

# Catering/Wedding Menu

*Date: ?*

*Location: ?*

*Time: ?*

*Number of guests: approx. ?*

*Style of service: undecided*

- *Buffet*
- *Food truck*

## Appetizer suggestions:

- *Caprese salad on skewers*
- *Pumpkin roasted chicken skewers*
- *Yogurt & herb marinated lamb skewers*
- *Guinness marinated beef and watermelon skewers*
  - *Roasted beets & pepper skewers*
  - *Roasted seasonal squash variety & prosciutto*
- *Stuffed grape leaves with olive tapenade, oven dried tomatoes & fresh herbs*
- *Roasted garlic with apple chutney, goat cheese, crostini*
- *Bruschetta: tomato, basil, balsamic vin on crostini*
  - *Mushroom & goat cheese crostini*
  - *Smoked Salmon roulade with olives*
    - *Scotch eggs with aioli*

## Salads

- *Classic Caesar*
- *Mixed greens, fresh strawberries, blue cheese crumbles, balsamic dressing*
- *Bacon & Bibb lettuce, red onion, roasted tomato & bacon dressing, parmesan cheese*
- *Apple, parmesan & toasted walnut salad with fresh lemon*
- *Sesame & arugula salad with fresh tomatoes, soy mustard dressing*

## Main course:

- *Whole Chickens- brined*
- *Pulled pork with a variety of sauces (buns/ bread on side)*
- *Lamb: Roasted lamb leg, lamb chops, and lamb burgers, with sauces*
  - *Smoked Beef Brisket with sauces*
- *Roasted Chicken and vegetables served with Minnesota wild rice & jus*
- *Seasonal Vegan curry served with basmati rice*

- *Saffron Cous cous salad with grilled vegetables & honey lime coriander vinaigrette*

## *Pasties*

*(small/large)*

### *The Traditional \$6/9*

*Minced beef, carrots, potatoes, onion and gravy.*

### *Chicken Pasty \$6/9*

*A chicken potpie you can eat with your hands.*

### *Thai Veg \$6/9*

*Potato, carrot, spinach, ginger, in a red Thai coconut cream sauce.*

### *The Pig \$6/9*

*Braised pulled pork, apples, onions and coriander.*

### *Sausage Roll \$6*

*Sausage rolled up in pasty dough.*

## Special Pasties

### *The Reuben*

*Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing*

### *Smoked pork pasties*

*House smoked pulled pork, kimchee, and parsnip potato mash l*

### *Roast beef pasty*

*House roast beef, caramelized onions, potato & cheese*

### *Lamb pasty*

*Roasted lamb leg, roasted veg, parsnip puree, mint sauce*

## Sides

*Garlic & herb mash*

*Roasted potato*

*Scalloped potato*

*Baked potato*

*Potato Salad*

*Baked Beans*

*Coleslaw*

*Roasted/grilled vegetables*

*Roasted seasonal squash*

*Polenta cake*

*Plantain cakes*  
*Cous cous*  
*Minnesota wild rice*  
*Basmati rice*

*Accompaniments:*

*Pickled onions*  
*Pickled jalapenos*  
*Pickled carrots*  
*Giardiniera*  
*Sweet chili aioli*  
*Saffron aioli*  
*Roasted garlic & herb aioli*  
*Romesco Sauce (almond, roasted pepper)*  
*BBQ Sauce*  
*Cilantro cumin sauce*  
*Au Jus*  
*Horseradish*  
*Apple mustard*  
*Honey mustard*  
*Dijon Mustard*

Plates and Tableware:

We provide rented plate ware as well as a variety of disposable wares. Ask  
for details

- Prices on all menu items are subject to the current market.
- Once a menu has been chosen an approximate quote will be provided
- All events are subject to travel, staff, equipment, and gratuity fees.