

CHOWGIRLS

# Holiday

## MENU

20



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Holiday party fare to relish and remember! Awe your guests with Chowgirls savory, seasonal holiday menu featuring our most popular items, plus additions from our best-selling cookbook, *Chowgirls Killer Party Food: Righteous Bites & Cocktails For Every Season*.

REMEMBER - PARTY EARLY, PARTY OFTEN!

PARTY

Early



PARTY

Often

## APPETIZERS

### WINTER SQUASH & SAUSAGE ★

Roasted Butternut squash, skewered with grilled Gerhard's sausage, finished with Hope Creamery maple butter and fresh sage

**\$3.25 | GF**

### COCKTAIL MEATBALLS

One bite pork and beef meatball in assorted sauces:



#### Bulgogi

Korean-inspired ginger-garlic soy glaze



#### Lemongrass Curry

Spicy coconut-milk yellow curry sauce

**\$1.75 each**



### MISSISSIPPI MUSHROOM & TRUFFLED CHÈVRE CROSTINI

Whipped truffle goat cheese, lemon zest and sautéed Minneapolis-grown mushrooms atop our rosemary-raisin thin crisp crackers

**\$3.75 | V**



### DEER CREEK BLUE JAY & CRANBERRY COMPOTE CROSTINI

Juniper Berry Infused Quintuple Crème Blue cheese and seasonal winter berry compote atop our rosemary-raisin thin crisp crackers

**\$3.75 | V**

### EDAMAME ORANGE CRISP

Puréed edamame with subtle sesame tones atop a crispy, sweet orange chip

**\$3 | VV**

### BROWN-SUGAR-BRINED ★ CHICKEN SKEWER

Chicken from Larry Schultz brined overnight in a secret recipe of spices and brown sugar, finished with Hope Creamery butter

**\$3.75 | GF**

### PIGS IN A PARKA

Made with mini Gerhard's spicy Hungarian Huntsman brats and buttery puff pastry. Served with grainy mustard

**\$4.25**



### BULGOGI BEEF SKEWER ★

Grilled flank steak glazed with a Korean marinade of ginger, garlic, soy and scallion, seared to perfection on our charbroiler

**\$4.00 | GF, DF**



### COCONUT-FRIED BRIE

Breaded coconut dusted croquette, topped with sweet-hot pepper jam, a squeeze of lime and sliced peppadew pepper

**\$3.75 | V**

### RUMAKI

Bacon-wrapped water chestnuts and dates coated in a tangy barbecue chili sauce. Served sizzling hot

**\$2.25 | GF, DF**

V • VEGETARIAN | VV • VEGAN | GF • GLUTEN FREE | DF • DAIRY FREE

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## APPETIZERS CONTINUED

### PASTIES

Flaky hand-made pastry crust stuffed with seasonal ingredients



#### Spicy Chorizo Sausage

Potatoes, green olives, and golden raisins



#### Curried Lentil

Red lentil and green onion | V

#### Iron Range

Sunchoke, parsnip, carrot, potato, and beef



#### Local Mushroom

Vegetarian version with fresh herbs | V

**\$3.00 each**

### SOUP SHOOTERS

#### Thai Red Pepper

Coconut milk, red curry, and basil oil | V

#### Butternut Squash

Pistachio and brown butter | V

#### Celery Root

Caraway brittle and microgreens | V



#### Coconut Curry

Vegan, with roasted winter squash, mild curry, and coconut milk | VV

**\$2.75 each**

## SALADS



### SMOKY ROASTY TOASTY

Butter lettuce, caramelized panchetta, roasted oyster mushrooms, and toasted pepitas tossed in avocado lime dressing and topped with shaved smoked egg yolks

**\$6.00 | GF**

### KALE, APPLE, BACON & CRISPY LEEK ★

Chopped kale topped with crispy leeks, green apple, toasted pecans, local bacon, and apple cider-maple vinaigrette

**\$6.50 | GF, DF**

### CITRUS & GREENS ★

Crunchy jicama, sliced almonds, and fresh colorful orange served on a bed of crisp romaine with our own honey-tarragon vinaigrette

**\$5.00 | V,GF**

### BUTTERNUT FENNEL ★

Roasted butternut squash and fennel atop fresh Romaine with shaved Parmesan, pumpernickel croutons, and orange-brown-butter vinaigrette

**\$6.50 | V**

## SIDES

### ORGANIC VEGETABLES ★

Our signature side. Simple grilled and roasted seasonal vegetables, including carrots, beets, and other farmers market finds. Served room temp with tarragon aioli, saffron aioli, or balsamic reduction

