



yum yum *catering*

All food and beverage is subject to a 20% service fee and Minnesota sales tax. Food and beverage pricing subject to change without notice due to market fluctuations. Menu items and selections are subject to change based on season and availability. Minimum order quantities may apply. All food and beverages are priced per/person unless otherwise noted.

V = Vegetarian
VE = Vegan
GF = Gluten Free
DF = Dairy Free

American Catering Menu

HORS D'OEUVRES: Chilled *minimum of 20 pieces/selection*

CLASSIC BRUSCHETTA

diced tomatoes, basil, mozzarella crumbles, & olive oil on crostini with balsamic drizzle **V**

BACON WRAPPED DATES

dates wrapped in maple glazed bacon with goat cheese **GF**

VEGETABLE SKEWER

seasonal vegetables marinated in olive oil & honey vinaigrette
V, VE, GF, DF

SPINACH & FETA PASTRY CUPS

baby spinach & feta cheese in mini phyllo puff pastry **V**

SHRIMP COCKTAIL

with classic cocktail sauce **GF, DF**

CHICKEN LETTUCE CUPS

shredded herb chicken with white rice, red peppers, minced carrots, green onion, & sweet N sour sauce. **GF**

CUCUMBER BITES

fresh cucumber disc with smoky paprika cream cheese & cherry tomato
V, GF

POLENTA CAKES

buttery polenta cake with raspberry coulis **V, GF**

BEEF CROSTINI

beef tenderloin with whipped goat cheese & pesto on crostini

WATERMELON CUBES

with feta cheese & mint sprig **V, GF**

Chilled Displays

Chilled displays are priced per platter and serve 25-30 per platter

VEGETABLE CRUDITE

Carrots, celery, radish, cherry tomatoes, cauliflower, broccoli, cucumbers, & asparagus served with buttermilk ranch & savory onion dip **V, GF**

CHEF'S CHEESE BOARD

Perfectly paired selection of Chef's domestic & imported cheeses with a variety of breads & crackers, garnished with red grapes & strawberries
V, GF

BREADS & SPREADS

Variety of breads, rolls, deluxe crackers, & breadsticks with garlic herb butter, tomato basil butter, apple butter, traditional hummus, roasted pine nut hummus, & pesto pate **V**

FRUIT PLATTER

Seasonal fruits **V, VE, DF, GF**

DIPS: Classic cream cheese, Yogurt, or Milk Chocolate (*ADD dips for an additional fee*)

HORS D'OEUVRES: Warm *minimum of 20 pieces/selection*

STEAK BITES

tender beef marinated in garlic butter with béarnaise sauce GF

SOFT PRETZEL BITES

with honey mustard & beer cheese dipping sauces V

HERB RISOTTO CAKE

with chives, parmesan cheese, & lemon crème fraiche V, GF

MEATBALLS

beef & pork meatballs with choice of tangy BBQ sauce or Swedish style

CRAB STUFFED MUSHROOMS

with parmesan mayo V, GF

PULLED PORK SLIDERS

with apple-cabbage slaw, crispy onions, & sweet hickory BBQ sauce

MAC & CHEESE CUP

grown-up mac & cheese cup with cheesy crouton crumbles V

POTATO PUFFS

fried potato puff with truffle & rosemary topping V, VE

CHICKEN POT PIE

mini pot pie with shredded chicken, minced onion, carrots, & peas.

LOBSTER RAVOLI

with sage brown butter sauce GF

THAI THE KNOT TOTS

tater tots with Thai chili sauce V, GF

A wedding favorite

Warm Displays

Hot displays are priced per platter and serve 25-30 per platter

CHICKEN WINGS

Choice of Honey BBQ, Jerk, Buffalo, Parmesan garlic, Lemon pepper with blue cheese or ranch dipping sauce, garnished with carrots & celery

Boneless wings are additional fee

SPINACH & ARTICHOKE DIP

Creamy cheese, artichokes & spinach with crostini & flat bread crackers

V

KABOB DISPLAY

CHICKEN w/ spicy peanut sauce GF

BEEF w/ tangy brown sugar BBQ GF

SAUSAGE SQUASH w/ zesty honey mustard GF

SHRIMP w/ lemon rosemary glaze GF, DF

VEGETABLE w/ simple herb & olive oil V, VE, GF, DF

(select 2)

