



BLACK WOODS GROUP CATERING

HORS D'OEUVRES

Price listed per platter, estimated 25 servings.

COLD

classic shrimp cocktail 140

house-smoked salmon *signature hors d'oeuvre* herbed boursin cheese, classic crackers 160

traditional cheese + crackers herbed boursin cheese, cubed cheese, classic crackers [v] 125

housemade crostinis fresh mozzarella + tomato [v] 80

wonton crisps house smoked salmon 100 | fig + fromage [v] 80 | ahi tuna 85 | cheese + preserves [v] 75

pinwheel wraps southwest [v] 75 | turkey cranberry 80 | mediterranean [v] 75

petite sandwiches sliced deli meat + cheese, petite buns 95

cucumber cup roasted red pepper hummus [gf - v] 80 | blueberry boboa [gf - v] 95 | salmon + bousin 100

garden fresh vegetables assorted vegetables, dip or hummus [v] 90

pineapple petite poke pineapple, ponzu, salmon poke, tobeko, white rice, diced mango 160

bruschetta tomatoes, basil, balsamic, focaccia [v] 75

charcuterie *signature hors d'oeuvre* artisan meats + cheeses board 150 | skewers 75 | table 375

HOT

housemade meatballs *signature hors d'oeuvre* swedish 85 | cranberry barbeque 85 | bourbon barbeque 85

spinach + artichoke dip pita chips [v] 85

fondue smoked gouda, chicken, crisp apples, grapes, housemade crostinis 150 [add beef for additional 50]

housemade phyllo cups cashew chicken 80 | beef + horseradish 100 | sesame salad [v] 70 | wild mushroom [v] 80

signature skewers

caprese fresh mozzarella, tomato + basil drizzled with balsamic, served cold [gf-v] 75

sugar cane shrimp choice of: thai chili, raspberry coulis, creamy horseradish [gf] 125

kielbasa onions + peppers 75

bacon wrapped [gf] pineapple 100 | dates 125 | shrimp 150 | scallops 175

coconut shrimp with orange marmalade 150

traditional wings choice of: thai chili, bbq, buffalo, irish whiskey 85

sliders shredded chicken 120 | bison 125 | crab cake 135 | vegan patty 125

figs in a blanket black mission fig, seasonal preserve, pastry [v] 115

vegetable spring rolls deep fried [v] 80

spanakopita spinach + feta in a phyllo triangle with cucumber dill sauce 75

prime rib station chef-carved prime rib, dollar buns, creamy horseradish, assorted mustards, pickled cucumbers + red onions 250

CAPRESE SKEWERS

PLATED DINNER

Includes a starch + vegetable selection and a fresh baked roll. Price listed per person. Multiple choice entrees available for an additional \$3/pp.

CHICKEN

champagne chicken *signature entrée* lightly breaded + sautéed chicken, parmesan cheese, housemade champagne sauce 25

basil bruschetta chicken basil, onion, tomato, pesto, mozzarella [gf] 25

apple orchard grilled chicken grilled chicken, apple chutney, caramelized shallot, cherry glaze [gf] 25

wild rice stuffed chicken *signature entrée* minnesota wild rice, boursin herbed cheese 25

BEEF

chargrilled top sirloin 9 ounce, blackberry demi glaze 31

6oz filet mignon 6 ounce, choice of: port wine shitake or avocado chimichurri [gf] 35

9oz filet mignon 9 ounce, blackberry demi glaze [gf] 41

herb crusted roasted prime rib 12 ounce marbled cut, au jus [gf] 41

braised boneless short ribs herb sauce [gf] 39

PORK + LAMB

roasted pork tenderloin apple chutney, caramelized shallots, irish whiskey glaze [gf] 25

charcrust pork tenderloin dijon + cracked peppercorn pork 25

encrusted rack of lamb blackberry sauce [gf] MP

FISH + SEAFOOD

lake superior seasonal catch lemon picatta sauce or coconut curry [gf] 27

broiled walleye tarragon butter [gf] 27

roasted north atlantic salmon maple + lemon glaze [gf] 29

miso salmon serrano chilis, miso glaze [gf] 29

sea bass choice of leek fondue or fresh chopped mango + peppers MP

twin roasted lobster tails drawn butter [gf] MP

VEGETABLE

roasted seasonal vegetable pasta cavatappi pasta, sage cream sauce [v] 23

tuscan stuffed bell pepper couscous, harissa, cherry tomato, feta [v - vegan available upon request] 24

polenta portabella seasonal vegetables, portabella mushroom, polenta, wild rice, fresh mozzarella, pesto [v] 24

