



CHOWGIRLS

# Holiday

## MENU

20



19

This holiday season, socialize in good company with Chowgirls. The perfect fit for any fête, we bring top-notch, creative comfort food and the best hospitality everywhere we go! Book your holiday party by Dec 1st and receive a copy of our cookbook, *Chowgirls Killer Party Food*, plus a chance to win an in-home cooking party for 10 with the authors, our founders Heidi and Amy.

**'TIS THE SEASON FOR SEASONAL, CELEBRATORY,  
FARE AND WE'D LOVE TO BE ON YOUR INVITE LIST!**



# 'TIS THE Season

## APPETIZERS



### BEEF STROGANOFF BITE

A decadent bite-sized version baked with puff pastry and artisan Mississippi Mushrooms

**\$4.25**

### 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**

### 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**

### 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**



#### Lamb & Pomegranate

Mediterranean flavors in a sweet, tart glaze



#### Juniper Mustard

Warm winter flavors

### COCONUT-FRIED BRIE

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

**\$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 crackers

**\$3.75 | V**

### EDAMAME ORANGE CRISP

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

**\$3 | VV**



### GINGER SHRIMP WONTON

A darling crisp, bite-sized dumpling, served with sweet and spicy fish sauce

**\$3 | DF**



### HOT ARTICHOKE DIP

A creamy blend of cheeses, artichokes, garlic, and herbs. Served with fresh baguette

**\$4 | V**

### MISSISSIPPI MUSHROOM TOAST

Roasted oyster mushrooms, butternut squash purée, and creamy gremolata on grilled bread

**\$3.25 | V**

### PASTIES

Flaky hand-made pastry crust stuffed with seasonal ingredients



#### Spicy Chorizo Sausage

Potatoes, green olives, and golden raisins

#### Iron Range

Sunchoke, parsnip, carrot, potato, and beef

**\$3.00 each**



#### Braised Leek, Winter Greens & Blue Cheese

Toasty, rich and delish | V

#### Local Mushroom

Vegetarian version with fresh herbs | V

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PAGE

2

❄️ NEW ITEM

★ DELIVERABLE

## APPETIZERS CONTINUED

### RUMAKI

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

**\$2.25 | GF, DF**

### SAFFRON LOBSTER CRISP

Fresh lobster, saffron aioli, and lemon jalapeño chutney on a house-made fried wonton

**\$4.75 | DF**

### SOUP SHOOTERS

#### Thai Red Pepper

Coconut milk, red curry, and basil oil | **VV**

#### Butternut Squash

Pistachio and brown butter | **V**

#### Celery Root

Caraway brittle and microgreens | **V**



#### Vichyssoise

Potato leek topped with tarragon

**\$2.75 each**



### SWEET POTATO PEPPADEW

Sweet and spicy pickled pepper stuffed with seasoned sweet potato

**\$2.75 | VV, GF**



### SAMBUSA

Spicy beef or lentil Somali hand pies, locally made by Hoyo, served with cilantro chutney

**\$2.50 | V**



### WINTER MAKES ME NUTS ★

Honey five-spice almonds, southern spiced pecans, and lemon rosemary cashews

**\$3 | V, GF**

### WINTER SQUASH & SAUSAGE ★

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

**\$3.50 | GF**



MISSISSIPPI  
MUSHROOM TOAST

Photo by Lucas Botz

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PAGE

3



NEW ITEM



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## PLATTERS & BOARDS



### CARVED MEAT BOARDS ★

Our new boards, loaded with beautiful accoutrements and carved meats, provide a flavorful protein-packed bite. An accompaniment of dinner rolls allows your guests to make their own mini sandwiches.

#### Pork Tenderloin

Herb-crusted Peterson pork, grilled and sliced thin, served with dried cherry marmalade, tarragon aioli, and whole grain crostini **\$8/serving**

#### Beet-Cured Gravlox

Skuna Bay Salmon, beet-cured for cool color and good taste, served with fresh herb gremolata, creamy tzatziki, sliced cucumbers, and crackers **\$7**

#### Smoked Turkey

Skin-on grilled turkey breast, served with Heidi's grandma's cranberry relish, green chili creme fraiche, and soft rolls **\$5.75**

### 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**

### DEEP BLUE SEA

Chowgirls raw bar with seasonal oysters, crab claws, jumbo shrimp, a selection of tartares and crudos, and all the fixings

**\$46 | GF, DF**

Additional chef labor and equipment rental charges apply

### GERHARD'S NOSH PLATTER

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

**\$8.50**



### KOREAN NOSH PLATTER

A beautiful board or plate showcasing bulgogi beef, pickled quail eggs, kimchee, carrot salad, grilled vegetables, and yum-yum sauce with bib lettuce to wrap it yourself

**\$8 | 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 more than 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

