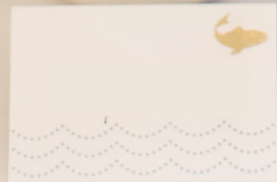


ST. PAUL
COLLEGE CLUB



CATERING MENU

SPRING 2025



MEAT

HORS D'OEUVRES

Priced per dozen (6 dozen minimum)

BEEF TENDERLOIN CROSTINI // \$36

Thinly sliced beef tenderloin served atop a crostini with horseradish aioli. Topped with onion crisps

TENDERLOIN SKEWER // \$34 (gf, df)

Tender filet served on a skewer with pearl onion, sweet pepper & red pepper aioli

LINGONBERRY SWEDISH MEATBALLS // \$31 (gf, df)

ASIAN MARINATED PORK TENDERLOIN // \$32 (df)

With wonton crisp and soy ginger slaw

BRUSSELS SPROUTS WRAPPED IN BACON // \$31 (gf)

Roasted brussels sprout with white truffle oil, wrapped in bacon

CURRIED CHICKEN SALAD IN ENDIVE or CREAM PUFF // \$30 (gf, df)

MINI PORK or CHICKEN QUESADILLA // \$30

With pico de gallo and avocado crema

*Can also be made with black beans for (V) option

KOREAN BBQ CHICKEN SPRING ROLL // \$30 (gf, df)

carrots, cucumber, lettuce & herbs with soy ginger sauce

CHICKEN SATAY // \$30

coconut curry chicken with peanut sauce

MINI CROQUE MONSIEUR // \$31

ham, gruyere, bechamel sauce on pullman bread

STEAMED PORK DUMPLINGS // \$30

With soy ginger dipping sauce

PULLED PORK ON TEXAS TOAST // \$31

With smokey bbq sauce and pickled onions

GRILLED LAMB CHOPS // \$35

savory lamb chops marinated in garlic & herbs de provence

DEVILED EGGS // \$30 (gf, df)

With candied bacon or classic

ANTIPASTO SKEWERS // \$31

Cheese Tortellini, Pepperoni, Black Olive, and Basil with Italian Vinaigrette

BACON WRAPPED DATES // \$30

filled with goat cheese



VEGETARIAN
+ VEGAN

HORS D'OEUVRES

Priced per dozen
(6 dozen minimum)

HEIRLOOM TOMATO BRUSCHETTA // \$30 (Vv)

Diced Heirloom tomato, basil, and balsamic glaze on crostini

CAPRESE SKEWER // \$30 (Vv)

Fresh Buffalo Mozzarella with a Cherry Tomato, Basil leaf & Olive marinated in Olive Oil and Balsamic

WATERMELON & GOAT CHEESE SKEWER // \$29 (V)

Fresh watermelon square topped with goat cheese mousse & fresh mint

GOAT CHEESE PURSE // \$30 (V)

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

BRIE EN CROUTE // \$30 (V)

Brie with raspberry puree inside puff pastry

AVOCADO TOAST // \$31 (Vv)

Creamy avocado spiced just right. Tomato caviar, radish & pickled onion

CLASSIC DEVILED EGGS // \$28 (V)

Loved by everyone!

CROSTINI WITH APPLE & BOURSIN CHEESE // \$30 (V)

Mango chutney and chives

MINI BLACK BEAN QUESADILLA // \$29 (V)

With cojita cheese on corn tortillas topped with pico de gallo

AVOCADO AND CUCUMBER SUSHI ROLL // \$32 (Vv)

With soy reduction

SPINACH & FETA STUFFED MUSHROOMS // \$31 (V)

GRILLED CHEESE & TOMATO SOUP SHOOTER // \$34 (V)

Mini gourmet grilled cheese with tomato basil soup shooter

CUCUMBER SANDWICH // \$30 (V)

Classic cucumber cream cheese mousse with dill in pullman bread

VEGETARIAN SPRING ROLLS // \$32 (V)

mint, basil, carrots, cucumber, green onion, avocado, lettuce with ginger soy sauce

FALAFEL // \$30 (V)

chickpeas with spices, parsley & tahini yogurt

PHYLLO WRAPPED ASPARAGUS // \$30 (V)

Tender asparagus tips with parmesan cheese, wrapped in phyllo dough and topped with mustard aioli

