

St. Paul College Club Menu

7.625% sales tax & 17% service fee charge will apply to all food & beverage sales.

All prices & fees are subject to change.

v: vegetarian | vg: vegan | gf: gluten free

Cold Hors D'oeuvres

Priced per dozen. 6 dozen minimum.

BRUSCHETTA (vg) \$25

Diced tomatoes, shallots, & basil, tossed in olive oil & served on crostini

JUMBO SHRIMP COCKTAIL (gf) \$32

Tiger shrimp, chilled & served with homemade cocktail sauce & lemons, served in shot glasses

CRUDITE CANAPÉ (v) \$25

Sliced cucumber, roasted tomato, & roasted asparagus, served on crostini with garlic aioli

SHRIMP & PINEAPPLE SKEWER (gf) \$31

Tiger shrimp marinated in basil & mint, roasted, chilled, & skewered with fresh pineapple

SPCC DEVEILED EGG (gf) \$27

Stuffed with chicken salad

CUCUMBER BOAT (v & gf) \$25

Cucumber filled with cilantro and lemon yogurt dip

BEEF TENDERLOIN CROSTINI \$32

Medium-rare beef tenderloin, sliced, & served on crostini with horseradish aioli, topped with fresh horseradish & fleur de sel

CHICKEN ROULADE CROSTINI \$26

Cold chicken breast rolled with ham & Gruyere cheese, served with saffron aioli on crostini

FRESH MOZZARELLA & TOMATO CROSTINI (v) \$26

Fresh mozzarella & basil served atop crostini with sundried tomato tapenade & fleur de sel

WILD RICE PANCAKES (v) \$26

Buttermilk pancake topped with fresh tomato, avocado & mint salsa

CAPRESE SKEWER (v & gf) \$25

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

SWEDISH STYLE PORK TENDERLOIN \$29

Pork tenderloin atop potato cake with crème fraiche & lingonberry jam

(Cold Hors D'oeuvres Continued)

MINI CUCUMBER SANDWICH (v) \$25
Pullman bread, cream cheese & cucumber

WATERMELON AND GOAT CHEESE SKEWER (v & gf) \$25
Fresh basil & fleur de sel

ROASTED TOMATO GAZPACCHO (vg & gf) \$24
Served chilled in a shot glass with celery brunoise

BLUE CHEESE MOUSSE (v & gf) \$24
Light blue cheese and creamed mousse piped in a celery stalk

VEGETABLE AND GOAT CHEESE WRAP (v & gf) \$25
Sprouts, carrots, cucumber & goat cheese mousse in lettuce wrap

Hot Hors D'oeuvres

Priced per dozen. 6 dozen minimum.

MINI CROQUE MONSIEUR \$28
Classic French hot ham & Gruyere cheese sandwich, layered with béchamel sauce

BACON WRAPPED APRICOT (gf) \$25

BACON WRAPPED MISSION FIG (gf) \$26

BACON WRAPPED SCALLOP (gf) \$34

POLISH SAUSAGE FRIAND \$27
Polish sausage & stone ground mustard wrapped in puff pastry

SIRLOIN & CHEDDAR CROSTINI \$29
Sliced sirloin steak & white sharp cheddar cheese on crostini with horseradish mayo

GARLIC & HERB POLENTA (v & gf) \$25
Polenta baked with garlic, fresh basil, & rosemary, topped with tomato Bruschetta

SPINACH & FETA STUFFED MUSHROOM (v & gf) \$25
Mushroom cap hand stuffed with spinach, feta cheese, & coriander

BACON WRAPPED ASPARAGUS (gf) \$27
Perfumed with white truffle oil & roasted

MINI CRAB CAKE \$32
Lump crab meat & shallots, pan seared & served with homemade remoulade

(Hot Hors D'oeuvres Continued)

SWEDISH MEATBALLS \$28

With bordelaise sauce

MINI MEATLOAF \$29

Meatloaf bites topped with caramelized red onion

VOODOO SHRIMP (gf) \$32

Tiger shrimp tossed in Cajun spices, wrapped in bacon & roasted

MINI CHEESE QUICHE (v) \$26

SAUSAGE STUFFED MUSHROOMS (gf) \$27

Mild Italian sausage inside mushrooms topped with parmesan

PROVENCAL FLAT BREAD (v) \$26

Mini flat bread topped with caramelized onions, black olive & gruyere cheese

MINI ONION AND BACON TART \$28

SHRIMP PHYLLO \$31

Shrimp rolled with prosciutto ham, basil & phyllo dough

Platters

Priced per serving. 50 serving minimum.

BRIE WHEEL EN CROUTE \$5

Brie wheel wrapped in puff pastry, baked, & served with apricot & honey chutney

FRESH FRUIT DISPLAY \$4

Seasonal

VEGETABLE CRUDITE \$4

Seasonal, served with ranch dip

DOMESTIC & IMPORTED CHEESE \$5

Served with assorted gourmet crackers

SPINACH DIP \$4

Sautéed spinach, garlic, water chestnuts, red bell peppers, & mayo, served in a sourdough bowl

Late Night Hors D'oeuvres

Late night hors d'oeuvres may also include any of the previously listed hors d'oeuvres.

NACHO BAR \$5

Priced per serving. 50 serving minimum.

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

MARGHERITA PIZZA \$18

8 pizza minimum.

Mozzarella, parmesan, fresh basil, & homemade tomato sauce

Additional Toppings, per pizza

Pepperoni \$2

Italian Sausage \$2

Pineapple \$1.50

Onions \$1

Red Pepper \$1.50

Mushrooms \$1

SLIDERS \$5

Priced per serving. 50 serving minimum.

