

## Passed Appetizers 🔑

Appetizers are passed on trays to your guests. Minimum 5 Dozen (60) of any passed appetizer.

PRICED PER DOZEN

\*Appetizer availability may depend on distance from the catering Kitchen

ARTICHOKE DIP WONTONS © \$24

PICKLE DIP CROSTINI \$24

Our House Made Pickle Dip - Cream Cheese, Ham, Pickle...(SOOOO Good!)

TOMATO BISQUE SHOOTERS © \$24

Tasty Tomato Bisque on small shooter cups.

ELOTE CORN FRITTER © \$24

Mexican Street Corn Fritter with Chipotle Ranch.

OUR FAMOUS MEATBALLS \$24

A Fan Favorite! Choose from Honey BBQ, BBQ, Chipotle, Marinara or Swedish. 5 dozen minimum of any flavor (may not be split)

Mozzarella, Cherry Tomato, Basil, Balsamic.

**BUFFALO CHICKEN WONTON CRISPS \$24** 

Our Creamy Kicky Buffalo Chicken Dip in a Wonton.

MINI CUBANO SKEWERS **©** \$26.50

Dill Pickle, Ham, Swiss, Spicy Mustard.

PORK POT STICKERS \$26.50

Orange Marmalade Soy & Spicy Mayo.

CHICKEN SATAY **6** \$27

Tasty Chicken Strips on a Skewer - Jamaican Jerk with Pineapple Coulis or Bacon Ranch Chicken Satay.

Perfect Bruschetta Bite \$27

Basil Pesto, Smoked Mozzarella, Tomato, Caramelized Onion, Balsamic on Crostini.

'LIL SMOKIES \$30

Tasty Smokies wrapped in Bacon with BBQ.

MINI BLT'S \$33

Bacon, Tomato, Romaine, Mayo on Crostini.

MN HOTDISH CUP \$36

MN style Hotdish in a small cup and spoon. You Betcha!

CILANTRO BEEF EMPANADAS OR BUFFALO CHICKEN EMPANADA \$36

Cilantro Ranch / Ranch Drizzle



# Passed Appetizers Cont. 🗢

Season Fruit On A Skewer including assorted Melon.

Includes -Berries, Kiwi, Grapes.

SESAME CHICKEN SALAD CUP \$36

Chicken, Celery, Onion, Mayo served in a cup with a tiny spoon.

CHARCUTERIE SKEWER \$36

Genoa Salami, Pickle, Cheese, Olive. All the fun of a Charcuterie Board - on a Stick!

Our Lobster Salad served on A Cucumber Slice.

Veggie Cruise 🔀 🧐 \$36

.A variety of Seasonal Veggies in a cup with Ranch Dressing.

VEGGIE EGG ROLLS **©** \$36

With Sweet Chili Dipping Sauce.

STUFFED MUSHROOMS **6** \$38

Tasty Bite Size Mushrooms stuffed with Italian Sausage.

TATER TOT BURGER \$45

Tater Tot, Hamburger, Cheese Cube, and Pickle on a Stick with Dipping Sauce.

SHRIMP AND AVOCADO CEVICHE SPOONS \$46

A taste of the sea with a zesty and refreshing Ceviche served on individual spoons.

THAI SHREDDED SHORT RIB WONTON \$42

Thai Ginger, Slow-Roasted Short Ribs, Vegetable Slaw, Chibal Aioli.

CHICKEN WAFFLE BITE \$42

Mini Belgium Waffle, Crispy Chicken Fritter, Bourbon Honey Butter, Scallion, Syrup.

SALMON CROSTINI \$48

Delicate Smoked Salmon on a Crostini.

SHRIMP COCKTAIL **6** \$48

Large Prawn served with Classic Cocktail Sauce or Pineapple Coulis

BACON WRAPPED SHRIMP \$48

Large Prong Shrimp wrapped in Bacon with Sweet Chili Dipping Sauce.



