

## ST. PAUL COLLEGE CLUB

# MENU

G= GLUTEN FREE | VG= VEGAN | V= VEGETARIAN

### COLD HORS D'OEUVRES

#### HEIRLOOM TOMATO BRUSCHETTA (VG)

Diced heirloom tomatoes, basil, and shallots.

\$26

#### SHRIMP COCKTAIL (GF)

Tiger shrimp roasted with old bay spice, served with homemade cocktail sauce in a shot glass.

\$32

#### CRUDITE CANAPE (VG)

Pickled cucumber, radish, roasted asparagus, and julienne yellow peppers atop a crostini with a tomato concassee.

\$25

#### BEEF TENDERLOIN CROSTINI

Medium-rare beef tenderloin, sliced, and served on a crostini with horseradish aioli. Topped with onion crisps and fleur de sel.

\$33

#### FRESH MOZZARELLA & TAPENADE CROSTINI (V)

Fresh mozzarella and basil served atop a castelvetro olive tapenade with a balsamic reduction.

\$27

#### CAPRESE SKEWER (V&GF)

Cherry tomatoes marinated with basil and olive oil, roasted and skewered with black olive and mozzarella.

\$27

#### RATATOUILLE TART (VG)

Classic provencal vegetable stew, flavored with herbs de provence on a pizza crust circle.

\$26

#### CANTALOPE WRAPPED WITH PROSCIUTTO(GF)

\$28

#### CHICKEN SALAD WRAP

Shredded chicken, shallot, and hard boiled eggs tossed in an apple cider vinaigrette, rolled in a tomato wrap with boursin cheese and spinach.

\$28

#### SALMON GRAVELOX CUCUMBER BOAT

Cucumber boat with a dill and lemon cream cheese, topped with thinly sliced salmon gravelox.

\$29

#### WATERMELON & GOAT CHEESE SKEWER

With fresh basil and fleur de sel.

\$26

#### ASIAN STYLE WONTON CHIPS WITH PORK TENDERLOIN

Marinated pork tenderloin with soy sauce, ginger and brown sugar atop fried wonton skin served with an asian style slaw.

\$29

#### CUCUMBER SANDWICH (V)

Cucumber and cream cheese mousse in a Pullman bread with fresh dill.

\$26

#### MEDITERRANEAN SALAD CUP (VG)

Tomatoes, basil, yellow and red peppers, green olives and eggplant tossed with provencal vinaigrette and served in a phyllo cup.

\$26

## HOT HORS D'OEUVRES

### CROQUE MONSIEUR (V)

Black forest ham and gruyere cheese layered with béchamel sauce and Pullman bread.

\$30

### BACON WRAPPED SCALLOPS

\$34

### POLISH SAUSAGE FRIAND

Polish sausage and stone ground mustard in puff pastry.

\$28

### SIRLOIN & CHEDDAR CROSTINI

Medium rare sirloin and Vermont white cheddar on crostini with horseradish aioli.

\$29

### SPINACH & FETA MUSHROOMS (V & GF)

Mushroom caps stuffed with sautéed spinach, Greek spices and cubed feta cheese.

\$26

### MINI CRAB CAKES

Lump crab meat cakes pan seared and served with homemade remoulade.

\$32

### SWEDISH MEATBALLS

In a bordelaise sauce.

\$28

### WALLEYE CROQUETTE

Flaky walleye, mashed potato, spices and parsley rolled and fried, served with homemade remoulade.

\$30

### BRUSSEL SPROUT WRAPPED IN BACON

Roasted Brussel sprout with white truffle oil, wrapped in bacon.

\$27

### SCALLOPS IN LOBSTER VELOUTE

Scallops cooked in a lobster dill veloute sauce, topped with panko and pasley. BUFFET ONLY.

\$34

### GOAT CHEESE PURSE (V)

Soft goat cheese baked in phyllo dough with chives, honey and fleur de sel.

\$27

### BACON WRAPPED SHRIMP

Tiger shrimp tossed with old bay spices and garlic powder, wrapped in bacon.

\$32

### CHICKEN & CHEDDAR PASTRY

Chicken and mushrooms cooked in a veloute sauce with white Vermont cheddar in a puff pastry.