**\$7.00 | VV, GF**

### GLAZED WINTER SQUASH ★

Local organic squash roasted with local maple syrup and sage butter

**\$6 | GF, V**

### BRUSSELS, BACON & WINTER GREENS ★

Roasted brussels sprouts with wilted winter greens, Big Woods Blue cheese and crispy bacon

**\$6.25 | GF**

### MASHED POTATOES ★

Whipped organic potatoes loaded with Hope Creamery butter and local cream

**\$5.25 | V, GF**

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## PLATTERS, BARS, AND BOARDS

### GERHARD'S NOSH PLATTER ★

Two varieties of local purveyor Gerhard's grilled sausage, Gerhard's sauerkraut, mustard, Havarti cheese, and other delights, served with fresh-baked pretzels

**\$8.50**

### OYSTER BAR

Fresh chef-shucked seasonal oysters served on ice with festive toppings: Herb gremolata, classic mignonette, creamy remoulade, pickled relish giardiniera, horseradish, tabasco, lemon wedges

**\$10 | GF**

### CLASSIC CHEESE PLATES ★

Our favorite local and imported artisan picks of the season, available at three price points to fit any party's budget and tastes, garnished with beautiful fresh or dried fruit and served with assorted crackers and flatbreads

**\$6 Essential | \$8 Fancy | \$9 Local Deluxe | V, GF**

### POKE BAR

Make your own selections of fresh ingredients to create a delicious rice bowl or noodle salad. Includes fresh sustainably farmed Skuna Bay salmon and sushi-grade tuna with grilled tofu for the vegetarians. Toppings include seaweed salad, edamame, mixed greens, pickled vegetables, and a variety of sauces

Additional chef labor and equipment rental charges apply

**\$14 | GF, DF**

### RETRO CHEESE BALL PLATTER ★

Our creative versions of a classic holiday snack, served with crudité and crackers. Pick three to customize your own sampler for over 50 guests

**\$6 | V**

**Curried Cream Cheese**  
with mango chutney, wild rice, and scallions

**Chevre & Cream Cheese**  
with dried cherries, fresh basil, and toasted almond



**Punk Rawk Labs  
Cashew Cheese**  
A vegan cheese ball with sweet potato, cranberry, and thyme  
**VV**

**Hot Bloody Mary**  
with Fast Mary's bloody mix, dried pickles, and jalapeño

**Classic Three Cheese**  
with toasted pecans

**15 guests, 1 variety  
30 guests 2 varieties  
45+ guests 3 varieties**



### CARVING BOARDS

Choose Two: Skuna Bay Salmon En Croute, Grilled medium-rare meats — Herb Rubbed Beef Tenderloin, or Mustard Seed-Crusted Pork Tenderloin — sliced to order and served with grilled bread, crostini, and assorted chefs choice sauces

Additional chef labor and equipment rental charges apply

**\$36 | Heavy Appetizer Portion  
\$48 | Entrée Portion**



OYSTER BAR

Photo by Lucas Botz

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MISSISSIPPI MUSHROOM & TRUFFLED CHEVRE CROSTINI

Photo by Sip Savor Social

PLATED ENTREES

❄️ CHICKEN POMODORO

Organic chicken breast in a rustic sauce of fire-roasted tomatoes, slow-cooked garlic, torn basil, and extra virgin olive oil. Served on hand-made pasta with slow roasted broccoli

\$25

❄️ SAGE & SUMAC PORK LOIN

Peterson Craftsman pork loin, brined and sage-sumac rubbed, roasted to perfection and served with brandy braised cabbage and nutmeg turnips

\$24 | GF

❄️ SKUNA BAY SPINACH & FETA SALMON

Grilled and roasted Skuna Bay salmon, served with a creamy spinach and sheep milk feta sauté atop an organic beet puree with roasted seasonal vegetables

\$32 | GF

❄️ STUFFED PORTOBELLO MUSHROOM

Organic Portobello caps stuffed with brown rice, chickpea crumble, served over braised greens and curried carrot puree

\$16 | VV, GF

A LA CARTE ENTREES

❄️ ROSEMARY & SPINACH BUTTERNUT LASAGNE ★

Hearty layers of roasted butternut squash and spinach, ricotta, mozzarella, and rosemary béchamel topped with toasted pine nuts

\$16 | V

❄️ VEGAN LASAGNE BOLOGNESE ★

Made with almond “ricotta,” this lasagne layers winter squash, Bolognese-style tomato and lentil, and spinach with gluten-free pasta

