

# The Finnish Bistro Catering Menu

Call 651-353-0178

\$55/\$78

\$78/\$94

\$70/\$78



\$82/\$94

\$82/\$94

\$95/\$125

\$88

\$75

\$12

<b>APPETIZER</b>	<b>PLATTERS</b>
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(small serves 10 and large serves 18)

**Hummus Tray** - hummus served with pita bread, carrots, and celery

**Salmon Lox** - chilled salmon lox with capers, onions, and Finnish rye bread; served with either our house cucumber dill sauce or cream cheese

### **MEAL PLATTERS**

(small serves 10 and large serves 18)

\$42/\$56 Deluxe Sandwich Platter - an assortment of fully dressed deli-style 1/2 sandwiches, beautifully arranged, ready to serve.

**Pick two of the following sandwich options:** BLT, Ham/Swiss, Chicken Caesar, Turkey/Artichoke, Turkey/Swiss, Veggie/Hummus

(Vegan BLT add \$12)

### SHARABLE SALADS

(small serves 10 and large serves 18)

**Beet Salad** - Chopped beets, smoked bacon, and feta cheese on a bed of mixed greens; tossed in greek vinaigrette dressing

**BLT Chop Salad** - hickory smoked bacon, Fresh greens, tomatoes and cheddar cheese; served with choice of side dressing.

(Vegan BLT add \$12)

**Garden Salad** - broccoli, cauliflower, carrots, crisp cucumber, fresh red peppers, and onion on a bed of mixed greens; served with one side dressing

**Greek Salad** - ripe black olives, feta, onions, crisp cucumbers, and ripe tomatoes on a bed of lettuce; served with greek dressing or house cucumber dill

**Apricot Chicken Salad** - grilled chicken breast, red onions, and strawberries, on a hearty bed of spinach and topped with toasted pistachios and blue cheese crumbles; side of poppy seed dressing

Additional Dressings Available Upon Request House Cucumber Dill, Greek, Ranch, Balsamic & Basil Vinaigrette, Fat-Free Raspberry Vinaigrette, Thousand Island, Poppy Seed, Caesar

(Vegan Balsamic or Ginger add \$10)

**Deluxe Wrap Platter** -an assortment of fully dressed deli-style 1/2 wraps, beautifully arranged, ready to serve.

**Pick two of the following wrap options:** BLT, Ham/Swiss, Chicken Caesar, Turkey/Artichoke, Turkey/Swiss, Veggie/Hummus.

(Vegan BLT add \$12)

**Nordic Platter** -a platter filled with Finnish favorites - smoked salmon lox, pickled herring, salami, egg, cucumber, tomato, swiss cheese, and capers; served with our house cucumber dill sauce and traditional hearty Finnish rye bread.

**Whole Quiche** (72 hr. notice required) baked, then chilled for you to warm up at your convenience. Pick up pre-warmed ONLY by request to preserve best quality. Serves 10 - 14

**Six options:** mushroom swiss, broccoli cheddar, turkey artichoke, ham and cheddar, reindeer with potato or salmon with asparagus.

Soup by the Jug with baguette -serves 12 All soups are GLUTEN-FREE and made from vegetable based stock.

**Six daily options:** tomato basil, butternut squash, chicken wild rice, vegan vegetable, white chicken chili, and chicken noodle

**Soup Accompaniments** included 12 soup cups, spoons and napkins

#### **CATERING EXTRAS**

(each serves 8 -12)

**Pickled Herring Tray** - a bowl of pickled herring marinated in an onion-caraway wine clear brine

Finnish Rye Bread - serves 8 - 12

**Cold Beets** - fresh chilled beets, diced and ready to serve quart

Herb Cream Cheese - herb cream cheese 16oz

**Lingonberry Preserves** - a Finnish sweet spread 16oz

**Cinnamon - Cardamom Butter** - 16oz

Homemade Cucumber Dill Sauce - quart

#### A LA CARTE PLATTERS

(**small** serves 10 and **large** serves 18)

\*26 Cinnamon Sugar Lefse-traditional lefse that's been \$56/\$68 smothered in butter, cinnamon, and sugar, then rolled and sliced into bite-sized pieces

**Fruit Platter** - platter loaded with fresh seasonal fruit. Chilled and ready to serve (*seasonal*) \$78/\$92

Fresh Vegetable Platter - platter loaded with fresh seasonal veggies. Chilled and ready to serve.
Add house cucumber dill dressing \$6

**\$16** 

\$42

## DESSERTS

All platters come in quantities of 12 with a chef's choice assortment, unless specified. Bistro Cakes - top off your meal with a delicious cake; a complete list available online, also download list available.

