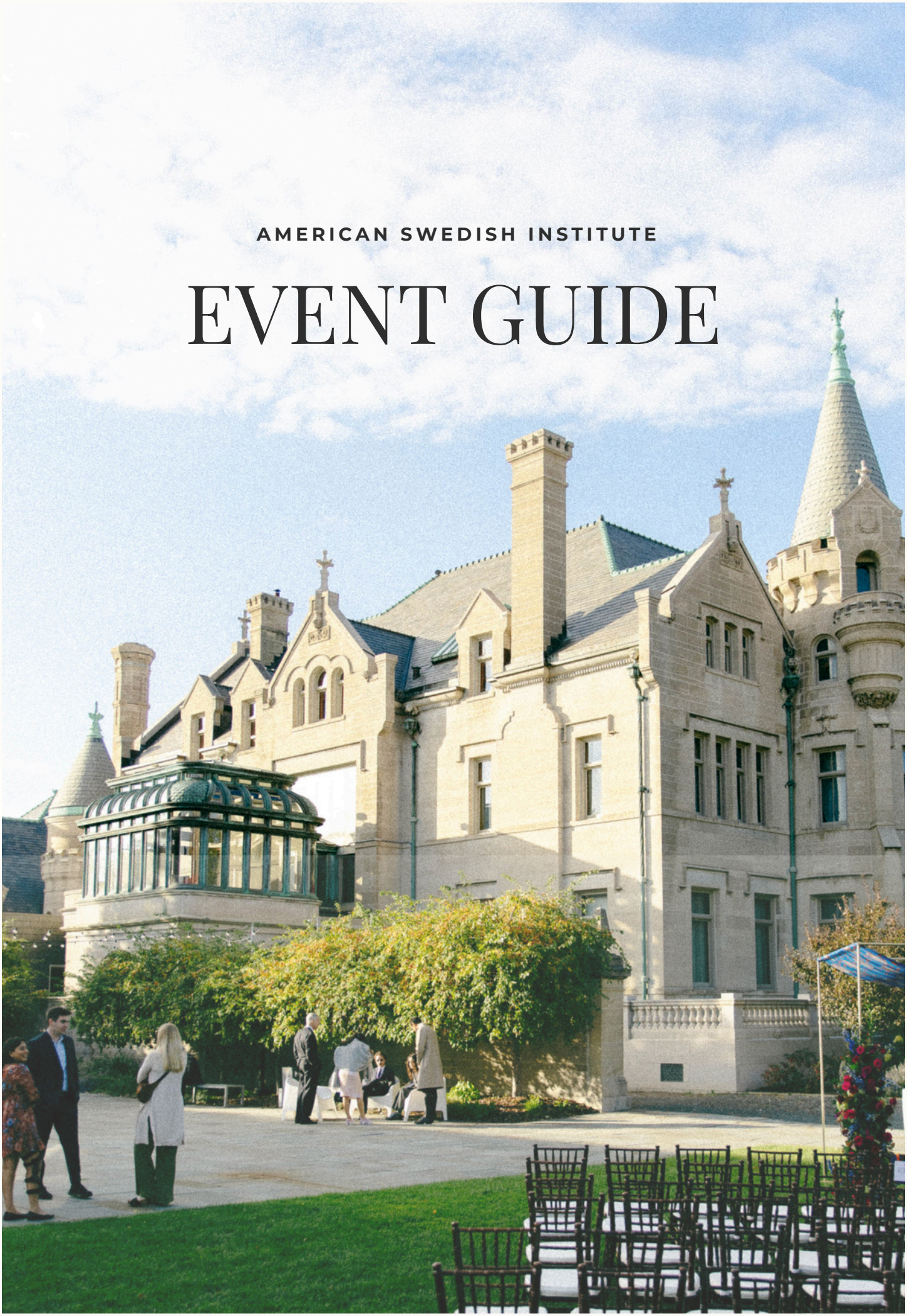
AMERICAN SWEDISH INSTITUTE

EVENT GUIDE



WELCOME

AGathering in a Place of History

Your Event at the American Swedish Institute

Set within the historic Turnblad Mansion and the surrounding campus of gardens and meeting spaces, events at the American Swedish Institute unfold in an atmosphere shaped by architecture, culture, and tradition.

From corporate meetings and nonprofit gatherings to milestone celebrations and community events, hosts may utilize a variety of distinctive spaces across the property — including the Turnblad Mansion, Larson Hall, Folke Bernadotte Room, the courtyard gardens, and additional meeting spaces designed to support both intimate gatherings and larger events.

Each setting offers its own character while maintaining the warmth and hospitality that define the ASI experience.

Guided by Nordic principles of simplicity, craftsmanship, and gathering well, our team partners closely with hosts to create events that feel seamless, welcoming, and memorable.

This is more than a place to host an event.
It is a place where people come together.