## Stationed Appetizers

Stationed Appetizers are set on a table and guests serve themselves. Includes small disposable plates and napkins.

#### **CRUDITES PLATTER** \$135 (SERVES 30 GUESTS)

Assorted Fresh Seasonal Veggies accompanied with our Buttermilk Ranch Dip.

#### THE BEST DILL PICKLE DIP \$140 (SERVES 30 GUESTS)

Dill Pickle and Ham Dip served with Kettle Chips. GF Cracker Basket add on \$25

### **ARTICHOKE DIP** • \$140 (SERVES 30 GUESTS)

Tri Cheese Blend, Pepper, Spinach, Garlic Toasted Crostini GF Cracker Basket Add On \$25 ALL GF Cracker change out \$50

## 

Chef curated variety Seasonal Fruit.

#### PHILLY CHEESESTEAK DIP \$170 (SERVES 30 GUESTS)

Our Own Philly Cheesesteak Dip Served with Pita Chips GF Cracker Basket Add On \$25

## JUST THE CHEESE PLEASE PLATTER 🔊

Assorted Cheeses with Crackers GF Cracker Basket Add On \$25 All GF Cracker Change out \$50

#### THE FAMOUS HEIRLOOM BRUSCHETTA \$240 (SERVES 30 GUESTS)

Ciabatta Bread, a variety of toppings that includes: Smoked Tomato Coulis, Basil Pesto, Olive Oil, Roasted Bell Pepper, Caramelized Onion, Tomato, Roasted Garlic Cloves, Portobello Mushroom, Fresh Mozzarella, Parmesan Average two toasts per person

#### CHEF'S CHARCUTERIE BOARD \$330 (SERVES 30 GUESTS)

Pretzels and Crackers. Variety of Cured Meats, Honey, Stone Ground Mustard, Pickles, Variety of Cheeses,
Cranberries, Olives, Pepperoncini, Nuts, Tomato, Fruits.
GF Cracker Option Add on \$25 ALL GF Cracker change out \$50

#### HAM & CHEESE SLIDERS (32 SLIDERS) ■ \$160

Hawaiian Buns with Ham, Cheese, Pickles, Honey Mustard. GF Buns Change - \$6 per bun

#### CLASSIC ITALIAN SLIDERS (32 SLIDERS) #\$ \$160

Hawaiian Buns with Salami, Pepperoni, Provolone, Pepperoncini, Italian Aioli. GF Bun Change - \$6 per bun

#### BACON TURKEY SLIDERS (32 SLIDERS) # \$160

Hawaiian Buns with Shaved Turkey, Cheddar, Bacon, Tomato, Onion, Mustard, Mayo. GF Bun Change - \$6 per bun



# Culinary Stations 🔑

50-person minimum. A minimum of 4 stations is required if choosing this as a dinner/after 4 pm option.

Restrictions and minimums may apply based on distance from the catering kitchen

Pricing is per person.

#### MASHED OR BAKED POTATO BAR 🐠 \$11

Our Creamy Garlic Mashed Potatoes or Whole Baked Potatoes with toppings: Bacon, Sour Cream, Shredded Cheese, Chives.

#### MINI BURGER BAR \$12

Build your own Mini Burger with Slider Buns, Onion, Lettuce, Tomato, Pickles, Cheese, Mustard, Ketchup and Mayo.

GF Bun Option - \$6 per bun

#### HONEY HAM CARVING STATION \$20

Carving Station with Chef Choose from Honey or Bourbon Glaze.

#### 

Choose your Pasta Adventure!

Variety of Noodles, Alfredo Sauce, Our Sunday Gravy (Red Sauce), Grilled Chicken, Meatballs, Sauteed Mushroom,
Onions, Peppers. Green Onion, Parmesan.

