

A La Carte Starters

Starters are self-served and set on a table. Includes disposable plates and napkins. Each is priced per 25 guests.

Charcuterie Board \$240

assorted meats, Malloy Farms American Wagyu beef sticks, cheeses, honey, and fruit with crackers.

Spinach and Artichoke Dip \$150

served with warmed naan bread, tortilla chips and salsa.

Classic Bruschetta \$150

served on a crostini with a balsamic reduction and parmesan.

Shrimp Cocktail Shooter \$175
served with cocktail sauce.

Caprese Skewers \$150

cherry tomatoes, fresh basil, fresh mozzarella, Italian seasoning, and balsamic glaze.

Wagyu Meatballs \$225

Malloy Farms American Wagyu meatballs with marinara, bourbon bbq, or Swedish style.

Minnesota Mini Wild Rice Walleye Cakes \$250
with Creole-style remoulade.

Classic Tier \$31pp

Ideal for corporate lunches, family gatherings, and casual events.

What's Included:

- Choice of 1 buffet salad
- Choice of 1 entree
- Choice of 2 sides
- Disposable plates, cutlery, and napkins
- Dinner rolls with honey cinnamon butter
- Buffet setup
- Disposable chafing dishes

Baked Ziti with Italian Sausage

Herb Roasted Chicken Thighs with Orange Au Jus

Creamy Tuscan Chicken

Cheese Tortellini with Chicken and Alfredo Sauce

Southwest Pork Tenderloin with Jalapeño Cream Sauce

Signature Tier \$42pp

Ideal for weddings, celebrations, and upscale corporate events.

What's Included:

- Choice of 1 buffet salad (plated salad \$3pp)
- Choice of 1 entree (add \$5pp for second entree)
- Choice of 2 sides
- Disposable plates, cutlery, and napkins (china coordination \$2pp)
- Dinner rolls with honey cinnamon butter
- Buffet setup and teardown
- Chafing dishes

Wild Rice Stuffed Chicken with Lingonberry Demi-glaze

Pesto Crusted Salmon with bruschetta tomatoes and balsamic glaze

Norway Chicken with Jarlsberg Cheese Sauce and Lingonberries

Apple and Bacon Pork Roulade with Apple Cider Gravy

Southern Cajun Pasta with Chicken, Chorizo, and Shrimp

Chef Reserve Tier \$52pp

High-end proteins and luxury ingredients. Perfect for weddings, VIP events, and chef-driven experiences.

What's Included:

- Choice of 1 buffet salad (plated salad \$3pp)
- Choice of 2 entree
- Choice of 2 sides
- Disposable plates, cutlery, and napkins (china coordination \$2pp)
- Dinner rolls with honey cinnamon butter
- Buffet setup and teardown
- Chafing dishes

MN Wild Rice Stuffed Walleye with Chèvre, Dried Cranberries and a Lemon Beurre Blanc

American Wagyu Beef Tips

Grilled Salmon with a Maple Mustard Glaze

American Wagyu Braised Beef with Caramelized Onion Gravy

Beef Tenderloin Roasted and Sliced with Garlic Herb Compound Butter

Signature Sides

Salads:

Garden Green Salad

chopped romaine, matchstick carrots, red onion, and croutons with choice of dressing.

Caesar Salad

romaine hearts, parmesan, croutons, and caesar dressing.

Tequilaberry Steakhouse Salad +\$2pp

chopped iceberg, cauliflower, parmesan, bacon and house-made dressing.

Blackberry Chèvre Salad +\$2pp

arugula, fresh chèvre, blackberries, and pistachios with a house-made honey mustard dressing.

Vegetables:

Haricot Verts with Shallots

Roasted Broccoli with Parmesan

Roasted Asparagus with Lemon Zest

Charred Brussel Sprouts with Bacon and

Balsamic Glaze +\$2pp

Buffalo Brussel Sprouts with Red Peppers and Blue Cheese +\$2pp

Starches:

Rosemary Roasted Potatoes

Smoked Paprika Roasted Potatoes

Roasted Potatoes with Crispy Shallots and Parmesan

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Honey Roasted Carrots

Steakhouse Au Gratin Potatoes +\$2pp

Cheddar and Pepper Jack Mac and Cheese +\$2pp

Sweets

Banana Foster Cheesecake \$6

Assorted Bars \$5

(caramel, raspberry, 7 heaven, & lemon)

Assorted Dessert Shooters \$5

(lemon meringue, raspberry, tiramisu, & chocolate)

Red Velvet Cake \$6

The U.G.L.Y Cheesecake Co.: \$60/cake
(12 or 16 slices per cake)

Flavors:

Chocolate Chip Cookie Dough

White Chocolate Raspberry Truffle

Blueberry Lemonchino

Strawberry Cream

Triple Chocolate

Andes Mint

Banana Cream

Caramel Chocolate Macchiato

Summer Berry Lemon Cream

Peanut Butter Cup

Cookies and Cream

Blueberries and Cream

Bailey's Cream

N.Y. Style