

Summer 2025

MENU

Catering on Stromma's archipelago boats



In co-operation with

News Catering & Scandinavia Cafe

STROMMA.COM



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Scandinavia Cafe

Scandinavia Cafe



News Catering

Buffet style dining

News Catering is a full service catering company. We arrange a large variety of events, from large corporate events to private family get-togethers, in either the customer's own premises or in another venue chosen to suit the customer's needs. We are known for our delicious food and we offer a wide range of menus. News Catering has over 25 years of experience in the catering business.

"We stand for pure ingredients and inspiring flavours"

Jari Borgman, News Catering

Taste of Scandinavian Kitchen and appetizers

Scandinavia Cafe is located in the atmospheric Old Market Hall. The founder of the Cafe grew up in Finnish Lapland surrounded by mountains and under the northern lights. From Lapland he left to explore the world gathering experiences in New York, Milan and on cruise ships around the world. Scandinavia Cafe was founded in 2014. High-quality ingredients, warm-hearted service and locally made traditional Finnish bakery products are the corner stones of their business philosophy, not forgetting the environment. The goal is that every customer leaves the Cafe satisfied with a smile on their face, ready to visit again. Scandinavia Cafe will now share this philosophy with you - onboard at Stromma boats during summer of 2025. Enjoy!

Responsible delicacies

Stromma Finland Oy Ab has been awarded the Sustainable Travel Finland label by Visit Finland. Travelife is a three-stage certification program for tour operators and travel agents. We are at stage 3 – Travelife Certified. We are committed to promoting locally sourced fish and MSC certified ingredients. In practice, this means following WWF's sustainable seafood guidelines and serving no endangered species aboard Stromma ships.



Crafting Your experience

On the following pages, you will find our diverse buffet menu options with wine recommendations. Each menu includes carefully selected appetizers, main courses, and desserts designed to offer unforgettable taste experiences. All our menus can be customized to suit your needs, for example, by changing the desserts. Tell us about your group's needs and wishes, and we will plan suitable catering for your event together. We also consider special dietary requirements.

Abbreviations:

L - lactose free, G - gluten free, M - dairy free, V - vegan

The prices are per person, including VAT 14%/25,5%. Minimum invoicing: 15 persons.

We reserve the right to price and product changes.

LIGHT SNACKS

Salted peanuts 30 g	2,00 €
Salted potato chips 75 g	3,50 €
Cinnamon roll (L)	4,50 €
Chocolate muffin	4,50 €

TASTE OF SCANDINAVIAN KITCHEN

Ham or cheese sandwich or rye bread (L)	8,50 €
Quiche (L) - reindeer, salmon or vegetable. Served cold.	10,00 €
Toast Skagen (L) - a classic Danish style prawn sandwich	17,00 €
Creamy salmon soup (L, G) - one portion of soup. Served with a selection of bread and butter.	19,00 €
Salad portion with one topping (L, G) - feta-olive, chicken or smoked salmon	20,00 €

APPETIZERS

20,00 € / 4 pcs

- Karelian pie, egg & butter (L)
- Cold smoked reindeer on a flat bread from Lapland (L)
- Smoked salmon tartar on an archipelago bread (L)
- Sweet pastry a la tsar Alexander (L)

SELECTION OF TAPAS

17,00 € / 3 pcs

- Incl. one meat, one fish, and one vegetarian option (L)

All above mentioned food is served in a recyclable and durable bamboo dishes.

Country of origin of meat: Finland, Sweden



BUFFET MENUS

Tastefully on the Waves

46,00 €

Lime-ginger marinated shrimp salad (M, G)

Pea-feta-zucchini salad and herb oil (L, G)

Raspberry balsamic marinated cherry tomatoes
with red onion (M, G, V)

Rosemary focaccia (M, V)

Roasted Atlantic salmon (M, G) and dill-yogurt sauce (L, G)

Roasted potatoes, seasonal vegetables and spinach (M, G, V)

Raspberry - white chocolate mousse (L, G)

Wine recommendations

White wine: Stellenrust Sauvignon Blanc, South Africa

Red wine: Stellenrust Shiraz Cabernet Merlot, South Africa

*Pre-informed vegetarians will be provided with their own
warm main course without extra charge.*

*Cold appetizers and the warm main course are served from
serving platters at the buffet table. Dessert is served
pre-portioned in glasses.*

Country of origin of shrimp: the Arctic Sea (MSC)

Country of origin of fish (salmon): Norway



Green Attitude - vegan menu

51,00 €

Roasted sweet potato, chickpeas and sesame seeds (M, G, V)

Burnt paprika and pin beans (M, G, V)

Watermelon, pea shoots, vegan feta and pumpkin seeds (M, G, V)

Kale roll filled with mushrooms and rice (M, G, V)

Marinated roasted cauliflower and potatoes seasoned with herbs (M, G, V)

Rosemary focaccia (M, V) and beetroot hummus (M, G, V)

Licorice and lemon cake (M, G, V)

Wine recommendations

White wine: Settesoli Grillo Organic, Italy

Red wine: Settesoli Nero d'Avola Organic, Italy

Green attitude is a tasty menu without a warm main dish.

