

CHOWGIRLS

Classic

HOLIDAY HIGHLIGHTS 2024



APPETIZERS

ANTIPASTO KEBAB

A bite-size appetizer featuring Lowry Hill Provisions salami with basil, olive, seasonal pickled vegetable, and marinated fresh mozzarella.

GF

BACON-PECAN TARTLETS

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

BROWN SUGAR BRINED CHICKEN SKEWER

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

GF

CRUDITÉS CUPS ★

Colorful raw veggies, two ways — with our signature beet hummus and saffron aioli — beautifully presented in a delicate glass vessel with fresh herb garnish.

V • GF

FANCY DEVEILED EGGS

Local organic eggs, classically “deviled” with a variety of toppings: everything bagel seasoning, pickled red onions, and fresh dill.

V • GF • DF

FLANK STEAK SKEWERS

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

GF • DF

FRENCH ONION ARANCINI ★

A delicious twist on a classic french onion soup, crispy risotto balls stuffed with rich, savory cheese and caramelized onions. Served with charred green-onion aioli.

V

HAM & GRUYERE PASTY ★

Stuffed with ham and Gruyere with a rosemary bechamel sauce. Topped with a sweet and salty crumble.



FLANK STEAK SKEWERS & CRUDITÉS CUPS

Photo by Lucas Botz

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VV = Vegan

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

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APPETIZERS

HOLIDAY CROSTINI ★

Whipped herbed brie butter, tart cherry preserves, and almonds atop our house-made grilled crostini.

V

HOLIDAY POLENTA CAKE ★

Crisp and buttery polenta cake topped with local mushrooms, orange-zest chèvre, roasted tomato, and microgreens.

V • GF

ITALIAN BEEF SLIDER

Pulled beef slow cooked with pepperoncini and local lager. Served on a slider bun with provolone cheese, sautéed onion, and peppers.

MINI LOBSTER ROLL ★

New England lobster dressed with tarragon aioli and preserved lemon in a soft roll, griddled in sambal butter.

MUSHROOM & PEPPER MELT ★

Roasted local mushrooms, fire roasted peppers, and onions served open faced on focaccia with melted Swiss cheese and chimichurri.

V

MUSHROOM & WINTER GREEN PASTY ★

Stuffed with roasted mushrooms, grilled leeks, and wilted greens.

V

ORANGE-FENNEL CHICKEN SKEWERS

Larry Schultz organic chicken thigh with Ras El Hanout spice blend. Grilled and tossed with orange-fennel glaze.

GF

PIGS IN A PARKA ★

Gerhard's Hungarian sausage and buttery puff pastry. Served with a grainy mustard aioli.



MINI LOBSTER ROLL

Photo by Becca Dilley

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APPETIZERS

PIRI PIRI CHICKEN SKEWER

Chicken skewer tossed in a spicy piri piri glaze. Served with yogurt sauce and cilantro.

GF

PIRI PIRI MEATBALL

Beef and pork meatball tossed in a spicy piri piri glaze. Garnished with micro cilantro.

PIZZA ROLLS ★

A bite-sized, fried calzone filled with marinara and cheese. Drizzled with aioli. *Available vegetarian or with artisan pepperoni.*

V

POTATO CHIP & CAVIAR ★

Sturgeon caviar served atop a housemade potato chip with crème fraîche.

GF

RUMAKI ★

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

GF • DF

SALMON SKEWER WITH MUSTARD CREAM

Perfectly grilled salmon, served chilled with pink peppercorn and mustard crème fraîche.

GF



POTATO CHIP & CAVIAR

Photo by Tatum Vanyo

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APPETIZERS

SAMBUSA ★

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

DF • Lentil VV

SHRIMP COCKTAIL

Poached tail-on shrimp served chilled with lemon wedges, classic cocktail sauce, and tarragon aioli.

GF • DF

SWEDISH MEATBALL

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

SWEET POTATO PEPPADEW

Sweet and spicy pickled pepper stuffed with seasoned sweet potato puree.

VV • GF

WINTER SQUASH & SAUSAGE

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

GF

WHISKEY-GINGER MEATBALL

As featured in our cookbook. Pork and beef cocktail-sized meatball in a sticky Bourbon, orange, and ginger glaze. Sprinkled with sesame seeds.



SALMON SKEWER

Photo by Anna Ko

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PLATTERS, BOARDS & DIPS

ANTIPASTO BOARD

An assortment of cured meats from Lowry Hill Provisions and La Quercia and regional cheeses adorned with seasoned nuts, olives, tapenades, and fruits. Served with assorted crackers.

GF upon request

CHEESE BOARDS

ESSENTIAL

Regional cheeses, garnished with dried fruit, pickled vegetables, and seasoned nuts. Served with assorted crackers.

V • GF upon request

DELUXE

Imported and regional cheese varieties garnished with dried fruit, pickled vegetables, and seasoned nuts. Served with assorted crackers.

V • GF upon request

VEGAN

Vegan cheeses paired with Mushroom and Pecan Pâté, garnished with dried fruit, pickled vegetables, and seasoned nuts. Served with assorted crackers.