DUETS

sirloin + chicken **chargrilled top sirloin** 6 ounce sirloin with choice of **chicken entrée** 39

sirloin + fish **chargrilled top sirloin** 6 ounce sirloin with choice of **select fish entrée** 41

filet + chicken **filet mignon** 6 ounce filet with choice of **chicken entrée** 44

surf + turf **filet mignon** 6 ounce filet with choice of **select fish entrée** 48

FILET MIGNON



PLATED SIDES

VEGETABLE

sautéed green beans toasted almonds [gf]

grilled vegetables zucchini, peppers, squash, onion [gf]

petite trim carrots 2 [gf]

roasted asparagus with cherry tomatoes 1 [gf]

roasted brussels sprouts + bacon parmesan cheese 3 [gf]

STARCH

butter + chive whipped potatoes [gf]

rosemary garlic roasted red potatoes [gf]

sweet potato nutmeg mash [gf]

gorgonzola potato torte [gf]

housemade wild rice blend 1 [gf]

roasted tri-colored fingerlings 2 [gf]

SALAD

black woods salad spring mix, matchstick carrots, cucumber, cherry tomatoes, parmesan, croutons, roasted garlic vinaigrette 2

caesar salad romaine lettuce, croutons, shaved parmesan, caesar dressing 2

caprese tomato salad mozzarella, basil, balsamic glaze [gf] 4

wild summer salad spring mix, romaine, feta cheese, fresh berries, almonds, blueberry pomegranate vinaigrette [gf] 4

harvest salad spring + romaine, matchstick apples, asiago cheese, candied pecans, lemon poppyseed vinaigrette [gf] 4



BUILD YOUR OWN STATIONS

street taco

tavern signature choice of two proteins, soft or hard shell tortillas, housemade tavern slaw, lettuce, onion, shredded cheese, cilantro, lime, taco sauce, black olives, sour cream, fresh pico, tortilla chips, rice + beans 21

choice of protein: blackened tilapia, grilled shrimp, ground beef, bbq pulled pork + pineapple, shredded chicken
add (1) additional protein for +2/person

take it to the next level Make it a taco salad bar!

add herbed tortilla shell bowls and a cilantro lime vinaigrette for +\$2/p

burger

tavern signature choice of burger, assorted cheese, buns, lettuce, onion, tomato, tavern cuke coins, kettle chips, condiments 20

choice of burger: half pound beef, 50/50 burger, turkey & cranberries, grilled chicken breast, wild rice burger
add (1) additional protein for +2/person

take it to the next level Add a Black Woods salad or pea salad for \$3/person

mac n' cheese

tavern signature cavatappi pasta tossed in a blend of white cheddar, fontina, gruyere swiss, and mozzarella cheese topped with toasty bread crumbs. Served with sliced jalapenos, broccoli, bacon, and assorted drizzles: bbq, pesto, balsamic glaze, sriracha 19

add (1) additional protein for +2/person

additional offerings: grilled shrimp, bbq pulled pork, andouilles sausage, brussels sprouts

take it to the next level Add a Black Woods salad or pea salad for \$3/person

prime rib sliders

black woods signature chef-carved prime rib, dollar buns, assorted cheeses, creamy horseradish, assorted mustards, kettle chips, pickled cucumbers, caramelized onions, pickled red onions, sauteed mushrooms, au jus 22

take it to the next level Add a Black Woods salad or pea salad for \$3/person

DINNER BUFFETS

Includes a house salad, starch + vegetable selection and a fresh baked roll. Price listed per person. Individual salad served table-side for \$2/pp.