\$6.50 | GF, DF, VV

BEEF TENDERLOIN

Grass-fed fork-tender center-cut filet, herb crusted and served with classic Béarnaise

\$32 | GF

BROWN-SUGAR-BRINED BONE-IN CHICKEN

Free-range locally raised chicken from Larry Schultz Farm, brined overnight in a secret recipe of spices and brown sugar, finished with Hope Creamery butter

\$32 | GF

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## DESSERT PLATTERS

These hand-crafted dessert collections will include an assortment of 3-5 of the following. 2 pieces per person. Requests for specific flavors will be taken into account but not guaranteed. Specific flavors available for an additional \$1 per guest.

### ESSENTIAL HOLIDAY PLATTER \$3

An assortment of festive and seasonal cookies, brownies, and bars made in-house. 2 pieces per serving

Salted Caramel Cheesecake Brownies | **GF-R**

Malted Milk Snickerdoodle Blondies | **GF-R**

Vegan Peanut Butter Swirl Brownies | **GF-R**

Madras Curry Peanut Butter Cookies | **GF-R**

Honey-Orange Amaretti | **GF**

Mexican Chocolate Sandwich Cookies

Gingerbread Cookies w/ Rum Butter Glaze

White Chocolate Cranberry Pistachio Shortbread

Orange Blossom Butter Cookies

### DELUXE \$6

An assortment of festive and seasonal cheesecake, truffles, tartlets and other confections. GF, VV options available upon request. 2 pieces per serving

Cranberry Chevre Mini Cheesecakes | **GF-R**

Blood Orange Mini Cheesecakes | **GF-R**

Peppermint Mocha Truffles | **GF**

Butterscotch Pecan Truffles | **GF**

Grand Marnier Cream Puffs

Chocolate Cajeta Tartlets

Chocolate Hazelnut Macarons | **GF**

Maple Sesame Macaroons | **GF**

Mulled Wine Pâte De Fruit | **GF, VV**



WHITE CHOCOLATE ORANGE  
CREME BRULEE

Photo by Sip Savor Social

**GF-R • GLUTEN FREE UPON REQUEST**

### INDIVIDUAL AND PLATED

Honey Chai Panna Cotta **\$3, \$7.50 | GF**

Hot Chocolate Pot De Crème **\$3, \$7.50 | GF**

Peanut Butter Porter Pie **\$3, \$7.50**

Angel Food Cake w/ Sour Cream Mousse & Lingonberry Compote **\$8**

White Chocolate Orange Crème Brûlée **\$8.50**

Mexican Chocolate Tart **\$8**

Gingerbread Financier with Roasted Pear, Goat Cheese Mousse, and Candied Pistachio **\$8.50**

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## COLD SPICED CIDER

Photo by Jennifer Marx

### BEVERAGES

#### COCKTAILS

##### POP'S EGGNOG

Kentucky bourbon, local organic eggs, cream, and a touch of brandy, whipped smooth

**\$10**

##### COLD SPICED CIDER

Local apple cider, hard cider, and whiskey, served on the rocks with an apple slice

**\$10**

##### OLD FASHIONED

Kentucky bourbon, Tattersall Bitter Orange Liqueur, simple syrup, bitters

**\$10**

##### MINNESOTA MULE

Local vodka, ginger beer, lime juice, bitters

**\$10**

#### MOCKTAILS

##### MULLED CIDER

Local apple cider brewed with Chowgirls own mix of warm spices

**\$2**

##### CLASSIC HOT COCOA

Fair trade cocoa, local milk and cane sugar, served hot

**\$2.25**

##### MEXICAN HOT COCOA

Fair trade cocoa & local milk get a kick from spicy red chilies

**\$2.50**

##### HIBISCUS GINGER SPARKLER

Locally produced Mrs. Kelly's hibiscus tea, sparkling ginger beer and apple cider

**\$2.75**

Ask your event specialist for our new curated beer and wine list!

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**TAKE YOUR PARTY TO THE NEXT LEVEL  
WITH AN ARTISAN PLATTER OR BOARD**

Like our personal fave - Gerhard's Nosh Platter - A classic culinary partnership between Chowgirls and our friends at Gerhard's Brats

GRAINY  
MUSTARD

HUNGARIAN  
SAUSAGE

HAVARTI  
CHEESE

PICKLED  
VEG

BACON  
CRANBERRY  
JAM

SMOKED  
BRAT

SAUERKRAUT

CREAMY ALE  
MUSTARD



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