



Food Photo: Powers and Crewe Photography

WELCOME TO HOUSE OF SWEDEN

DAYTIME CONFERENCE MENU PACKAGE

At House of Sweden we strive to ensure your experience with us is flawless and effortless. This package has been designed to simplify your daytime conference planning.

We have partnered with Menus by Occasions to cater all of our daytime events. Their Chefs have worked closely with the Swedish Ambassador's Chef to ensure our Swedish extras are true to the Swedish Cuisine.

Please note the minimum order requirement is for 10 guests. 48 Hours in advance we will require a minimum guest count. After this time your numbers may not decrease however increases may be available.

All pricing is subject to D.C. sales tax and nominal delivery charges. We will assist you in planning to minimize how many deliveries would be needed per day to save you unnecessary costs.

Please let us know if there is anything else we may do to further simplify working with House of Sweden. We look forward to serving you.

Sincerely,

Andrew S. Osborne
Managing Director, Conferences & Events

Cecilia Browning
General Manager

HOUSE OF SWEDEN¹

House of Sweden, 2900 K Street NW, Washington DC 20007, Phone +1 202 536 1500, info@houseofsweden.com, www.houseofsweden.com



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* All prices are subject to 10% DC Sales tax and delivery fees.

BREAKFAST SELECTIONS

BREAKFAST ETT

ASSORTED FRUIT BREADS & SWEDISH PASTRIES

Apricot cream cheese, lemon poppy, banana date, zucchini, pumpkin, and chocolate cherry streusel. Kanelbulle (sweet cinnamon rolls), Blueberry Cardamom Muffin, Sockerkaka Med Applen (Apple coffee cake) served with butter and fruit preserves

\$4.00 per person

SLICED FRUIT AND BERRY DISPLAY

Seasonal assortment of sliced fruit and berries artfully arranged

\$4.80 per person

BREAKFAST TVA

ASSORTED BAGELS

Served with plain, chive, and garden vegetable cream cheese and butter.

\$4.00 per person

Add smoked salmon, tomatoes, red onion, and capers

\$8.00 per person

SLICED FRUIT AND BERRY DISPLAY

Seasonal assortment of sliced fruit and berries artfully arranged

\$4.80 per person

THE STOCKHOLM BREAKFAST

Boiled Eggs and Kalles Kaviar served With a multi grain bun

\$4.25 per person

Open faced Ham sandwich, with ring of red Pepper served on a poppy seed bun with Butter, butter leaf lettuce.

\$6.00 per sandwich

Swedish Cheese Sandwich

Open faced buttered sandwich with sliced aged Swiss cheese garnished with a sliver of green pepper

\$6.00 per sandwich

Individual Yogurts (assorted flavors)

\$2.95 each

Homemade Granola

\$1.25 per person

BREAKFAST BEVERAGES

Löfbergs Lila-Traditional Swedish Coffee served with sweeteners and creamer

\$ 14.00 per ½ gallon (serves approximately 10 cups)

Fair Trade Organic Coffee Decaffeinated

Coffee and assorted teas, served in disposable coffee servers

\$32.00 per set; \$11.25 each (each serves approximately 10 guests)

Fresh squeezed orange juice served in glass pitchers

\$28.00 per gallon includes glass pitcher

Nantucket Nectars- served by the bottle

Orange, Grapefruit, Cranberry & apple

\$2.35 per bottle

Nordaq Fresh sustainable water served in glass bottles

Complimentary

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Egg Salad with a Touch of Mustard
Smoked Turkey with Swiss cheese
Prime-cut Roast Beef
Tomato and Cucumber Salad with Hummus
\$8.50 per person

ADDITIONAL BREAKFAST EQUIPMENT:

Silver Samovar Coffee Service
-25 cup samovar - \$50.00
-50 cup samovar-\$62.00
-Creamer/Sugar Sets -\$8.00 each

SERVICE WARES

Eco-friendly disposable platters, service utensils, plates, cups and cutlery
\$1.90 per person

China platters, silver service utensils, china plates, silverware and glassware
\$6.25 per person

LUNCHEON SELECTIONS

With our sandwiches, it's not just what's inside that counts. Our breads, rolls, and wraps are as fresh and intriguing as the ingredients that fill them

THE AMERICAN CLASSICS

Served on fresh breads and rolls with lettuce and tomatoes, and accompanied by mayonnaise and Dijon mustard.

