

The Finnish Bistro Catering Menu

Call 651-353-0178



40 1	
APPETIZER	PLATTERS

carrots, and celerySalmon Lox - chilled salmon lox with capers, onions, and Finnish rye bread; served with either our house cucumber dill sauce or cream cheese\$12SHARABLE SALADS (Serves 18)Seves 18)\$1Beet Salad - Chopped beets, smoked bacon, and feta cheese on a bed of mixed greens; tossed in greek vinaigrette dressing\$1BLT Chop Salad - hickory smoked bacon, Fresh greens, tomatoes and cheddar cheese; served with choice of side dressing.\$1(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\$1Greek Salad - ripe black olives, feta, onions, crisp cucumbers, and ripe tomatoes on a bed of lettuce; served with greek dressing or house cucumber dill\$1Apricot Chicken Salad - grilled chicken breast, red onions, and strawberries, on a hearty bed of spin- ach and topped with toasted pistachios and blue cheese crumbles; side of poppy seed dressing\$1Additional 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)\$1CATERING EXTRAS (each serves 8 -12)\$2Pickled Herring Tray - a bowl of pickled herring marinated in an onion-caraway wine clear brine Finnish Rye Bread - serves 8 -12\$2Cold Beets - fresh chilled beets, diced and ready to serve quart\$2Herb Cream Cheese - herb cream cheese 16oz\$2	
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Lingonberry Preserves - a Finnish sweet spread	\$26
	\$16
1002	^{\$} 16
Cinnamon - Cardamom Butter - 16oz	^{\$} 16
Homemade Cucumber Dill Sauce - quart	^{\$} 16

MEAL PLATTERS

(Serves 18)

	Deluxe Sandwich Platter - an assortment of fully dressed deli-style 1/2 sandwiches, beautifully arranged, ready to serve.	^{\$} 115
1	Pick two of the following sandwich options: BLT, Ham/Swiss, Chicken Caesar, Turkey/ Artichoke, Turkey/Swiss, Veggie/Hummus	
	(Vegan BLT add \$12)	
	Deluxe Wrap Platter - an assortment of fully dressed deli-style 1/2 wraps, beautifully arranged, ready to serve.	^{\$} 115
	Pick two of the following wrap options: BLT, Ham/Swiss, Chicken Caesar, Turkey/ Artichoke, Turkey/Swiss, Veggie/Hummus.	
)	(Vegan BLT add \$12)	
5	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.	^{\$} 145
5	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	\$92
5	Six options: mushroom swiss, broccoli cheddar, turkey artichoke, ham and cheddar, reindeer with potato or salmon with asparagus.	
2	Soup by the Jug with baguette -serves 12 All soups are GLUTEN-FREE and made from vegetable based stock.	\$90
	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	\$12
8	A LA CARTE PLATTERS	
8	(Serves 18)	
6	Cinnamon Sugar Lefse -traditional lefse that's been smothered in butter, cinnamon, and sugar, then rolled and sliced into bite-sized pieces	\$95
6	Fruit Platter - platter loaded with fresh seasonal fruit. Chilled and ready to serve (<i>seasonal</i>)	^{\$} 115
6	Fresh Vegetable Platter - platter loaded with	^{\$} 115
6	fresh seasonal veggies. Chilled and ready to serve. Add house cucumber dill dressing \$6	
6		

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-^{\$}42

chocolate chip | snickerdoodle | oatmeal raisin | turtle | peanut butter | molasses | cranberry white chocolate | white chocolate macadamia nut | triple chocolate | M&M

MUFFIN PLATTER

12-\$54

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

PASTRY PLATTER

12-^{\$}54

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

cinnamon roll - vanilla, chocolate, maple, german chocolate

bismark - raspberry, bavarian creme, lemon

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

SCONE PLATTER

mixed berries | spinach cheddar | oatmeal blueberries

DONUT PLATTER

12-^{\$}42

12-\$48

12-\$52

12-\$48

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

BAR PLATTER

(Varieties must be ordered in groups of 6)

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

SPECIALTY PLATTER

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

CLASSIC FINNISH PULLA BUNS

12-\$52

traditional | cinnamon | lingonberry | vanilla

FAMOUS ALMOND KRINGLERS 12-\$46 | 24-\$82 | 36-\$125

buttery, shortbread cookie with creamy almond frosting and topped with slivered almonds.

customer favorite

BISTRO WHOLE CAKES

small \$38 (Serves 6-10), **medium** \$48 (Serves 10-14), **large** \$58 (Serves 14-18)

1/4 Sheet \$85 Serves 24 (9×13), **1/2 Sheet** \$135 Serves 48 (12×15), **Full Sheet** \$215 Serves 96 (15×24), **Classic Cheesecake:** \$48 Serves 8-10

Traditional Kransekake: 9 Ring \$110 – 18 Ring \$185 *(with or without flags, allow 14 days notice)*

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.

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.*

flavor options:

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

Beverages

INDIVIDUAL SELECTIC	NS	GROUP SELECTIONS	
Bottled Water	\$3	(Each serves 8 -10)	
Lemon San	\$4	Coffee	\$28
Pellegrino Can		lce Tea	\$28
Plain San	\$4	black or Red Berries	
Pellegrino Bottle		Hot Tea	\$ 28
Juice	\$4	black	
apple or orange		green	
Soda coke, diet coke, or sprite, ginger brew	\$3	herbal	

Beverage Accompaniment Pack \$8

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

Pricing and Delivery Information

\$225 MINIMUM REQUIRED FOR ALL CATERING ORDERS

There is a 2.49% charge to pass along credit card charges that are issued to us for all transactions. Cash and debit cards are excluded.

Catering delivery available seven days a week.

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

Call 651-353-0178 for appointment to discuss your needs and to receive an itemized quote.