Instead of Kale roll filled with mushrooms and rice, you can choose: Roasted salmon glazed with herb pesto (L, G); making the menu non-vegan.

Cold appetizers are served from serving platters at the buffet table. Dessert is served pre-portioned.

Country of origin of fish (salmon): Norway



Stromma's Summer Flavors

56,00 €

Herb marinated early vegetables (M, G, V)

Roasted salmon (M, G) and lime-dill sour cream (L, G)

Matjes herring gremolata (L, G)

Shrimp mayo salad (L, G) and rye chips (L)

Rosemary marinated lamb roast (M, G) and mint cremé (L, G)

Radish-potato salad (M, G, V)

Selection of breads (L) and sea salt butter (L, G)

Strawberry panna cotta (L, G)

Wine recommendations

White wine: Settesoli Grillo Organic Italy

Red wine: Settesoli Nero d'Avola Organic, Italy

Summer at Stromma is a tasty menu without a warm main dish.

Cold appetizers are served from serving platters at the buffet table.

Dessert is served pre-portioned in glasses.

Country of origin of fish (salmon): Norway

Country of origin of fish (herring): Norway (MSC)

Country of origin of shrimp: Arctic Sea (MSC)

Country of origin of meat (lamb): New Zealand



Stromma's Special menu

67,00 €

Roasted cauliflower-cucumber salad (M, G, V)

Marinated spring vegetables, Finnish squeaky cheese and blackcurrant vinaigrette (L, G)

Bresaola entrecote and parmesan dressing (L, G)

Fresh potato-asparagus salad (M, G, V)

Flamed salmon (M, G) and apple-dill cremé (L, G)

Fresh bread (M) and herb butter (L, G)

Red deer sirloin with creamy chanterelle sauce (L, G)

Roasted summer root vegetables (M, G, V)

Sea buckthorn mousse (L, G)

Wine recommendations

White wine: Stellenrust Sauvignon Blanc, South Africa

Red wine: Stellenrust Shiraz Cabernet Merlot, South Africa

Pre-informed vegetarians will be provided with their own warm main course without extra charge.

Cold appetizers and the warm main course are served from serving platters at the buffet table. Dessert is served pre-portioned in glasses.

Country of origin of meat (Bresaola beef): Finland

Country of origin of meat (red deer sirloin): Estonia



Feasting in the Archipelago

63,00 €

Strawberry halloumi salad (L, G)

Cold smoked salmon bulgur with herb balsamic (M)

Caesar Naturel (L, G)

Bresaola beef (M, G) and horseradish cremé (L, G)

Roasted whitefish with season´ s mushroom sauce (L, G)

Early potatoes roasted in thyme butter and spinach (L, G)

OR

Chicken breast with dark calvados sauce (M, G)

Barley risotto with vegetables (L)

Raspberry - white chocolate mousse (L, G)

Wine recommendations

White wine: : Settesoli Grillo Organic, Italy

Red wine: Settesoli Nero d'Avola Organic, Italy

One main course selection for the entire group. Pre-informed vegetarians will be provided with their own warm main course without extra charge.

Cold appetizers and the warm main course are served from serving platters at the buffet table. Dessert is served pre-portioned in glasses.

Country of origin of fish (salmon): Finland

Country of origin of meat (Bresaola beef): Finland

Country of origin of fish (whitefish): Finland

Country of origin of meat (chicken breast): Finland





GOOD TO KNOW

All food and crockery is delivered to the ship by our associate caterer and thus must be preordered. The food is served buffet style and our staff takes care of serving drinks and coffee, the buffet, cleaning and Your comfort onboard. Menu prices include VAT, adequate amount of waiting staff, crockery and delivery, elegant tablecloths and menus to all tables, napkins and cleaning.

Minimum invoicing for all menus is 15 persons. Prices are valid when the same menu is ordered for the entire group.

DRINKS ON BOARD

All our ships are fully licensed. Our regular assortment of drinks includes the most common soft drinks, beers, ciders, wines and spirits with mixers. To ensure the availability of drinks and glasses of Your choice, we recommend preordering as we can't guarantee the availability to all guests due to limited storing space. Drinks will be charged as consumed. Ships' tap water is not drinkable. We use bottled still and sparkling water on our vessels.

WEEKENDS AND PUBLIC HOLIDAYS

Please note that prices may vary on the weekends and during national holidays.

SPECIAL DIETS

All our menus are made with lactose free dairy products and, when possible, are also gluten free. Pre-informed vegetarians will receive their own warm main course without extra charge. We charge €13.00 / portion for individually prepared special diet portions.

All special diets and allergies need to be notified no later than 7 days in advance.

Please book the menu and drinks served on board no later than two weeks before your cruise.

Prices are inclusive of VAT: 14% for food and non-alcoholic beverages, 25,5% for drinks and service.

Minimum invoicing for menus is 15 persons.

Children's prices: 5–12 years -50% discount, children under 5 years free of charge.

We reserve the right to change prices and products.