PLATED MEALS: *Comes with choice of salad or soup, dinner rolls w/ butter*

Salads

SPINACH & APPLES

with sliced onions, sliced apples, & shaved fennel with orange vinaigrette **V, VE, GF, DF**

CITRUS & FRISEE GREENS

Navel oranges, Mandarin oranges, & grapefruit with lemon vinaigrette **V, VE, GF, DF**

PERFECT PEAR

Arugula & summer greens with sliced pears, feta cheese, & candied walnuts with pear vinaigrette **V, GF**

GREEN BIBB

with grilled peaches, purple onion, gorgonzola cheese, & crasins with orange vinaigrette dressing **V, GF**

ROASTED BUTTERNUT SQUASH

Red lettuce, roasted butternut squash, crunchy pecans, bacon bits, red onion, & parmesan cheese with balsamic vinaigrette **GF**

Soups

WHITE BEAN & VEGETABLE

with zucchini, carrots, & tomatoes **V, VE, GF**

BAKED POTATO

with onion, chives, & bacon **GF**

CHICKEN & RICE

with carrots, celery, & onions **GF**

WILD RICE SOUP

Minnesota wild rice with chicken, carrots, celery, & onions

Entrees

GARLIC HERB BEEF TENDERLOIN

with aged cheddar au gratin potatoes & grilled asparagus **GF**

PETIT BEEF FILET

with fingerling potatoes, grilled asparagus, & demi glace

PAN ROASTED CHICKEN

with mushroom risotto & broccolini **GF**

HONEY DIJON PRETZEL CRUSTED BAKED CHICKEN BREAST

with pecan wild rice & honey glazed carrots **DF**

APPLE CIDER BRAISED PORK TENDERLOIN

with tetrazzini & balsamic brussel sprouts

LEMON CAPER CHILEAN SEA BASS

with asparagus risotto, & snow peas

GRILLED SALMON

with beurre blanc sauce, capers, quinoa, & sauteed spinach **V, GF**

STUFFED ACORN SQUASH

with brown rice & seasonal vegetables **V, VE, DF, GF**

ANCIENT GRAINS & BARLEY

with herbs, sauteed mushrooms, roasted tomatoes, & grilled crostini **V, VE, DF**

VEGETABLE COUSCOUS

with roma tomatoes, zucchini, bell pepper, & onion **V, VE, GF, DF**

BEEF FILET & LOBSTER TAIL

with Peruvian purple potatoes & wilted spinach

ROASTED CHICKEN BREAST & SAUTEED SHRIMP

with herb risotto & broccolini

LUNCH: Buffet *Requires five course minimum*

Salads

CLASSIC CESAR

Romaine lettuce with garlic croutons, & shaved parmesan with creamy Cesar dressing **V, GF**

CLASSIC GREENS

Mixed greens with matchstick carrots, purple onion, cherry tomatoes, & toasted pine nuts with buttermilk ranch dressing **V, VE, GF**

BUTTER HEAD

Butter lettuce with red onion, sliced apples, white cheddar cheese, & candied pecans with apple cider vinaigrette **V, GF**

SUMMER PASTA

arugula & farfalle with julienne carrots, red onion, apple slivers, & pecans with raspberry vinaigrette **V**

Sandwiches

Upgrade any COLD sandwich to a wrap for \$1.25 each

CORNED BEEF

with Swiss cheese & buttermilk ranch slaw on marble rye bread

CLASSIC CLUB

with tomato, lettuce, cheddar cheese & herb mayo on white bread

SHAVED TURKEY

with red lettuce, tomato, & dill mayo on artisan roll

HONEY HAM & SWISS

with bibb lettuce, red onion, tomato, & honey mustard on honey wheat bread

ULTIMATE VEGGIE

with heirloom tomatoes, avocado, shallots, arugula, alfalfa sprouts, sliced cucumbers, & hummus on whole wheat bread **V**