MINI PASTA SALAD CUPS // \$30 (Vv)

Vegan bowtie pasta with fresh peas and mint vinaigrette

HONEY WHIPPED RICOTTA BRUSCHETTA // \$31 (V)

Topped with roasted pecans and rosemary



SEAFOOD

HORS D'OEUVRES

Priced per dozen
(6 dozen minimum)

MINI CRAB CAKES // \$34

Lump crab meat cakes pan seared & served with homemade remoulade

LOBSTER GRILLED CHEESE // \$38

Buttery grilled bread with boursin and poached lobster

JUMBO SHRIMP COCKTAIL // \$34 (gf)

Tiger shrimp roasted with old bay spice, served with homemade cocktail sauce

WALLEYE CROQUETTES // \$33

Two Minnesota favorites in one delicious hors d'oeuvre! Flaked walleye, wild rice, and fried until crispy and topped with a cranberry aioli

SCALLOPS IN LOBSTER SAUCE // \$37

Seared scallops with rich creamy lobster sauce with focaccia

SEARED AHI TUNA ON CRISP FLATBREAD // \$35

With soy ginger sauce, avocado and microgreens

CALIFORNIA ROLL // \$35 (gf)

Lobster, avocado, cucumber, sesame seed & spicy aioli

SMOKED SALMON CANAPE // \$32

Smoked salmon on toast with dill creme fraiche & capers

PESTO SHRIMP CROSTINI // \$34

Grilled shrimp on a crostini with creamy goat cheese & sundried tomatoes

BACON WRAPPED SHRIMP OR SCALLOPS // \$34 (gf)



PLATTERS

Priced per serving
(50 serving minimum)

CHARCUTERIE // \$8

Chef's beautiful selection of cured meats & cheeses, pickled vegetables, nuts, jams, crackers, breads & olives

DOMESTIC & IMPORTED CHEESE DISPLAY // \$7

Served with assortment of gourmet crackers

FRESH FRUIT DISPLAY // \$7

Seasonal assortment

GRILLED VEGETABLE DISPLAY // \$7

Grilled asparagus, red & yellow squash, green onions, sweet peppers and other seasonal vegetables. Served with basil aioli

VEGETABLE CRUDITE // \$6

Assorted raw vegetables with creamy dill dip and hummus

MEDITERRANEAN PLATTER // \$7

Hummus, assorted olives, marinated feta with herbs and olive oil, goat cheese and red pepper spread, baba ganoush, tzatsiki, fresh grapes and fried pita chips

SMOKED SALMON PLATTER // \$8

Honey smoked salmon with chopped eggs, dill cream cheese, capers, chopped red onion. Served with crackers.

SHRIMP COCKTAIL PLATTER // \$12

Jumbo shrimp poached in old bay with cocktail sauce and lemon

ASSORTED DEVILED EGGS PLATTER // \$7.50

Classic + Spicy with Candied Bacon + Crab Dill

BEEF TENDERLOIN PLATTER // \$11

Crostini, ground mustard, horseradish mayo & fried shallots

STATIONS

CARVING STATION // Market Price

Beef, Turkey or Pork

*Chef Carving Fee // \$150

*Please talk to your coordinator about other creative fun station options!



ENTRÉES

Pricing reflects single entrée pricing (subject to change)

CHICKEN

BONELESS SEARED CHICKEN BREAST // \$32 (gf)

With your choice of the following house-made sauces:

- Creamy Mushroom Veloute
- Lemon, White Wine, Capers

MEDITERRANEAN CHICKEN // \$34 (gf)

Herb marinated with artichoke, tomato, feta and fried capers served with garlic & lemon

MINNESOTA CHICKEN // \$34

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

SPCC SIGNATURE TUSCAN CHICKEN // \$34 (gf)

Boneless breast of chicken, stuffed with herb and garlic cheese, basil, spinach, crispy pancetta and topped with a fine herb cream sauce

PESTO CHICKEN // \$34 (gf)

Boneless breast stuffed with sundried tomatoes, boursin cheese and topped with a creamy garlic pesto sauce

CHICKEN CAPRESE // \$34 (gf)

Basil & garlic marinated chicken with fresh buffalo mozzarella, olive oil, shallot, marinated tomatoes, and balsamic reduction



ENTRÉES & CONT.