#### LARGE SCOOP COOKIE PLATTER

### 12-\$36

12-\$48

### **BISTRO WHOLE CAKES**

chocolate chip | snickerdoodle | oatmeal raisin | turtle| peanut butter | molasses | cranberry white chocolate | white chocolate macadamia nut | triple chocolate | M&M **small** \$32 (Serves 6-10), **medium** \$42 (Serves 10-14), large \$52 (Serves 14-18)

### **MUFFIN PLATTER**

1/4 Sheet \$72 Serves 24 (9×13), 1/2 Sheet \$105 Serves 48

blueberry | apple cinnamon | lemon white chocolate | agave bran | triple chocolate | banana chocolate chip | raspberry white chocolate

(12×15), Full Sheet \$175 Serves 96 (15×24) Traditional Kransekake: 9 Ring \$90 – 18 Ring \$145 (with or without flags, allow 7 days notice)

#### **PASTRY PLATTER** 12-\$48

Not all Cakes are available in all sizes. Please inquire. Gluten-free (gf) Cakes are available. Fresh fruit may be substituted on all cakes as needed.

apple fritter | large caramel pecan roll | custard - filled long john | glazed donut twist |

**NOTE:** All treats and cakes under the \$225 catering minimum can still be special ordered by calling the Bakery directly at **651-645-9181**. *48 hours of notice required*.

cinnamon roll - vanilla, chocolate, maple, german chocolate

### flavor options:

bismark - raspberry, bavarian creme, lemon

carrot cake | helsinki torte | bailey's irish cream torte | celebrate cake | english lemon cake | chocolate raspberry torte | princess torte | strawberry torte | fruit cheesecake | chocolate symphony cake | kransekake - 9 or 18 ring

kolache - almond, apple, apricot, blueberry, chocolate, cream cheese, poppyseed, strawberry

(with or without flags allow 7 days notice)

#### **SCONE PLATTER** 12-\$42

### fresh mixed berres | spinach cheddar

# **Beverages**

#### **DONUT PLATTER** 12-\$36

<b>INDIVIDUAL SELECTI</b>	ONS
<b>Bottled Water</b>	\$2

raised glazed | old fashioned glazed | raised chocolate | raised sprinkle chocolate | raised sprinkle vanilla | old fashioned plain | old fashioned chocolate

tled Water	<b>\$2</b>	(Each serves 8 -10)

#### **BAR PLATTER** 12-\$42

Coffee Lemon San \$4

(Varieties must be ordered in groups of 6)

Pellegrino Can **Plain San Pellegrino Bottle** 

\$24 Ice Tea \$24 black or Red Berries

\$24

**GROUP SELECTIONS** 

walnut brownie | pecan bar | keylime bar | 7 layer bar | lemon bar | blueberry lemon bar | raspberry lemon bar | frosted mint chocolate

#### **Hot Tea** luice \_\_black apple or orange \_\_green

**SPECIALTY PLATTER** 12-\$42

Soda coke, diet coke, or sprite, ginger brew

finnish prune wheel | raspberry sandwich | gluten-free macaroons - plain or chocolate coconut

## Beverage Accompaniment Pack \$8

(10 cups, sugar, sugar substitutes, creamers, stir sticks, napkins)

\$3

herbal

#### 24-\$22 **MINI COOKIES**

cinnamon pulla bites | shortbread bites | gluten-free mini macaroons (with 5 days notice)

# **Delivery Information** \$225 MINIMUM REQUIRED FOR ALL CATERING ORDERS

#### 12-\$46 **CLASSIC FINNISH PULLA BUNS**

traditional | cinnamon | lingonberry | vanilla

Catering delivery available seven days a week.

# FAMOUS ALMOND KRINGLERS 12-\$36 | 24-\$72 | 36-\$105

**Delivery charges starting at \$35**, price subject to change by distance from the Finnish Bistro and order size.

buttery, shortbread cookie with creamy almond frosting and topped with slivered almonds. \*customer favorite\*

The Finnish Bistro applies a **5% service fee** to every bill onsite, online and catering.

Call 651-353-0178 for specific pricing.