

Reception Packages

100 Guest Minimum per package.

Chef's Favorites \$12.95

Sweet Potato-Pecan Tartlet, Taco Filo Cup (vegan), Caramelized Onion, Apple & Brie Canape, Asparagus-Smoked Turkey Canape (3 total portions pp)

Street Tacos \$19.95

Chicken Carnitas, Baja Shrimp, Black Beans with Corn, Daikon Slaw, Shredded Lettuce, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions pp)

Slider Bar \$17.95

Pulled Pork Slider with BBQ Sauce, Petite Buffalo Chicken Sandwich, Cheddar Cheeseburger Slider, JoJo Potatoes, Caribbean Dip (3 total portions pp)

Gone Vegan (vegan) \$16.95

Pakora with Chutney, Meatball with Marinara, Mediterranean Antipasto Skewer, Taco-Quinoa Filo Tart, Cauliflower Cake (4 total portions pp)

**pp = per person*



Greek Breads & Spreads (v) \$11.95

Warm Artichoke Dip, Hummus, Red Pepper Hummus, Spicy Feta Dip, Garlic Pita Chips, Naan Dippers

Totchos (gf) \$16.95

Crispy Tator Tots, Tri-Color Tortilla Chips, Smoked Bacon Pieces, Taco Ground Beef, Beef Poutine Gravy, Crumbled Cheese Curds, Sour Cream, Nacho Cheese Sauce, Diced Jalapenos, Salsa, Ketchup, Sriracha Sauce

Minnesota Made \$15.95

Swedish Beef-Wild Rice Meatballs, Asparagus & Smoked Turkey Canape, Petite Beef Corn Dogs, Buffalo Salami Skewer, Walleye Cakes with Lemon Aioli (4 total portions pp)





Chef's Carving Table

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

BLT Table \$7.95 per guest (minimum 100 guests):

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

Slow-Roasted Beef Brisket \$13.95 per guest

(minimum 50 guests): BBQ Sauces, Parkerhouse Rolls

Whole Roasted Turkey \$795.00 each

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

Whole Tenderloin of Beef \$Market Price

Drunken Mushrooms, Horseradish Sauce, Parkerhouse Rolls (approx. 25-30 servings)

Small Plates

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

**Attendant fee is required: \$125.00 per Attendant (2 Hour Service)*

Chicken Carnitas Arepa*

\$6.95

Pepper-Jack Corncakes with Chicken Carnitas, Pico de Gallo, & Lettuce

Lobster Roll* \$14.95

Lobster Salad, Petite Roll, Fennel Slaw

Vegetarian Bao Bun* \$9.95

Gochujang-Marinated Chickett, Pickled Vegetables, Bao Bun

Black Bean Arepa* \$6.95

Pepper-Jack Corncakes with Black Beans, Pico de Gallo, & Lettuce

Swedish Wild Rice Meatballs & Mashed Potatoes* (gf) \$9.95

Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish

Cauliflower Croquette* \$9.95

Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini

Asian Pork Belly* \$9.95

Skewer of Sweet Thai-Jang Pork Belly, Fried Rice



Hot Hors d'oeuvres

100 piece minimum per item

-Bacon Cheeseburger Bite	\$3.75
-Bacon Wrapped Scallop (gf)	\$6.50
-Beef Tenderloin Bite with Horseradish (gf)	\$5.25
-Cauliflower Croquette (v)	\$4.50
-Chicken Skewer (gf)	\$5.75
(Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek and Tzatziki, Buffalo, or Sweet Kickin')	
-Cream Cheese Wonton (v)	\$3.75
-Filo Tartlet (50 piece minimum per flavor)..	\$4.00
(Cherry & Brie (v), Buffalo Chicken, Caramelized Onion (v), Four Cheese (v) or Potato Pepper Olive (v))	
-Meatballs (gf)	\$3.75
(Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Beef Wild Rice)	
-Vegetable Egg Roll with Sweet and Sour Sauce(v)	\$4.75
-Walleye Cake with Lemon Aioli(v)	\$4.00



Cold Hors d'oeuvres

100 piece minimum per item

-Antipasto Skewer (v, gf)	\$4.00
-Asparagus & Smoked Turkey Canape (gf)	\$4.00
-Bacon & Tomato Jam Crostini	\$4.50
-Caramelized Onion, Apple, & Brie Canape (v)	\$4.50
-Chevre & Sweet Onion Jam Crostini with Fresh Thyme (v)	\$4.00
-Greek Village Skewer	\$4.00
Cucumber, Tomato Feta, Vinaigrette (v, gf)	
-Guac-amame Tartlet (v)	\$3.75
-Shrimp Cocktail (gf)	\$5.50
-Spinach & Feta Tartlet (v)	\$3.75
-Sweet Potato & Chevre Crostini with Praline Bacon	\$5.75



Hors d'oeuvres Platters

Platters serve approximately 50 guests

-Gourmet Cheese Platter (v, gf)	\$495.00
(Assorted Crackers, Sliced Baguette, Fresh Fruit)	
-Fresh Vegetable Crudites (v, gf)	\$295.00
(With Spinach Dip)	
-Roasted Vegetable Platter (vegan, gf)	\$395.00
(With Red Pepper Hummus)	
-Fresh Fruit Display (vegan, gf)	\$395.00
-Traditional Cheese Platter (v, gf)	\$350.00
(Crackers and Fresh Fruit)	
-Marinated Antipasto Platter (gf)	\$425.00
(Italian Meats & Cheeses, Baguette Toast)	