

FIKA CATERING MENU

PRICING IS BASED ON ORDER SIZE: SMALL 5-6 PPL/ LARGE 8-10 PPL

BREAKFAST PLATTERS (served w/ FIKA Brew)

Mixed FIKA Pastries & Yogurt Parfaits	\$80/ \$95
-served w/ FIKA spreads & butter	
Mixed Breakfast Sandwiches	\$70/ \$115
- Egg salad wrap/ Ham & Jarlsberg croissant/ Salmon dill cream cheese croissant	
Assorted Seasonal Fruits	\$20/\$40
-Sliced, mixed, seasonal fruits	

BREAKFAST A LA CARTE

Yogurt Parfait	\$35/ \$55
-FIKA granola, low fat yogurt w/ raspberry or honey	
Naked Oatmeal	\$35/ \$45
-Plain oatmeal w/ almonds or walnuts & FIKA spread	
Pumpkin & Chia Oatmeal	\$45/ \$55
-Oats, chia seeds, pumpkin seeds, dried apples, dried cranberries, cinnamon & brown sugar	

FROM THE FIKA BAKERY

Assorted Mixed Baked Goods	\$35/ \$45
-Seasonal buns/ muffins/ croissants	
Assorted Mixed Cookie Platter	\$20/ \$40
-Assorted FIKA cookies	
Traditional Swedish Bun Platters available upon request	

Beverages

FIKA Brew Coffee Traveler	\$25
-96 oz coffee traveler; serves 12	
Assorted SerendipiTea Teas	\$25
FIKA Water Bottle	\$2
Saratoga Sparkling Water	\$2.5
Freshly Squeezed Orange Juice	\$20
-128 oz. gallon; serves 12	
Spindrift Soda	\$2.5
-Raspberry w/ Lime, Cucumber, Grapefruit	

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SANDWICHES/ WRAPS

FIKA Sandwich/ Wrap Platter \$110/ \$200

-Build your own platter or let us choose an assortment for you

Lunchboxes \$12

-Choice of half sandwich/ wrap, side salad & a FIKA cookie

Skagen

-Shrimp salad, lemon, dill, horseradish, FIKA sourdough

Stockholm

-Roast beef, mustard cream, pickled vegetables, apple, FIKA rye

Överkalix

-House-cured salmon, pickled fennel, baby spinach, sweet mustard sauce, whole wheat wrap

Torsby

-Chicken salad, cranberry, tarragon, apple, scallions, FIKA rye

Lysekil

-Tuna salad, celery, capers, red onion, sweet relish, chive, FIKA sourdough

Helsingborg

-Roasted bell pepper, feta cheese, basil roasted corn, pickled grapes, arugula, spinach wrap

All FIKA sandwiches made fresh daily & served cut in half. FIKA sandwich breads made in house with unbleached & unbromated flour

SALADS

Swedish Caesar \$30/ \$55

-Prast cheese, croutons. *Chef recommends Caesar dressing*

Karlshamn \$35/ \$60

-Baby spinach, cantaloupe, olives, marinated feta cheese, dill pickled tomato, red radish, pumpkin seeds. *Chef recommends balsamic vinaigrette dressing*

Emmaboda \$30/ \$55

-Mixed greens, green asparagus, strawberries, Prast cheese, sliced almonds, pickled cauliflower. *Chef recommends lemon & tarragon dressing*

Mora \$35/ \$55

-Baby kale, string beans, orzo, elderflower pickled beets, grapes, sunflower seeds. *Chef recommends blue cheese & chive dressing*

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CLASSIC SWEDISH DISHES

Swedish Meatball Platter	\$80/ \$140
-House made Swedish meatballs served cold w/ pickled cucumber & lingonberry jam	
Gravlax Platter	\$90/ \$150
-House-cured salmon w/ mustard dill sauce	
Scandinavian Cheese Platter	\$55/ \$100
-Selection of cheeses, FIKA blueberry & rosemary spread w/ FIKA crisp bread	
Smörgastårta	\$70/ \$120
-Classic layered sandwich cake w/ tuna salad, egg salad, shrimp salad, house-cured salmon	

CANAPES & HORS D'OEUVRES

Charcuterie Canape	\$3.25 ea.
-Cured meats w/ pickled cucumbers & capers	
Cured Salmon Tartar Canape	\$3.25 ea.
-House-cured salmon, mustard dill sauce, apple, celery on kavring	
Cured Beef Canape	\$3.25 ea.
-Cured beef, mushroom cream & pickled beets on kavring.	
Skagen Canape	\$3.25 ea.
-Swedish shrimp salad on toastbread.	
Gubbröra Canape	\$3.25 ea.
-Anchovies, egg, red onion, dill & chives on kavring.	
Scandinavian Cheese Canape	\$3.25 ea.
-Scandinavian cheese on FIKA crisp bread w/ FIKA rhubarb & fig spread	

FIKA CAKES

Made to order in 4/ 8/ 12/ 16 slice cakes **\$30/ \$40/ \$60/ \$80**

Princess Cake

-A layered sponge cake w/ raspberry jam, whipped cream & topped w/ green marzipan

Double Chocolate Mousse Cake

- A layered dark & milk chocolate mousse cake. Gluten free.