> *“This is more than a place to meet.*
> *It is a place where memories take root.”*

What's Included

What's Included

For indoor events, tables from our inventory, china, flatware, glassware, and standard table numbers are provided as part of catering service through Slate & Stone Catering.

Outdoor spaces include existing patio furnishings along with a limited number of cocktail tables and benches. Tables and chairs for outdoor ceremonies, receptions, or dining may be arranged through approved rental partners.

Meeting and event spaces throughout the American Swedish Institute offer flexibility for a wide range of gatherings, including corporate meetings, nonprofit events, social celebrations, and community programs.

Our team works closely with each host to ensure the space, layout, and service style support the goals and flow of the event.

Each gathering unfolds uniquely within the historic estate.

> *"Each event unfolds uniquely within the historic estate.."*

DINING & SERVICE

An Estate Designed for Gathering

Dining at the American Swedish Institute is designed to support the natural flow of each event. Our culinary team offers flexible service styles and curated menus suitable for meetings, conferences, celebrations, and evening receptions.

From morning gatherings to formal dinners, each menu is crafted to complement the purpose and pace of the event while providing a seamless guest experience.

BREAKFAST SERVICE
Morning selections designed to energize guests and support productive meetings or early gatherings.

MEETING BREAKS
Light refreshments and seasonal selections designed to refresh guests between sessions or presentations.

LUNCH SERVICE
Buffet or plated lunch offerings ideal for corporate meetings, nonprofit gatherings, and daytime celebrations.

PLATED DINNER
Coursed service offering an elegant and paced dining experience.

BUFFET DINING
A relaxed format allowing guests variety and flexibility while maintaining efficient service.

RECEPTION STATIONS & PASSED BITES
Interactive chef presentations and seasonal selections served during social hours or reception-style events.





BREAKFAST SERVICE

Breakfast service is designed to support early meetings, conferences, and morning gatherings. Selections are presented buffet style to allow guests flexibility while maintaining efficient service.

All buffets include: coffee, tea, water and bread service. *Minimum order of 25*

Buffet and displayed menu service is available for up to 1.5 hours.

CONTINENTAL BREAKFAST BUFFETS

Quick Bite
House made breakfast pastry:
choose one muffin, scone (sweet or savory) or breakfast bread
berries
house made Skyr and FIKA granola
$22

Light & Fresh
hard boiled eggs
house made zucchini bread
seasonal fresh fruit
overnight oats (GF, V, VV) or chia pudding (GF, V, VV)
$24

Deluxe Continental
breakfast pastry:
choose one mini cardamom rolls, mini cinnamon rolls or mini danish (sweet or savory)
fruit platter with berries
assorted yogurt cups
build your own: half bagel with lox, cream cheese, red onion, capers
$28

OPTIONAL ADDED ENHANCEMENT

French Toast or Swedish Waffles
maple syrup & fresh berries
$16

BREAKFAST

HOT BREAKFAST BUFFETS OR PLATED BREAKFAST

Hot breakfast buffets offer a more substantial morning meal ideal for longer meetings, retreats, or conference gatherings.

Traditional — $28
sliced fruit & berries
choose: cardamom bun -or- scone (sweet or savory)
scrambled eggs with chives
hash brown potatoes
thick cut bacon -or- chicken sausage

Fresh Start — $30
sliced fruit & berries
choose: banana bread or zucchini bread (GF/VV available)
spinach & feta frittata
root vegetable hash
Chicken Sausage or Turkey Sausage

Swedish Sunrise — $30
sliced fruit & berries
baked French toast
choose: mini cardamom rolls, mini cinnamon rolls or mini Danish (sweet or savory)
frittata or quiche
hash brown potatoes
chicken sausage

À La Carte

minimum of 12 guests
GF or VV options available upon request

Build Your Own Bagel Bar $18
choose 3: lox, cream cheese, sliced cheese, bacon, tomato, capers, red onion, sprouts or jam

Build Your Own Gourmet Toast $16
choose 2 breads: rye, bagel, sourdough, limpa or brioche

includes:
tomato
pickled onion
radish
sprouts
hard boiled egg
bacon lardon

optional upgrades:
smoked trout — $4/person
crab — $7/person
avocado spread — $4/person

Breakfast Sandwich $18

includes: fried egg, cheese & condiments

choose bread:
rye, bagel, sourdough, pumpkinseed, croissant Danish or brioche

choose one protein:
bacon, ham, sausage or avocado spread

Build Your Own Breakfast Taco $16

scrambled eggs
cheesy hash browns
bacon
sour cream
salsa
hot sauce
avocado

ADDITIONAL A LA CARTE

Yogurt Parfait	$9
Chia Pudding or Overnight Oats	$9
Hash Brown Potatoes	$8
Root Vegetable Hash	$8
Bacon	$4/piece
Ham Steak	$8
Sliced Fresh Fruit & Berries	$8
Quiche ham & cheese or vegetable	$12

