



# 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

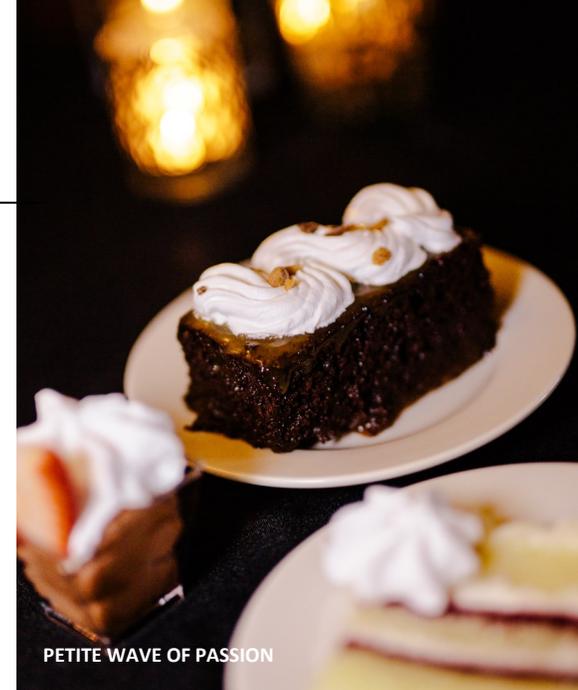
**key lime pie** [gf] 4

**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



PETITE WAVE OF PASSION

# 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

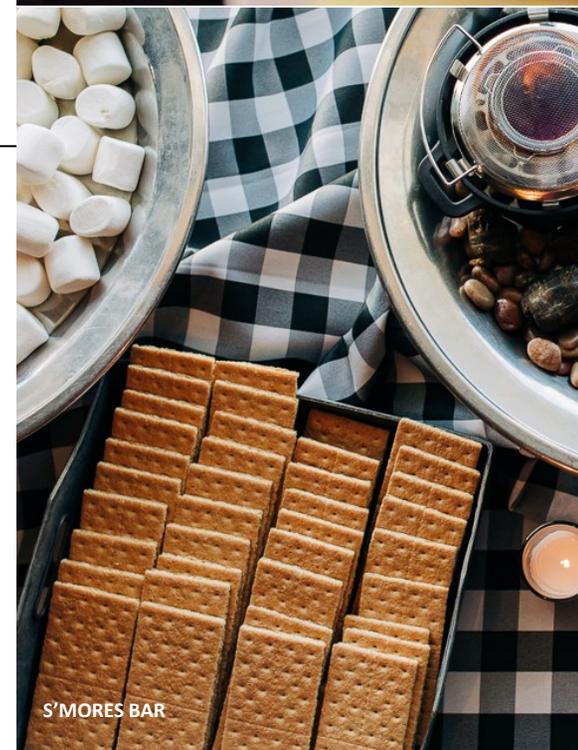
**chips + dip** choose 1 option for 40 | 2 options for 60 | 3 options for 80  
salsa [v]

housemade onion dip [v]

fresh guacamole [v]

cheesy queso

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



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  
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 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

