

BLACK WOODS GROUP
CATERING

ALL THINGS CATERING

LINENS, CHINA, AND FLATWARE INCLUDED IN PRICE





TABLEWARES

White china plateware - including hors d'oeuvre, dinner, salad, and dessert plates - silver flatware, water glasses, coffee cups and saucers are complimentary as well as regular disposables.

ENHANCEMENTS

Compostable Wares 3.75/guest

LINENS

Black or white lap-length table linen as well as cloth napkins are complimentary.

LINEN OPTIONS

90" x 90" *recommend for round tables*

114" x 52" *recommended for banquet tables*

BAR WARES

Recyclable drinkware is included in the price of bar services.

ENHANCEMENTS

Fully stocked bar with real glassware 6/guest

Real wine glasses only 2/place setting

STAFFING

Black Woods Group Catering requires one staff member per 25 guests for full-service events.

Cost is 35/hour per staff member.

STAFFING NOTE

For full service events, a 4 hour minimum is required per staff member.

Considerations may be made for events under 4 hours.

ENHANCEMENTS

Add an onsite Chef for 100/hour.

DELIVERY

Deliveries to any of the following addresses receive complementary delivery: Proctor, MN; Duluth, MN; Hermantown, MN; Superior, WI.

For deliveries outside of this area, a custom delivery fee will be added to your invoice dependent on the location and/or equipment.

EVENT CONFIRMATION

To confirm your event, a signed agreement and deposit is required. For all catered events, a non-refundable deposit is due upon contracting.

All food, beverage, and set up fees are subject to a 15% service charge, 5% commission, and applicable sales tax. Service charge is not a gratuity.

Additional gratuity can be added per your discretion.

HORS D'OEURVES

Price listed per platter, estimated 25 servings.


CHARCUTERIE GRAZING TABLE

COLD

HOUSE SMOKED SALMON	*signature hors d'oeuvre* herbed boursin cheese, classic crackers 170
CHEESE + CRACKERS	cubed cheese, classic crackers *[v]* 125
CLASSIC SHRIMP COCKTAIL	jumbo shrimp, tail on, served over ice and with cocktail sauce 160
BRUSCHETTA	diced tomatoes, basil, balsamic, crostinis *[v] 125*
PINWHEEL WRAPS	southwest *[v]* 110 | turkey cranberry 110
CAPRESE	fresh mozzarella, tomato, basil, balsamic drizzle *[gf]* | skewers 100, bowls 90
APPLE + CHEDDAR SKEWERS	crisp apple, sharp cheddar, arugula, toasted pepitas, drizzled with honey 120
BUTTERY CROSTINIS	beef tenderloin + gorgonzola cream 150 | avocado smash + pico de gallo [v] 130 kielbasa with swiss almond cheese, peppers + onions 130 | cheese + olive tapenade 130
FRESH CUCUMBER CUPS	smoked salmon + boursin 110 *[gf]* | roasted red pepper hummus *[gf - v]* 95 | mango salsa *[gf - v]* 80
FRIED WONTON CRISPS	fig + fromage *[v]* 100 | smoked salmon + boursin 100 | ahi tuna + wasabi sour cream 100 | cream cheese + preserves *[v]* 90 | peach + mascarpone *[v]* 100
WEDGE SALAD SKEWERS	iceberg lettuce, tomato, bacon, blue cheese drizzle 120
GARDEN FRESH VEGETABLES	assorted vegetables with housemade ranch *[gf - v]* 120 | *substitute with hummus for +10*
FRESH FRUIT PLATTER	assorted seasonal sliced fruit + berries 120
PETITE SANDICHES	sliced deli meat + cheese, petite buns 120
PENNE PASTA SALAD	penne pasta, broccoli, red pepper, red onion, cherry tomatoes, peas, light cream dressing *[v]* 90
ARTISAN MEAT + CHEESE BOARD	artisan cured meats, sliced cheeses, crackers 160
CHARCUTARIE GRAZING TABLE	signature hors d'oeuvre assorted cured meats, house-smoked salmon, assorted cheeses, olives, pickles breads, nuts, fruits 395

