



Reception Menu



RECEPTION PACKAGES

100 guest minimum required per package, unless otherwise noted

Chef Shane's Favorites (contains nuts) **\$ 15.25**

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 Corn Shells, Birria Stock for dipping) and Build-Your-Own Chicken Carnitas, Black Beans, Corn, Daikon Slaw, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions)

Slider Bar **\$ 17.95**

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

Gone Vegan (vg) **\$ 17.95**

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

Minnesota Made **\$ 17.50**

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

Greek Breads & Spreads (v) **\$ 12.95**

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

State Fair **\$ 16.95**

Mini Beef Corn Dogs, Ketchup, Mustard, Ellsworth Cheese Curds, Deep Fried Pickles, Mini Pork Chop on a Stick, House Made Chocolate Chip Cookies

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gf:GLUTEN-FREE | v:VEGETARIAN | vg:VEGAN | df:DAIRYFREE



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: \$175.00 per Attendant, 2 Hour Service

Swedish Wild Rice Meatballs (gf) \$ 9.50

Swedish Beef and Wild Rice Meatballs (2), Duchess Potatoes,
Parsley Garnish (minimum 50 guests)

Crispy Cauliflower & 'Cheezy' Grits \$ 11.50

(vg, gf) Agave Sauce, Pickled Fresno Peppers

Pot Roast Corn Muffin \$ 10.95

Mashed Potatoes, Parsley (minimum 50 guests)

Creole Crabcake & Deviled Egg \$ 8.95

Crispy Creole Crabcake, Deviled Egg

BLT* \$ 9.95

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

COLD HORS D'OEUVRES

100 piece minimum per item unless otherwise specified.

** Items are appropriate for butler-passing

Platters serve approximately 50 guests unless otherwise noted

Antipasto Skewer** (v, gf)	\$ 4.50
Asparagus & Smoked Turkey Canapé** (gf)	\$ 4.25
Bacon & Tomato Jam Crostini**	\$ 6.00
Caramelized Onion, Apple & Brie Canapé** (v)	\$ 5.25
Chevre & Sweet Onion Jam Crostini with Fresh Thyme** (v)	\$ 4.00
Cranberry & Smoked Turkey Crostini**	\$ 4.25
Crunchy Deviled Egg (v, gf)	\$ 4.50
Roasted Shrimp Cocktail with Remoulade, Cocktail Sauce	\$ 5.75
Smoked Salmon Mousse & Fennel Canapé**	\$ 4.75
Spinach & Feta Tartlet** (v)	\$ 4.25
Sweet Potato & Chevre Crostini with Praline Bacon**	\$ 6.75
Turkey, Fig & Chevre Finger Sandwich**	\$ 5.50

Traditional Cheese Platter	\$ 395.00 each
Crackers, Fresh Fruit Garnish (v)	
Gourmet Cheese Platter Crackers, Sliced Baguette,	\$ 575.00 each
Fresh Fruit Garnish (v)	
Fresh Vegetable Crudités Platter with Spinach Dip	\$ 350.00 each
Hummus or Tzatziki upon request (v, gf)	
Roasted Vegetable Platter with Red Pepper	\$ 475.00 each
Hummus (vg, gf)	
Marinated Antipasto Platter with Italian Meats and	\$ 525.00 each
Cheeses, Baguette Toast (approximately 40 servings)	
Seasonal Fresh Cut Fruit Display,	\$ 465.00 each
Seasonal Fruit Variety (vg, gf)	
Top your own Bruschetta (v)	\$ 475.00 each
Tomato Bruschetta and Vegan Caprese, Baguette Toasts	

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FROM THE CHEF'S CARVING TABLE

*Carver required: \$175.00 per Carver (2 Hour Service)

Picanha* (gf) **\$ 21.95 per guest**
Marinated Picanha Beef with Chimichurri and Polenta Bites
(minimum 50 guests)

Slow-Roasted Beef Brisket* **\$17.95 per guest**
BBQ Sauces, Parkerhouse Rolls (minimum 50 guests)

Slow-Roasted Pastrami **\$19.95 per guest**
Kraut, Russian Dressing, Spicy Brown Mustard, Swiss Cheese,
House-made Rolls (minimum 50 guests)

Whole Roasted Turkey* **\$ 895.00 each**
Grey Poupon, Mayonnaise, Egg and Multigrain Rolls
(approximately 80-90 petite roll servings)

Whole Tenderloin of Beef* **Market Price**
Drunken Mushrooms, Horseradish Sauce, Parkerhouse Rolls
(approximately 23-30 servings)

HOT HORS D'OEUVRES

100 piece minimum per item unless otherwise specified

** items are appropriate for butler-passing

Arancini, Southwest Style with Sweet Chipotle Aioli** (v)	\$ 4.25
Bacon Cheeseburger Bites**	\$ 4.50
Bacon Wrapped Scallop** (gf)	\$ 7.25
Cheddar Bacon Pinwheel	\$ 6.00
Chorizo-Jalapeño Popper (gf)	\$ 3.75
Cream Cheese Wonton** (v)	\$ 4.25
Filo Tartlets** (50 piece minimum per flavor)	\$ 4.50
Cherry and Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v)	
Mac & Cheese Bites with Hot Honey Ranch Dip	\$ 4.00
Meatballs (50 piece minimum per flavor)	\$ 4.25
Italian Chicken in Marinara, Beef Swedish, Beef BBQ, Wild Rice Beef (gf)	
Pakora (vg, gf)	\$ 4.00
Parmesan-Artichoke Naan Bite** (v)	\$ 4.00
Pear, Brie & Almond in Filo Cup** (v, contains nuts)	\$ 4.75

Pork Birria Taco	\$ 7.25
Pork Belly Chicharrones** (gf)	\$ 7.25
with Korean Thai-Honey Sauce	
Skewers** (gf) (50 piece minimum per flavor)	\$ 7.25
Jamaican Jerk BBQ Chicken, Greek Chicken and Tzatziki, Buffalo Chicken, or Beef Tandoori	
Sliders (50 piece minimum per flavor)	\$ 6.50
Cheeseburger, Pulled Pork, or Buffalo Chicken	
Vegan Cheez-Beyond Slider	\$ 7.00
Sweet Potato-Pecan Tartlet** (v, contains nuts)	\$ 4.75
Vegetable Egg Rolls with Sweet & Sour Sauce (v)	\$ 5.25
(50 piece minimum)	
Walleye Cake** with Lemon Aioli	\$ 4.25
Wild Rice Cakes** (vg, gf) with Red Pepper Sauce	\$ 4.50

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