BY THE DOZEN

Breakfast Muffins	$60
Mini Swedish Cardamom Bun	$36
Mini Swedish Cinnamon Roll	$36
Mini Danish (sweet or savory)	$36
Mini Scone (sweet or savory)	$36
Swedish Cardamom Bun	$72
Swedish Cinnamon Roll	$72
House Scone (sweet or savory)	$60
Deviled Eggs	$48

Beverages

PACKAGES

Package Includes
Freshly brewed coffee
Decaffeinated coffee
Assorted hot teas
Coke, Diet Coke & Sprite
Assorted sparkling water

Select Service Duration
per person

Half Day Beverage Package (4 hrs)	$12
Full Day Beverage Package (8 hrs)	$22

Package Enhancements	
Build Your Own Mocktails	
Botanical soda, club soda, bitters. Includes recipe cards.	$9
Shrubs	$7
Cream Soda	$22

BY THE GALLON

Coffee, Decaffeinated Coffee & Assorted Hot Teas	$60
Infused Spa Water lemon & basil, citrus, strawberry basil, blueberry lavendar, cucumber mint or pinnapple ginger	$30
Fresh Lemonade	$40
Iced Tea	$40
Hot Apple Cider	$40
Orange, Apple or Cranberry Juice	$40

INDIVIDUAL BEVERAGES

Assorted Coke Products & Sparkling Water	$4/can	**Body Armor Sports Drink**	$7
Monster Energy Drink 12oz	$8	**Topo Chico Mineral Water**	$7
Fair Life Lactose Free	$7	**Smartwater**	$5/can

BREAKS

Break service offers light refreshments designed to keep guests energized and engaged throughout meetings and conferences.
AM & PM Breaks have a minimum of 12 guests.

AM BREAKS

Wake Up $12
Kringlor
Mini savory Danish
Fresh fruit & berries
Granola
Chobani yogurt cups (V)

Recharge $14
House made granola bars
Chia pudding cup
Dried fruit bars (GF/VV)

Power Up $13
Hard boiled eggs
Knäckebröd crackers
Gruyere cheese
Seasonal fruit

Woke Up Late $19

Coffee & Toast Bar
choose two breads:
Danish rye
brioche
bagels
pumpkinseed
(GF available upon request)

includes:
peanut butter
cream cheese
butter & jam
bananas
nuts & seeds

Enhancements
per person

Gravlax $9

Crab $8

Smoked Trout $8

Avocado Spread $6

BREAKS

PM BREAKS

Invigorate $22
Smoked almonds
Spiced candied nuts
Seed crackers
Assorted snacking cheeses
House pickled vegetables (GF)

Relax $19
Bruschetta
Tapenade
Fennel white bean dip
Crudité
Crostini
Pita chips

Treat Yourself $18
Nutella
Oat biscuits
Yogurt covered pretzels
Fresh berries

Siesta $14
Guacamole & Salsa
Assorted tortilla chips (GF/VV)

Party Time $20
Dip trio:
Sweet onion
Chocolate hazelnut
Buffalo bleu cheese
Potato chips
Carrots & celery
Pretzel chips

Guru $13
Hummus
Pita
Crudités

BREAKS

A LA CARTE

House Made Granola Bars	$5
Popcorn & Assorted Seasonings	$9
Swedish Thumbprint Cookies	$36/doz
Whole Fruit	$3
Nut Mix	$6
Mini Mayan Cholocate Bars	$3
Brownies	$36/doz
Lemon or Season Fruit Bars	$36/doz

SOCIAL BREAK

RECEPTION-STYLE BREAK

For meetings or conferences looking for a more relaxed and engaging break, a reception-style service may be offered in place of a traditional coffee break.

Light reception bites and small plates are paired with curated beverages, including our Zero-Proof Bar Experience, creating a social atmosphere while keeping guests refreshed and energized.

This format works well for afternoon networking, conference transitions, or meetings that extend into early evening.

Reception selections and Zero-Proof Bar packages are available later in this guide.

LUNCH SERVICE

Lunch service offers flexible buffet and customizable options ideal for meetings, conferences, and daytime gatherings.

All Buffets are a minimum of 25 guests.

LUNCH BUFFETS

Smörgåsbord — $29
Includes coffee, decaf coffee and assorted hot teas.

Swedish meatballs (4 per person)
Potato purée
Pickled beet salad
House dill pickles
Lingonberry sauce
Creamy mustard
Bread & butter

Artisan Deli Sandwich Buffet — $28
Includes coffee, decaf coffee, assorted hot teas, kettle chips and house made cookies.

Choose two sandwiches
(Upgrade to three or four selections +$5 per person)

Italian style cured deli meats
provolone · red onion · oil & vinegar · arugula

Local smoked turkey
bacon · creamy brie · tomato · butter lettuce · lingonberry mayo

Roast beef
sharp cheddar · pepper-onion relish · lettuce

Chicken caprese
tomato coulis · marinated tomatoes · mozzarella · basil

Marinated grilled vegetables
sliced tomato · arugula pesto

LUNCH

LUNCH BUFFETS

Hot Artisan Sandwich Buffet $28
Includes coffee, decaf coffee, assorted hot teas, kettle chips and house made mini cookies.

