES: 38 €/person

Green salad, bread cheese, roasted pumpkin seeds and balsamic dressing | l,g

Barley salad and mushrooms | l

Marinated vegetables and broccoli | l,g

Roasted beetroot, goat cheese and dark balsamic dressing | l,g

Roast game, parmesan cream and pickled red onion | l,g

Carrot bread and butter | l

Chimichurri marinated chicken | l,g

Yogurt sauce | l,g

Roasted potatoes | l,g

Maple syrup marinated
root vegetables | l,g

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Vanilla cheesecake and baked apple | l,g

**MENU 4, COUNTRYSIDE MENU: 37 €/person**

Roasted beetroot and balsamic sauce | l,g

Country salad, roasted potatoes, beans  
and crispy bacon crumbles | l,g

Grandma's dill pickles | l,g

Creamy cheese and fig compote | l,g

Graved salmon and cream cheese sauce | l,g

Devil's eggs | l,g

Boiled dill potatoes | l,g

Ahoska bread selection | l

Cream cheese and finger-salted butter | l,g

16-hour braised pork | l,g

Oven beetroot | l,g

Meatballs | l,g

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Queen's cream cake | l



MENU 5, ARCHIPELAGO SPECIAL: 47 €/person

Green salad, cherry tomatoes and Ahoska salad dressing | l,g

Mediterranean pasta salad | l

Caesar salad, roasted Parma ham, Parmesan cheese and bread croutons | l

Herring caviar | l,g

Toast Skagen with crabs | l

French onion herring | l,g

Graved whitefish | l

Half-eggs and lemon chive creme | l,g

New potatoes and spring onion butter sauce | l,g

House-made archipelago bread and whipped butter | l

Roasted salmon | l,g

White wine sauce | l,g

Roasted broccoli | l,g

Skåne potatoes | l,g

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Sea buckthorn cheesecake and  
roasted white chocolate | vl

**MENU 6, BBQ MENU: 35€/person (Grilled pork)**  
**40€/person (Beef Entrecote)**

Halloumi cheese salad, strawberries and balsamic syrup | l,g

Chili coleslaw salad | l,g

Cherry tomatoes, pickled red onions and marinated olives | l,g

Ahoska bread selection | l

Fresh cheese and salted butter | l,g

1) Grilled pork ribs with BBQ sauce | l,g

**OR**

2) Beef Entrecote with herb butter sauce | l,g

Assorted sausages and mustard | l

Aioli | l,g

Grilled cabbage | l,g

Roasted country potatoes | l,g

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New York Cheesecake and fruit salsa | l

MENU 7, VEGETARIAN MENU: 37 €/person

Fresh romaine salad with lemon-arugula vinaigrette, cherry tomatoes and pine nuts | l,g

Marinated buffalo mozzarella | vl,g

Crispy cauliflower salad | l,g

Bright potato salad | l,g

Marinated mushrooms | l,g

Beetroot-feta puree and rye chips | l

Ahoska bread selection | l

Cream cheese and finger-salted butter | l,g

Grilled cabbage and yogurt sauce | l,g

Mushroom and lentil stew | l,g

Parmesan potatoes | l,g

Roasted vegetables | l,g

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Vanilla carrot cake | l

**MENU 8, JUBILEE MENU: 45 €/person**

Fresh green salad with currant dressing | l,g

Tabbouleh salad | l

Roasted pumpkin and feta crumble on a bed of lettuce | l,g

Hölsky cucumbers | l,g

Broccoli and chickpea salad with gremolata | l,g

Sugar-salted salmon and buttermilk sauce | l,g

Beef tartar, Dijon cream and grated egg yolk | l,g

Devil's eggs | l,g

Crispy baguette and whipped butter | l

Simmered beef cheek | l,g

Cafe De Paris spiced butter | l,g

Caramel onion sauce | l,g

Mashed potatoes | l,g

Seasonal root vegetables | l,g

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Biscoff toffee cheesecake | l

MENU 9 (MEETING ALL DAY), 30 €/person

Morning coffee

Stuffed rye bread | l

Fresh fruit | l,g

Coffee, tea selection

Lunch

Lunch of the day from the menu

e.g. mildly spicy chicken bearnaise and rice, 2x salad, bread basket and spread, kvass and milk

Afternoon coffees

Sweet coffee bread | l

Coffee, tea selection

MENU 10 (DAY/EVENING MEETING), 22 €/person

Savory coffee bread

Sweet coffee bread

Fresh fruit

Coffee, tea selection

BREKFAST to Villas, 8 persons minimum.
Brought to the door: 31 €/hlö, served: 38 €/person

rolls
croissants
Karelian pies
spreads
cold cuts
cheese
vegetables
pickles
boiled eggs
sausages
scrambled eggs
fried bacon

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yogurt
granola
fruit
fresh juice

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coffee, tea and cocoa
a piece of sweet pie

The minimum order for catering is 20 people.

Prices include 13.5% VAT and food delivery to the party venue.

Children under 11 years old eat for half price and children under 4 years old eat for free.

The number of people must be announced at least 14 days before the event and it will serve as the basis for invoicing.

WAITERS

Waiter hourly rate €39.50/h, Sunday hourly rate €58/h

Charging is based on actual working hours. Need 1-2 waiters, depending on the number of people.

TABLECLOTHS/NAPKINS

Duni Evol non-woven tablecloth	7,50 €/pc
Cloth tablecloth	10,00 €/pc
Duni non-woven napkins (food+coffee)	included