\$29

### SHRIMP PHYLLO

Shrimp, prosciutto and basil baked in phyllo dough.

\$31

## PLATTERS

\*Priced per serving. 50 serving minimum.

### BRIE WHEEL EN CROUTE

Brie wheel in puff pastry, baked, and served with apricot and honey chutney.

\$5

### FRESH FRUIT DISPLAY

Seasonal.

\$4

### VEGETABLE CRUIDTE

Seasonal, served with ranch dip.

\$4

### DOMESTIC & IMPORTED CHEESE

Served with assorted gourmet crackers.

\$5

### SPINACH DIP

Sauteed spinach, garlic, water chestnuts, red bell peppers and mayo served in a sourdough bowl.

\$4

## LATE NIGHT SNACKS

\*Late night snacks may also include any of the previously listed Hors D'oeuvres.

### NACHO BAR

Priced per serving. 50 serving minimum.

\$5

Build your own nachos with seasoned ground beef, cheese sauce, salsa, sour cream, guacamole, shredded lettuce, and tortilla chips.

### MARGHERITA PIZZA

8 pizza minimum.

\$18

Mozzarella, Parmesan, fresh basil, and homemade tomato sauce.

Additional Toppings, per pizza

Pepperoni \$2

Italian Sausage \$2

Pineapple \$1.50

Onions \$1

Red Pepper \$1.50

Mushrooms \$1

### SLIDERS

Priced per serving. 50 serving minimum.

\$5

Topped with American cheese, served with mayonnaise, mustard, and ketchup on the side.

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# ENTRÉES

Menu prices reflect single entree buffet pricing  
Please see rental information for pricing structure of all dinner styles & options.

## BEEF ENTREES

All steaks are Black Angus USDA Choice cuts  
and pan seared.

As a policy we do not take back steaks due to  
temperature requests of guests.

### SIRLOIN

\$35.95

### FILET MIGNON

\$41.95

### NEW YORK STRIP

\$37.95

### PRIME RIB

Slow roasted, served with homemade horseradish  
cream and au jus, chef carved.

\$38.95

### BEEF BURGUNDY

Classic French beef stew, braised in red wine  
sauce with mushrooms and slab bacon.

\$32.95

### BLUE CHEESE SIRLOIN

Topped with mushroom, onion, and blue cheese.

\$38.95

## SEAFOOD ENTREES

### SCAMPI STYLE WALLEYE (GF)

Topped with a butter, lemon and white wine  
sauce, with fresh parsley and capers.

\$33.95

### FRENCH SALMON PASTRY

Salmon topped with sauteed wild mushrooms,  
creme fraiche, dill and lemon juice wrapped in  
puff pastry and served with a beurre blanc.

\$33.95

### SAUTEED SALMON & SALSA

Atlantic salmon steak sauteed and topped with a  
tomato, avocado, mint and basil salsa.

\$33.95

### SHRIMP IN PROVENCAL VEGETABLE RAGOUT

Shrimp braised with heirloom tomatoes, yellow  
and red peppers, capers, basil, Kalamata olives,  
and garlic.

\$32.95

### PANKO BREADED WALLEYE

Served with roasted red pepper remoulade.

\$33.95

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## CHICKEN ENTREES

### MOROCCAN CHICKEN

Chicken breast marinated in mint, coriander, cumin, garlic, cilantro, and olive oil topped with an orange sauce.

\$32.95

### MINNESOTA CHICKEN

Chicken breast stuffed with wild rice and cranberries, topped with a cream sauce.

\$32.95

### SPCC STUFFED CHICKEN

Chicken breast stuffed with sausage and farmer's cheese, topped with stone ground mustard sauce.

\$32.95

### SALTIMBOCCA CHICKEN

Chicken and basil wrapped in bacon, roasted and served over red pepper coulis.

\$32.95

### CHICKEN COQ AU VIN

A classic French dish of chicken breast, sauteed with bacon lardon and mushrooms then braised in a red wine sauce.

\$32.95

### BRIE & APPLE STUFFED CHICKEN

Diced brie and apples with fresh rosemary, served with an onion marmalade.

\$32.95

### MEDITERRANEAN CHICKEN

Chicken breast stuffed with asparagus, artichoke bottoms, feta, and sun dried tomato julienne, served with a creamy garlic and red pepper sauce.

