



Chowgirls

HOLIDAY HIGHLIGHTS

2021

APPETIZERS

BLOODY MARY CHEESEBALL

A spicy holiday cheese ball with Fast Mary's bloody mix, dried pickles, jalapeño, and bacon. Served with assorted crackers.

V

BUTTERNUT BISQUE SHOOTER ★

A warm bisque topped with brown butter and chopped pistachio.

V, GF

CHERRY-CHEVRE CROSTINI ★

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

V

FLANK STEAK SKEWERS

Grass-fed flank steak rubbed in fresh herbs, grilled, sliced and skewered, served with chimichurri.

GF, DF

GRILLED SHRIMP SKEWERS

A light kebab with grilled shrimp, red pepper and red onion.

GF

MAPLE-BACON PECAN TARTLETS

Sticky sweet pecans and Peterson Craftsman Meats bacon in a buttery pastry crust.

PETITE POLENTA CAKES ★

Crisp and buttery polenta cake topped with sweet tomato jam, herbed goat cheese, and fried sage.

V, GF



Flank Steak Skewers
Photo by: Lucas Botz

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

ROASTED MUSHROOM TOAST ★

Roasted R&R Cultivation oyster mushrooms, butternut squash purée, and creamy gremolata on grilled bread.

V

SAMBUSA

Made by Hoyo, a local company whose mission is to empower Somali mothers, these hand-folded savory pastries, are fried to perfection and served with cilantro chutney. Available in lentil **V** or beef **DF**.

SWEDISH MEATBALLS

Swedish meatballs with lingonberry preserve and fresh chopped herbs.

SWEET POTATO PEPPADEW

Sweet and spicy pickled pepper stuffed with seasoned sweet potato.

VV, GF

SWISS CHARD GRATIN

A rich seasonal warm dip of local chard and Wisconsin-made gouda cheese. Served with house-made focaccia.

V

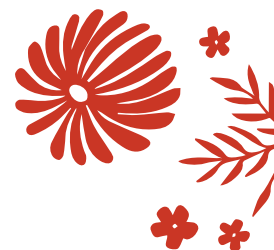
WHISKEY-GINGER COCKTAIL MEATBALLS

A holiday favorite: cocktail-sized meatballs in a sticky Bourbon, orange, and ginger glaze, sprinkled with sesame seeds.

WINTER SQUASH & SAUSAGE SKEWER

Chunks of butternut, skewered and grilled with Gerhard's sausage, fried sage, and maple butter.

GF



Hoyo Sambusa
Photo by: Lucas Botz

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PLATTERS & BOARDS

DELUXE HOLIDAY CHEESE BOARD

An astonishing array of local cheeses and honey, Chowgirls own spreads, nuts and preserves, pickled vegetables, fruit, and olives. Served with house-made focaccia and lavash crackers.

V

ESSENTIAL HOLIDAY CHEESE BOARD

Local artisan cheeses, garnished with dried fruit and fresh herbs. Served with house-made focaccia and lavash crackers.

V

CHEESE & CHARCUTERIE

“Big Chet” salami from Red Table Meats, La Quercia prosciutto, and our salmon-dill spread share the stage with local cheeses and honey, Chowgirls own spreads, nuts and preserves, pickled vegetables, fruit, and olives. Served with house-made focaccia and lavash crackers.

CRUDITÉS

Organic vegetables in their natural state, served with our signature Sundried Tomato Spread and vegan Edamame Pâté.

V, GF

FRESH FRUIT PLATE

A colorful array of tropical and citrus fruits, artfully displayed.

VV, GF, DF

MEZZE PLATTER

Mediterranean fare made beautiful, featuring our Curried Cauliflower Hummus, skordalia, lemony artichokes, olives, feta, and other delights. Served with our house-made pita and lavash cracker.

V

PORK TENDERLOIN BOARD

Herb-crusted Peterson pork tenderloin- grilled to perfection, sliced thin, and served with dried Cherry-Rosemary Marmalade, tarragon aioli, and fresh baguette.

DF, GF(O)

ROASTED VEGETABLE PLATTER

Organic veggies, roasted and grilled to perfection, served with our signature saffron or tarragon aioli.

V, GF

VEGAN PÂTÉS

Edamame Pâté and Roasted Carrot Pesto, served with crudités and house-made focaccia and lavash crackers.

VV

Roasted Vegetable Platter
Photo by: Brandon Werth

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ENTRÉES

BROWN SUGAR BRINED CHICKEN

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

GF

PESTO SALMON FILET

Grilled-to-perfection salmon filet topped with bright seasonal pesto of lemon, local cheese, and toasted nuts.

GF

SIRLOIN STEAK ★

Tender local Peterson Farm's grass-fed beef, herb-rubbed, grilled medium rare. Served sliced with chimichurri sauce.

GF, DF

STUFFED PORTOBELLO MUSHROOM

Organic Portobello caps stuffed with brown rice, pecan and herbed chick pea crumble paired with wilted greens and carrot puree.

VV, GF



Citrus & Greens Salad
Photo by: Brandon Werth

SALADS

CITRUS & GREENS SALAD

Fresh orange slices, sliced almonds, and shaved fennel slices served on local mixed greens with our own Honey-Tarragon Vinaigrette.

V, GF, DF

FIELD GREENS & FRUIT

Our signature salad! Fresh or dried seasonal fruit, salt-and-butter pecans, goat cheese, and balsamic vinaigrette atop mixed greens.

V, GF

SIDES

BRAISED WINTER GREENS

Local organic kale, collards and more, braised in broth and spices.

V, GF

GLAZED WINTER SQUASH

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

V, GF

MASHED POTATOES

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

V, GF



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DESSERTS

DELUXE HOLIDAY BITES

Our pastry chef creates a surprise selection of artful desserts — from cheese cakes 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

COOKIES OF THE SEASON

A variety of our pastry chef's creative mini cookies — Chocolate Peppermint Crinkles, Turmeric Chai Butter Cookies, Chocolate Dulce de Leche Sandwich Cookies, Fruit & Nut Shortbread.

V



Photo by: KML Peterson

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