



*St. Paul College Club*

***EVENTS MENU***

**Cold Hors D'oeuvres**

**Hot Hors D'oeuvres**

**Accompaniments**

**Entrées**

**Enhancements**

**Late Night**

ST. PAUL COLLEGE CLUB

## Cold Hors D'oeuvre *MENU*

gf = GLUTEN FREE | vg = VEGAN | v = VEGETARIAN

\*Priced per dozen, six dozen minimum.

### HEIRLOOM TOMATO BRUSCHETTA (vg) \$26

Diced heirloom tomatoes, basil, and shallots

### SHRIMP COCKTAIL (gf) \$32

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

### CRUDITE CANAPÉ (vg) \$25

Pickled Cucumber, radish, roasted asparagus, julienned yellow peppers, atop a crostini and tomato concassee

### BEEF TENDERLOIN CROSTINI \$33

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

### FRESH MOZZARELLA & TAPENADE CROSTINI

(v) \$27

Fresh mozzarella & basil served atop a castelvetro olive tapenade, with a balsamic reduction

### CAPRESE SKEWER (v & gf) \$25

Grape tomatoes roasted with basil and olive oil, skewered with mozzarella, kalamata olive, and drizzled with a balsamic reduction

### RATATOUILLE TART (vg) \$26

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

### CANTALOPE WRAPPED WITH PROSCIUTTO (gf)

\$28

### CHICKEN SALAD WRAP \$28

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

### SALMON GRAVELOX CUCUMBER BOAT \$29

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

### WATERMELON & GOAT CHEESE SKEWER

(v & gf) \$26

Fresh basil and fleur sel

### ASIAN STYLE WONTON CHIPS WITH PORK TENDERLOIN \$29

Marinated pork tenderloin with soy sauce, ginger and brown sugar atop friend wonton skin, served with a cabbage slaw

### CUCUMBER SANDWICH (vg) \$26

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

### MEDITERRANEAN SALAD CUP (vg) \$26

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

ST. PAUL COLLEGE CLUB

## Hot Hors D'oeuvre *MENU*

gf = GLUTEN FREE | vg = VEGAN | v = VEGETARIAN

**\*Priced per dozen, six dozen minimum.**

### CROQUE MONSIEUR \$30

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

### BACON WRAPPED SCALLOPS (gf) \$34

### POLISH SAUSAGE FRIAND \$28

Polish sausage and stone ground mustard in puff pastry

### SIRLOIN AND CHEDDAR CROSTINI \$29

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

### SPINACH AND FETA MUSHROOMS (v & gf) \$26

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

MINI CRAB CAKES \$32 Cakes with lump crab meat pan seared and served with homemade remoulade

### SWEDISH MEATBALLS \$28

In a bordelaise sauce

### SCALLOPS IN LOBSTER VELOUTE \$34

Scallops cooked in a lobster dill veloute sauce, topped with panko and parsley **\*Buffet Only\***

### GOAT CHEESE PURSE (v) \$27

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

### BACON WRAPPED SHRIMP (gf) \$32

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

### CHICKEN AND CHEDDAR PASTRY \$29

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

### SHRIMP PHYLLO \$31

Shrimp, prosciutto and basil baked in phyllo dough

### WALLEYE CROQUETTE \$30

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

### BRUSSEL SPROUT WRAPPED IN BACON (gf) \$27

Roasted Brussel sprout with white truffle oil, wrapped with bacon

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## *Accompaniments MENU*

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

### *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. Available May-October.

\$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

### *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.

### *VEGETABLE OPTIONS*

#### SWEETROASTED ASPARAGUS

#### STEAMED GREEN BEANS

#### VEGETABLE BOUQUET

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

#### ROASTED SQUASH

#### BRUSSEL SPROUTS

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## Entrée MENU

gf = GLUTEN FREE | vg = VEGAN | v = VEGETARIAN

Please see rental information for pricing structure of all dinner style options.

### BEEF

All steaks are USDA Choice cuts and pan seared. As a policy we do not take back steaks due to temperature requests of guests.

Choice of Bordelaise or Au Poivre sauce with the top three steaks.

SIRLOIN \$35.95

FILET MIGNON \$41.95

NEW YORK STRIP \$37.95

#### PRIME RIB

Slow roasted, served with homemade horseradish cream and au jus, with option of being chef carved. \$38.95

#### BEEF BURGUNDY

Classic French beef stew, braised in red wine sauce with mushrooms, slab bacon, and pearl onions. \$32.95

#### BLUE CHEESE SIRLOIN

Topped with mushroom, onion, and blue cheese. \$38.95

### SEAFOOD

#### SCAMPI STYLE WALLEYE (gf)

Topped with a butter, lemon and white wine sauce, with 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 (gf)

Atlantic salmon steak sautéed and topped with a tomato, avocado, mint and basil salsa. \$33.95

#### SHRIMP IN PROVENCAL VEGETABLE RAGOUT (gf)

Shrimp sauteed 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

### 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

Petite Sirloin and 2 Tiger Shrimp \$14.95

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## *Entrée MENU*

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Prices reflect single entrée buffet style. Please see rental information for pricing structure of all dinner styles, options.

### *CHICKEN*

All chicken entrees can be made (gf)

#### 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 white cheddar, topped with stone ground mustard sauce. **\$32.95**

#### SALTIMBOCCA CHICKEN

Chicken and basil wrapped in bacon with basil and sage, roasted and served over red pepper coulis. **\$32.95**

#### CHICKEN COQ AU VIN

**\$32.95**

#### BRIE and 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 bolts, feta, and sun dried tomato julienne, served with a creamy garlic and red pepper sauce. **\$32.95**

### *PORK*

All pork entrees can be made (gf)

#### PORK LOIN NORMANDY

Roasted and served with an apple brandy and cream demi-glace sauce. **\$31.95**

#### BACON WRAPPED PORK LOIN

Served with wild mushroom port wine sauce. **\$31.95**

#### DRIED FRUIT PORK ROULADE

Pork loin rolled with dried golden raisins, cranberries and apricot served with a honey gastrique. **\$31.95**

### *VEGETARIAN/Vegan*

#### ROASTED ZUCCHINI BOAT (v & gf)

Roasted zucchini filled with goat cheese, sundried tomato pesto, Parmesan and herbes de Provence. **\$27.95**

#### VEGETABLE MEDLEY PENNE (v & gf)

Sautéed asparagus, artichokes, wild mushrooms, Kalamata olives, tomatoes, garlic, basil and Penne tossed in a white wine sauce. **\$27.95**

#### BAKED MACARONI & CHEESE (v)

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**

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## *Enhancement MENU*

### *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, cucumber  
watermelon, mint, orange, cranberry, strawberry,  
blackberry, raspberry.

### *SWEET TREATS*

**Priced per serving. 50 serving minimum.**

#### MILK & COOKIES

Warm chocolate chunk cookies served with cold milk.

**\$3**

#### CHOCOLATE COVERED STRAWBERRIES

Hand dipped with your choice of white or dark chocolate.

**\$2**

#### 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**

#### ASSORTED PETITE FOURS

**6 dozen minimum.**

**\$28/dozen**

Hand rolled chocolate truffles

Mini lemon tarts

Mini berry tarts

Mini peanut butter & chocolate ganache tarts

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## *Late Night MENU*

### *PLATTERS*

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

\$5

#### FRESH FRUIT DISPLAY

Seasonal. Available May-October.

\$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

### *SNACKS*

\*Late night snacks may also include any Hor D'oeuvres.

\*Served only from 10 P.M. on.

#### 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.