HOT

HOUSEMADE MEATBALLS	*signature hors d'oeuvre* bourbon whiskey glaze 125| swedish 125 | black woods barbeque 125
FONDUE	smoked gouda, chicken, crisp apples, grapes, housemade crostinis 220 | *add steak bites for additional 50+*
BACON WRAPPED	pineapple *[gf]* 125 | dates *[gf]* 125 | shrimp *[gf]* 150 | scallops *[gf]* 195
ROASTED KIELBASA	kielbasa, roasted onions, bell peppers, basket of crostinis 110
TRADITIONAL CHICKEN WINGS	choice of: thai chili, bbq, buffalo, irish whiskey, garlic parmesan 130
SPINACH + ARTICHOKE DIP	housemade pita chips *[v]* 110
WARM PRETZEL STATION	beer cheese and stone ground mustard *[v]* 130
SLIDERS	shredded chicken 130 | pulled pork 130
SIGNATURE SKEWERS	thai chili shrimp 125 | pork belly + brussel sprout 130
BUTTERNUT RAVIOLI	rich sage cream sauce, sprinkle of candied walnuts [v] 125
GYRO BITES	skewered lamb meatballs, cucumber, tzatziki [gf] 150
MINI CRAB CAKE BITES	skewered with a lemon champagne sauce 155
PRIME RIB STATION	shaved prime rib, dollar buns, creamy horseradish, assorted mustards, pickled cucumbers + red onions *[gf]* 325 | *add a carver +100*

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vegetarian = *[v]* | *gluten free available = [gf]* | *vegan = [vegan]* * = Recommended for in-house events only

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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.

DUETS

TOP SIRLOIN + CHICKEN	*9-ounce steak* with choice of **chicken breast champagne** or **basil bruschetta chicken** 40
TOP SIRLOIN + SALMON	*9-ounce steak* with choice of **maple glazed salmon** *[gf]* or **plum seared salmon** 44
FILET MIGNON + WALLEYE	*6-ounce filet* with choice of **broiled walleye** *[gf]* or **almond crusted walleye** 46
FILET MIGNON + SALMON	*6-ounce filet* with choice of **maple & lemon pepper salmon** *[gf]* or **plum seared salmon** 44
FILET MIGNON + SHRIMP	*6-ounce filet* with **garlic skewered shrimp** *[gf]* 46
FILET MIGNON + LOBSTER	6-*ounce filet* with **lobster tail** *[gf]* MP

POULTRY

CHAMPAGNE CHICKEN	*signature entrée* lightly breaded + sautéed chicken, parmesan cheese, housemade champagne sauce 27
TUSCAN CHICKEN	grilled chicken breast topped with a cream sauce with cherry tomatoes, baby spinach *[gf]* 27
BASIL BRUSCHETTA CHICKEN	fresh mozzarella, tomato, basil pesto, onion *[gf]* 27
WILD RICE STUFFED CHICKEN	*signature entrée* minnesota wild rice, boursin herbed cheese *[gf]* 28

BEEF + PORK

CHARGRILLED TOP SIRLOIN	9-ounce, chargrilled with demi-glace *[gf]* 34 | *add chimichurri +1*
FILET MIGNON	6-ounce, port wine mushroom ragout *[gf]* 39
HERB CRUSTED ROASTED PRIME	12-ounce marbled cut, served with au jus and horseradish *[gf - au jus not gf]* 44
BRAISED BONELESS SHORT RIBS	with a rich beef gravy *[gf]* 39
ROASTED PORK	savory herb boursin sauce *[gf]* 27
APPLE PORK TENDERLOIN	apple chutney, caramelized shallots, irish whiskey glaze *[gf]* 27

FISH + SEAFOOD

NORTH ATLANTIC SALMON	maple + lemon pepper glaze *[gf]* 30 | plum seared with almonds 31 | thai chili 31
BROILED WALLEYE	seasoned filet of walleye on a bed of wild rice *[gf]* 30
ALMOND CRUSTED WALLEYE*	toasted almond + panko crusted walleye with a lemon-dill sauce 32
LOBSTER TAIL	broiled lobster tail, drawn butter *[gf]* MP

VEGETABLE

BUTTERNUT SQUASH RAVIOLI	rich sage cream sauce, sprinkle of candied walnuts *[v]* 26
STUFFED BELL PEPPER	couscous, harissa, cherry tomato, feta *[v - vegan available upon request] [gf with quinoa]* 24
BW HOUSEMADE VEGAN RIBS	blend of chickpeas, tapioca + beets, chimichurri sauce *[gf - vegan]* 26
VEGAN PESTO PASTA	penne pasta, fresh vegetables, housemade vegan pesto *[vegan] [gf with gluten free penne]* 24
POLENTA PORTABELLA	seasonal vegetables, portabella mushroom, polenta, wild rice, fresh mozzarella, pesto *[gf - v]* 25

**ASK ABOUT MORE ABOUT OUR NEWEST VEGAN OPTIONS!*





BASIL BRUSCHETTA CHICKEN

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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.

