



BUFFET MENUS FOR BANQUETS & CELEBRATIONS 2022

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

COCKTAIL BITES 12 € / person (minimum for 20 persons)

- Small finger bites, minimum 3 pieces / person, extra cocktail bite +4 €/ person

Crayfish & herb aioli

Lightly salted whitefish and whitefish roe

Cold smoked reindeer and cranberries

Vegetable terrine of the season

Brie cheese and raspberries

COFFEE RECEPTION 29 € /person / adult (14,50 € /child 4-12 years)

(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)



BUFFET 66 € /person/ adult (33 €/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, coffee/tea/juice (please check our layer cake list)
 2. Haikko Manor's chocolate cake. + Fruits, sweets and chocolate
 3. Sweet pie of the season with vanilla mousse. + Fruits, sweets and chocolate
 4. Berry pannacotta. +Fruits, sweets and chocolate
- + Coffee or tea for dessert alternatives number 2,3 and 4 / + 5,50 € / person**

TABLE SERVICE OF FESTIVE MENUS from 64 € / person

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

FESTIVE MENU 3-courses 64 €/ person

Roasted boletus soup with lovage cream

Roasted whitefish with lemon-butter sauce, vegetables of the season and potatoes L,G

OR

Haikko Manor's lightly smoked beef " since 1966" with butter-herb sauce, vegetables of the season and potatoes L,G

Berry-pannacotta with caramel sauce

We recommend in addition to the Festive Menu:

- Layer Cake the end of the Menu from 11 € / person
- Choose the layer cake instead of the Menus dessert + 3 € / person
- Coffee / tea + 5,50 € / person

Please see more our table served Menus www.haikko.fi.

Att. The content of the menus changes about 3-4 times a year according to the raw materials of the season, new Menus are published about 2 weeks before the start of our new Menu list.



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 €

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

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