

Reception Packages

100 guest minimum required per package unless otherwise noted, price per guest

Chef's Favorites \$ 14.95

Fontina-Pea Risotto Fritter, Sweet Potato-Pecan Tartlet, Tandoori Beef Skewer, Pancetta-Fig Naan Bites (3 total portions)

Street Tacos \$ 19.95

Pork Birria (Seasoned Pork, Pepper-Jack Cheese, Petite Tortillas, Birria Stock)

Build-Your-Own Chicken Carnitas, Black Beans with Corn, Daikon Slaw, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions)

Slider Bar \$ 17.95

Pulled Pork Slider with BBQ Sauce, Petite Buffalo Chicken Sandwich, Cheddar Cheeseburger Slider, House-Made Yukon Potato Chips with Onion Dip (3 total portions)

Gone Vegan (vg) \$ 16.95

Pakora with Mango Chutney, Meatball with Marinara, Mediterranean Antipasto Skewer, Taco Filo Tart, Wild Rice Cake with Red Pepper Aioli (4 total portions)

Totchos (gf) \$ 18.95

Crispy Tater Tots, Tortilla Chips, Smoked Bacon Pieces, Taco Ground Beef, Beef Poutine Gravy, Crumbled Cheese Curds, Sour Cream, Nacho Cheese Sauce, Sliced Jalapenos, Salsa, Ketchup, Sriracha Sauce (Minimum 50 Guests)

Minnesota Made \$ 16.95

Swedish Beef-Wild Rice Meatballs, Asparagus & Smoked Turkey Canapé, Lucy Bites, Buffalo Salami Skewer, Walleye Cakes with Lemon Aioli (4 total portions)

Greek Breads & Spreads (v) \$ 11.95

Warm Artichoke Dip, Hummus, Moroccan Carrot Hummus, Spicy Feta Dip, Garlic Pita Chips, Naan Dippers





Small Plates

100 guest minimum required per selection unless otherwise noted.
Consult with Sales Manager on small plate availability for events over 500 guests

**Attendant fee may be required: \$125.00 per Attendant (2 hour service)*

Swedish Wild Rice Meatballs (gf) **\$ 8.95**

Swedish Beef & Wild Rice Meatballs (2) atop our Duchess Potatoes, Parsley Garnish (Minimum 50 guests)

Asian Pork Belly **\$ 8.95**

Skewer of Sweet Thai-Jang Pork Belly, Fried Rice

Lobster Roll **\$ 14.95**

Lobster Salad, Petite Roll, Fennel Slaw

Crispy Cauliflower & "Cheezy" Grits (vg, gf) **\$ 10.95**

Agave Sauce, Pickled Fresno Peppers

Pot Roast Corn Muffin **\$ 10.95**

Mashed Potatoes, Parsley (Minimum 50 guests)

Creole Crab Cake & Deviled Egg **\$ 8.95**

Crisp Creole-seasoned Crabcake with our Deviled Egg

Chef's Carving Table

**Carver Required: \$125.00 per carver (2 hour service)*

BLT Table* (minimum 100 guests) **\$ 9.95 per guest**

Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze

Slow-Roasted Beef Brisket* **\$ 16.95 per guest**

(minimum 50 guests)
BBQ Sauces, Parker House Rolls

Slow-Roasted Pastrami **\$ 18.95 per guest**

(minimum 50 guests) Sauerkraut, Russian Dressing, Spicy Brown Mustard, Swiss Cheese, House-made Rolls

Whole Roasted Turkey* **\$ 895.00 each**

Grey Poupon®, Mayonnaise, Egg & Multigrain Rolls
(approx. 80-90 petite roll servings)

Whole Roast Baron of Beef* **\$ 895.00 each**

Horseradish Sauce & Dijon Mustard, Assorted Rolls
(approximately 90-100 servings)

Whole Tenderloin of Beef* **\$ Market Price**

Drunken Mushrooms, Horseradish Sauce, Parker House Rolls (approx. 23-30 servings)