chef's italian penne pasta, authentic marinara + alfredo sauce, choice of: cheese tortellini or housemade meat lasagna, season's fresh vegetable, classic caesar salad, parmesan cheese, choice of: breadsticks or fresh baked rolls 26
add grilled chicken for +\$2/p

bw classic choice of: **one protein** 25 | **two proteins** 29 with one vegetable and starch

chef carved roasted new york strip [gf] with choice of: **one additional protein** 44 | **two additional proteins** 48

chef carved prime rib [gf] with choice of: **one additional protein** 44 | **two additional proteins** 48

CHOICE OF PROTEINS

champagne chicken

rotisserie chicken [gf]

housemade swedish meatballs

roasted turkey [gf]

glazed ham [gf]

homestyle pot roast [gf]

roasted north atlantic salmon 3 [gf]



BUFFET SIDES

VEGETABLE

sautéed green beans toasted almonds [gf]

grilled vegetables zucchini, peppers, squash, onion [gf]

petite trim carrots 2 [gf]

roasted asparagus with cherry tomatoes 1 [gf]

roasted brussel sprouts + bacon parmesan cheese 3 [gf]

STARCH

butter + chive whipped potatoes [gf]

rosemary garlic roasted red potatoes [gf]

sweet potato nutmeg mash [gf]

gorgonzola potato torte [gf]

housemade wild rice blend 1 [gf]

roasted tri-colored fingerlings 2 [gf]

SALAD

black woods salad spring mix, matchstick carrots, cucumber, cherry tomatoes, shaved parmesan, croutons, roasted garlic vinaigrette 2

caesar salad romaine lettuce, croutons, shaved parmesan, caesar dressing 2

caprese tomato salad mozzarella, basil, balsamic glaze [gf] 4

wild summer salad spring mix, romaine, feta cheese, fresh berries, almonds, blueberry pomegranate vinaigrette [gf] 4

harvest salad spring + romaine, matchstick apples, asiago cheese, candied pecans, lemon poppyseed vinaigrette [gf] 4



DESSERTS

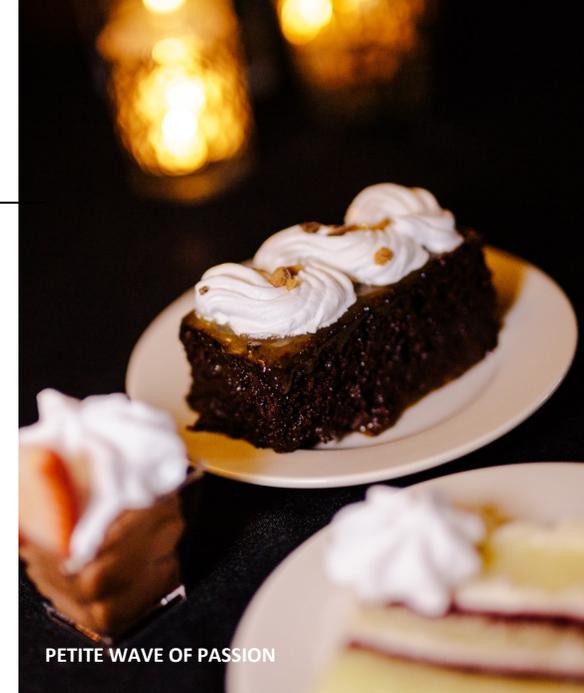
Price per person.

- housemade petite wave of passion** *signature dessert* chocolate cake, caramel, whipped cream, heath bar sprinkles 3
- signature layer cake** white chocolate raspberry 3 | triple chocolate 3 | lemon supreme 3
- apple crisp** baked apples, caramel sauce, oatmeal crust 4 | scoop of vanilla 1
- housemade blueberry bread pudding** caramel sauce 4
- chocolate mousse** whipped cream + strawberry [gf] 3
- fruit flute** season's fresh berries, whipped cream, mint garnish [gf] 4
- key lime pie** [gf] 4
- assorted petite mousse phyllo cups** 4
- rice krispy bars** assorted flavors 3
- pound cake** seasonal berries 3
- build your own shortcake bar** housemade biscuits, assorted fruit compotes, assorted drizzles, whip cream 5

LATE NIGHT BITES

Price listed per platter, estimated 25 servings.

