



Dinner buffet for private occasions at Restaurant Saaristo 2024

Saaristo offers summer seasons best scandinavian tastes. At private events the most favourite and functional option is a plentiful and hearty buffet, with meat and fish options. Also, fish and vegetarian main courses are possible to choose. Upon request also an offer with menu (partly or completely) served to the tables available. With years of experience, we also take into account special diets.

Starter buffet

Ginger-graved salmon and pickled cucumbers **D,G**
Warm smoked rainbow trout and horseradish creme **L,G**
Black currant herring **D,G**
Archipelago style Baltic herring **D,G**
Roasted cauliflower Caesar salad with Västerbotten cheese **L,(G)**
Grilled roast chicken, string beans and truffle cream **L,G**
Air-dried pork ham, and rhubarb compote **D,G**
Watermelon and green chili salad with feta cheese and mint **L,G**
Spring cabbage coleslaw seasoned with miso **VE,G**
Fresh lettuce and vinaigrette with wild herbs from Klippan **VE,G**
New harvest potatoes and melted butter with dill **L,G**
Saaristo's bread selection, churned butter **L** and roasted garlic hummus **VE**

Main course buffet

Arctic char fillet fried in butter

mushroom stew flavored with cappuccino, sprouting root vegetables, and summer potatoes **L,G**
AND/OR

Braised beef cheek

calvados sauce, apple, and tarragon potatoes **L,G**

Dessert buffet

Strawberry pannacotta, basil, and granola with honey from strawberry field **L,G**

Coffee/tea

L = lactose free • **G** = gluten free • **(G)** = gluten free on request • **D** = dairy free • **VE** = vegan

[Leave a request for quotation and a space inquiry for your private event](#)

Oikeudet muutoksiin pidätetään.