Reception Platters

Platters serve approximately 50 guests unless otherwise noted

Traditional Cheese Platter (v, gf) **\$375.00 each**
Crackers, Fresh Fruit Garnish

Gourmet Cheese Platter (v, gf) **\$550.00 each**
Crackers, Sliced Baguette, Fresh Fruit Garnish
(Minimum 1 platter)

Fresh Vegetable Crudité's (v, gf) **\$325.00 each**
with Spinach Dip (Hummus or Tzatziki upon request)

Roasted Vegetable Platter (vg, gf) **\$ 450.00 each**
with Red Pepper Hummus (Minimum 1 platter)

Marinated Antipasto Platter (gf) **\$450.00 each**
with Italian Meats & Cheeses, Baguette Toast
(approximately 40 servings)

Seasonal Fresh Cut Fruit Display **\$435.00 each**
(vg, gf) Seasonal Fruit Variety

Top your own Bruschetta (v) **\$425.00 each**
Tomato Bruschetta & Vegan Caprese with Baguette Toasts
(Minimum 1 platter)



Cold Hors d'oeuvres

Minimum of 100 unless denoted otherwise

Antipasto Skewer (v, gf)	\$ 4.25
Asparagus & Smoked Turkey Canapé (gf)	\$ 4.00
Bacon & Tomato Jam Crostini	\$ 5.75
Caramelized Onion, Apple & Brie Canapé (v)	\$ 5.25
Chevre, Thyme, & Sweet Onion Jam Crostini (v)	\$ 4.00
Cranberry & Smoked Turkey Crostini	\$ 4.00
Shrimp Cocktail (gf)(Minimum 50)	\$ 5.50
Spinach & Feta Tartlet (v)	\$ 4.00
Sweet Potato & Chevre Crostini with Praline Bacon	\$ 6.50
Turkey, Fig & Chevre Finger Sandwich	\$ 5.00

Hot Hors d'oeuvres

Minimum of 100 unless denoted otherwise

Bacon Cheeseburger Bites	\$ 4.00
Bacon Wrapped Scallop (gf)	\$ 7.00
Beef Tandoori Skewer (gf)	\$ 6.50
Beef Tenderloin Bites with Horseradish (gf) (1 oz portion)	\$ 6.00
Buffalo Chicken Wonton	\$ 3.75
Cheddar Bacon Pinwheel	\$ 6.00
Chicken Skewers (gf) Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin' (50 piece minimum per flavor)	\$ 7.25
Chorizo-Jalapeno Popper (gf)	\$ 3.75
Cream Cheese Wonton (v)	\$ 4.00
Filo Tartlets Cherry & Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v), Four Cheese (v) or Leek-Fontina & Almond (v) (50 piece minimum per flavor)	\$ 4.25
Mac & Cheese Bites with Hot Honey Ranch	\$ 3.75
Meatballs Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (gf) (50 piece minimum per flavor)	\$ 4.00
Pakora (vg, gf)	\$ 3.75
Parmesan-Artichoke Naan Bite (v)	\$ 3.75



Pear, Brie & Almond in Filo Cup (v)	\$ 4.75
Pork Birria Taco	\$ 7.00
Pork Belly Chicharrones with Korean Thai-Honey Sauce	\$ 7.00
Sliders Cheeseburger, Pulled Pork, Beyond Slider, Buffalo Chicken (50 piece minimum per flavor)	\$ 6.25
Southwest Style Arancini with Sweet Chipotle Aioli (gf)	\$ 4.00
Sweet Potato-Pecan Tartlet (v)	\$ 4.50
Vegetable Egg Rolls (v) with Sweet & Sour Sauce (50 piece minimum)	\$ 5.00
Walleye Cake with Lemon Aioli	\$ 4.00
Wild Rice Cakes (vg, gf)	\$ 4.25

*CONTAINS NUTS