GF Noodles Add on - \$75 Upgrade

#### PRIME RIB CARVING STATION MARKET PRICE

Carving Station with Chef

#### LETTUCE WRAPS \$15

Sesame Noodles, Thai Chicken or Shrimp, Cucumber, Carrot, Scallion, Cilantro, Spicy Aioli, Cashew Sauce, Sambal Honey

#### MAC BAR \$10

Bacon, Bleu Cheese, Jalapenos, Broccoli, Cheddar Cheese, Crispy Fried Onions, Chives.

#### HONEY BBQ PULLED PORK SLIDERS \$11

Coleslaw, Jalapeños, Banana Peppers.

#### STREET TACOS \$12

Pork Carnitas or Seasoned Chicken, Corn Relish, Cotija Cheese, Cilantro, Pico de Gallo, Cilantro Lime Aioli.

#### ULTIMATE SALAD \$10

Choose 3 of our salad options.



# Buffet 🔑

Our Buffets include Two Entrees, Two Sides, Dinner Rolls and Butter \$27.50 per person. Additional sides are \$3 per person. Add on Entrees are \$7 per person.

## **CHOOSE TWO ENTREES:**

A wedding favorite! Natural Jus and Horseradish Cream on the side.

#### CAPRESE CHICKEN

Chicken Breast stuffed with Tomato and Smoked Mozzarella. In our Cheesy Basil Pesto Alfredo Sauce.

#### CHICKEN MARSALA

An Italian-American favorite! Chicken Breast with Mushrooms in a rich Marsala Wine Sauce.

## CHICKEN BACON RANCH

Yeah we said Bacon! Chicken Breast in a Creamy Bacon Ranch Alfredo Sauce.

## HONEY CHIPOTLE GRILLED CHICKEN 6 of

Chicken Breast in a tasty Honey Chipotle Sauce.

## SLOW COOKED RIBS (1)

2 Bones per person. Choose from BBQ, Chipotle BBQ, Baxter Dry Rub.

## GARLIC CRUSTED PORK LOIN 6

Our Tasty Pork Loin rubbed with Crushed Garlic.

#### HONEY HAM

Honey Glazed or Sweet Bourbon Ham.

#### CHICKEN AND SPINACH FETA ALFREDO

Smoked Portobello, Fire Roasted Red Peppers, Fettuccini, Feta, and Chicken. Spinach Feta Option to make VEG

## SMOKEY SPINACH TOMATO PENNE 👁 👄

Own own House Smoked Tomato Sauce with Feta and Spinach.

#### CAPRESE RAVIOLI

Four Cheese Stuffed Ravioli, Basil Pesto Alfredo, Cherry Tomatoes, Fresh Mozzarella.

#### Beer Cheese Tortellini 🛭 👄

Three Cheese - Local Beer Spiked. Aged Cheddar with a Pretzel Crumble.

#### SPAGHETTI & MEATBALLS 👄

Special Sunday Gravy with Meatballs and Parmesan.

#### WILD MUSHROOM RAVIOLI \$1 MORE PER PERSON

A catering Favorite! Creamy Sage and Alfredo, Mushrooms Four Cheese Stuffed Ravioli, Chevre.
Also available with Tortellini Noodles.



## Buffet 🔑

Our Buffets include Two Entrees, Two Sides, Dinner Rolls and Butter Additional sides are \$3 per person

## **CHOOSE TWO SIDES:**

#### CAESAR SALAD WITH PARMESAN

With Hand Torn Croutons.

### GARDEN SALAD @

Mixed Greens, Croutons, Shredded Cheese, Carrots, Cherry Tomatoes, Ranch & French Dressing.

## 

Choose one:

Bacon Braised, Parmesan, Garlic, Simply Steamed, Rosemary

## ROASTED GARLIC MASHED 6 6

Fan Favorite! Also available in Garden Herb or Parmesan.

## CHEDDAR AU GRATINS 6 6

Popular and Delicious! Cheesy Au Gratins make for a fun side option! Add \$1

## 

Our Dairy Free and Vegan Potato option is made with Olive Oil. Add \$1

## SWEET POTATO PUREE 6 6

Delicious Mashed Sweet Potatoes.

