



CHOWGIRLS

Classic

HOLIDAY HIGHLIGHTS

2022

Photo by Lucas Botz

APPETIZERS

BABY POLENTA CAKES ★

Crisp and buttery polenta cakes topped with roasted mushrooms, roasted grape tomato, herbed chevre, and fried sage.

V, GF

BACON-PECAN TARLETS

Crispy bacon, maple syrup filling, and pecans in a bite-sized shell.

CHERRY-CHÈVRE CROSTINI ★

Crispy toast topped with herbed goat cheese, our signature Cherry-Rosemary Marmalade, and chopped pistachio.

V

NEW!

CHARD, SWEET ONION, & BLUE CHEESE TARLETS ★

Braised Swiss chard, caramelized onions, and Caves of Faribault blue cheese baked into a crisp and buttery shell.

V

FLANK STEAK SKEWERS

Grass-fed flank steak from Petertson Craftsman Meats, rubbed in fresh herbs, grilled, sliced and skewered. Served with chimichurri.

GF, DF



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V = Vegetarian VV = Vegan GF = Gluten Free DF = Dairy Free

★ = Not available for delivery. Full-service events only.

CHOWGIRLS.NET 612.203.0786 INFO@CHOWGIRLS.NET

APPETIZERS

LAMB & PINE NUT EMPANADA ★

A crisp and savory hand pie with local lamb, green olives, and pine nuts. Served hot with our house-made Roasted Grape Preserves.

ROASTED MUSHROOM TOAST ★

Roasted oyster mushrooms, butternut squash purée, and fresh gremolata on grilled bread. **V**

PARSNIP & CHESTNUT ★ SOUP SHOOTER

Creamy parsnip soup with roasted chestnuts, thyme, and a sherry gastrique.

V, GF

RUMAKI ★

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

GF, DF

SAMBUSAS ★

Savory spiced beef or lentil Somali hand pie in a folded and fried dough locally crafted by Hoyo. Served with cilantro chutney.

Lentil is VV, DF

SHRIMP COCKTAIL

Poached tail-on shrimp served chilled with assorted clever cocktail sauces.

GF, DF



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APPETIZERS

SWEDISH MEATBALLS

Traditional Scandinavian meatballs with creamy gravy, lingonberry preserves, and fresh chopped herbs.

NEW!

TORTELLINI ★

Lemon-ricotta filled pasta, hand-crafted by our friends at Cornelius Pasta. Served with lemon-butter sauce and fresh herbs.

V

WINTER SQUASH & SAUSAGE

Butternut squash skewered with grilled Gerhard's sausage. Topped with fried sage and maple butter.

GF



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PLATTERS & BOARDS

ANTIPASTO PLATTER

A beautiful assortment of seasoned nuts, olives, tapenades, St. Pete's Select Blue Cheese, with Tempesta 'Nduya, Red Table Meat's salumi, and La Quercia prosciutto. Served with crackers.

GF upon request.

HOLIDAY SIRLOIN BOARD ★

Grilled and sliced sirloin filet with chimichurri powder, red wine demi-glace, and grilled bread.

GF, DF

CHEESE PLATTER

Local and imported artisan cheeses, garnished with dried fruit, pickled vegetables, and seasoned nuts. Served with assorted crackers.

V, GF upon request.

GERHARD'S NOSH PLATTER

Two varieties of Gerhard's grilled sausage, Black Forest-style red cabbage, mustard, Havarti cheese, and other delights. Served with fresh-baked pretzels.

PORK TENDERLOIN BOARD

Herb-crusted Peterson Craftsman Meats pork tenderloin, grilled to perfection, sliced thin, and served with cherry-rosemary marmalade, tarragon aioli, and crostini.

DF, GF

SWISS CHARD GRATIN

A rich seasonal gratin with local chard and Wisconsin-made Maple Leaf Gouda. Served with baguette.