#### 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**



DEEP BLUE SEA

Photo by Sip Savor Social

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## SALADS

### BUTTERNUT FENNEL ★

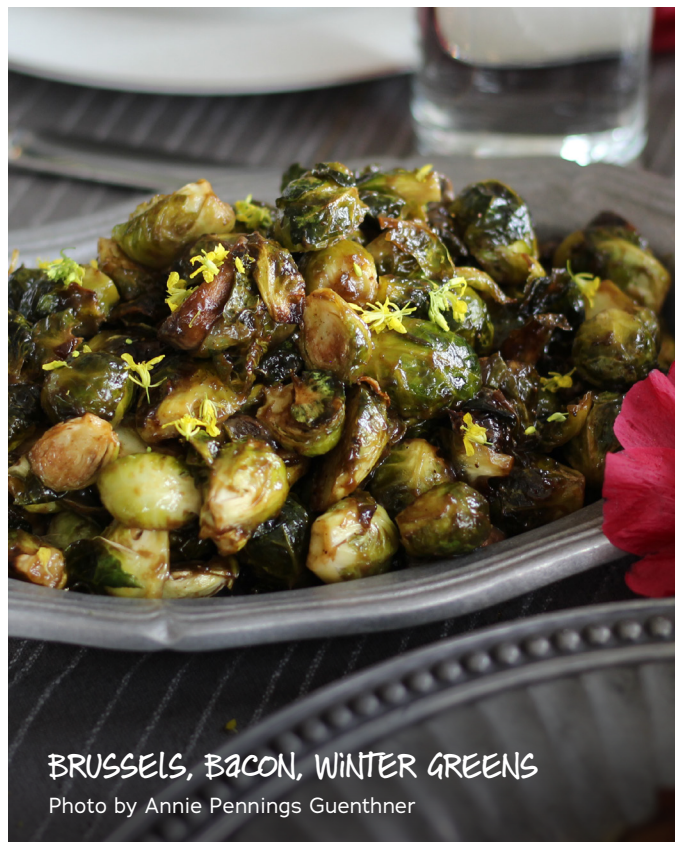
Roasted butternut squash and fennel atop fresh Romaine with shaved Parmesan, pumpernickel croutons, and orange-brown-butter vinaigrette

**\$6.50 | V**

### 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**



**BRUSSELS, BACON, WINTER GREENS**

Photo by Annie Pennings Guenther

### 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**

### WINTER GREENS & ROASTED GRAPES ★

Candied pecans, roasted grapes, and Big Woods Blue cheese dressing

**\$5.50 | V**

## SIDES

### BRUSSELS, BACON, & WINTER GREENS ★

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

**\$6.25 | GF**

### GLAZED WINTER SQUASH ★

Local organic squash roasted with local maple syrup and sage butter

**\$6 | GF, V**

### MASHED POTATOES ★

Whipped organic potatoes loaded with Hope Creamery butter and local cream

**\$5.25 | V, GF**

### 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**

## GNOCCHI CHEF STATION

Guests accessorize and customize their own small plates with hand-made gnocchi to suit their tastes. All-vegetarian options include Classic Potato with Mississippi mushrooms and Parmesan, Sweet Potato with toasted walnuts and sage, and Beet & Potato with blue cheese and Swiss chard

**\$22 | V**

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BEVERAGES

COCKTAILS

COLD SPICED CIDER

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

\$12

HOT ROD TODDY

Whiskey, mulled black tea, local honey, and clove-studded oranges. Served hot in a glass mug

\$12

MOCKTAILS ★

CLASSIC HOT COCOA

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

\$2.75

HIBISCUS GINGER SPARKLER

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

\$2.75

MEXICAN HOT COCOA

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

\$2.75

MULLED CIDER

Local apple cider brewed with Chowgirls own mix of warm spices

\$3

WATER FROM THE VINE

Tattersall Aquavit and orange crema with the essence of fresh rosemary and a splash of soda

\$12

WINTER ON HOOVER STREET

A slightly fizzy, lava cocktail with cognac, sweet cranberry, and cherry bark bitters

\$12



HOT ROD TODDY  
Photo by Jennifer Marx

ASK YOUR EVENT SPECIALIST FOR OUR NEW  
CURATED BEER AND WINE LIST!

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DESSERT  
PLATTERS

These hand-crafted dessert collections will include a chefs choice assortment of 3-5 of the following confections. 2 pieces per person. Gluten free? Check out our many GF options below, and let us know!