Choose two
Carolina BBQ pork
house pickled veggie slaw · brioche

Grilled chicken caprese
tomato coulis · marinated tomatoes · mozzarella · basil

Chimichurri grilled mushrooms & vegetables
creamy pepita sauce · baguette

Braised beef
peppers · onions · provolone · pepperoncini · hoagie

$32

Build Your Own Lunch Bowl
Includes coffee, decaf coffee, assorted hot teas and house made mini cookies.

Choose two grains
brown rice · ancient grains · rice noodles

Choose two vegetables
root vegetables · cauliflower · sweet potato · zucchini & squash · broccolini · wild mushrooms

Choose two proteins
grilled chicken · seared salmon · shaved beef · pork tenderloin · ahi tuna

Choose two sauces
thai peanut · arugula pesto · chimichurri · bulgogi · tomatillo verde · romesco

SALAD ENHANCEMENTS

House Butter Lettuce $9
lettuce, clothbound cheddar, Marcona almonds, apple cider vinegar, lemon oil

Baby Kale $9
cherry tomatoes, parmesean, brown butter croutons, Caesar dressing

Arugula $9
shaved onion, Greek olives, tomatoes, cucumbers, feta, red wine vinaigrette

PLATED LUNCHES

Plated lunches provide a structured service ideal for meetings, presentations, and formal daytime gatherings.

Includes: coffee, decaffeinated coffee, assorted hot teas, bakery rolls and whipped butter.

Menu Selection:
Hosts may select up to two entrées or salads for the group. Final counts for each selection are required with the event guarantee.

Minimum of 25 guests.

ENTREE SALADS

Classic Caesar Salad with Chicken — $20
romaine · garlic croutons · shaved parmesan · cherry tomatoes · creamy Caesar dressing

House Salad with Grilled Salmon — $24
butter lettuce · clothbound cheddar · Marcona almonds · apple cider vinaigrette · lemon oil

Greek Salad with Grilled Steak — $26
arugula · tomatoes · Kalamata olives · onion · cucumber · feta · oregano vinaigrette

Poached Pear Salad — $19
arugula · pistachios · blue cheese · pumpkin brittle · pear vinaigrette

Grilled Vegetable Pasta Salad — $19
seasonal vegetables · fresh herbs · cider vinaigrette

PLATED LUNCH

PLATED ENTREES

Roasted Chicken $26
roasted potatoes · seasonal vegetables · pan jus

Lemon & Thyme Seared Salmon $29
mixed ancient grains · seasonal vegetables · dill beurre blanc

Swedish Meatballs $29
potato purée · pickled cucumbers · lingonberries · creamy mustard sauce · chives

Brussels Sprouts (V) $24
smoked bleu cheese · lingonberries · sourdough bread crumb

Zucchini Noodles (VV) $24
roasted mushrooms · butternut squash purée · herbs

OPTIONAL LUNCH ADD-ONS

Add a Plated Dessert $12
Select from our plated dessert menu located later in this guide.

Mini Dessert Buffet Select three mini desserts from the dessert menu. $15

RECEPTION SELECTIONS

Select your passed Hors D'oeuvres

Select three seasonal selections to be served during social hour
Offered by the dozen (3 dozen minimum)

Service for three passed hors d'oeuvres selections is included during reception hour. Additional passed selections may be added for an enhanced service fee of $100 per selection.

Signature Bites

Swedish Meatball lingonberry preserve · pickled cucumber	$54
Bacon Wrapped Date fermented hot sauce (GF)	$54
Caramelized Brie brioche · apricot mustarda · chive (V)	$48
Seared Rare Beef shallot aioli · tomato jam · crostini	$60
Sweet Potato Biscuit maple glazed duck confit · pecan butter	$60
Tarragon Chicken crostini · aioli · pickled tart cherry	$54

RECEPTION SELECTIONS

Passed Hors D'oeuvres

SEAFOOD

Mini Salmon Cake — $54
creamy mustard · dill

Gravlax — $54
dill creme fraiche · rye crisp · preserved lemon gel

Mini Shrimp Skagen — $54
brioche · salmon roe · dill

Savory Macaroon — $60
salmon mousse

Shrimp Cocktail Bite — $60
cucumber · cocktail sauce

Sesame Crusted Tuna — $60
yuzu aioli

VEGETARIAN

Creamy Mushroom Phyllo — $48
shallots · thyme · truffle oil

Mini Paj — $48
seasonal flavor

Wild Mushroom Canape — $54
polenta · fig jam · port wine glaze
(GF, DF, VV)

Pickled Beet Lolipop — $48
chevre · herbs · pumpkin seed dust
(GF, VV)

