



eat well, be happy

**Thanks for considering us to cater your party!**

**Our menus can be customized to suit your needs.  
Check out our sample menus on following pages as a guide.**

**Our Chef will work with you to create a menu that is exactly  
what you want for your event.**

**Call us at 612-545-5016 or email us at [goodfood@thecaterersmn.com](mailto:goodfood@thecaterersmn.com).**

## **HORS D'OEUVRES MENU**

### **CRAB CAKES**

served with corn salsa

### **SWEET AND SALTY DATES**

stuffed with pineapple and wrapped in bacon

### **ROASTED GARLIC CHEESE CROSTINI**

with avocado and cherry tomato

### **ROASTED EGGPLANT CROSTINI**

with mint oil and cherry tomato

### **HAMBURGER SLIDER**

with bacon, blue cheese, mushrooms, sautéed onion

### **BLT SLIDER**

with bacon, lettuce, tomato and avocado

### **SHRIMP SATAY**

served with a cucumber yogurt sauce

### **BEEF TENDERLOIN SATAY**

### **LOLLIPOP LAMB CHOPS**

### **SAMBOSEAH**

meat or vegetarian middle eastern eggroll

### **MINI POTATO CAKES**

topped with sour cream and chives

*add optional: Smoked Salmon or Caviar*

### **WATERMELON AND FETA CHEESE SKEWERS**

with basil oil



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**PLATTERS - serves 25-30 people**

**CHARCUTERIE PLATTER \$150**

assorted meat, pickled vegetables, nuts and olives

**CHEESE PLATTER \$130**

assorted cheeses, nuts, olives and sweet and spicy jam

**FRUIT PLATTER \$100**

assorted fresh seasonal fruit

**BASIL HUMMUS & ROASTED EGGPLANT  
DIP PLATTER \$80**

assorted vegetables, crackers and bread

**VEGETABLE PLATTER \$80**

assorted fresh vegetables



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### **BRUNCH BUFFET MENU \$15/PERSON**

SCRAMBLED EGGS  
BACON AND SAUSAGE  
CRISPY POTATO  
house made cheese sauce  
FRESH FRUIT  
ASSORTED MUFFINS

### **ADDITIONAL MENU OPTIONS**

#### **SLICED PRIME RIB STATION**

\$30.00/person

#### **TOMATO POACHED EGGS**

tomatoes, basil oil, shaved Parmesan cheese  
\$8.00/person

#### **CRAB FRIED EGG BENEDICT**

crab cake and hollandaise sauce  
\$15.00/person

#### **CINNAMON BUNS**

\$5.00/person

#### **FRESH PASTRIES**

croissants, baguettes, compound butter, honey, jam  
\$10.00/person

### **MIMOSA BAR \$15.00/PERSON**

4 DIFFERENT JUICES

FRESH FRUIT

CAROUSEL ROSE CHAMPAGNE

### **BLOODY MARY BAR \$15.00/PERSON**

HOUSE MADE BLOODY MARY MIX  
PICKLED VEGETABLES AND OLIVES  
CHOICE OF SAUSAGE, BACON OR SHRIMP  
FEATURES PHILLIPS VODKA  
Prairie Vodka add \$5.00/person



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### **DINNER MENU \$20/PERSON**

#### **QUINOA SALAD SHIRAZ**

avocado, tomato, cucumber and lemon vinaigrette

#### **ZERESHK POLO**

braised chicken with saffron brown butter

#### **JEWEL RICE**

basmati rice with almonds, carrots, bayberries, orange and saffron

#### **SAUTÉED VEGETABLE PLATTER**

carrots, onions and peas with garlic butter

### **DINNER MENU \$30/PERSON**

#### **FENNEL SALAD**

oranges, apples, apricots and pickled onion

#### **ANDOUILLE SHRIMP**

grilled shrimp and sausage with a fennel cream sauce

#### **BASMATI RICE**

#### **SAUTÉED VEGETABLE PLATTER**

broccoli, peppers and onions

### **DINNER MENU \$40/PERSON**

#### **BACON AND BLUE SALAD**

avocado, blue cheese, bacon and romaine lettuce

#### **SWEET POTATO MASH**

roasted sweet potato mashed with butter

#### **BRAISED SHORT RIBS**

with onion au jus

#### **JOOJEH KEBAB**

marinated chicken thighs with saffron lemon butter

#### **SAUTÉED VEGETABLE PLATTER**

cauliflower, mushrooms, tomatoes, onions and zucchini



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## **DINNER OPTIONS**

### **PRIME RIB**

slowly roasted with secret spice MIX

### **BEEF MEDALLIONS**

tenderloin cooked with onions and spices

### **PORK TENDERLOIN**

mushroom reduction sauce

### **TOMATO CHICKEN**

with caramelized onion and tomato sauce

### **KEBABS**

shrimp, beef, chicken, lamb or vegetable

### **PASTA**

shrimp basil pesto, mushroom Parmesan, chicken  
tomato cream sauce, macaroni and cheese

## **SALAD OPTIONS**

### **BURRATA**

cream filled mozzarella balls, tomato, avocado, basil,  
housemade balsamic vinaigrette

### **BEET SALAD**

mixed greens, goat cheese, candied pecans, housemade  
honey mustard dressing

### **MIXED GREENS**

apricot, apples, pine nuts, housemade lemon vinaigrette

### **SHIRAZI**

tomatoes, cucumber, red onion, citrus dressing