ESSENTIAL HOLIDAY PLATTER \$4

An assortment of festive and seasonal cookies, brownies, and bars made in-house including:

- Citrus Butter Cookie
- Fruitcake and Nut Shortbread
- Gingerbread Cookies w/ Rum Butter Glaze
- Honey-Orange Amaretti | GF
- Malted Milk Snickerdoodle Blondies | GF-R
- Mexican Chocolate Sandwich Cookies
- Orange Blossom Butter Cookies
- Salted Caramel Cheesecake Brownies | GF-R
- Sweet Heat Peanut Butter Cookies | GF-R
- Tahini Brownies | GF, VV

DELUXE HOLIDAY PLATTER \$6

An assortment of festive and seasonal cheesecake, truffles, tartlets and other confections.

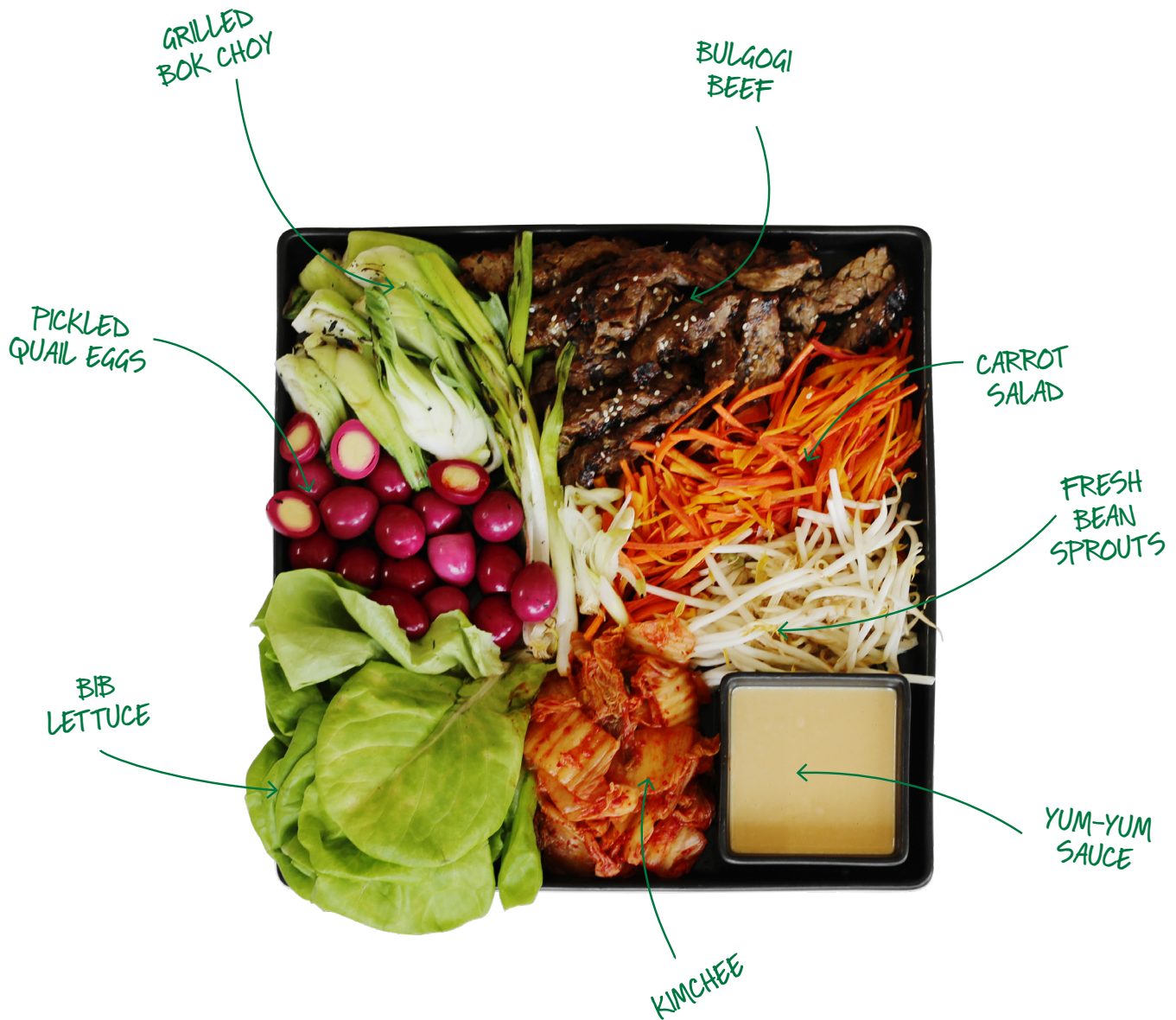
- Banana Cream Puff
- Chocolate Cajeta Tartlets
- Chocolate Squash French Macaron | GF
- Maple Sesame Macaroons | GF
- Peanut Butter Pie Cream Puff
- Pecan Salted Caramel Cheesecakes | GF-R
- Peppermint Mocha Truffles | GF

\* Requests for specific flavors will be taken into account but not guaranteed.

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## KOREAN NOSH PLATTER



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