V

VEGAN PATÉ TRIO

Three of our most popular spreads—Carrot Pesto, Edamame and Mushroom Patès. Served with assorted crackers.

VV



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STATIONS

CARVING STATION ★

Local beef or pork tenderloin with a selection of chef's choice signature sauces.

DEEP BLUE SEA ★

Chowgirls raw bar of seasonal oysters, crab claws, jumbo shrimp, a selection of tartars and crudos, and all the fixings! Additional chef labor and equipment rental charges apply.

GNOCCHI STATION ★

Chefs prepare fresh gnocchi as guests accessorize and customize their own small plates, topping it to suit any taste.

V

NEW!

NIXTA TOSTADA STATION ★

Minneapolis-made heirloom corn tostadas from our friends at Nixta, served with sautéed vegetables, ropa vieja-style beef, or grilled chicken. Accompanied by cilantro, queso fresco, pickled red onion, and a variety of salsas.

GF

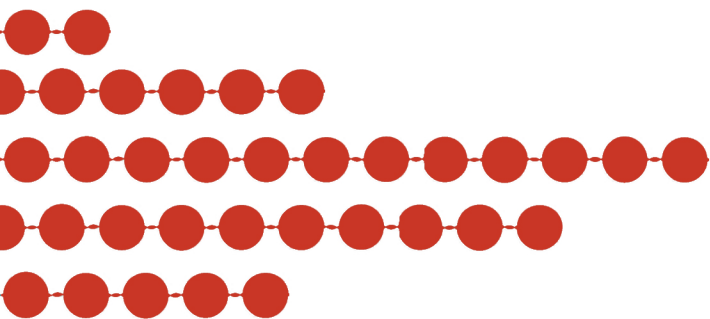


Photo by Lucas Botz

SALADS

CITRUS & GREENS

A variety of sliced oranges and mandarins, fresh fennel, and toasted sliced almonds on a bed of crisp organic Revol greens. Topped with our honey-tarragon vinaigrette.

V, GF, DF

SIMPLE SALAD

Mixed organic Revol greens and colorful spiralized organic root vegetables. Served with balsamic vinaigrette.

NEW!

TRIPLE BUTTER SALAD

Baby spinach, roasted butternut squash, and our Salt & Butter Pecans with house-made buttermilk dressing and crisp fried onion.

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SIDES

NEW!

APPLE & BACON BRUSSELS

Sautéed brussels sprouts with bacon, apple, and fried sage with a touch of spicy honey.

DF

BRAISED WINTER GREENS

Organic kale, collards and more, braised in broth and spices.

V, GF, DF, VV upon request

GLAZED WINTER SQUASH

Local organic squash roasted with local maple syrup and sage butter.

GF, V

ORGANIC VEGETABLE PLATTER

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

VV, GF



MASHED POTATOES

Whipped organic potatoes loaded with Hope Creamery butter and local cream.

V, GF

NEW!

PEARSNIP SOUFFLÉ

A light gratin with whipped parsnip, pears and herbed chèvre, golden baked, and served hot.

V

NEW!

SWEET & SOUR CABBAGE

German-style braised cabbage inspired by Minneapolis' historic Black Forest Inn restaurant.

GF, VV

NEW!

VERDANT COUSCOUS

A bright, herbaceous salad of Moroccan couscous, fresh herbs, arugula, golden raisins, and chopped pumpkin seeds.

VV

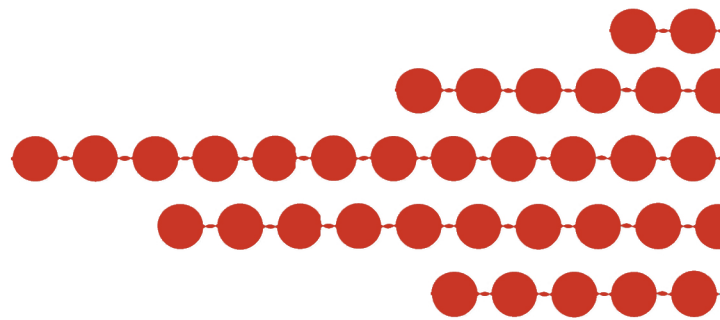


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ENTRÉES

ARANCINI ★

Sicilian risotto balls, filled with melty mozzarella, served with a fire-roasted tomato sauce and braised winter greens.

