



NokiaOne restaurant Meetings and Catering Catalog

Valid 7.9.2026 – 31.12.2026

- **Standard orders must be placed by 2:00 p.m. on the previous business day.**
- **Layer cakes, breakfast orders and lunch orders must be placed at least 3 or 5 business days in advance.**
- **Orders for 50 people or more must be placed at least 5 business days in advance.**

	vat 0%	vat 13,5%
BEVERAGES		
Coffee or tea, includes iced water	3,70€	4,20€
Spring water 0,5l	2,82€	3,20€
Mineral water 0,5l	3,70€	4,20€
Soft drink 0,5l	3,70€	4,20€
Orange juice 1l	10,22€	11,60€
SMOOTHIE MENU	3,70€	4,20€

- **Tropical Matcha Glow** (Vegan, Dairy-Free)
A vibrant blend of sweet mango and smooth matcha for a fresh, energizing start to your day.
- **Berry Boost** (Vegan, Dairy-Free)
A bold berry smoothie, bursting with fruity flavors and a rich, refreshing finish.
- **Green Vitality Smoothie** (Vegan, Dairy-Free)
A clean and refreshing blend of spinach, apple and ginger with a naturally vibrant taste.
- **Berry Chia Power** (Vegan, Dairy-Free, Protein)
A delicious berry smoothie with chia seeds for extra texture and a satisfying, wholesome feel.
- **Golden Immunity Blend** (Vegan, Dairy-Free)
A warming combo of mango, turmeric and ginger with a smooth tropical finish.

FILLED SANDWICHES MENU

FILLED ROLL	5,82€	6,60€
CROISSANT WITH FILLING	5,82€	6,60€
OPEN SANDWICH	7,84€	8,90€
TRIANGLE SANDWICH	7,84€	8,90€
BAGEL	7,84€	8,90€
FLATBREAD ROLL	7,84€	8,90€
WRAP	7,84€	8,90€
BAGUETTE	12,34€	14,00€
FOCACCIA	12,34€	14,00€
CLUB SANDWICHES	12,34€	14,00€
DANISH STYLE OPEN SANDWICH	12,34€	14,00€
CROISSANT NATURAL LARGE	3,44€	3,90€
CROISSANT NATURAL SMALL	2,82€	3,20€

FILLING MENU

Traditional

1. Ham & Cheese - Juicy ham, cheese, fresh salad and cucumber.
2. Turkey - Light and fresh with turkey and crisp vegetables.
3. Cheese - Cheese with fresh salad and vegetables.

Fish & Seafood

1. Cold-smoked salmon & Cream Cheese - Cold-smoked salmon, cream cheese, salad and dill.
2. Shrimp Skagen - Shrimp with Skagen-style filling, salad and lemon.

Premium

1. Roast Beef Roll - Tender roast beef, mustard mayonnaise, salad and pickled red onion.
2. Brie & Fig - Creamy brie, fig jam and fresh rocket.
3. Chicken and avocado - Chicken, avocado, lettuce, tomato, cucumber, and herb dressing.

Vegetarian

1. Feta & Avocado - Feta cheese, avocado, tomato and fresh salad.
2. Beetroot Hummus & Goat Cheese - Beetroot hummus topped with goat cheese and greens
3. Caprese - Mozzarella, tomato, basil and pesto.

Vegan

1. Hummus & Grilled Vegetable - Hummus with grilled vegetables and rocket.
2. Falafel - Falafel with salad, tomato and herb dressing.
3. Avocado & Greens - Avocado with fresh vegetables, seeds and lemon

SMALL SAVORY**4,67€****5,30€**

SMALL FILLED ROLL

SMALL FILLED CROISSANT

SMALL OPEN SANDWICH

SMALL TRIANGLE SANDWICHES

SMALL FLAT BREAD ROLL

FILLING MENU**Traditional**

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2. Falafel - Falafel with salad, tomato and herb dressing.
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SWEET

Fazer Blue Chocolate candies 3 pcs.	2,29€	2,60€
Fazer Dark Chocolate candies 3 pcs.	2,29€	2,60€
Biscuits 3pcs.	2,47€	2,80€
Macarons 1 pc.	2,82€	3,20€