Caramelized Onion & Smoked Bleu Cheese — $48
puff pastry

Porcini Arancini — $60
shallot & truffle aioli

Reception Displays

Displays may accompany passed hors d'oeuvres to provide continuous reception dining

Priced per guest unless otherwise noted (minimum order 12)

ARTISAN CHEESE & CHARCUTERIE

Signature Cheese Board — $24
domestic & imported cheeses · assorted crackers · crisp fruits · nuts

Nordic Charcuterie Board — $26
cured & smoked meats · olives · pickeld vegetables · nuts · crackers

RECEPTION SELECTIONS

SEAFOOD DISPLAYS

Chilled Shrimp Cocktail - *by the dozen* — $45
white wine poached shrimp · horseradish sauce · lemon (GF)

Gravlax — $28
cured salmon · house dill pickles · red onion · hard boiled egg · lemon
dill yogurt · crisp bread · crackers

Smoked Salmon Dip — $23
cold smoked salmon · cream cheese · cucumber · crackers

SKEWERS & SMALL BITES DISPLAYS

Crudité — $18
season raw vegetables · toasted fennel · white bean dip · baguette

Seasonal Vegetable Display — $16
assorted grilled & crudite vegetables · herb buttermilk dip

Seasonal Fruit Display — $16
fresh cut fruit · seasonal berries (GF, VV)

Skewer Display — $28
pesto shrimp · Swedish meatball · Korean bbq beef · curry chicken ·dips

Chips & Dips — $18
caramelized onion dip · artichoke dip · kettle chips · tortilla chips

RECEPTION SELECTIONS

Seated Dinner

Seated dinner service offers an elegant and relaxed dining experience, with courses thoughtfully timed to complement the flow of the evening. Couples select curated menu offerings designed to provide both exceptional hospitality and a seamless guest experience.

Guest Entree Selection

Couples may offer guests a dual entrée selection. All dinner courses are selected à la carte, allowing menus to be tailored to each celebration. Final entrée counts are submitted in advance to ensure seamless service throughout dinner. A third entrée option may be provided for guests with dietary restrictions.



FIRST COURSE

Select your first course

One selection recommended for all guests. All salads can be made vegan.

SALADS

Butter Lettuce — $9
clothbound cheddar · Marcona almonds · apple cider vinegar · lemon oil (GF, V)

Baby Kale & Arugula — $9
cherry tomatoes · parmesean · brown butter couton · Caesar dressing

Local Greens — $9
shaved onion · Greek olives · tomatoes · cucumbers · feta · balsamic red wine vinaigrette (GF, VV)

Baby Wedge — $10
bacon Lardon · slow roasted tomatoes · smoked bleu · buttermilk herb dressing (GF)

Frisee — $11
pickled beets · chevre · pickled fennel · seed crumble · white balsamic vinagrette (GF, V)

Jicama & Napa — $12
arugula · cucumber · avocado · Yuzu vinaigrette (GF, DF)

SELECT YOUR ENTREES

Couples may select two entrée options for guest selection. Final entrée counts are confirmed prior to the event to ensure seamless dinner service.A third entrée may be selected to accommodate dietary needs. Coffee, tea, water and bread service are included.

CHEF'S SIGNATURE ENTREES

Seared Salmon — $48
Norweigan salmon · MN wild rice pilaf · dill beurre blanc · (GF)

Five Spice Short Rib — $50
Japanese sweet potato · baby carrots · hoisin sauce· crispy onion (DF)

Herb Roast Chicken — $40
mushroom risotto · English peas · fine herbs · pan jus (GF)

King Oyster Mushrooms — $36
braised leeks · pomegranate · molasses · butternut squash (GF, VV)

ADDITIONAL ENTREES

Grilled Frenched Chicken Breast — $40
sunchoke puree · caramelized cauliflower· brussels sprouts · apple & Medjool date gastrique (GF)

Bacon Jam Seared Salmon — $50
asparagus · giant white bean puree

Corriander Peppercorn Crusted Pork Tenderloin — $45
roasted broccolini · crispy potatoes · tart cherry compote (GF, DF)

Flat Iron Steak — $54
Chimmichuri red potatoes · broccolini · peppercorn cognac sauce (GF)

ENTREE SELECTIONS

CHEF'S SIGNATURE ENTREES

Black Angus Tenderloin — $58
potato puree · asparagus· crispy mushrooms · bearnaise sauce (GF)

Grilled Salmon — $48
white bean puree · heailoom tomato · charred zucchini · fennel pollen (GF, DF)

Herb Crusted Walleye — $48
seasonal vegetables · potato au gratin · caper sauce

Cavatelli — $36
preserved tomato · spinach · burrata · lemon oil (V)

Cauliflower Steak — $34
white bean puree · roasted red pepper coulis · black lentil caviar (GF)

Vegetable Wellington — $30
romesco sauce· frisee · fine herbs (V)

Mushroom & Wild Rice Croquette — $35
creamed leeks · herb crumb (V)

FUTURE BRIDES & GROOMS

Served with fruit salad, mashed potatoes and baby carrots or broccoli (10 & under)

Chicken Fingers — $18
GF on request

Mac & Cheese — $18
house made cheese sauce GF on request.