V

BROWN-SUGAR BRINED CHICKEN

Larry Schultz organic chicken brined overnight in a secret recipe of spices and brown sugar, grilled, and finished with Hope Creamery butter.

GF

NEW!

LAMB TAGINE

A rich Moroccan stew with local lamb shank, sweet potato, winter squash and warm spices. Served over herbed couscous.

DF

MISO-MAPLE GRILLED SALMON

A beautiful filet grilled to perfection with miso-maple glaze. Topped with fresh scallions and sesame seeds.

DF GF

POT ROAST

Peterson Craftsman Meats beef brisket, braised all day, roasted with root vegetables, and served with horseradish crème fraîche on the side.

GF, DF

PORKETTA

A classic Italian pork roast, popularized in Northern Minnesota, coated in a spice crust of fennel, anise, and paprika.

GF, DF

NEW!

VEGGIE TAGINE

A vegan version of our Moroccan-style stew with sweet potato, winter squash, walnut, and warm spice. Served over herbed couscous.

VV, DF



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DESSERTS

DELUXE HOLIDAY BITES

Our pastry chef creates a surprise selection of artful desserts — from cheesecakes to cream puffs, macarons to macaroons, tartlets to truffles — that promise to delight your guests

V

ESSENTIAL HOLIDAY BITES

An assortment of house-made, seasonally inspired brownies, cookies, and bars.

V

HOLIDAY COOKIES

Honey-Orange-Cardamom Amaretti, Mexican Chocolate Sandwich, Lemon Ginger, and Chocolate-Dipped Shortbread

V

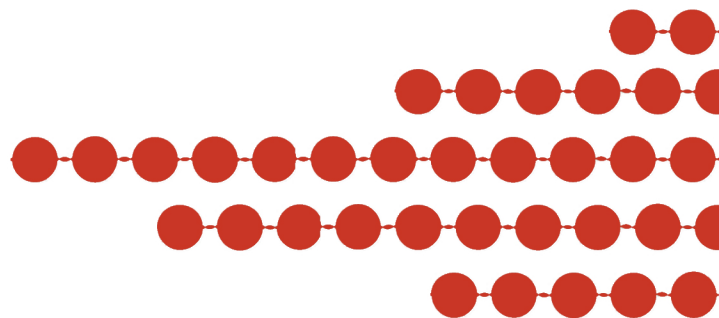


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HOLIDAY COCKTAILS

A TRULY WONDERFUL EGGNOG ★

Our made-from-scratch eggnog makes the most of bourbon and rum, local cream, a touch of Italian amaro, and vanilla. Limit 60 servings.

V, GF

GINGERBREAD MULE ★

The classic Moscow mule gets a warm winter upgrade with rich molasses and fresh ginger. Served on the rocks with special holiday garnish. Try it with vodka or bourbon!

VV, GF, DF

CRANBERRY SAUCED ★

Made with celebratory Gamle Ode Aquavit and organic cranberry juice, this Scandinavian-style holiday cosmo has hints of winter spice. Garnished with star anise, rosemary, and fresh cranberries.

VV, GF, DF

GLÖGG ★

Served hot or cold, our Nordic mulled wine is the perfect holiday party, sit-by-the-fireplace libation with caramelized flavors and a touch of almond, dried-fruit, and cinnamon.

Contains nuts.

VV, DF, GF

SPICED CHERRY FIZZ (N/A) ★

A Chowgirls spirit-free mocktail with mulled organic tart cherry juice, brown sugar, and bubbles. Garnished with star anise and a fresh rosemary sprig.

VV, DF, GF



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