

## BUFFET BAR

### ROAST BEEF BAR

roast beef | horseradish sauce | BBQ sauce |  
cheese sauce | banana peppers |  
peppers + onions buns | giardiniera

22

### NACHO BAR

tostadas + tortilla chips | beef barbacoa |  
chicken tinga | pico de gallo | chipotle salsa |  
nacho cheese queso fresco | sour cream | lettuce |  
pickled + fresh jalapeños | scallions | cilantro

22

### PASTA BAR

#### CHOOSE TWO

marinara | alfredo | pesto

22

### HOT BREAKFAST BAR

scrambled eggs | sausage | bacon | hashbrowns |  
hollandaise | assorted fruit | maple syrup |  
assorted bread | pancakes

16

### COLD BREAKFAST BAR

cream cheese | smoked salmon | assorted  
bread + pastries | biscuits | guacamole  
assorted fruit | condiments

14

### ICE CREAM BAR

vanilla | chocolate | strawberry  
chocolate sauce | caramel sauce | pineapple |  
strawberries | bananas | sprinkles | whipped  
cream | toasted coconut | hazelnuts

11

### MAKE IT A ROOT BEER FLOAT BAR

14

## BOXED LUNCH

\$17 PER GUEST

SERVED WITH KETTLE CHIPS, FRUIT + COOKIE

#### CHOOSE ONE

### BEEF AND SWISS

### SMOKED TURKEY

### BLT

### CHICKEN CAESAR WRAP

### VEGGIE WRAP

### TURKEY CLUB WRAP

## BOXED SALAD

\$16 PER GUEST

SERVED WITH BREAD + BUTTER

#### CHOOSE ONE

### ROASTED BEET

arugula | red onion | hazelnuts | seasonal berries |  
goat cheese | lemon-poppysseed vinaigrette

### CAESAR SALAD

romaine | housemade caesar dressing | croutons |  
parmesan | lemon | marinated tomatoes

### CHOP

romaine lettuce | red wine vinaigrette |  
hardboiled egg | blue cheese crumbles |  
bacon | diced tomatoes | avocado | croutons

### AVOCADO RANCH

romaine lettuce | chipotle ranch | grilled chicken |  
sliced avocado | black beans | corn | chopped  
tomato | fried tortilla chips



# CATERING MENU

MAKE YOUR NEXT EVENT ONE TO REMEMBER!

612-554-7045 | [EVENTS@ECULINARYINC.COM](mailto:EVENTS@ECULINARYINC.COM)





## APPS

2 FOR \$8 • 3 FOR \$10 • 4 FOR \$12

**CAPRESE SKEWERS** | PIECE PER GUEST  
tomato | mozzarella | herb pesto | balsamic glaze

**SMOKED SALMON CROSTINI** | PIECE PER GUEST  
smoked salmon | horseradish cream

**SHRIMP COCKTAIL** | PIECE PER GUEST  
poached shrimp | cocktail sauce

**PORK BELLY WRAPS** | PIECE PER GUEST  
rice | lettuce | kimchi | onion | scallion sauce

**DEVILED EGGS** 2 PIECES PER GUEST  
paprika | bacon | scallion

**TERIYAKI CHICKEN SKEWERS** | PIECE PER GUEST  
grilled + marinated chicken skewers | roasted red peppers

**FRUIT TRAY**  
MINIMUM 10 GUESTS PER ORDER  
assorted fruit | dipping sauce

**VEGETABLE TRAY**  
MINIMUM 10 GUESTS PER ORDER  
assorted vegetables | ranch dip

**HUMMUS TRAY**  
MINIMUM 10 GUESTS PER ORDER  
assorted vegetables | vegetable relish | pita chips

**MEAT + CHEESE TRAY**  
MINIMUM 10 GUESTS PER ORDER  
selection of meats + cheeses, roasted + pickled vegetables

## DESSERTS

**BREAD PUDDING** | PIECE 6 PER GUEST  
caramel sauce | whipped cream

**PINEAPPLE CAKE** | PIECE 6 PER GUEST  
rum-caramel sauce | whipped cream

**CHEESECAKE** | PIECE 6 PER GUEST

**BARS** 17 PER DOZEN  
assorted – selection varies

**COOKIES** 17 PER DOZEN  
assorted – selection varies

## ENTRÉES

ENTREES INCLUDE SIDE, SALAD, VEGGIE, BREAD,  
COFFEE + WATER SERVICE, LINENS + GLASSWARE

### TIER I \$36

**RISOTTO**  
mushrooms | sweet corn | tomato | mascarpone | lemon | basil | parmesan

**ROASTED CHICKEN BREAST**  
CHOOSE ONE  
lemon + herb vinaigrette | marsala | chicken parmesan

**SIRLOIN** 6 oz  
CHOOSE ONE  
herb butter | au poivre | red wine demi glace

**ROASTED CAULIFLOWER**  
marinated + roasted cauliflower | grilled vegetables | onion | bell pepper | zucchini | yellow squash | charmoula

**BACON-WRAPPED PORK TENDERLOIN**  
creole mustard sauce

**PASTA**  
CHOOSE ONE  
marinara | alfredo | pesto

### TIER II \$46

**PRIME RIB**  
au jus | horseradish cream

**PORK RIBS**  
dry rub | BBQ glazed

**BAKED SALMON** 6 oz  
buerre blanc | capers + herbs

**GRILLED FILET** 6 oz  
sliced + roasted vegetables | herb butter

## SIDES

CHOOSE ONE

**MASHED POTATOES**  
garlic | butter | beef gravy

**LOADED BAKED POTATO**  
bacon | cheddar | sour cream | scallions

**ROASTED POTATOES**  
garlic | rosemary | olive oil

**WILD RICE PILAF**  
celery | onion | carrots | garlic

**SOFT POLENTA**  
parmesan | vegetable stock | butter | milk

## SALADS

CHOOSE ONE

**MIXED GREENS SALAD**  
cherry tomatoes | cucumbers | croutons  
CHOOSE ONE  
ranch | blue cheese | french | red wine vinaigrette

**CAESAR SALAD**  
vegetarian caesar dressing  
croutons | parmesan | lemon

**BEET SALAD**  
arugula | red onion | hazelnuts | seasonal berries | goat cheese | lemon-poppyseed vinaigrette

## VEGGIES

CHOOSE ONE

**GREEN BEANS**  
garlic | lemon | almonds

**CHARRED BROCCOLINI**  
lemon | parmesan

**SEASONAL VEGETABLE MEDLEY**

**GRILLED ZUCCHINI + YELLOW SQUASH**  
tzatziki vinaigrette



\* These items are served raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase the risk of foodborne illness.