Swedish Meatballs — $18
mashed potatoes · lingonberry preserves · house pickles

BUFFET DINING

Buffet service offers a relaxed and flexible dining experience, allowing guests to enjoy a variety of selections while maintaining an efficient flow of service throughout dinner.
Buffet menus are selected as complete offerings for all guests.

All buffets include: coffee, tea, water and bread service. *Minimum order of 25*

Buffet and displayed menu service is available for up to 1.5 hours.

NORDIC INSPIRED BUFFET $55

SALAD - select *one*

Butter Lettuce ·
clothbound cheddar · Marcona almonds · apple cider vinegar · lemon oil (GF, V)
Baby Kale & Arugula
cherry tomatoes · parmesean · brown butter couton · Caesar dressing
Local Greens
shaved onion · Greek olives · tomatoes · cucumbers · feta · balsamic red wine vinaigrette (GF, VV)

ENTREES - *select two*

Herb Roast Chicken pan jus (GF, DF)
Seared Norwegian Salmon, dill beurre blanc (GF)
Five Spiced Braised Short Rib (GF)
Vegetable Wellington, Romesco Sauce (V)

STARCH - *select one*

Herb Fingerling Potatoes (GF, DF)
MN Wild Rice Pilaf (GF)
Roasted Root Vegetables (GF)

VEGETABLE - *select one*

Seasonal Roasted Vegetables
Glazed French Carrots
Charred Broccolini

ADDITIONAL SELECTIONS	
Additional Entrée Selection	*$9 per guest*
Additional Salad Selection	*$5 per guest*
Additional Starch Selection	*$4 per guest*
Additional Vegetable Selection	*$4 per guest*

BUFFET DINNER

SIGNUTURE DINNER BUFFET $72

PREMIUM SALADS - select *two*

Butter Lettuce ·
clothbound cheddar · Marcona almonds · apple cider vinegar · lemon oil (GF, V)
Frisee
pickeld beets · chevre ·pickeld fennel · white balsamic vinagrette (GF, V)
Jicama & Napa
arugula · cucumber · avocado · Yuzu vinaigrette (GF, DFV)

ENTREES - *select three*

Frenched Chicken, apple date gastrique (GF, DF)
Five Spiced Braised Short Rib (GF)
Crusted Walleye, caper sauce
Cauliflower Steak, roasted red pepper coulis
Flat Iron Steak, peppercorn cognac sauce

PREMIUM ENTREE ENHANCEMENTS

Black Angus Tenderloin $12 per guest
Crusted Pork Tenderloin $10 per guest
Hot Oil Langoustine, soubise sauce $12

STARCH - *select two*

Mashed Potatoes (GF)
Mushroom Risotto (GF)
Chimichurri Red Potatoes (GF)
Roasted Root Vegetables (GF)
MN Wild Rice Pilaf (DF,GF)

VEGETABLE - *select one*

Grilled Asparagus
Caramelized Cauliflower & Brussels Sprouts
Charred Broccolini
Seasonal Succotash

ADDITIONAL SELECTIONS

Additional Entrée Selection	*$9 per guest*
Additional Salad Selection	*$5 per guest*
Additional Starch Selection	*$4 per guest*
Additional Vegetable Selection	*$4 per guest*

SMALL PLATES & CHEF STATIONS

Small stations provide interactive dining experiences allowing guests to explore a variety of chef-attended or self-service culinary presentations throughout the reception. Stations may complement reception service or serve as an alternative dinner format.
Minimum order of 25 guests per station.

FROM THE GARDEN

Grilled Halloumi Salad (GF, V)
summer: peach & tomato · winter: kale & beet — $12

Heirloom Tomato Salad (GF, V) — $13
micro basil · burrata · aged balsamic · tomato vinaigrette

VEGAN & GLUTEN FREE

Caramelized Vegetable Trio (VG, GF)
butternut squash · cauliflower · carrot · tamarind vinaigrette · mint chutney · toasted pepitas — $14

King Oyster Mushrooms (VG, GF) — $18
molasses braised leeks · pomegranate · caramelized butternut squash

FROM THE FARM

Beef Tenderloin (GF)
herb mashed potatoes · mushroom demi · horseradish — $26

Coriander Peppercorn Pork Tenderloin (GF/DF)
roasted broccolini · crispy potatoes · tart cherry compote — $20

Steam Buns (DF) — $23
pork belly · char siu · pulled pork · pickled vegetables · sauces & aioli
(chicken or tofu available)

Two to three stations are equivalent to one entrée selection. One chef required per 75 guests. $175 per chef for two hours.

DESSERT

Sweet selections may be served plated or presented as interactive dessert displays to conclude the evening.