BLT

with caramelized onions, lettuce, & rosemary aioli on ciabatta bun

WARM MAPLE GLAZE HAM

with bourbon aioli on onion bun

ROASTED TURKEY

with cranberry coulis on white bun **DF**

FRENCH DIP

with pan fried onions & provolone cheese on French roll

GRILLED CHICKEN

with caramelized onions, lettuce, & rosemary aioli on ciabatta bun

PULLED PORK

with sliced pickles, sweet BBQ sauce, & creamy coleslaw, on onion bun

VEGGIE MELT

with heirloom tomatoes, avocado, & hummus on whole wheat bread **V, VE**

Entrees

CIDER TURKEY **GF, DF**

Apple cider brine & rosemary

MINI BEEF WELLINGTON

Tender beef in puff pastry

NORTHWOODS CHICKEN **GF, DF**

Minnesota maple glazed chicken breast

MN LAKES WALLEYE **GF**

Pan-seared walleye with brown butter

WHITE PENNE

Penne pasta with garlic & cream sauce **V**

LUNCH: Buffet *Requires five course minimum*

Accompaniments

KETTLE CHIPS

COLESLAW

POTATO SALAD

BAKED BEANS

MIXED RICE PILAF

CRINKLE GREEN BEANS

BABY RED POTATOES

BUTTERMILK MASHED POTATOES

MACARONI SALAD

FRENCH FRIES

TATER TOTS

CREAMY BOWTIE w/ PEAS

BAKED CARROTS



DINNER: Buffet *requires six course minimum & come with dinner rolls with butter*

Salads

RED LEAF LOVE

Red leaf lettuce with red onion, red radish, grape tomatoes, & croutons with buttermilk dill ranch dressing **V**

BUTTER HEAD

Butter lettuce with red onion, sliced apples, white cheddar cheese, & candied pecans with apple cider vinaigrette **V, GF**

WILD RICE & ARUGULA

Wild rice & arugula with julienne carrots, red onion, apple slivers, scallions, & dried cranberries with pecans with orange vinaigrette **V, VE, GF, DF**

STRAWBERRY PASTA

Bowtie pasta with spinach, feta cheese, sliced almonds, & strawberries with balsamic vinaigrette **V**

SPINACH & BERRIES

with blueberries, strawberries, red onion, feta cheese, & sunflower seeds with mixed berry vinaigrette **V, GF**

Soups

CLASSIC VEGETABLE

with carrots, potatoes, celery, corn, & peas **V, VE, DF**

COMFY POTATO

with onion & chives **V, GF**

CHILLY CHILI

With ground beef, onions, garlic, kidney beans, & tomatoes **GF, DF**

BEEF BARLEY SOUP

with carrots, potatoes, mushrooms, garlic, & onions **DF**

Entrees

PEPPER CRUSTED BEEF ROAST

with dijon & horseradish

BRAISED BEEF SHORT RIB

with shallots & button mushrooms **GF**

MAPLE GLAZED CHICKEN BREAST **GF**

PECAN HERB CRUSTED CHICKEN BREAST **GF**

APPLE CIDER BRAISED PORK TENDERLOIN **GF**

PAN SEARED WALLEYE **GF**

BAKED HALIBUT

with hazelnut brown butter **GF**

BUTTER SCHNITZEL BONELESS PORK CHOP

VEGETARIAN STRUDEL

with wild mushrooms, sweet onion, asparagus, sun-dried tomatoes, chèvre cheese & roasted red pepper cream sauce **V, GF**

VEGETARIAN MEATBALLS

with pesto pappardelle & spinach **V, VE**

DINNER: Buffet *requires six course minimum & come with dinner rolls with butter*

Accompaniments *continued*

OVEN BAKED ASPARAGUS

SLICED PARSNIPS

FRIED ZUCCHINI

ALMOND GREEN BEANS

SCALLOP CORN

ROASTED BROCCOLI

MIXED ROOT VEGETABLES

CREAMY GARLIC MASHED POTATOES

CAULIFLOWER PUREE

VODKA CREAM ANGEL HAIR PASTA

CINNAMON MAPLE SWEET POTATOES

TWICE BAKED POTATO

ROASTED RED POTATOES

WILD RICE w/ TOASTED PECANS

CREAMY CORN POLENTA

PARMESAN AU GRATIN POTATOES

SAUTEED GREEN-TOP CARROTS

MAPLE BACON BRUSSEL SPROUTS



DINNER: Stations *Action stations are custom priced & minimum quantities may apply. Chef attendant fee is \$175 per station*

Action Stations

TOSSED SALAD

LETTUCE: red leaf, spring mix, romaine, arugula, spinach
PROTIEN: sliced steak, chicken, salmon, shrimp, diced ham
TOPPINGS: tomatoes, peppers, carrots, cucumbers, onion, beets, avocado, mushrooms, sprouts, pecans, walnuts, pine nuts, sunflower seeds, almonds, croutons
DRESSING: buttermilk ranch, thousand island, maple balsamic, honey Dijon, French