- hot ham + cheese sandwiches** housemade bun, ham, american cheese, dijon glaze 95
- warm pretzel station** beer cheese and assorted mustards [v] 110
- housemade chocolate chip cookies + milk** [v] 70
- popcorn bar** cheese, butter, caramel [gf] [v] 100
- salty bar snacks** chex mix [v] 40 | pretzels [v] 40 | trail mix [v] 65 | gardettos [v] 40 | puppy chow [v] 65
- walking taco bar** nacho cheese chips, seasoned ground beef, shredded lettuce, nacho cheese, salsa, olives, sour cream 120
add chicken for an additional 2 per person
- s'mores bar** graham crackers, marshmallows, chocolate 100
- chips + dip** choose 1 option for 40 | 2 options for 60 | 3 options for 80
salsa [v]
housemade onion dip [v]
fresh guacamole [v]
cheesy queso
- sliders** shredded chicken 120 | bison 125 | crab cake 135 | vegan patty 125



PETITE WAVE OF PASSION



S'MORES BAR



SIGNATURE BEVERAGE STATION

Price listed per station, estimated 25 servings.

hosted soda for your entire event, fountain 325* | per consumption: can 2

lavender lemonade *tavern signature* 25

punch station *black woods signature* punch recipe 25

iced coffee station flavored creams, whipped cream, flavored syrups 50

infused water station citrus 25 | berry 25 | melon 25 | cucumber 25

gourmet coffee station + doughnuts flavored syrups, cream, whipped cream, sugar, crushed peppermint 75

classic coffee station cream, sugar 45

cider station hot apple cider, whipped cream, cinnamon + nutmeg shake, caramel sauce 50

cocoa station hot cocoa, whipped cream, peppermint, cinnamon + nutmeg shake, marshmallows, chocolate sauce 75



BEER, WINE, SPIRITS

SPARKLING

LUCCIO - Moscato · *Italy*
 GIONELLI - Asti · *Italy*
 LA MARCA - Prosecco · *Italy*
 WYCLIFF - Brut · *California*

WHITE WINE SWEET TO DRY

PROVERB - Rose
 VILLA POZZI - Pinot Grigio · *Italy*
 PROVERB - Pinot Grigio
 PROVERB - Sauvignon Blanc
 LA TERRE - Chardonnay
 BENZIGER - Chardonnay · *California*

RED WINE MILD TO BOLD

PROVERB - Pinot Noir
 ANGELINE - Pinot Noir · *California*
 LA TERRE - Merlot
 LA TERRE - Cabernet Sauvignon
 LOUIS M. MARTINI - Cabernet Sauvignon · *California*
 ALAMOS - Malbec · *Argentina*

HOUSE WINE BY THE BOTTLE

LA TERRE 1.5 LITER BOTTLE
chardonnay
merlot
cabernet sauvignon

PROVERB 750 ML BOTTLE
rose
pinot grigio
sauvignon blanc
pinot noir

B G

34 9
 30 8
 34 9
 28 7
 28 7
 30 8
 28 7
 28 7
 - 7
 38 10
 28 7
 34 9
 - 7
 - 7
 38 10
 30 8
 50
 28

SIGNATURE COCKTAILS

Cucumber Press 9
 Lavender Martini 10
 Minnesota Mule 9
 BW Old Fashioned 9
 Mimosa 7
 **Make it a Mimosa Bar!* 35 per 25 people for set up
 Bloody Mary 9
 **Everyone loves a B-Y-O-Bloody Mary!* 45 per 25 people for set up

SPIRITS

Standard Cocktail 7-8
 Premium Cocktail 9+

DOMESTIC BEER

Coors Light 6
 Bud Light 6
 Michelob Golden Light Draft 6
 Corona 7
 Blue Moon 7

SELTZER + CIDER

White Claw 6
 **Black Cherry, Raspberry, Mango*
 Wild State Cider 7
 **Semi-Dry, Raspberry Hibiscus, Pear*

CRAFT BEER

Bent Paddle Bent Hop 7
 Earth Rider Precious Material 7
 Castle Danger Cream Ale 7
 Blacklist Hazy Project 9
 Lift Bridge Mango Blonde 7
 Indeed Day Tripper 7

KEG PRICES

Domestic Keg 350
 Premium Keg 400
 Craft Keg 425