### BEER CHEESE MAC

Oh wow..... Spiked with Smoked Gouda. Add \$1 pp

## HONEY AND THYME GLAZED YOUNG CARROTS Add \$1

BROCCOLINI 6 6



# Keepin It Simple 💰

Available after 4:00 Pre Built Buffets that are fun and easy!

Minimum of 25 guests - restrictions may apply based on distance from catering kitchen

No substitutions.

#### 1/4 BURGER BAR \$19

One Burger per person. Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo. With Kettle Chips, Baked or Green Beans, and Garden Salad.

### HAM DINNER **6** \$21

Glazed Ham, Garlic Mashed Potato, Green Beans, Garden Salad with Ranch Dressing.

#### TACO BAR \$19

(Average 2 tacos per person) Choose either Beef or Seasoned Chicken, Lettuce, Tomato, Jalapeno, Shredded Cheese,
Black Olives, Salsa, Sour Cream, Taco Sauce.
Includes Mexi Rice Side With Flour Tortillas and Chips.
Corn Tortillas upon request (GF) at .75 each

Deluxe Taco Bar \$25 per person - includes all of the above and Extra Protein (or both proteins), Lettuce, Cheese, Extra Chips, to allow for Taco Salads and Nacho options for your guests

#### CHICKEN ALFREDO & SPAGHETTI MARINARA # \$20

Caesar Salad and Breadsticks.

## CHICKEN DINNER \$21

Seasoned Chicken Breast, Garlic Mashed Potato, Green Beans, Garden Salad with Ranch Dressing.

#### **BBQ PULLED PORK \$18**

Buns, BBQ, Mashed Potato, Baked Beans, Coleslaw.

#### BBQ CHICKEN SANDWICH \$18

Buns, BBQ, Mashed Potato, Baked Beans, Pasta Salad.



# Plated 🔑

Includes A Plated Salad, Two Entrees, Two Sides, Dinner Rolls and Butter.
Gluten-free rolls are available at \$3 more per person.
An additional Entree to offer your guests 3 choices in a \$500 upcharge

#### CAPRESE CHICKEN \$29

Chicken Breast stuffed with Tomato and Smoked Mozzarella in a Creamy Basil Pesto Alfredo Sauce.

PINEAPPLE CHICKEN \$28
Grilled Chicken with Pineapple BBQ Sauce.

**HUNTERS CHICKEN**  \$28

Chicken Breast in a light Demi Sauce with Mushroom, Onion and Tomato.

HONEY CHIPOTLE GRILLED CHICKEN 6 9 9 \$28

Chicken Breast in our Honey Chipotle Sauce.

BACON RANCH CHICKEN & \$29

Yee Haw! Chicken Breast Stuffed with Cream Cheese and Bacon in a Creamy Ranch Sauce.

CHICKEN MARSALA \$28

Chicken Breast and Mushrooms in a rich Marsala wine sauce.

HOUSE SMOKED RIBS **6** \$28

4 Bone. Well Loved! Choose from BBQ, Chipotle BBQ, Baxter Dry Rub.

HOUSE SMOKED BEEF BRISKET \$30

A wedding favorite! Natural Jus and Horseradish Cream on the side.

HONEY GLAZED HAM **©** \$28

GARLIC CRUSTED PORK LOIN **6** \$32

Delicious Pork Loin rubbed with Crushed Garlic.

MINNESOTA MUST: WALLEYE \$33

Choose from Dill Pickle Crusted, Parmesan or Pretzel. With Dill Sauce and Lemon Wedge on the side

SLOW ROASTED BEEF SHORT RIBS **®** \$36

Our Award Winning Short Ribs! Served with a Demi Glaze.

SLICED BEEF TENDERLOIN MARKET

Served with a Demi Glaze.

