

Chowgirls

WINTER OFFERINGS



ARTISANAL GIFT BASKETS

A dazzling array of offerings from some of our best friends in the business, nestled into a gorgeously curated package with our cookbook and seasonal tastes from the Chowgirls kitchen. A portion of the proceeds from each Artisanal Gift Basket will benefit Minnesota Central Kitchen, our partnership with Second Harvest Heartland.

ESSENTIAL GIFT BASKET • Includes locally grown apples, organic oranges, two flavors of Bare Honey, 12 oz. bag of Peace Coffee, Rishi tea samples, Mademoiselle Miel Chocolate Bar, our house-made Southern Spiced Pecans and Rosemary, Maple & Lemon Cashews, Chowgirls Killer Party Food cookbook, and Norseman “Loki Lather” hand sanitizer • **\$175**

DELUXE GIFT BASKET • Everything in our Essential Gift Basket with the addition of Bent River local Camembert cheese, Red Table Meat’s “Chet” Salumi, our house-made Citrus-Maple Marmalade, and artisan crackers for a “build-your-own” cheese & charcuterie experience • **\$250**

COCKTAIL KITS

*Get into the “spirit” of the holidays by sharing a great mixed drink with friends. Our handcrafted cocktail packages include house-made syrups and elixirs, recipe cards, and fresh herbs, spices, and dried fruit for garnishing the best winter cocktails around. Throw in their favorite brand of booze and give them an excuse to celebrate! Each kit makes 4 cocktails.**

SPICED CHERRY SANGRIA • Organic cherry juice mulled with winter’s best flavors and dried citrus to spike with a Pinot Noir or Cabernet and brandy for a cold-weather version of the fruited wine favorite • **\$50**

CHOWGIRLS BLOODY MARY • Our perfect mixer partnered with fresh herbs, dried lemon wedges, and house-made pickled veggies • **\$50**

COLD SPICED CIDER • Chowgirls mulled local cider, star anise, and dried pear rounds to pair with Bourbon or rye and your favorite hard cider for an iced cocktail that’s sharp and seasonal • **\$45**

POMPELMO GIN FIZZ • Rosemary simple syrup and fresh squeezed grapefruit juice with fresh rosemary and dehydrated grapefruit for garnish. Add gin and top with Prosecco • **\$40**

** Alcohol not included. We recommend checking with your neighborhood liquor store for spirits from local distilleries.*

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Personal serves 1 • Small serves 2–4 • Large serves 8–10

CHEESE & CHARCUTERIE BOXES

An artfully displayed selection of local cheeses and cured meats with our house-made nuts and spreads.

GF crackers available upon request

Personal \$50 • Small \$85 • Large \$325

CHARCUTERIE, NUTS & SPREADS • Red Table Meat's "Chet" salumi, Molinari hot coppa, and LaQuercia prosciutto with our Southern Spiced Pecans, Rosemary, Lemon & Maple Cashews, Sweet Tomato Jam, Mushroom Pâté, Bare Honey, flatbread crackers, and dried fruit • **DF** except Mushroom Pâté

CHEESE, NUTS & SPREADS • Big Woods Blue cheese, Bent River Camembert, and Caves of Faribault cave-aged gouda with our Southern Spiced Pecans, Rosemary, Lemon & Maple Cashews, Sweet Tomato Jam, Mushroom Pâté, Bare Honey, flatbread crackers, and dried fruit • **V**

CHEESE, CHARCUTERIE, NUTS & SPREADS

The ultimate in artisanal snacking, this package combines our cheese and charcuterie boxes

APPETIZER PACKAGES

CHILLED APPETIZER PLATTER • Classic Chowgirls apps that are best enjoyed cold, all-boxed up for stellar presentation, including our rich Mushroom Pâté, Bloody Mary Cheeseball, Grilled Shrimp Skewers with Saffron Aioli, Curried Cauliflower Hummus, and Sweet Potato-Stuffed Peppadews, served with crudité-style seasonal veggies and flatbread crackers •

Includes V • GF • DF items

Small \$90 • Large \$275

HOT APPETIZERS • Some of our best-selling hot appetizers to order Hot & Ready to serve or Take & Bake with friendly reheating instructions. Features Bacon-Pecan Tartlets, Baby Polenta Cakes with herbed chevre and our Sweet Tomato Jam, Bulgogi Cocktail Meatballs, Sweet Potato-Stuffed Peppadews, locally made Hoyo Lentil Sambusa with Cilantro Chutney, and our Winter Squash & Sausage Skewers with Maple-Brown Butter Glaze •

Includes V • GF • DF items

Small \$75 • Large \$160

VEGAN APPETIZERS • This holiday season, we're proud to offer a seriously vegan party box that represents all our best flavors. Our tried-and-true vegan appetizers include Maple-Glazed Butternut & Mushroom Skewers, Marinated & Grilled Tofu Satay with peanut sauce, Edamame-Orange Pâté, Sweet Potato Peppadews, and Curried Cauliflower Hummus with crudité-style seasonal veggies and flatbread crackers • **VV • DF • Small \$65 • Large \$175**

ORGANIC ROASTED VEG • Our best-selling item for 16 years running — a colorful array of seasonal organic vegetables, roasted until lightly caramelized, brilliantly presented with fresh herb garnish and our timeless Saffron Aioli • **V • GF • DF**

Small \$35 • Large \$80

BEST OF SEASON FRUIT • Winter's best citrus and tropical fruits like blood orange, bright grapefruit rounds, and pineapple beautifully garnished and plated for a healthy addition to any table • **VV • GF • DF • Small \$35 • Large \$80**

WELLNESS BOWLS

A safe and elegant option to bring in a special meal to a group. Each meal is packed individually in a compostable bowl • Personal \$18

FARRO BOWL • An ancient grain salad with farro, mixed greens, hemp seeds, fresh seasonal vegetables, and champagne vinaigrette with your choice of chicken, steak, or tofu • **DF • VV with tofu**

TACO BOWL • Your choice of chicken, steak, or tofu, served with organic rice, black beans, Fajita-style vegetables, guacamole, sour cream, and cilantro • **GF**

HOLIDAY DINNERS

Classic, elegant, and approachable dinner fare. Order Hot & Ready to serve right away or Take & Bake with friendly reheating instructions. • Small \$225 • Large \$525

Our holiday meals include a fresh baguette with our amazing herbed butter, customer-favorite Citrus & Greens Salad, Organic Mashed Potatoes, and our Roasted Vegetable Platter with Saffron Aioli.

Choose your entrée:

- Lemon-Dill Grilled Salmon Filet **GF**
- Beef Bourguignon
- Stuffed Portobello Mushroom **VV**

DESSERT BOXES

Whether you're hosting a little party or sending gifts of gratitude, our sweet treats are unique, delicious, and easy-on-the-eyes. Packaged in a beautiful gift box.

HOLIDAY COOKIES • Our brilliant pastry chef Andrea shares three of her favorite holiday cookies including Cranberry-Apricot Shortbread, Brown Butter Chocolate Chip, and Rum-Glazed Gingerbread • **V** • **\$38.50 per dozen**

DESSERT BITES • Our bestselling two-bite desserts, plattered up pretty. This year's offerings include Chocolate Peppermint French Macarons, Red Currant & Citrus Cheesecakes, Mulled Wine Chocolate Truffles, and Coconut-Banana Creme Puffs • **V** • **\$50 per dozen**

BEVERAGES

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.

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

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

MENU KEY

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

Personal serves 1 • Small serves 2–4 • Large serves 8–10

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