SWEET BUN

	3,97€	4,50€
Finnish cardamom bun with butter center (Lactose free)		
Finnish cinnamon bun (Milk free)		
Lingonberry-vanilla pastry creme bun		
Blueberry-vanilla pastry creme bun		
Cranberry-vanilla pastry creme bun		
Mocca bun - traditional bun with mocha cake icing (Lactose free)		
Peach-quark bun (Lactose free)		
Cardamon bun with Biscoff (Creamy caramelized biscuit spread) center (Milk free)		

SWEET PIE

	4,40€	5,00€
Blueberry pie (M,V)		
Apple and oat pie (M,V)		
Carrot pie (L)		
Berry pie (M)		

SWEET CAKE

	7,05€	8,00€
Chocolate pear cake (Vegan)		
Apple cake (Vegan)		
Princess cake (Gluten free, lactose free)		

FRUITS

Fresh sliced fruits 120g/person	4,93€	5,60€
Whole fruits per 1 kg	5,81€	6,60€
Protein bar	4,05€	4,60€
A bag of fried fruits (mango, pineapple, peach, melon)	4,05€	4,60€
A bag of fried berries (strawberries, blueberries, raspberries)	5,82€	6,60€

LAYER CAKES, orders before 3 working days

Layer cake for 10 people	44,93€	51,00€
Layer cake for 20 people	79,30€	90,00€
Layer cake for 30 people	118,94€	135,00€
Layer cake for 40 people	158,59€	180,00€

FILLING MENU

1. Strawberry (Lactose free)
2. Lingonberry-Caramel
3. Rich chocolate cake with chocolate filling
4. Cinnamon-apple filled cake (lactose free)
5. Mango cheesecake (Lactose free)
6. Sea buckthorn cheesecake (Lactose free)

SWEET COCTAIL BITES**3,61€****4,10€**

Cream-filled cream puff (Gluten free)
Latte macchiato-flavored cream puff
Salted caramel-flavored cream puff with chocolate icing
Tiramisu-flavored cream puff

Mini cheesecake
Mini mud cake (Gluten free)
Mini chocolate fondant (Lactose free)
Mini Aleksader cake (Lactose free)

Tartalet filled with blackcurrant mousse (Lactose free)
Tartalet filled with sea buckthorn mousse (Lactose free)

SALTY COCKTAIL BITES**3,61€****4,10€**

Honey melon bites wrapped with Prosciutto (Milk free, gluten free)

Malt bread topped with smoked rainbow trout mousse (Lactose free)
Malt bread topped with smoked reindeer mousse (Lactose free)
Malt bread topped with herb cheese mousse (Lactose free)
Malt bread topped with beetroot hummus (Vegan)

Crostini topped with smoked rainbow trout mousse (Lactose free)
Crostini topped with smoked reindeer mousse (Lactose free)
Crostini topped with herb cheese mousse (Lactose free)
Crostini topped with beetroot hummus (Vegan)

Tartalet filled with smoked rainbow trout mousse (Lactose free)
Tartalet filled with smoked reindeer mousse (Lactose free)
Tartalet filled with herb cheese mousse (Lactose free)
Tartalet filled with beetroot hummus (Vegan)

Blinis with smoked rainbow trout mousse and Crème Fraîche
Blinis with smoked reindeer mousse and Crème Fraîche

Mushrooms stuffed with herb cheese (Vegetarian, gluten free)
Cucumber Bites with Herb Cream Cheese & Fresh Herbs (Vegetarian, gluten free)

LUNCH OPTIONS, orders before 3 working days

Lunch ticket for Restaurant buffet	12,89€	14,70€
Day`s lunch, served from buffet	21,93€	25,00€
incl: green salad, bread, main course		
Working Lunch buffet, Basic	35,77€	40,60€
incl: starter, bread, main course		
Working Lunch buffet, Special	41,94€	47,60€
incl: starter, bread, main course, dessert, coffee/tea		
A`la Carte, Basic	44,53€	50,54€
incl: starter, bread, main course		
A`la Carte, Special	57,80€	65,60€
incl: starter, bread, main course, dessert, coffee/tea		