FILET MIGNON MARKET

Port Wine Reduction or Veil Demi Glaze



## Plated Pastas



Our Plated Pastas are nice bowls of your selection without the sides
\*Pasta Dish availability will depend on the distance from Catering Kitchen

#### SPAGHETTI AND MEATBALLS \$25

Spaghetti Noodles with our tasty Meatballs and House Made Sunday Gravy (Marinara).

#### CHICKEN ALFREDO © \$26

Slices of Chicken Breasts in our delicious Alfredo with Spinach.

#### CHICKEN AND SPINACH FETA ALFREDO \$26

tasty sliced Chicken Breast mixed with Spinach and Feta, with Noodles in our Alfredo Sauce

#### CAPRESE CHICKEN TORTELLINI 26

Chicken Breast mixed in our Four Cheese Tortellini, Basil Pesto Alfredo, Cherry Tomatoes, Fresh Mozzarella.

## Vegetarian & Vegan Dishes

SPAGHETTI © \$24

Spaghetti Noodles with our House Made Sunday Gravy (Marinara).

SPINACH ALFREDO © \$25

Our delicious Alfredo with Spinach.

CHEFS CHOICE \$25

Choosing this option allows our Chef to make something tasty from the freshest selections.

5 CHEESE MANICOTTI © \$25

Rustic Tomato Marinara topped with Ground Parmesan.

Wild Mushroom Ravioli 💁 \$26

Creamy Sage and Alfredo Sauce, Four Cheese Stuffed Ravioli and Chevre.

CAPRESE RAVIOLI © \$26

Four Cheese Stuffed Ravioli, Basil Pesto Alfredo, Cherry Tomatoes, Fresh Mozzarella.

Sauteed Cauliflower in Olive Oil, Smoked Tomato, and Roasted Vegetables.

COCONUT CURRY WITH QUINOA 6 V ( ) 4 = \$29

Indian Curry, Coconut Flakes with Roasted Veggies served over Quinoa.



## Combo Plates



Includes A Plated Salad, Combo Choice, Two Sides, Dinner Rolls, and Butter A combo plate is plated service with BOTH Entrees on the plate!

#### CHICKEN AND MAC \$33

Chipotle Chicken with our AMAZING Beer Cheese Mac served with Bacon Braised Potatoes and Garlic Green Beans.

#### **SMOKED PLATTER \$34**

2 Bone Rib with 4 oz Chicken Breast served with our House Three Cheese Au Gratins and Buttery Corn.

#### CAPRESE CHICKEN AND HOUSE SMOKED BRISKET \$34.50

A delicious combination - the Caprese Sauce from the Chicken compliments the Brisket

#### SURF AND TURF COMBO OR BRISKET MARKET

Walleye with Brisket \$36.50 Or Market to design your own

## Plated Salads



Our Plated Salads are included with your Plated Dinner. Your Plated Salad is made fresh on-site and is the start of your dinner service. Never pre-set, we bring these out to each guest.

## BLUEBERRY FIELDS FOREVER 6 6

Fresh Blueberries, Hand Crumbled Feta, Baby Mixed Green Leaves, Raspberry Vinaigrette.

#### **CAESAR**

Romaine, Parmesan, Creamy Caesar Dressing, Hand Torn Ciabatta Crouton

## GARDEN SALAD @

Mixed Greens, Croutons, Shredded Cheese, Carrots, Cherry Tomatoes, Ranch Dressing or Balsamic Vinaigrette.

#### ITALIAN SALAD 6

Red Onion, Tomato, Olives, Feta, Pepperoncini, Italian Dressing.

### CRANBERRY SALAD 6 6 6

Cranberries, Feta, Baby Mixed Greens, Balsamic Vinaigrette.

## SPINACH SALAD &

Spinach Greens with Bacon, Bleu Cheese, Roasted Red Pepper, Crispy Fried Onion with a Bacon Vinaigrette.

Add \$1



## Plated Side Dishes 🔑



Two sides come with your plated selections. These sides are universal between your entrees. Dishes that do not come with sides are the Pasta and Vegan Dishes.