- Grilled Breast of Chicken*
- Tuna Salad with Celery and Red Onion*
- Roasted Garden Vegetables with Herbed Cream Cheese in Pita*
- Roasted Turkey Breast*
- Rotisserie Chicken Salad*
- Black Forest Ham and Provolone*

THE GOTHENBURG LUNCHEON

Unique ingredients on appealing breads and rolls.

Swedish Cheese Sandwich

Open faced buttered sandwich with sliced aged Swiss cheese garnished with a sliver of green pepper

Skagenrora

Baby shrimp salad tossed with red onions and fresh dill served open faced

Alsatian Ham and Cheese

Black forest ham and Gouda cheese with horseradish mustard on a pretzel roll

Portobello and Roasted Tomato

Portobello mushroom, oven roasted tomatoes, cucumbers, and red leaf lettuce with baba ghanouj on a multigrain roll

Italian Grinder

Cappicola, salami, mortadella, fontina cheese, lettuce, tomato, and onions with olive tapenade on foccacia

Southwestern Turkey Club

Triple decker of turkey, smoked bacon, romaine, and tomato with zesty avocado mayonnaise

Caprese

Mozzarella cheese, tomatoes, and fresh basil with balsamic syrup on ciabatta

Tuna Bagel

Tuna salad with watercress and roasted tomatoes on a bagel

Turkey and Provolone





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Turkey and provolone with sliced tomatoes, red onions, lettuce, and oregano mayonnaise on ciabatta

Rosemary Roast Beef

Roast beef with caramelized shallots, watercress, tomatoes and rosemary Dijon on a Kaiser roll.

\$9.95 per sandwich

THE WRAPS

Our delicious wraps are chosen to perfectly compliment their freshly prepared fillings.

Louisiana Cajun' Wrap

Spiced shrimp salad with andouille sausage, celery, and Cajun aioli in a chili tortilla wrap

Chicken and Black Bean

Asian spiced chicken with black beans and mango chutney in a chili tortilla wrap

Smokey Beef Brisket

Smoked beef brisket, corn relish and chopped scallions in a tomato basil tortilla wrap

Vegan Black Bean Wrap

Black beans, diced tomatoes, red peppers, cilantro, and lettuce in a chili tortilla wrap

Cobb Salad

Grilled chicken with romaine lettuce, bacon, tomatoes, guacamole, and chopped eggs with blue cheese dressing in a spinach wrap

Vietnamese Beef

Slow cooked beef, carrots, cucumbers and romaine lettuce dressed with soy-infused mayonnaise and Asian vinegar in a flour tortilla wrap.

Mediterranean Wrap

Grilled eggplant, squash, oven-dried tomatoes, feta, and onions in whole wheat wrap

Turkey Avocado Wrap

Roasted turkey with roasted peppers, avocado, and caramelized onion relish in a spinach wrap

\$9.35 per wrap

LUNCHEON ENTREES SERVED ROOM TEMPERATURE

Served with freshly baked breads and butter. Disposable platters and service wares are not recommended with this luncheon option.

GAZPACHO GRILLED CHICKEN

Cucumbers, bell peppers, tomatoes, sweet onions, and fresh chopped parsley

\$11.25 per person

GRILLED FLANK STEAK

On a bed of caramelized onions with roasted tomato sauce

\$12.45 per person

TARRAGON GRILLED SALMON

On a bed of wilted spinach with tomato & caper relish

\$14.50 per person

FRESH FROM THE FIELDS

We offer a nice selection of side dishes to accompany your luncheons. Minimum orders of 10 guests per salad.