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

St. Paul College Club Entrées

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

Beef Entrées

All steaks are Black Angus USDA Choice cuts & pan seared.
You have your choice of Au Poivre or Bordelaise Sauce.

Clients may choose a temperature range for all steaks.
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 \$38.95

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

BEEF BURGUNDY \$32.95

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

Shellfish & Fish Entrées

MINNESOTA WALLEYE \$33.95

Walleye filet, roasted & topped with creamy clam veloute sauce

SCAMPI STYLE WALLEYE (gf) \$33.95

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

SAUTÉED SALMON \$33.95

Salmon filet, sautéed & served with your choice of creamy clam veloute sauce or Caribbean salsa of pineapple, red onion, red bell pepper, lime, & cilantro

FRENCH SALMON PASTRY \$34.95

Salmon topped with sautéed wild mushrooms, crème fraiche, dill and lemon juice wrapped in puff pastry, served with a beurre blanc

SHRIMP BRITTANY \$32.95

Tiger shrimp sautéed with asparagus & tossed with penne in a lobster dill sauce (served with pasta, does not include starch option)

Chicken Entrées

MOROCCAN CHICKEN \$32.95

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

MINNESOTA CHICKEN \$32.95

Chicken breast stuffed with wild rice & cranberries, topped with cream sauce

PESTO CHICKEN \$32.95

Sautéed chicken breast served with roasted wild mushrooms, topped with creamy pesto sauce

SALTIMBOCCA CHICKEN \$32.95

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

BLACK FOREST CHICKEN \$32.95

Chicken breast stuffed with diced Black Forest ham, apples, pine nuts, & a hint of rosemary, served with onion marmalade

CHICKEN COQ AU VIN \$32.95

Classic French dish of chicken breast sautéed with bacon lardon & mushrooms, braised in a red wine sauce

SPCC STUFFED CHICKEN \$32.95

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

Pork Entrées

CARIBBEAN PORK LOIN \$31.95

Pork loin rubbed with cumin, roasted, & topped with pineapple, red onion, red bell pepper, cilantro, & lime salsa

ROSEMARY PORK LOIN \$31.95

PORK LOIN NORMANDY \$31.95

Roasted & served with apple brandy demi-glace

BACON WRAPPED PORK TENDERLOIN \$33.95

Served with wild mushroom port wine sauce

Vegetarian Entrées

Vegetarian entrées do not include sides from the accompaniments list, unless noted otherwise.

ROASTED ZUCCHINI BOAT (v & gf) \$27.95

(Includes starch choice)

Roasted zucchini filled with goat cheese, sun-dried tomato pesto, parmesan, & herbes de Provence

VEGETABLE MEDLEY PENNE (v) \$27.95

Sautéed asparagus, artichokes, wild mushrooms, Kalamata olives, tomatoes, garlic, basil, & penne, tossed in white wine sauce

BAKED MACARONI AND CHEESE (v) \$26.95

(Includes vegetable choice)

Blend of parmesan & cheddar over tender elbow macaroni, baked with bread crumbs on top

SAFFRON LENTILS & POLENTA (v & gf) \$26.95

Lentils flavored with carrots, celery, vegetable stock & finished with a touch of butter & fresh cilantro served with cornmeal cake topped with sundried tomato pesto & parmesan

Children's Meals

Please select one 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 \$14.95

Petite Sirloin & 2 Tiger Shrimp

St. Paul College Club Accompaniments

All entrée pricing includes a common salad, starch, vegetable, & fresh bread, unless specified otherwise.

Salad Options

PARISIAN

Spring mix, Braeburn apples, candied walnuts, & blue cheese, drizzled with raspberry vinaigrette

STRAWBERRY

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

CLASSIC CAESAR

Crisp romaine, croutons, & parmesan, drizzled with homemade Caesar dressing

BLT SALAD

Spring mix, cherry tomatoes, & chopped bacon, drizzled with balsamic vinaigrette

MANDARIN SALAD

Spring mix, mandarin oranges, cucumbers, carrots, cashews, & alfalfa sprouts,
drizzled with an orange ginger dressing

Starch Options

AU GRATIN POTATOES

MASHED POTATOES

ROASTED BABY RED POTATOES

MINNESOTA WILD RICE

With carrots, celery, & cranberries

SWEET POTATO PUREE

Vegetable Options

ROASTED ASPARAGUS

STEAMED GREEN BEANS

VEGETABLE BOUQUET

Asparagus, carrots, turnips, red bell peppers, & pea pods

PRINCE EDWARD MIX

PEAS & CARROTS STEAMED

Beverages

GOURMET COFFEE \$60
Per 2 gallons (about 50 servings)

ASSORTED HOT TEA \$1.50
Per serving

APPLE CIDER \$30.00
Served hot or cold, per gallon (about 20 servings)

LEMONADE, FRUIT PUNCH, & ICED TEA \$50
Per 3 gallons (about 50 servings)

INFUSED WATER \$30
Per 3 gallons (about 50 servings)

Thyme, lemon, cucumber
Watermelon, mint

Sweet Treats

Priced per serving. 50 serving minimum.

MILK & COOKIES \$3/serving
Warm chocolate chunk cookies served with cold milk

CHOCOLATE COVERED STRAWBERRIES \$2/each
Hand dipped with your choice of white or dark chocolate

HOT CHOCOLATE BAR \$3.50/serving
Homemade hot chocolate made from Belgian chocolate, cream & milk,
served with homemade whipped cream, shaved dark chocolate, marshmallows, & crushed hazelnuts

ASSORTED PETITE FOURS \$28/dozen
Priced per dozen. 6 dozen minimum.

Hand rolled chocolate truffles
Mini lemon tarts
Mini berry tarts
Mini peanut butter & chocolate ganache tarts

CUSTOM DESSERT MENUS AVAILABLE UPON REQUEST