SLIDER STATION

Shaved beef, pulled chicken, pulled pork, ham & cheese, pastrami, or hamburger on mini white bun with various accompaniments & sauces
(select 3)

MASHED POTATO BAR

Creamy garlic mashed potatoes with cheddar cheese, caramelized onions, bacon bits, chives, scallions, sour cream, & brown gravy toppings **V**

BONELESS CHICKEN WINGS

Breaded boneless bites of chicken with classic buffalo, sweet BBQ, & Jack Daniels sauces.
Sauces: Ranch, blue cheese, & our signature YYC sauce
Boneless wings are additional fee

Chef Carving

BEEF TENDERLOIN

with garlic aioli or béarnaise sauce **GF**

TURKEY BREAST

with cranberry coulis **GF, DF**

MAPLE BOURBON GLAZED BONE IN HAM

with parsley potato stacker **GF**

SLOW ROASTED CORNED BEEF

with sauerkraut & Russian rye crostini **DF**

CHOICE PRIME RIB

with au jus **DF**

PORK TENDERLOIN

with applewood smoked bacon bits & apricot coulis **DF**

DESSERT: *minimums may apply*

BARS

Apple strudel, Lemon, Cashew, Pumpkin, Brownie, Coconut citrus, Raspberry & Rhubarb

COOKIES

Chocolate chip, Peanut butter, Snickerdoodle, Brown butter toffee, Cinnamon roll, Sugar,

SHOOTERS

Blueberry & honeydew cream, Oreo Dirt Pudding, Vanilla Celebration, Chocolate peanut butter cup, white coconut cake, Salted caramel, Apple pie

FRUIT TARTLET

seasonal fruit & vanilla pastry cream

MOUSSE MARTINI

Chocolate ganache, Caramel hazelnut, Mango, Key Lime, Almond praline, Mocha mousse

PISTACHIO PRETZEL PARFAIT

Butter crushed pretzels layered with pistachio cream, topped with pistachio nuts

MINI CHEESECAKE

Classic cheesecake with choice of blueberry, raspberry, or caramel drizzle

CLASSIC WHITE CAKE with lemon buttercream

DESSERT TRUFFLES

Cappuccino, Champagne white chocolate, Lime coconut, Red Velvet

PIES

We partner with **Hot Hands** for pie selections. Full size and mini pies available. Coordinate with your Consultant for more details & ordering.

Dessert Stations

Action stations are custom priced and minimum quantities may apply. Chef attendant fee is \$175 per station

SUNDAES

ICE CREAM FLAVORS: Vanilla, Chocolate, Salted Caramel, Cookies & Cream, Sorbet

SYRUPS: Chocolate, Butterscotch, Caramel, Strawberry, White chocolate

TOPPINGS: Fruit, Sprinkles, Chocolate shavings, Coconut, Nuts, Whip Cream

SHOOTER STATION

MOUSSE FILLINGS: mocha, lemon cream, strawberry, vanilla, peanut butter, bailey's

FRUIT FILLING: raspberries, strawberries, blueberries, kiwi, mango, peaches, bananas

SWEET FILLINGS: coconut, crushed cashews, open cookie, graham crackers, brownie crumbles

TOPPINGS: caramel, butterscotch, chocolate, whip cream

KIDS & SNACKS:

Kids Meals

All kids meals come with fruit cup and choice of cookie

CHICKEN TENDERS w/ tater tots

MAC & CHEESE w/ garlic toast **V**

HAMBURGER w/ tater tots

GRILLED CHEESE w/ French fries **V**

BUTTERED ROTINI NOODLES w/ breadstick **V**

Late Night Snacks

FRENCH FRIES with ketchup or BBQ sauce **V**

MINI SLIDERS Beef or pull pork sliders with pickles, crispy onions & mustard aioli

PIZZA Choice of cheese, sausage & pepperoni, the works, or vegetarian

MINI WAFFLES with berries, whip cream, & maple syrup **V**

MINI DOUGHNUTS with hot chocolate shooter

MINI HASHBROWN CAKES with andouille sausage or bacon **V, GF**

BEVERAGE MENU