



BLACK WOODS GROUP CATERING

HORS D'OEUVRES

Price listed per platter, estimated 25 servings. Butler passing enhancement available for \$75.

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] 75

wonton crisps house smoked salmon 100 | fig + fromage [v] 80 | ahi tuna 85 | cheese + preserves [v] 70

pinwheel wraps southwest [v] 70 | turkey cranberry 80 | mediterranean [v] 70

petite sandwiches sliced deli meat + cheese, petite buns 95

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

pineapple petite poke pineapple, ponzu, salmon poke, tobeko, white rice, diced mango 60

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

charcuterie *signature hors d'oeuvre* artisan meats + cheeses board 150 | skewers 75 | tower 350

HOT

housemade meatballs *signature hors d'oeuvre* swedish 75 | cranberry barbeque 75 | bourbon barbeque 75

spinach + artichoke dip pita chips [v] 85

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

mushroom tartlet [v] 80

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

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 75 | dates 125 | shrimp 150 | scallops 175

coconut shrimp with orange marmalade 150

traditional wings choice of: thai chili, bbq, buffalo, irish whiskey 75

sliders pulled pork 100 | hamburger 110 | bison 125 | crab cake 135 | vegan patty 125

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 house salad, starch + vegetable selection and a fresh baked roll. Price listed per person. Multiple choice entrees available for an additional \$2/pp.

CHICKEN

champagne chicken *signature entrée* lightly breaded + sautéed chicken, parmesan cheese, housemade champagne sauce 23

french cut chicken bone-in chicken, beurre blanc [gf] 23

basil bruschetta chicken basil, onion, tomato, pesto, mozzarella [gf] 23

wild rice stuffed chicken *signature entrée* minnesota wild rice, boursin herbed cheese 26

BEEF

chargrilled top sirloin 9 ounce, blackberry demi glaze 30

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

9oz filet mignon 9 ounce, blackberry demi glaze [gf] 39

herb crusted roasted prime rib 12 ounce marbled cut, au jus [gf] 38

braised boneless short ribs herb sauce [gf] 37

PORK + LAMB

roasted pork tenderloin apple chutney, caramelized shallots, irish whiskey glaze [gf] 22

charcrust pork tenderloin dijon + cracked peppercorn pork 22

encrusted rack of lamb blackberry sauce [gf] MP

FISH + SEAFOOD

lake superior seasonal catch lemon picatta sauce [gf] 25

roasted north atlantic salmon maple + lemon glaze [gf] 26

broiled walleye tarragon butter [gf] 26

miso salmon serrano chilis, miso glaze [gf] 27

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] 21

baked manicotti ricotta, mozzarella, herbs, marinara [v] 21

polenta portabella seasonal vegetables, portabella mushroom, polenta, wild rice, fresh mozzarella, pesto [v] 22

DUETS

sirloin + chicken **chargrilled top sirloin** 6 ounce sirloin with choice of **chicken entrée** 37

sirloin + fish **chargrilled top sirloin** 6 ounce sirloin with choice of **fish or seafood entrée** 39

filet + chicken **filet mignon** 6 ounce filet with choice of **chicken entrée** 42

surf + turf **filet mignon** 6 ounce filet with choice of **fish or seafood entrée** 45

FILET MIGNON



ROASTED NORTH ATLANTIC SALMON
WITH HOUSEMADE WILD RICE PILAF
AND SAUTEED GREEN BEANS



WILD RASPBERRY SALAD



PLATED SIDES

VEGETABLE

sautéed green beans toasted almonds, sautéed red onions [gf]

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

petite trim carrots 1 [gf]

roasted asparagus 1 [gf]

roasted brussels sprouts + bacon parmesan cheese 2 [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]

SALAD

black woods salad spring mix, raisins, red onion, cherry tomatoes, cucumber, parmesan cheese, roasted garlic vinaigrette

caesar salad romaine lettuce, croutons, caesar dressing

wedge salad iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, bleu cheese dressing [gf] 2

caprese tomato salad mozzarella, basil, balsamic glaze [gf] 2

wild raspberry salad spring mix, romaine, gorgonzola cheese, almonds, mandarin oranges, raspberry vinaigrette [gf] 2

harvest salad apples, lemon poppyseed vinaigrette [gf] 2

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, sriracha, black olives, sour cream, fresh pico, tortilla chips, rice + beans 18

choice of protein: blackened tilapia, grilled shrimp, ground beef, bbq pulled pork + pineapple, buffalo 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 16

choice of burger: half pound beef, 50/50 burger, turkey & cranberries, grilled chicken breast, wild rice burger

add (1) additional protein for +2/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 14