CRUDITÉS PLATTER

Organic vegetables in their natural state, served with our signature sun-dried tomato spread and vegan edamame pâté.

V • VV • GF

GERHARD'S NOSH PLATTER

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



DELUXE CHEESE BOARD

Photo by Lucas Botz

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PLATTERS, BOARDS & DIPS

HOT PEPPERONCINI DIP WITH GRILLED BREAD

A warm dip that is a delicious blend of creamy and tangy with a hint of spice. Served with grilled baguette.

V

MEZZE PLATTER

Mediterranean fare made beautifully, featuring our marinated gigante beans, hummus, feta dip, olives, crudités, grilled red onion, and other delights. Served with our house-made pita and lavash crackers.

V • VV • GF

RETRO CHEESE BALL FLIGHT

Our creative versions of a classic holiday snack. Served with crudités and crackers, includes:

Classic with cream cheese and cheddar, rolled in toasted pecans.

V

Curried cream cheese with mango chutney, wild rice, and scallions.

V

Spicy Bloody Mary mix, dried pickles, bacon, and jalapeño.

Sold in quantities of 25.

RUSTIC MUSHROOM BOARD

An earthy and delicious spread of our favorite mushroom creations: Vegan Mushroom & Pecan Pâté, Wild Mushroom Conserva, and Grilled Mushrooms with Truffled Chèvre. Served with our house-made lavash crackers and seasonal house-made jam.

V • GF

SWISS CHARD GRATIN

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

V



SEASONAL OYSTER BAR

Photo by Lucas Botz

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STATIONS

BBQ STATION

Dry rubbed and smoked Peterson Meats pork ribs, Gerhard smoked sausage, and mustard marinated smoked chicken thighs. Served with guava BBQ sauce and Carolina Gold BBQ sauce, cornbread muffins, and whipped honey butter. Recommended side dishes:

CHEESE GRITS

Classic soft grits featuring Wisconsin cheddar and a touch of garlic.

V • GF

BAKED BEANS

Sweetened with a bit of brown sugar and Carolina Gold BBQ, caramelized onions, and roasted red peppers

GF • DF

WINTER GREENS

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

V • GF • DF • Can be VV

CARVING STATION ★

Local pork or grass-fed beef tenderloin from Peterson Craft Meats with a selection of chef's choice signature sauces. Served with grilled bread. *Additional chef labor and equipment rental charges apply.*

MASHED POTATO BAR

Creamy mashed potatoes with guest-selected toppings: sautéed mushrooms, cheddar, caramelized onions, and bacon.

GF

POKE ★

A delicious bowl of fresh ingredients with rice or rice noodle salad. Includes raw salmon and grilled chicken, and grilled tofu. Toppings include edamame, mixed greens, pickled vegetables and a variety of sauces. *Additional chef labor and equipment rental charges apply.*

GF

SEASONAL OYSTER BAR ★

Fresh raw oysters served on ice with guest-selected toppings: herb gremolata, classic mignonette, creamy remoulade, fresh horseradish, lemons, and Tabasco. *Elevate your event with a custom ice bar. Additional chef labor and equipment rental charges apply.*

GF

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SALADS

BEET, ORANGE, WALNUT SALAD

Roasted organic beets, fresh orange slices, and Revol greens tossed in a sesame-blood orange vinaigrette and topped with candied walnuts.

VV • GF

CITRUS & GREENS

A variety of sliced oranges and mandarins, fresh shaved 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.

VV • GF

TRIPLE BUTTER SALAD

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

V

VERDANT COUSCOUS SALAD

A fresh and herbaceous salad with Moroccan couscous, fresh herbs, golden raisins, and crushed pumpkin seeds.

VV



TRIPLE BUTTER SALAD
Photo by Andy Berndt

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SIDES

BREAD BASKET

Locally baked baguette, house-made focaccia and seeded lavash. Served with whipped fresh-herb Farmhouse Kitchens butter.

Upgrade with a decorative butter board.

V

GLAZED WINTER SQUASH

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

V • GF

SMASHED GOLDEN POTATOES

Twice cooked Yukon Gold potatoes, smashed and tossed in garlic and salt, then baked until crispy. Served with a charred green onion vegan aioli.

VV • GF

ORGANIC VEGETABLE PLATTER

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

VV • GF

ROASTED BABY RED POTATOES

Organic skin-on potatoes roasted with whole garlic cloves, kosher salt, and fresh rosemary.

VV • GF

WINTER GREENS

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

VV • GF



BREAD BASKET & BUTTER BOARD

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ENTRÉES

BEEF BOURGUIGNON

Julia Child's classic French stew — grass-fed beef, pearl onions, button mushrooms, and fresh herbs braised in red wine.

DF

BROWN SUGAR BRINED BONE-IN CHICKEN

Larry Schultz chicken brined overnight in a secret recipe of spices and brown sugar, finished with Farmhouse Kitchens butter.

GF

HARISSA BLACKENED SALMON

Salmon filet dry rubbed with thyme, oregano, paprika, cayenne, and Guajillo pepper. Grilled and topped with harissa butter.