Mixed Green

Tomatoes, carrots, and cucumbers with white balsamic vinaigrette

\$4.65 per person

Caesar Salad

Romaine, parmesan and Romano cheese, and roasted tomato croutons with house-made caesar dressing

\$4.65 per person

Baby Greens

Grape tomatoes, olives, and peppered goat cheese with orange parsley vinaigrette

\$4.65 per person





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Chopped Salad

Chopped romaine, cucumber, hearts of palm, tomato, yellow pepper, red onion, parsley, blue cheese, and house-made croutons with olive oil & lemon juice vinaigrette

\$4.65 per person

Grilled Vegetables

Asparagus, zucchini, peppers, tomatoes, and sweet onions with a light glaze of extra virgin olive oil & fresh herbs

\$4.65 per person

Black bean, Corn and Cherry Tomato

With green chilies, paprika, cumin, and lime cilantro vinaigrette

\$4.65 per person

Cucumber, Tomato and Goat Cheese

With parsley, lime juice, and olive oil

\$4.65 per person

Roasted Tomato Orrechiette

Basil, olive oil, balsamic vinegar, and shaved parmesan cheese

\$4.35 per person

Fair Trade Organic Coffee Decaffeinated

Coffee and assorted teas, served in disposable coffee servers

\$32.00 per set; \$11.25 each (each serves approximately 10 guests)

LUNCHEON BEVERAGES

Assorted Canned Sodas (coca-cola, diet coca-cola, sprite, diet sprite, ginger ale)

\$1.50 per can

Lingonberry Soda

\$3.75 per bottle

Fair Trade Organic Coffee Decaffeinated

Coffee and assorted teas, served in disposable coffee servers

\$32.00 per set; \$11.25 each (each serves approximately 10 guests)

Nordaq Fresh sustainable water served in glass bottles

Complimentary

SERVICE WARES

Eco-friendly disposable platters, service utensils, plates, cups and cutlery

\$1.90 per person

China platters, silver service utensils, china plates, silverware and glassware

\$7.50 per person

DESSERTS

CHOKLADBOLL

A Swedish chocolate delicacy

\$4.65 per person (3 pieces)

COOKIES

Chocolate chip, peanut butter, oatmeal raisin, cappuccino chocolate chip, snicker doodles, maple pecan, and white chocolate macadamia

\$3.45 per person (1.5 pieces)

BROWNIES

Double fudge, chocolate chip walnut, coconut macadamia, white chocolate raspberry, and chocolate peanut butter

\$3.45 per person (1.5 pieces)

BARS





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Raspberry, lemon, toasted almond, coconut, bittersweet chocolate orange, and derby bars

\$3.65 per person (1.5 pieces)

BREAKS

SNACK MIX

\$2.00 per person

ASSORTED BAGS OF POTATO CHIPS AND PRETZELS

\$1.75 per person

Fair Trade Organic Coffee Decaffeinated

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\$32.00 per set; \$11.25 each (each serves approximately 10 guests)

Nordaq Fresh sustainable water served in glass bottles

Complimentary

SERVICE WARES

Eco-friendly disposable platters, service utensils, plates, cups and cutlery

\$1.25 per person

China platters, silver service utensils, china plates, silverware and glassware

\$5.00 per person

RENTAL EQUIPMENT

BANQUET AND BUFFET TABLES WITH TWILL LINENS

\$39.95 per table

TALL CAFÉ TABLES WITH TWILL LINENS

\$41.95 per table

COCKTAIL TABLES WITH TWILL LINENS

\$34.95 per table

NATURAL WOOD OR BLACK WOOD FOLDING CHAIRS

\$3.95 per chair

CHIVARI BAR STOOLS

\$12.95 per chair

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