

Cold Hors D'oeuvres



Minimum 24

Cucumber Cup, Melon "Caviar," Mint Syrup	3-75
Mini Duck Bao Bun, Hoisin, Pickled Vegetables, Scallion	3-75
Tuna Nicoise Salad, Watermelon Radish Taco*	3-75
Golden Beet Cup, Caramelized Apple, Goat Cheese, Candied Walnut	3-50
Chicken Spring Roll, Spicy Peanut Sauce	3-50
Togarashi-Crusted Tuna, Wakame Salad, Chili Mayo	3-75
Beef Striploin, Pickled Beech Mushroom, Horseradish Emulsion, Sesame Lavosh	3-75
Tuna, Sweet Onion Marmalade, Micro Cilantro, Lemon Aioli	3-75
Mezcal-Cured Salmon, Citrus Yogurt, Dill, Potato Chip	3-75
Shrimp, Grits, Polenta, Cheddar Powder, Cilantro, Tomato Jam, Shrimp Chip	3-75
Poached Fig, Saba, Cabrelas, Buttered Crouton	3-50
Foie Gras, Pickled Cherry, Cress, Brioche	4-00
Duck, Green Olive Tapenade, Orange Jam, Pickled Fresno Pepper, Crispy Tortilla	3-75
Mini Lobster Roll, Celery, Herbs, Lemon Aioli	4-00

**Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Warm Hors D'oeuvres



Minimum 24

Curried Chicken Samosa, Cilantro Yogurt	3-75
Hoisin Barbecue Duck Turnover, Sweet Chili Sauce	3-75
Fried Smoked Gouda, Mango Mustard	3-75
Lamb Meatball, Currant, Pine Nut, Fennel Yogurt	3-75
Pulled Chicken Taco, Chipotle Crema, Cilantro	3-75
Wild Mushroom and Leek Tartlet, Parmesan Cheese	3-50
Braised Short Rib, Passion Fruit Chili Glaze, Wonton, Pickled Vegetable	3-75
Chicken Dumpling, Cilantro, Lemongrass, Ginger Dipping Sauce	3-75
Herb-Stuffed Date, Smoked Almond, Manchego, Prosciutto, Pomegranate Molasses	3-75
Crab Cake, Charred Jalapeño, Avocado Mousse	3-75
Goat Cheese and Cotija Panini, Chipotle, Cilantro, Fig Jam	3-50
Tofu and Shiitake Purse, Charred Spring Onion Pesto	3-50
Fried Truffle Risotto, Mushroom, Roasted Garlic and Chèvre Mousse	3-75
Bacon-Wrapped Shrimp, Cumin Scented Honey, Mint, Jalapeño	3-75

Hors D'oeuvres Buffet Cold



Priced per platter, based on approximately 20-30 servings

American and European Cheese Tasting Platter, Mostarda, Truffle Honey, Fig Jam, Baguette	140.00
Charred Asparagus and Shrimp Platter, Balsamic, Sesame Seeds, Shaved Parmesan	140.00
Grilled and Roasted Vegetable Platter, Blistered Red Pepper Mayo	130.00
Assorted Spring Roll Platter, Cabbage Slaw, Spicy Peanut Sauce	120.00
Grilled Chicken Platter, Roasted Shiitake, Grilled Red Onion, Snap Peas, Pea Shoots, Arugula, Pickled Cherry Mustard	135.00
Fruit and Berry Platter, Candied Nuts	120.00
Charcuterie Platter, Cured Meats, Paté, Assorted Mustards, House-Made Pickled Vegetables, Toasted Baguette, Crackers	145.00
Poached Shrimp Platter, Cocktail Sauce, Lemon, <i>per piece</i>	4.00
Tuna and Watermelon Poke, Sesame Seeds, Pickled Red Onion, Togarashi, Avocado, Scallion, Soy*	150.00
Smoked Fish Platter, Smoked Trout Salad, Smoked Salmon, Smoked White Fish, Tomato, Arugula, Red Onion, Pumpernickel Baguette	145.00
Chicken Farro Tabbouleh Salad, Cucumber, Tomato, Mint, Basil Lemon Vinaigrette, Yogurt Sauce	135.00
Seafood Platter, Hamachi Crudo, Crab Claws, Shrimp, Lemon, Cocktail Sauce, Mustard Sauce, Lemon Dill Vinaigrette*	225.00
Burrata, Tomato, Fresh Basil, Mint, Salsa Verde, Sea Salt	135.00
Chili-Rubbed Tenderloin, Shiitake, Bok Choy, Miso Vinaigrette, Kimchi Mayo	215.00
Prawns, Shaved Fennel, Arugula and Orange Salad, Mango Ginger Vinaigrette	140.00
Fresh Seasonal Vegetable Platter, Maytag Blue Cheese Dip	115.00
Grilled Chicken Corn Salad, Brown Rice, Pickled Onion, Cilantro, Jicama, Yogurt Sauce, Cumin Vinaigrette	135.00
Grilled Cauliflower Salad, White Beans, Pickled Peppers, Smoked Almonds, Baby Kale, Sorrel Vinaigrette	120.00
Hummus Trio Platter, Lemon Garlic, Roasted Beet, Charred Poblano Herb, Fresh Vegetables, Pita Chips	120.00