PLATED DESSERTS

$12 PER GUEST

Chocolate Truffle Torte (GF)
raspberry coulis

Goat's Milk Cheesecake (GF)
passion fruit coulis · pumpkin seed crust

Elderflower Panna Cotta (GF)
seasonal topping

Hazelnut Praline (VV)
chocolate ganache · chocolate mousse

Pineapple Coconut Tart (VV)
Toasted Meringue

Blackberry Lime Pavlova (GF)

Creme Bruleé
caramelized sugar · custard

Limone di Sorrento
sponge cake · lemon sauce · vanilla cream

Mascarpone & Strawberry
sponge cake · chocolate chips · cream

Chocolate Truffle Moussse
chocolate sponge · chocolate mousse



DESSERT & SWEET ENDINGS

MINI DESSERT BUFFET — $15 PER GUEST

Select 3 mini dessert options

Assorted Mini Cups
4 flavors · including tiramisu, lemon

Assorted Petite Cheesecakes
6 flavors · including marble and raspberry

Assorted Mini Double Macarons
9 flavors · including chocolate & banana

Assorted Vegan Chocolate Tartes (VV)
6 flavors · including peach, apple vanilla

Assorted Chocolate Truffles
6 flavors · including Key Lime Pie, Dark Belgian

Assorted Macarons
6 flavors · including funfetti, watermelon

Assorted Art Deco Petits Fours
6 flavors ·including puff choux filled with caramel

OUTSIDE DESSERTS & SPECIALTY ITEMS

Wedding cakes and desserts from a licensed and inspected bakery are welcome with prior arrangement. A $4 per guest setup and handling fee applies and includes required serviceware from our inventory.

Outside food or beverage in any space is not permitted without prior approval.

DESSERT & SWEET ENDINGS

DESSERTS BY THE DOZEN

House Made Cookies — $42
chocolate chunk, spicy ginger, snickerdoodle or sugar

Seasonal Selection of Chef's Choice Dessert Bars and Brownies — $36

Dark Chocolate Dipped Strawberries (GF) ** — $42

Vegan Raw Mini Dessert Bites · *select one flavor* — $42
tiramisu · verry berry · chocolate & caramel · passion fruit & raspberry · mango & lime

Assorted Petits Fours — $40
8 flavors · including strawberry, triple chocolate, mini operas

Assorted Mini Double Macarons — $36
9 flavors · including chocolate & banana, mango & coconut

Assorted Mini Petit Cheesecakes — $40
6 flavors · including blueberry, caramel, chocolate

Bonbon Assortment ** — $30
7 flavors · including coffee, lemon, salted caramel, passion fruit

Venetian Bonbon Cone Collection ** — $36
coconut, raspberry, mango

Chocolate Truffle Array ** — $42
milk chocolate, Japanese orange, key lime pie, red raspberry, spiced ginger, dark Belgian

*** Available to upgrade to boxed favors*

LATE NIGHT BITES

LATE NIGHT

Perfect for evening celebrations and late receptions.

Minimum of 25 guests.

FAVORITES

Chicago Style Hot Dog Bar — $22
beef hot dog - or - “Smart Dog” with sport peppers, onions, tomato, yellow mustard, pickles, poppyseed bun

Late Night China Town — $24
chicken skewers, beef satay, vegetable spring rolls with sweet & sour, ginger hoisin, togarashi aioli, honey Sriracha sauces

Milk & Cookies — $14
chocolate chip, dark chocolate, ginger molasses, lemon sugar served with chocolate, vanilla, maple, horchata, or cardamom infused milk.

Mini Pizza Display select 3 — $16
fig, onion, bleu cheese · spinach & goat cheese · vegetable · cheese · pepperoni

STREET BITES

Steam Buns- select one (2 per person) — $26
pork belly · char sui · pulled pork · braised mushrooms, assorted sauces

Artisan Grilled Cheese Sliders select one (2 per person) — $24
braised short ribs & fontina · smoked tomato, bacon & sharp cheddar · brie, caramel onion & apple butter

Bavarian Pretzels — $10
creamy mustard

LATE NIGHT BITES

COMFORT BITES

Whole Pizza (cut into 6 slices) - (GF)
margarita, pepperoni, four cheese or truffle mushroom & fontina — $22

Chips, Salsa & Spicy Guacamole (GF, V, DF) — $14

Spinach & Artichoke Dip (V)
sliced baguette, & tortilla chips — $12

Build Your Own Slider - 2 per person - Select One Flavor
buffalo chicken· bbq pork · cheeseburger · veggie burger — $20

Classic House Made Popcorn (GF,V)
assorted seasoning shakers — $8



HOSTED BAR EXPERIENCES

Our hosted bar experiences provide seamless beverage service throughout your celebration, allowing guests to enjoy the evening without interruption. Bar service is offered exclusively as hosted service.
Legal proof of age required for alcohol service