SEAFOOD

SEARED SALMON // \$36

Beautifully seared salmon, crispy on the outside and tender on the inside Choose your topping:

- Fresh Avocado Salsa (gf, df)
- Breaded iwth Buerre Blanc
- Dijon Mustard Cream Sauce (gf)

PANKO CRUSTED WALLEYE // \$36

Fresh Canadian walleye with crispy buttered pank and served with a remoulade and fresh lemon OR boiled with garlic butter & parsley

SEARED SCALLOP FETTUCINI // \$35

With lobster cream sauce in a sherry finish topped with parsley and parmesan

VEGETARIAN & VEGAN

THAI TOFU BOWL // \$30 (Vv)

Curried tofu with chili, coconut milk, broth, cilantro, broccoli, napa cabbage and seasonal vegetables

BUTTERNUT SQUASH RAVIOLI // \$28 (V)

With brown butter sauce and crispy sage

MEDITERRANEAN PENNE PASTA // \$28 (Vv)

Sauteed asparagus, olives, artichokes, tomatoes, garlic, olive oil and basil in light white wine sauce

WILD MUSHROOM RAVIOLI // \$28 (V)

With light alfredo and sauteed peppers sauce

MORROCAN STEW ON COUSCOUS // \$28

Roasted root vegetables in a warmly spiced stew with tomato base and spinach

SOY GINGER TOFU & VEGETABLES // \$29

Served over jasmine rice

PORTOBELLO MUSHROOM WELLINGTON // \$32 In

red wine jus with roasted fingerling potatoes



ENTRÉES CONT.

Pricing reflects single entrée pricing (subject to change)

Two Entrées:
+\$1 per person

Three Entrées:
+\$2 per person

BEEF

All steaks are Black Angus USDA Choice cuts

SIRLOIN \$37 • FILET MIGNON \$46 • NEW YORK STRIP \$41 • RIBEYE \$42

Sauce options:

- Compound Steak Butter
- Red Wine Demi-Glace with Shallot
- Béarnaise
- Au Poivre (green peppercorn sauce)
- Sautéed Mushrooms and Bleu Cheese

SLOW ROASTED BEEF SHORT RIBS // \$34

With red wine demi-glace

PORK

BRINED PRIME RIB OF PORK //

\$35 With a sweet corn relish

STUFFED PORK LOIN // \$35

With dried fruit and topped with an apricot demi-glace

NORMANDY PORK LOIN // \$35

Marinated in fresh herbs, dijon mustard, served with apple brandy cream sauce



DUET ENTREES // Plated

A great way to give your guest the elegance and ease of a plated dinner with more options!

ENTREES // \$39

6 oz Sirloin with Maitre D' Butter or Bordelaise Sauce paired with...

Choose one:

- 2 mini Crab Cakes with Remoulade
- 3 Garlic Butter Shrimp
- 4 oz Wild Mushroom Chicken Breast
- 4 oz Panko Breaded Walleye with Remoulade

Accompaniments // Choose two:

- Roasted Baby Red Potatoes with Olive Oil & Fresh Herbs
- Roasted Garlic Mashed Potatoes
- Fresh Green Beans with Sea Salt & Pepper
- Roasted Brussels Sprouts
- Potato Gratin



ACCOMPANIMENTS

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

SALAD OPTIONS

SPCC HOUSE SALAD

Mixed greens, radish, cucumber, grape tomatoes, white balsamic vinaigrette and housemade croutons

GREEK SALAD

Fresh romaine and mixed greens, kalamata olives, cucumbers, feta, red peppers and creamy oregano dressing

CLASSIC CAESAR

Crisp romaine, croutons, and parmesan drizzled with homemade caesar dressing

CAPRESE SALAD +\$1 per person

Mixed greens with tomato, mozzarella, and basil with a balsamic vinaigrette

FALL APPLE SALAD +\$1 per person

Roasted apples, baby kale, cinnamon roasted walnuts and apple cider vinaigrette

SUMMER BRIE +\$1 per person

Mixed greens, creamy brie cheese, candied almonds and raspberry vinaigrette

PARISIAN SALAD +\$1 per person

Apple, gorgonzola cheese, cinnamon walnuts and raspberry vinaigrette

STARCH

MASHED POTATOES

Choose from:

classic creamy skin-on • brown butter herb • roasted garlic • sweet potato puree

HERB ROASTED FINGERLING POTATOES

POTATO GRATIN

ROASTED RED POTATOES WITH OLIVE OIL & FRESH HERBS

VEGETABLES

GRILLED ASPARAGUS

FRESH GREEN BEANS with sea salt and cracked pepper

ROASTED BRUSSELS SPROUTS

BROCCOLI

FALL SAUTEED ZUCCHINI, YELLOW SQUASH, ONION & RED PEPPER

CHILDREN'S MEALS

Please select one common meal for all children 8 years & under.