## **CHOOSE TWO SIDES**

### SMASHED POTATOES **(B)**

Choose one: Bacon Braised Parmesan Garlic Simply Steamed

## ROASTED GARLIC MASHED 6 6

#### TWICE BAKED POTATOES

Smashed Yukon Potatoes, with Bacon, Sour Cream, Chives and Cheese. Add \$1

Seasoned Fingerlings cooked with Olive Oil

CHEDDAR AU GRATINS @ @

BEER CHEESE MAC . • •

Spiked with Smoked Gouda and Beer. Add \$1

HONEY AND THYME GLAZED YOUNG CARROTS 6 6 Add \$1

GARLIC HERBED GREEN BEANS 6 6 (F)

CHARRED BRUSSEL SPROUTS 6 6

PARMESAN ASPARAGUS 6 G 👄 Add \$2



## Kids Meals 🔑

Choose one option.

#### **CHICKEN TENDIES \$9**

Bite Size Chicken served with Potato and Fruit.

#### MAC AND CHEESE \$9

Served with Potato and Fruit.

#### CHICKEN STRIPS AND MAC AND CHEESE COMBO \$11

Chicken Strips, Mac and Cheese, Potato and Fruit.

#### JUICE BOX ADD ON \$2

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For kids who need a special plate due to dietary restrictions - within our ability to do so

## Dessert

We include the disposable plates, napkins and forks. Ask about real China dessert plate options.

#### ASSORTED BARS \$4

An assortment of Chefs Choice TASTY BARS

#### UGLY CHEESECAKE \$6 SLICE \$68 WHOLE CAKE \$3 MINI CUPCAKES

Voted Best Dessert in Minnesota Two Years In A Row
\*Flavor List included in this menu

#### MINI DONUTS \$6

Delicious Mini Donuts with a variety of toppings including Chocolate Ganache, Caramel, Raspberry Jam, and Cinnamon and Sugar.

#### FLOURLESS CHOCOLATE TORTE **6** \$6

A delicious Chocolatey-Good Gluten Free option.

#### THE HIDDEN GEM MINI CUPCAKE \$3

Catalyst special cheesecake cupcakes from the UGLY Cheesecake.

#### **BIG FRESH MADE CHOCOLATE CHIP COOKIES** PLAIN \$3

HALF DIPPED IN MILK CHOCOLATE \$3.50

#### HAVE YOUR OWN DESSERT?

Cake cutting is available at \$100 with our plastic plates and forks and \$200 with our china plates and forks.

Ask about additional dessert service costs including adding on plates, napkins, forks...



## Late Night Bites - Add on to Dinner

Late-night Bites are an add on to a Buffet or Plated Dinner. This is usually 1/2 to 1/3 of your guest list. Each package is set for 25 guests.

Served in disposable pans. Small plastic plates, napkins and forks included Availability Based on Distance from Catering Kitchen

Choose one option:

### WALKING TACOS **©** \$187.50

Taco Bar with your choice of one protein: Seasoned Beef or Chili Lime Chicken: Sour Cream, Lettuce, Shredded Cheese, Taco Sauce, Salsa, Pico, Jalapenos, Black Olives, Doritos

### **TACO BAR** 187.50

Taco Bar with your choice of one protein: Seasoned Beef or Chili Lime Chicken: Sour Cream, Lettuce, Shredded Cheese,
Taco Sauce, Salsa, Jalapenos, Black Olives,
Small Flour Tortillas included
Corn Tortillas (GF) available at 50 cents each

#### PRETZEL NUGS \$187.50

Bite Sized Pretzels with Honey Mustard & Southwestern Ranch.

#### CHICKEN STRIPS \$200

with Ranch & BBQ.

#### DIPS GALORE \$

Buffalo Chicken Dip, French Onion, & Jalapeno Popper. Served with Chips.

#### HAM & CHEESE SLIDERS \$125

Served either warm or cold.

#### TURKEY & CHEESE SLIDERS \$125

Served either warm or cold.