\$32.95

## PORK ENTREES

### PORK LOIN NORMANDY

Roasted and served with an apple brandy and cream demi-glace.

\$31.95

### BACON WRAPPED PORK LOIN

Served with wild mushroom port wine sauce.

\$31.95

### DRIED FRUIT PORK ROULADE

Pork loin rolled with dried papaya, mango, cranberries and apricot served with a honey sauce.

\$31.95

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## VEGETARIAN ENTREES

### ROASTED ZUCCHINI BOAT (GF)

Roasted zucchini filled with goat cheese, sun-dried tomato pesto, Parmesan and herbes de Provence.

\$27.95

### VEGETABLE MEDLEY PENNE (VG)

Sauteed asparagus, artichokes, wild mushrooms, Kalamata olives, tomatoes, garlic, basil and penne tossed in a white wine sauce.

\$27.95

### BAKED MACARONI & CHEESE

Blend of Parmesan and cheddar over tender elbow macaroni, baked with bread crumbs on top.

\$26.95

### SWEET POTATO HASH (VG & GF)

Sweet potato, potato, carrot, pearl onion, asparagus, wild mushroom, yellow pepper and thyme hash.

\$28.95

### VEGETABLE LASAGNA (GF)

Zucchini, yellow squash, eggplant and tomato sauce with ricotta cheese.

\$29.95

## CHILDREN'S MEALS

Please select on common meal for all children 8 years & under. Served with your choice of fresh fruit, applesauce or vegetables.

### CHICKEN STRIPS

\$8.95

### PEANUT BUTTER & JELLY

\$8.95

### GRILLED CHEESE

\$8.95

### MACARONI & CHEESE

\$8.95

### SURF & TURF

Petite Sirloin and 2 Tiger Shrimp

\$14.95

# ACCOMPANIMENTS

All entree pricing includes a common salad, starch, vegetable and fresh bread.

## SALAD OPTIONS

### PARISIAN

Spring mix, Braeburn apples, candied walnuts and blue cheese drizzled with a raspberry vinaigrette.

### STRAWBERRY SALAD

Fresh spinach, sliced almonds and fresh strawberries drizzled with poppy seed dressing.

### CLASSIC CAESAR

Crisp romaine, croutons and Parmesan drizzled with homemade Caesar dressing.

### CAPRESE SALAD

Tomato, mozzarella and basil with a balsamic vinaigrette.

### HOUSE SALAD

## STARCH OPTIONS

### AU GRATIN POTATOES

### MASHED POTATOES

### ROASTED BABY RED POTATOES

### MINNESOTA WILD RICE

With carrots, celery and cranberries.

### SWEET POTATO PUREE

## VEGETABLE OPTIONS

### ROASTED ASPARAGUS

### STEAMED GREEN BEANS

### VEGETABLE BOUQUET

Asparagus, carrots, turnips, red bell peppers and pea pods.

### ROASTED SQUASH

### BRUSSEL SPROUTS

## BEVERAGES

### GOURMET COFFEE

Per 2 gallons (about 50 servings)

\$60

### ASSORTED HOT TEA

Per serving.

\$1.50

### APPLE CIDER

Served hot or cold, per gallon (about 20 servings).

\$30

### LEMONADE, FRUIT PUNCH & ICED TEA

Per 3 gallons (about 50 servings).

\$50

### INFUSED WATER

Per 3 gallons (about 50 servings).

\$30

#### Flavors-

Thyme, lemon and cucumber

Watermelon and mint

## SWEET TREATS

Priced per serving. 50 serving minimum.

### MILK & COOKIES

Warm chocolate chunk cookies served with cold milk.

\$3/serving

### CHOCOLATE COVERED STRAWBERRIES

Hand dipped with your choice of white or dark chocolate.

\$2/serving

### HOT CHOCOLATE BAR

Homemade hot chocolate made from Belgian chocolate, cream and milk served with homemade whipped cream, saved dark chocolate, marshmallows and crushed hazelnuts.

\$3.50/serving

### ASSORTED PETITE FOURS

Priced per dozen. 6 dozen minimum.

\$28/dozen

Hand rolled chocolate truffles

Mini lemon tarts

Mini berry tarts

Mini peanut butter & chocolate ganache tarts