Choose one (all served with carrot sticks & grapes):

CHICKEN STRIPS • PB&J • GRILLED CHEESE • MACARONI & CHEESE // \$12



BUFFETS *All buffets are customizable*

ENTRÉES | TIER ONE

\$39 // Choose two (1):

See item descriptions on previous pages if not listed here

- CHAMPAGNE CHICKEN
- CHICKEN PICATTA
- CHICKEN MARSALA
- PANKO CRUSTED WALLEYE
- PORK LOIN WITH APRICOT DEMI-GLACE
- BEEF SHORTRIBS WITH RED WINE DEMI-GLACE

ENTRÉES | TIER TWO

\$42 // Choose two (2):

See item descriptions on previous pages if not listed here

- TUSCAN CHICKEN
- SPCC PESTO CHICKEN
- MINNESOTA CHICKEN
- BEEF SHORT RIBS
- PORK LOIN
- WILD MUSHROOM RAVIOLI, PENNE PASTA OR BUTTERNUT SQUASH RAVIOLI

Entrées below: Add \$6 per person

- PRIME RIB
- NEW YORK STRIP
- FILET MIGNON



SPECIALTY BUFFETS

ITALIAN // \$36 per person

Served with Fresh Garlic Bread and Anti-Pasta Platter

SALADS // Choose one:

Caprese • Caesar • Italian Chopped

ENTREES // Choose two:

- Penne with Chicken, Pesto Alfredo and Broccoli
- Tuscan Chicken
- Chicken Parmesan
- Chicken Marsala
- Vegetable Medley Penne
- Penne with Italian Sausage, Tomato Sauce, and Ricotta
- Meat or Vegetable Lasagna

SIDES // Choose one:

- Roasted Asparagus
- Roasted Garlic Mashed Potatoes
- Green Beans with Sea Salt & Cracked Pepper
- Penne Alfredo or Marinara

CLASSIC AMERICAN BBQ // \$36 per person

LOADED BAKED POTATO SALAD or CLASSIC MUSTARD POTATO SALAD

TEXAS POTATOES

With onions, red peppers and garlic

FRESH FRUIT DISPLAY

STRAWBERRY SHORTCAKE OR ASSORTED COOKIES & BARS

GRILLED OPTIONS // Choose two:

- Burgers [with sliced cheese, lettuce, tomato, onion, condiments, buns]
- Veggie Burger
- Hot Dogs or Bratwurst [with chopped onion, pickle relish, sauerkraut, buns]
- Portobello Mushrooms
- Teriyaki Marinated Chicken Breasts and Grilled Pineapple



Additional
Accompaniments:
+\$4 per item,
per person

All buffets come with served salad, artisan bread and butter, one starch and one vegetable (See accompaniments) We are also happy to customize a buffet for you from any of our menu items!

COLD

HOUSE SALAD

Mixed greens with shredded carrot, cucumber, tomato, garlic croutons & house dressing

CLASSIC CAESAR

Crisp romaine, croutons, and parmesan drizzled with homemade caesar dressing

VEGETABLE CRUDITÉ

Seasonal assortment with ranch dressing and hummus

FRESH FRUIT DISPLAY

Seasonal assortment

MINI WEDGE SALAD

Blue cheese crumbles, crispy bacon, tomato, chopped egg & blue cheese dressing

ROASTED BEET SALAD

Goat cheese, candied walnuts & blood orange vinaigrette

CAPRESE SALAD

Tomatoes, mozzarella, fresh basil pesto, balsamic & olive oil

STRAWBERRY SALAD

Fresh spinach & romaine with sliced almonds, brie & poppyseed vinaigrette

HOT

AU GRATIN POTATOES

ROASTED FINGERLINGS

MASHED POTATOES

ROASTED BABY RED POTATOES MINNESOTA WILD RICE

SWEET POTATO PUREE

GREEN TOPPED CARROTS with maple glaze

GREEN BEANS with sea salt & almonds

ROASTED BRUSSELS SPROUTS

ROASTED ASPARAGUS

ROASTED SQUASH



LATE NIGHT SNACKS

NACHO BAR // \$7.50 per person

Tortilla chips, hot queso dip, seasoned beef, sour cream, cheese, chopped onion, jalapeño, tomato, and salsa