BREAKFAST, orders before 3 working days

Easy start (min 5 pers.)	13,22€	15,00€
<i>Bread/croissant, ham, cheese, greens, yoghurt, juice and coffee/tea</i>		
Breakfast buffet (min 10 pers.)	20,62€	23,40€
<i>Bread/croissant, jam, egg (fried or scrambled), ham, cheese, greens, juice and coffee/tea</i>		

DELIVERY AND SERVING FEES

	vat 0%	vat 25,5%
Delivery on Office, when delivery outside of Kara 7	15,00€	18,83€
Express order fee for after 2 p.m. the day before	10,32€	12,95€
Express fee for same day coffee orders	14,11€	17,71€
Express fee for same day lunch orders	24,04€	30,17€
Service fee per hour, during normal openin hours (8 a.m. till 21 p.m.)	31,61€	39,67€
Service fee per hour, after opening hours	46,46€	58,31€
Paytrail online payment fee	17,74€	22,26€

Lunch served on cabinets:

Working Lunch buffet, Basic and Special minimum order for 5 people

Orders placed at least 3 working days in advance – options 1-2

Orders placed at least 5 working days in advance – options 3-4

	vat 0%	vat 13,5%
1) Working Lunch buffet, Basic incl: starter, bread, main course	35,77€	40,60 €
2) Working Lunch buffet, Special incl: starter, bread, main course, dessert, coffee/tea	41,94€	47,60 €
3) A'la Carte, Basic incl: starter, bread, main course	44,53€	50,54 €
4) A'la Carte, Special incl: starter, bread, main course, dessert, coffee/tea	57,80€	65,60 €

STARTERS:

- 1) Roasted Chickpea and Quinoa Salad, Basil-Marinated Zucchini and Pepper, Vegetable Samosas with Soy-Coriander Dip, Mixed Green Salad
- 2) Pike perch, avocado and mango salad, whitefish roe
- 3) Sesame and Lime Marinated Salmon with Pickled Vegetables and Rice Noodle Salad
- 4) Cured Salmon and Seafood Bruschetta Served with Fresh Arugula
- 5) Malt engraved reindeer filee, lingonberry chutney and malted bread crumble
- 6) Brie Cheese with Fig Compote and Roasted Mediterranean Vegetables

MAINS:

- 1) Eggplant Tortelloni in Tomato Sauce with Crispy Beef-Style Veggie Crumble
- 2) Corn-Fed Chicken with Thyme Sauce, Braised Red Cabbage and Apple, and Herb-Roasted Potatoes (L, G)
- 3) Roasted Arctic Char with Dill and Lemon Hollandaise, Mushroom and Spinach Gratin, and Warm Potato Salad (L, G)
- 4) Pan-Fried Whitefish Fillet Served with Lobster Butter Sauce, Lemon-Infused Potato Mille-Feuille and Seasonal Vegetables
- 5) Slow-Cooked Pork Belly with Sweet Soy-Garlic Sauce, Basmati Rice, Sautéed Shiitake Mushrooms and Vegetables (M, G)
- 6) Pan-seared reindeer fillet served with a root vegetable ragout, rosemary potato purée and red wine sauce

DESSERTS:

- 1) Melons infused with vanilla, served with mascarpone foam
- 2) White chocolate panna cotta served with fresh berries
- 3) Juniper Berry Crème Brûlée
- 4) Banana briosche and mint chocolate parfait
- 5) Crêpes Suzette with Vanilla Whipped Cream
- 6) Yuzu Panna Cotta with Star Anise Marinated Melon

Salad orders placed at least 3 working days in advance

	vat 0%	vat 13,5%
Portion of salad on the plate	19,38€	22,00 €
Salad Buffet with 2 salad options	26,43€	30,00 €
Salad Buffet with 3 salad options	33,48€	38,00 €

incl: bread and spread

SALADS:

- 1) Cherry Tomato and Pearl Mozzarella Salad, Basil Oil Dressing
- 2) Traditional Greek Feta Salad
- 3) Marinated Emmental Cheese Salad with Herbs
- 4) Smoked Salmon Pasta Salad
- 5) Classic Caesar Salad with Chicken, Salmon or Vegetarian Option
- 6) Smoked Reindeer and Bread cheese Salad
- 7) Chicken and Fruit Salad
- 8) Bacon Potato Salad with Herb Vinaigrette