

Chowgirls

BACKYARD GET-TOGETHERS

Whether you're celebrating a grad, a dad, or just have plans for simple al fresco dining this spring and summer, we've got delicious ways to celebrate safely. From a simple spread of sandwiches and sides to brunch specialties to personalized cakes, we can deliver the picnic your heart desires and help you celebrate safely during Minnesota's warmer months.

All offerings are available for contactless pick-up or delivery.

Prices per serving unless otherwise noted

SANDWICHES

GERHARD'S BRATS • Minnesota-made, all-pork, classic German brats served with mustard, relish, sauerkraut, and buns • **DF** • **GF upon request** • **\$10.50**

HAM & BRIE BUTTER • Thin sliced Peterson smoked ham and Brie whipped with butter on a crunchy baguette • **\$10.50 Full / \$3 Mini**

PORTOBELLO • Grilled portobello mushrooms and artichoke hearts with pesto, herbed chevre, red onion, and spinach on grilled ciabatta roll • **V** • **VV upon request** • **\$12 Full / \$3.75 Mini**

PULLED PORK • Slow cooked pork shoulder, sourced locally from Peterson Craftsman Meats, with Triple Crown BBQ sauce and pickled red onions, served with a bakery bun • **DF** • **GF upon request** • **\$10 Full / \$6 Mini**

TURKEY TARRAGON • Roasted Ferndale Farms turkey breast with tarragon aioli, white cheddar, and fresh greens, on multigrain bread • **\$12 Full / \$3.75 Mini**

SIDES

COLESLAW • Organic cabbage, carrots, and scallions in not-too-sweet dressing, topped with sunflower seeds • **V** • **GF** • **\$5.25**

CRISPY GREEN BEANS • Organic green beans, blanched, tossed with olive oil and fresh lemon, and topped with shaved Pecorino. This dish is served cold • **V** • **GF** • **\$5.50**

FRENCH POTATO SALAD • Organic red potatoes in a light champagne vinaigrette with fresh herbs • **VV** • **GF** • **\$5.25**

GREEN GODDESS • Baby kale and fresh-picked dill in our classic creamy Green Goddess dressing with a sprinkling of house-made everything bagel seasoning • **V** • **GF** • **\$5**

MACARONI & CHEESE • Creamy and delicious pasta with house-made sauce of local cheeses • **V** • **\$6.50**

ORGANIC ROASTED VEGETABLES • Our signature side dish: a beautiful array of the season's best veggies from local farms. Roasted until lightly caramelized and served room temperature with saffron or tarragon aioli • **V** • **GF** • **DF** • **\$7.50**

PESTO PASTA & PEAS • Bowtie pasta tossed in a fresh pesto-mayo dressing with green peas, pine nuts, lemon, and grated Parmesan • **V** • **\$5.75**

BRUNCH

BAGELS & SPREADS • A selection of sweet and savory fresh baked bagels, from our friends at St. Paul Bagelry, accompanied by a sweet, a savory, and a plain cream cheese • **V** • **\$5.50**

DOUGHNUTS • Classic scratch-made doughnuts by our friends at Bogarts! Curate your specific choices based on availability or let Chowgirls choose an amazing variety for your event • **V** • **\$54/dozen**

FRUIT KEBABS • Seasonal bite-size fruits on a bamboo skewer • **VV** • **GF** • **\$3.25**

LOCAL BREAKFAST MEATS • Thick-cut bacon, pork breakfast sausage, and ham — all from local, sustainable farms • **GF** • **DF** • **\$6.50**

MINI FRITATA • A gluten-free organic egg dish with seasonal veggies and local cheeses, with or without meats • **V** • **GF** • **\$3.25**

PASTRY BITES • An assortment of chef's choice house-made mini breakfast pastries, such as sweet and savory scones, muffins, turnovers, madeleines, cinnamon rolls, and palmiers • **V** • **\$6.50**

DESSERTS

ANDREA'S CAKES • Pastry Chef Andrea works with the best flavors of spring and summer to create a personalized cake for your dad, grad, whomever or whatever you're celebrating on a special sunny day • **V** • **GF** or **VV** upon request •
8-in cake (serves 22-25) **\$55**
1/2 sheet cake (serves 48) **\$120**

BITES BONANZA • An assortment of brownies, cookies, and bars baked in-house. 2 pieces per serving • **V** • **\$4 Essential / \$6.50 Deluxe**

SEASONAL FRUIT CRISP • Peak-of-season fruit baked with a butter oat topping • **V** • **GF** or **VV** upon request • **\$4**

BEVERAGES

FORAGE KOMBUCHA • **\$3.50**
12 oz. can of raspberry or ginger

BIG WATT COFFEE • **\$4.50**
12 oz. can of local cold press

MOUNTAIN VALLEY WATER • **\$2**
11 oz. glass bottle of sparkling or still water

BLUE SKY SODA • **\$2**
12 oz. can of cane sugar sweetened soda in cola, lemon-lime, or ginger ale. Diet stevia-sweetened also available.

MENU KEY

V • Vegetarian **VV** • Vegan **GF** • Gluten Free **DF** • Dairy Free

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INFO@CHOWGIRLS.NET

TEL. 612.203.0786

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