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 \$2/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 21

take it to the next level Add a Black Woods salad or pea salad for \$2/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 24

bw classic choice of: **one protein** 24 | **two proteins** 27 with one vegetable, starch, and salad selection

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
roisserie 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, red onion [gf]
grilled vegetables zucchini, peppers, squash, onion [gf]
petite trim carrots 1 [gf]
roasted asparagus 1 [gf]
roasted brussel sprouts + bacon parmesan cheese 2 [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]

SALAD

black woods salad spring mix, craisins, red onion, cherry tomatoes, cucumber, parmesan, garlic vinaigrette
caesar salad romaine lettuce, croutons, caesar dressing
caprese tomato salad mozzarella, basil, balsamic glaze [gf] 2
wild raspberry salad spring mix, romaine, gorgonzola cheese, almonds, mandarin oranges, raspberry vinaigrette [gf] 2

DESSERTS

Price per person.

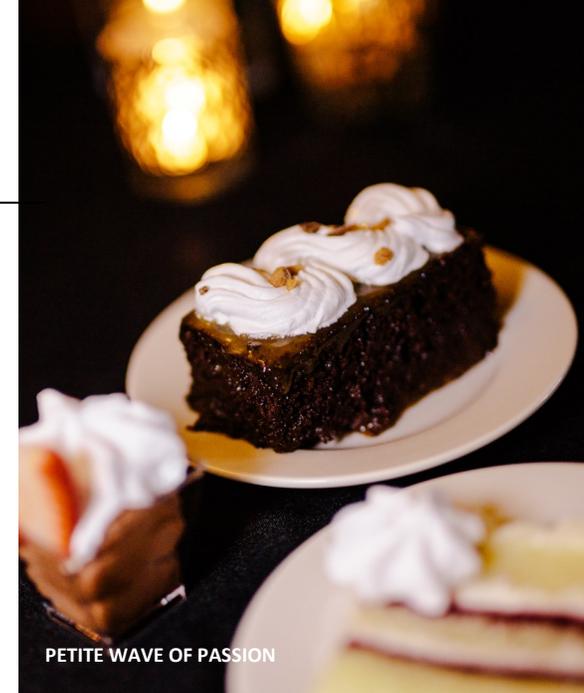
- housemade petite wave of passion** *signature dessert* chocolate cake, caramel, whipped cream, heath bar sprinkles 3
- signature layer cake** white chocolate raspberry 2.75 | triple chocolate 2.75 | lemon supreme 2.75
- apple crisp** baked apples, caramel sauce, oatmeal crust 3.25 | scoop of vanilla 1
- housemade blueberry bread pudding** caramel sauce 3.25
- cheesecake assortment** 3.50
- chocolate mousse** whipped cream + strawberry [gf] 3.25
- fruit flute** season's fresh berries, whipped cream, mint garnish [gf] 3.25
- key lime pie** [gf] 4
- rice krispy bars** assorted flavors served on a stick 3
- pound cake** seasonal berries 3.25
- build your own shortcake bar** housemade biscuits, assorted fruit compotes, assorted drizzles, whip cream 6

LATE NIGHT BITES

Price listed per platter, estimated 25 servings.

- assorted pizzas** sausage, pepperoni, cheese [v] 75*
- hot ham + cheese sandwiches** housemade bun, ham, american cheese, dijon glaze 75
- warm pretzel station** beer cheese and assorted mustards [v] 100
- housemade chocolate chip cookies + milk** [v] 70
- popcorn bar** cheese, butter, caramel [gf] [v] 95
- 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

* = Recommended for in-house events only



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*
 RIONDO - 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

30 8
 30 8
 34 9
 28 7

- 7
 30 8
 - 7
 - 7
 - 7
 38 10

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

50
 28

SIGNATURE COCKTAILS

Cucumber Press 8
 Lavender Martini 9
 Minnesota Mule 9
 Bellini 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 6-7
 Premium Cocktail 8+

DOMESTIC BEER

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

SELTZER + CIDER

White Claw 6
 Loon Juice 7

CRAFT BEER

Bent Paddle Hop 7
 Bent Paddle Black 7
 Castle Danger Cream Ale 7
 Castle Danger White Pine IPA 7
 Summit EPA 7
 Alaskan Amber 7

KEG PRICES

Domestic Keg 325
 Premium Keg 375
 Craft Keg 425