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Hors D'oeuvres Buffet Warm



Priced per platter, based on approximately 20-30 servings

Wild Mushroom, Bacon and Artichoke Gratin, Croutons	120.00
Smoked Gouda Gratin, Fresh Vegetables, Crostini	120.00
Angel Hair Pasta Cakes, Spicy Tomato Sauce	125.00
Truffled Mushroom Fried Risotto Balls, Fresh Tomato Basil Sauce	130.00
Sautéed Crab Cakes, Creole Mustard Sauce, <i>per piece</i>	5.00
Minnesota Wild Rice and Walleye Cakes, Charred Jalapeño Tartar Sauce	135.00
Roasted Sweet Potato and Black Bean Cakes, Chimichurri	125.00
Bison Skewer, Peppercorn Pecorino Cream, Pickled Red Onion, <i>per piece</i>	4.50
Chicken Satay, Sweet and Sour Marmalade, <i>per piece</i>	3.75
Thai Chicken Meatball, Peppers, Bok Choy, Red Pepper Curry Glaze	125.00
Shrimp and Grits, White Polenta Cakes, Poached Shrimp, Sweet and Spicy Tomato Jam	135.00
Chicken Wings, Choice of Smoky Barbeque, Chili Garlic or Sweet and Spicy Sauce, Blue Cheese or Ranch Dressing, <i>per piece</i>	3.50
Lamb Meatballs, Currant, Pine Nuts, Fennel Yogurt	135.00
Harissa Rubbed Vegetable Skewers, Herbed Yogurt, <i>per piece</i>	3.50
Scallop, Mushroom, Pork Belly Skewers, Roasted Poblano Cream Sauce, <i>per piece</i>	4.50
Curried Turkey Meatballs, Thai Chili Lemon Yogurt Sauce	125.00
Steamed Pork Dumplings, Sweet Chili, Cilantro Sauce, <i>per piece</i>	3.75
Braised Short Rib Skewer, Passion Fruit Chili Glaze, Pickled Cucumber, <i>per piece</i>	4.00
Vegan "Crab" Cakes, Hearts of Palm, Chickpea, Lemon Dill Aioli, <i>per piece</i>	3.75

Dessert Buffets



- 9.00 price includes one full size dessert, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea
- 11.00 price includes two full size desserts, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea
- 12.00 price includes three full size desserts, chef's selection of assorted miniature desserts, certified organic, free trade dark roast coffee, decaffeinated coffee, and hot tea

Miniature Desserts can also be ordered by the piece – price per piece is listed after each dessert item. No more than five varieties

Full Size Desserts

- Goat Cheese Cheesecake, Balsamic Strawberries
- Tiramisu
- Apple Cinnamon Bread Pudding
- Spiced Ancho Chili Chocolate Torte, Mango Lime Compote
- Guava Cheesecake, Spiced Cashew Crust, Blackberry Curd
- Pear, Cardamom, Brown Butter Tart, Honey Cream
- Vanilla Bean Cheesecake, Seasonal Berry Compote
- Dark Chocolate Cheesecake, Milk Chocolate Sauce
- Chocolate Truffle Torte, Chocolate Ganache Sauce
- Chocolate Bourbon Pecan Tart, Milk Chocolate Chunks, Caramel Sauce
- Warm Apple Blackberry Crisp, Whipped Cream
- Triple Chocolate Torte

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Dessert Buffets



Miniature Desserts

Chocolate, Caramel, Peanut Butter Tartlet	3.50 each
Assorted Mini Glazed Doughnuts, Sprinkles	3.50 each
Espresso Chocolate Mousse Chocolate Cup	3.50 each
Tres Leche Shooter	3.75 each
Coconut Macaroon Cream Pie	3.50 each
Churro, Sea Salt Caramel Sauce	3.75 each
Tiramisu Chocolate Cup	3.50 each
Butterscotch Panna Cotta	3.75 each
Mini Eclair	3.50 each
Green Tea Financier, Sesame Seed Brittle	3.50 each
Mini Opera Torte	3.75 each
Mini Homemade "Pop Tart"	3.75 each
White Chocolate Yuzu Truffle	3.25 each
Vegan Truffle	3.25 each
Mini Chocolate Toffee Trifle	3.75 each
Salted Caramel Chocolate Cup	3.25 each
Mini S'more Sandwich	3.50 each
Petit Four Cake Skewer	3.75 each
White and Dark Chocolate Pineapple Sushi	3.50 each
Key Lime Pie Shooter	3.75 each
Passion Fruit and Tropical Fruit Shooter	3.75 each
Pineapple Upside-Down Cakelette	3.75 each
Limoncello Almond Cakelette	3.25 each

Selecting the "Chef's Choice" option of the above will give you a balanced selection of chocolate, fruit, lighter desserts and more of a variety!