

fall | winter

seasonal menu



hors d'oeuvres

50 piece per item minimum order

SMASHED MINI POTATOES GF

Bite sized potatoes smashed and topped with your choice of:

- Melted cheese, sour cream, bacon and garnished with chives
- Bleu cheese, bacon and chives

Pairing recommendation - Bent Paddle Pilsner IBU 38

BUTTERNUT SQUASH BITES

Roasted butternut squash with bacon and fried sage atop puff pastry

Pairing recommendation - MN Gold from Third Street Brewing

BUTTERNUT SQUASH CHORIZO SQUARES GF

Skewered cubed butternut squash with chorizo topped with lemon garlic aioli

Pairing recommendation - Surly Furious IPA IBU 99

PECAN & BRIE TARTS V

Pastry shells filled with baked brie, toasted pecans and spicy pepper jelly topped with fresh parsley

Pairing recommendation - Coastal Sauvignon Blanc

GOAT CHEESE CANAPES V

- Cranberry with cilantro, ginger, jalapeño pepper topped with roasted pumpkin seeds

- Asparagus with green onion, black pepper, lemon zest topped with roasted pumpkin seeds

Pairing recommendation - Josh Cellars Rose

MINI HOLIDAY EDIBLE SPOONS

Turkey, caramelized onion and cranberry jam garnished with thyme served in a black pepper and parmesan edible spoon

Pairing recommendation - Meiomi Pinot Noir

FRENCH ONION TARTLETS V

Mini tartlet filled with a creamy caramelized onion seasoned with thyme and a splash of white wine sprinkled with fresh parsley

Pairing recommendation - Coastal Chardonnay

Add a 4 ounce beer or wine pairing to be served with your hors d'oeuvres
Pairing suggestions listed under the menu items

platters

All platters available to serve 25

MINI CHEESE BALLS

Assorted mini cheese balls skewered with a pretzel served with crackers and pretzels
Assortment includes cranberry pecan with chives, crushed wasabi peas and bacon jalapeño

WINTER BEET SALAD VGF

Roasted beets with goat cheese and toasted walnuts served over spicy arugula drizzled with an orange honey mustard dressing

ROASTED PARMESAN CARROTS V

Carrots roasted with parmesan and bread crumbs

GF – Gluten Free DF – Dairy Free V – Vegetarian VG – Vegan NF – Nut Free

cocktail station

100 person minimum

CHILI BAR

Fill your bowl with hearty chili and your choice of toppings, served with house made cornbread squares

One type of chili | Two types of chili | Three types of chili

Beef Chili GF NF

Vegetarian Chili VG GF NF

White Chicken Chili

Toppings include: sour cream, grated cheddar & pepper jack, diced red onions, bell pepper medley, jalapeños, scallions, frito chips, tortilla chips, sriracha, green tobasco hot sauces

entrées

Plated and Buffet meals allow for an entrée and a simple salad accompanied by assorted bread and butter.

Each additional entrée added to a buffet is 5 dollars added to the higher priced item.

PAN ROASTED SALMON

with roasted artichokes, blistered tomato, fennel and citrus butter served with wild mushroom risotto and winter vegetable medley

SLICED BEEF TENDERLOIN

with balsamic demi served with a chive mashed potato and winter vegetable medley

SAUTÉED BREAST OF CHICKEN GF

with mild mushrooms and thyme drizzled with a sherry sauce served with chive mashed potato and winter vegetable medley

CIDER GLAZED OSSO BUCCO PORK SHANK

with apricots and onion jam served with mashed sweet potato and broccolini

QUINOA MUSHROOM STUFFED ACORN SQUASH

V GF

Quartered acorn squash stuffed with mushrooms, quinoa, onions, cranberries, garlic and kale drizzled with a honey maple sauce

beverages

CRANBERRY APPLE CIDER INFUSION

Sparkling infusion with cranberry and apple with a hint of orange

BLACK CHERRY HOT CHOCOLATE

mini desserts

25 piece per item minimum order

SMORES SPOONS V

Roasted marshmallow with a dollop of chocolate sauce, sprinkled with crushed graham cracker served on an edible chocolate spoon

GINGER RASPBERRY SPOONS V

Raspberry mousse on a gingerbread spoon topped with a fresh raspberry

plated desserts

25 piece per item minimum order

CHOCOLATE PECAN TART

Chocolate tart shell with a classic pecan filling garnished with fresh whipped cream and pecan pieces

PUMPKIN CHEESE TART

Vanilla tart shell filled with whipped pumpkin cheesecake garnished with fresh white cream and toasted pepitas

FLOURLESS CHOCOLATE TORTE

Triangle slices of decadent chocolate torte with a dusting of powdered sugar and garnished with raspberries

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