SKINNERS PIZZA // \$27 per (each pizza serves 8-10 guests)

SOFT PRETZEL BAR // \$6.50 per person

Warm soft pretzels with hot cheese dip, honey mustard, and spicy mustard

WINGS BAR // \$7.50 per person

Boneless wings in 3 styles: cajun, buffalo, classic with ranch & blue cheese

*You may also choose from any of the previously listed Hors D'oeuvres as a Late Night Snack offering



BEVERAGES + DESSERT

BEVERAGES

GOURMET COFFEE // \$60

Per (1) gallon (approx. 50 servings)

ASSORTED HOT TEA // \$1.50

Per serving

APPLE CIDER // \$30

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

LEMONADE, FRUIT PUNCH & ICED TEA // \$50

Per (3) gallons (approx. 50 servings)

INFUSED WATER // \$30

Per (3) gallons (approx. 50 servings)

Choose one flavor: Citrus Trio, Watermelon Basil, Ginger Orange

SWEET TREATS

MINI PIE BUFFET // \$8 per person

Key Lime • Apple • Blueberry • Chocolate Cream

ASSORTED COOKIES, BARS & BROWNIES // \$28 per dozen

CHOCOLATE COVERED STRAWBERRIES // \$2 per serving

Hand dipped with your choice of white or dark chocolate

HOT CHOCOLATE BAR // \$5 per serving

Homemade hot chocolate made from Belgian chocolate, cream and milk served with homemade whipped cream, shaved dark chocolate, marshmallows, and grushed hazelnut

ASSORTED PETITE FOURS // \$28 per dozen (6 dozen minimum)

- Hand Rolled Chocolate Truffles
- Mini Lemon Tarts
- Mini Berry Tarts
- Mini Peanut Butter & Chocolate Ganache Tarts

DESSERT VENDORS

Nothing Bundt Cakes // saintpaul-nothingbundtcakes.com // 651.683.2343

Buttercream Bakery // buttercream.info // 651.642.9400

Nikkolette's Macarons // nikkolettesmacarons.com // 651.334.8821

Turtle Bread Co. // turtlebread.com // 612.823.7333

Desserts by Alighieri Tiramisu // mpi@ingwellcommunications.com

Note: Use any of our Dessert Vendors and all orders will go towards your food & beverage minimum (invoiced through SPCC). There are no cutting or service fees applied when you use on of our partners.

Outsourced Dessert Fee: \$2 per person

SPCC provides all plates, flatware, table, set-up and replenishing of desserts.



DAY-OF WEDDING LUNCHES

DELI DISPLAY

\$13 per person

Deli fresh and sliced to order turkey, salami, ham, assorted sliced cheeses, lettuce, tomato. Served with mayo and mustard, fresh kaiser brioche rolls. Kettle chips & water station included.

CROISSANT SANDWICHES

\$13 each

Chicken Salad • Roast Beef • Turkey with Provolone, Boursin & Aioli

PINWHEEL TRAY

\$13 per person

Includes: Mexican • Turkey • Veggie

Served with: kettle cooked chips

ADD-ONS // \$3.75 per person

Fresh Fruit • Fresh Vegetables and Dip • Kettle Chips



DETAILS

CHEF SAMPLING EVENTS // Scheduled two times per year

\$65 per couple

Our culinary team will create culinary magic, providing a wide selection of hors d'oeuvres, entrées, and accompaniments. Desserts from our preferred partners will be available to sample, as well as a wine tasting. You are welcome to bring any special beverages to this event if you like! Some of our favorite vendors will be invited to answer questions and provide samples and information. The event coordinator will be sending you an invitation and letting you know the dates of these events.

OTHER

SERVICE CHARGE // 20%

Applied to all food & beverage items

SALES TAX // 8.875%

Applied to all line items (excluding service charge)

CHEF CARVING STATIONS (optional) // \$150

Ask about adding this interactive addition to your event!