No outside alcohol permitted

Shot service is not permitted

Bar service may be adjusted or discontinued if guest safety requires

STEP ONE - SELECT YOUR EXPERIENCE

ZERO PROOF EXPERIENCES	Thoughtfully crafted alcohol-free beverage experiences designed to provide full bar hospitality.
Zero-Proof Classic	curated alcohol-free cocktails · soft beverages
Zero-Proof Signature	includes Classic with expanded zero-proof spirits and specialty beverages
Zero-Proof Reserve	includes Signature with premium crafts cocktails and elevated selections

HOSTED BAR EXPERIENCES	
Wine & Beer Experience	includes selected wine and beer
Enhanced Wine & Beer Experience	includes Wine & Beer with expanded craft beer and premium wines
Celebration Experience	includes Wine & Beer Experience with classic cocktail service
Signature Experience	includes Celebration with upgraded spirits & expanded wine selections
Grand Experience	includes Signature with premium spirits with top-shelf selections

BAR & BEVERAGE EXPERIENCE

STEP TWO - SELECT SERVICE DURATION

Experience	4 Hours	5 Hours	Additional Hour
Zero-Proof Classic	$35	$45	$7
Zero-Proof Signature	$56	$68	$12
Zero-Proof Reserve	$76	$92	$16
Wine & Beer	$56	$68	$12
Enhanced Wine & Beer	$66	$80	$14
Celebration	$56	$72	$12
Signature	$66	$84	$14
Grand	$76	$96	$16



EXPERIENCE DETAILS

INCLUDED IN YOUR EXPERIENCE

ZERO PROOF EXPERIENCES
REQUIRES ATTENDANT

Zero-Proof Classic
soft drinks · ginger beer · Topo Chico sparkling water · house-made shrubs & cream sodas

Zero-Proof Signature
includes Classic options plus spirit-free cabernet sauvignon, pinot grigio, sparkling rosé & cava · spirit-free seasonal beer selection

Zero-Proof Reserve
includes Signature options plus spirit-free prosecco · spirit-free vodka, gin, whiskey, bitters, tequila

HOSTED BAR EXPERIENCES
REQUIRES ATTENDANT

Wine & Beer Experience
chardonnay, cabernet sauvignon plus seasonal selection · seasonal beer selection · soft drinks · sparkling water

Enhanced Wine & Beer Experience
includes Wine & Beer Experience plus pinot noir, rose

Celebration Experience
cabernet sauvignon, red blend, chardonnay, seasonal white selection · seasonal beer selection · vodka, gin, whiskey, rum, scotch, tequila

Signature Experience
includes Celebration options plus pinot noir, pinot grigio, rosé · scotch, aquavit, rye whiskey, bourbon

Grand Experience
includes Signature options plus Irish whiskey

Service Inclusions
ice service · cocktail napkins · standard garnishes

A bar & beverage setup fee applies per bartender and includes bar installation for the duration of service.

WINE SERVICE WITH DINNER

PRICED PER BOTTLE

Curated selections aligned with your selected bar experience.

SPARKLING SELECTIONS	Description	Price
Celebration Sparkling	lively sparkling selections suited for receptions and toasts	$45
Signature Sparkling	elevated sparkling wines with refined balance	$60-$80
Grand Champagne	premium traditional champagne selections	$80-$250
WHITE & ROSÉ	**Description**	**Price**
Celebration White & Rosé	approachable, food-friendly varietals	$55
Signature White & Rosé	elevated varietal selections offering enhanced complexity	$60-$80
Grand White & Rosé	premium vineyard selections with depth and structure	$80-$100
RED SELECTIONS	**Description**	**Price**
Celebration Red	balanced, versatile wines suited for broad guest appeal	$55
Signature Red	elevated selections with greater depth and character	$60-$80
Grand Red	premium selections showcasing structure and refinement	$80-$250

Specific varietals and producers rotate seasonally and are selected by our culinary and beverage team.

Wine selections may be mixed across tiers based on preference.

Final Notes

EVENT REMOVAL AND STORAGE

ASI and Slate & Stone Catering maintain limited storage capacity. All personal items must be removed at the conclusion of the event unless prior arrangements have been made with your ASI Consultant.

Unclaimed items may be donated or discarded if not retrieved within 30 days.

FEES & EVENT REQUIREMENTS

9.025% on food and miscellaneous items
11.525% on liquor

Service Fee

A 25% service fee supports operational and culinary staffing costs and is not a gratuity.

Insurance

Clients are responsible for obtaining event insurance. Proof of coverage must be provided prior to the final guarantee.

Additional Possible Fees

Noise permit required for outdoor amplified sound

$175 beverage setup fee per bar (includes one bartender)

$175 fee for each additional bartender

$100 attendant fee for events under 25 guests

$175 chef attendant fee per action station

Outdoor ceremony and dining furniture rentals as required

SLATE & STONE
CATERING AT THE AMERICAN SWEDISH INSTITUTE

ASI AMERICAN SWEDISH INSTITUTE