



BOTTA EVENTS

BOTTA'S BUFFET MENUS

Our elegant buffets can be ordered for all our meeting and event venues.
Minimum of 20 people.

FOR APERITIF

Pares Balta Cava Vintage, Spain 8,20 € / 12 cl | 48,00 € / 75 cl btl

Dry, fresh, fruity, slightly toasty

Coste Petrai Prosecco, Italia 8,50 € / 12 cl | 50,00 € / 75 cl btl

Dry, lightly floral, fruity and fresh

Nicolas Feuillatte Réserve Exclusive Brut Champagne 75,00 € / 75 cl btl

Dry and elegant

Negroni - 2 cl gin, 2 cl Campari, 2 cl Vermouth Rosso 10,30 €

Berry Gin Tonic - 2 cl gin, 2 cl raspberry-blueberry liqueur, tonic and blueberries 10,80 €

CELEBRATION BUFFET - BOTTA 55 YEARS

Green salad with herb vinaigrette G, VE
Roasted beetroots, Mö Chavre and balsamico G, VE
Clear potato-rocket salad G, VE
Marinated broccoli with roasted almonds G, VE
Assortment of herrings G, M
Beetroot cured salmon with citrus dressing G, M
Smoked white fish salad with pickled cucumbers G, L
Beef pastrami with marinated red onions G, M
House bread with butter L, (G)

Beef tenderloin with potato confit and marsala sauce G, L

OR

Finnish fish of the day with sunroot-spinach hash and creamy crayfish sauce G, L

OR

Barley "risotto" with roasted cauliflower VE

We serve roasted vegetables with main dishes

Botta 55 -cake G, L

64,50 €

With two main dishes 69,50 €

BUFFET VEGETARIAN

Green salad with herb vinaigrette G, VE
Roasted halloumi cheese with cauliflower G, L
Roasted beetroots with Mö Chavre and balsamico G, VE
Mozzarella-tomato tartlet L, (G)
Marinated broccoli with roasted almonds G, VE
Roasted zucchini with olives and chickpeas G, VE
Focaccia with hummus VE

Barley "risotto" with roasted cauliflower VE

OR

Portobello with leek-spinach ragu G, VE

We serve roasted vegetables with main dishes

Chocolate tartlet with cherries and whipped vanilla G, VE

55,50 €

With two main dishes 59,50 €

BUFFET MEDITERRANEAN

Green salad with herb vinaigrette G, VE

Asparagus salad G, VE

White fish-potato salad with croutons L, (G)

Waldorfs salad G, L

Roasted halloumi cheese with cauliflower G, L

Herb-marinated root vegetables with rocket dressing G, VE

Salmon ceviche with herb salad G, M

Roast beef with romesco G, M

Focaccia with hummus VE



Roast lamb with roasted garlic, thyme potato and gravy G, L

OR

Finnish fish of the day with herb potatoes and lemon-white wine sauce G, L

OR

Portobello with leek-spinach ragu G, VE

We serve roasted vegetables with main dishes



Botta's tiramisu L

62,50 €

With two main dishes 67,50 €

G = Gluten-free L = Lactose-free M = Dairy-free VE = Vegan (G / M / VE) = On request

ADDITIONALS:

Finnish cheeses with Botta's compote 7,50 €

Petit fours 6,00 €

Coffee and brewed tea 4,20 €

BOOKINGS and INQUIRIES:

Botta Events sales 09 580 770 tai myynti@botta.fi

Museokatu 10, 00100 Helsinki | bottaevents.fi

We require a uniform menu selection - allergies & special diets are considered separately.

Prices are per person unless otherwise stated.

We reserve the right to product and price changes. Prices include VAT.