GF

MUSHROOM BOURGUIGNON

A hearty vegan version of Julia Child's classic French stew. Local mushrooms, pearl onions, and fresh herbs braised in red wine.

VV • GF

Elevate your Chowgirls collaboration with our in-house floral and tablescape design service. Ask your Event Specialist how to add even more seasonal style to your holiday celebration.



TABLESCAPE
Photo by Andy Berndt

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ENTRÉES

ORANGE FENNEL CHICKEN

Larry Schultz organic bone-in chicken with Ras El Hanout spice blend, grilled and tossed with orange-fennel glaze.

GF

PIRI PIRI BONE-IN CHICKEN

Larry Schultz chicken tossed in a spicy piri piri glaze. Served with yogurt sauce and cilantro.

GF

PORK TENDERLOIN ENTRÉE ★

Herb-crusted Peterson Craft Meats pork tenderloin, grilled to perfection, sliced thin, and served with cherry-rosemary marmalade. Also available as a deliverable board.

GF • DF

POT ROAST

Peterson Craft Meats beef brisket, braised all day, roasted with root vegetables. Served with a side of horseradish crème fraîche.

GF • DF

WINTER RATATOUILLE

A tomato-herb stew with butternut squash, pearl onions, mushrooms, red and green peppers. Served atop quinoa.

VV • GF

WINTER SIRLOIN ★

Peterson Craft Meats grass-fed beef, herb-rubbed, and grilled medium rare. Served sliced with chimichurri.

GF • DF



WINTER RATATOUILLE

Photo by Andy Berndt

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DESSERTS

ESSENTIAL HOLIDAY BITES

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

V

DELUXE HOLIDAY BITES

An assortment of festive and seasonal cheese-cake, truffles, tartlets and other confections.

V

HOLIDAY COOKIE DECORATION STATION

Holiday-shaped gingerbread and sugar cookies baked fresh and accompanied by all the fun toppings and sprinkles you expect. And, of course, our buttercream frosting in multiple festive colors. Perfect for holiday parties of all ages!

V



HOLIDAY COOKIE
DECORATION STATION
Photo by Andy Berndt

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SPIRITED HOLIDAY COCKTAILS

A TRULY WONDERFUL EGGNOG

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

V • GF • *Contains undercooked egg*

CRANBERRY SAUCED

A celebratory cocktail made with spiced Scandanavian Aquavit, cranberry, and a touch of lime.

V • GF

GINGERBREAD MULE

The classic Moscow mule gets a warm winter upgrade with rich molasses and fresh ginger. Features an adorable gingerbread cookie garnish.

VV • GF without cookie

GRAPEFRUIT & SMOKED ROSEMARY SHRUB

This bright, herbal tippie showcases the season's finest citrus with the tartness of vinegar, the botanical bite of Du Nord Prominence Gin, and a hint of singed rosemary flavor.

VV • GF

WINTER BREAK

A warming, spirituous stirred cocktail featuring San Zanj Haitian white rum, Du Nord Cafè Frieda coffee liqueur, and orange bitters. Topped with a house-made toasted marshmallow.

Marshmallow contains dairy and gelatin

WINTER SANGRIA

A blend of seasonally inspired botanical syrups, fruit juices, our house red wine, and spirits.

GF

WINTER OLD FASHIONED

This spirit-forward sipper remains true to its Old Fashioned roots, letting Templeton Rye shine while incorporating just a hint of warm winter spices.

VV • GF



Photo by Lucas Botz

Elevate your event with an ice luge or branded ice cubes.

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SPIRIT-FREE HOLIDAY MOCKTAILS

A TRULY WONDERFUL EGGNOG

Our made-from-scratch eggnog in a delightful spirit-free version featuring all the warm spices and local cream as its spirited sister, without the booze. Limit 60 servings.

V • GF • NA • *Contains undercooked egg*

GINGERBREAD ZINGER

The spirit-free version of our Gingerbread Mule, this lime-forward Christmas-spiced drink is sure to warm your heart. Features an adorable gingerbread cookie garnish.

VV • NA • GF without cookie

GRAPEFRUIT & SMOKED ROSEMARY SHRUB

This bright, herbal tippie showcases the seasons' finest citrus with the added tartness of vinegar and a hint of singed rosemary flavor.

V • NA

SPICED CHERRY FIZZ

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

VV • GF • NA



GINGERBREAD ZINGER
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STATIONED SEASONAL BEVERAGES

HOT COCOA

Simply quality cocoa, local milk and cane sugar.

HOT COCOA & COFFEE BAR ACCOUTREMENTS

House made marshmallows, chocolate sauce, salted caramel sauce, pecan cocoa nib crunch, and whipped cream to top warm beverages.

MULLED CIDER

Local cider brewed with Chowgirls own mix of warm spices.

POMEGRANATE PUNCH

Pomegranate juice with fresh squeezed lime and soda.

SPICED CHERRY FIZZ

Sparkling cherry punch made with Door County cherry juice, cinnamon, star of anise, and other warm spices.

PEACE OR WILDFLYER COFFEE

Cream, non-dairy creamer, assorted sugars, stir sticks, and paper cups included.

Sold in quantities of 24.



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