CROWD FAVORITES

BW SIGNATURE champagne chicken, swedish meatballs, butter + chive mashed potatoes, sautéed green beans, pasta salad, bw salad, rolls + butter, petite wave of passion chocolate cake 32

CHEF'S ITALIAN housemade meat lasagna, penne pasta, marinara + alfredo sauce, seasonal vegetable, classic caesar salad, parmesan cheese, breadsticks 28
add grilled chicken or housemade meatballs +2/p

CHICKEN & RIB rotisserie chicken, black woods famous bbq ribs, butter & chive mashed potatoes, seasonal vegetable, baked beans, bw salad, rolls + butter 38
** substitute our signature housemade cornbread and sweet butter* 2/p

CRAFT YOUR CUSTOM DINNER BUFFET

CHEF-CARVED NEW YORK with choice of vegetable, starch, and salad *[gf]* 46
add choice of one additional protein 48

CHEF-CARVED PRIME RIB with choice of vegetable, starch, and salad *[gf]* 46
add choice of one additional protein 48

BW CLASSIC **one protein** 26 with choice of vegetable, starch, and salad
two proteins 32 with choice of vegetable, starch, and salad



CHOICE OF PROTEINS

champagne chicken
tuscan chicken *[gf]*
basil bruschetta chicken *[gf]*
rotisserie chicken *[gf]*
apple pork tenderloin
roasted pork
housemade Swedish meatballs
maple glazed salmon *3 [gf]*
plum-seared salmon *3 [gf]* with almonds
roasted turkey *[gf]*
glazed ham *[gf]*
homestyle meatloaf *[gf]*

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DINNER SIDES



STARCH

butter + chive whipped potatoes *[gf]*
rosemary garlic roasted potatoes *[gf] 1*
gorgonzola potato torte *2*
cilantro pesto rice
roasted tri-colored fingerlings *[gf] 2*
oven roasted root medley *sweet potato, red onion, parsnips, beets, carrots [gf] 2*



VEGETABLE

sauteed green beans *[gf]*
petite trimmed carrots *[gf] 2*
roasted asparagus with cherry tomatoes *[gf] 2*
roasted vegetables with zucchini, peppers, squash, onion *[gf]*
seared brussels sprouts with bacon and parmesan *[gf] 3*



SALAD

BW SALAD spring mix, carrots, cucumber, cherry tomatoes, parmesan, croutons, roasted garlic vinaigrette *[gf no croutons]* 2
CAESAR SALAD romaine lettuce, croutons, shaved parmesan, traditional caesar dressing *[gf no croutons]* 2
WILD SUMMER 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*

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BUILD YOUR OWN STATIONS

STREET TACO

choice of two proteins, soft or hard shell tortillas, lettuce, shredded cheese, cilantro, lime, taco sauce, black olives, sour cream, fresh pico, tortilla chips, cilantro white rice 23
choice of protein: ground beef, bbq pulled pork, shredded chicken, blackened tilapia +3, grilled shrimp +3
make it a taco salad bar! add herbed tortilla bowls and cilantro lime vinaigrette for +$2 add fajita veggies for +2

BURRITO BOWL STATION

seasoned grilled chicken, pulled pork, black bean corn salsa, cilantro white rice, lettuce, shredded cheese, housemade pico de gallo, cilantro pesto jalapenos, sour cream, lime, hot sauce, tortilla chips 23
add grilled shrimp 4, grilled steak bites +3 add guacamole or queso +2

BURGER

choice of burger, assorted cheese, sliced buns, crisp bacon, lettuce, onion, sliced tomato, housemade pickles, condiments, pasta salad, bw salad and kettle chips *[gf]* 24
choice of burger**:** fresh-ground beef patty *[gf]*, grilled chicken breast *[gf]*, black bean patty, *add additional protein for +2*
gluten free buns available upon request

MAC N' CHEESE

cavatappi pasta tossed in a blend of white cheddar, fontina, gruyére swiss, and mozzarella cheese topped with toasty bread crumbs. served with bacon, broccoli, jalapenos, bw house salad, and assorted drizzles: bbq, pesto, sriracha *[gf]* 22
add shredded chicken +2, bbq pulled pork +2, smoked sausage +2

RICE BOWL STATION

build your own bowl choice of white or brown rice, grilled chicken, edamame, broccoli, squash, snap peas, matchstick carrots, red onion, wonton crisps, pickled ginger, assorted sauces: soy sauce, cilantro pesto, and bang-bang sauce *[gf]* 23
add thai chili shrimp +3, grilled steak bites +3, teriyaki salmon +3

PRIME RIB SLIDERS

chef-carved prime rib, dollar buns, assorted cheeses, creamy horseradish, assorted mustards, kettle chips, bw house, pasta salad, pickled cucumbers, caramelized onions, sautéed mushrooms, au jus [gf no au jus]. 28
includes carver at no additional cost
**gluten free buns available upon request*



STREET TACO BAR

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DESSERTS

PETITE WAVE OF PASSION	*signature dessert* housemade chocolate cake, whipped cream, heath bar sprinkles 6
BLUEBERRY BREAD PUDDING	housemade blueberry bread pudding with caramel sauce 6
STRAWBERRY SHORTCAKE BAR	butter pound cake, fresh strawberries, whipped cream 7 | individually plated 6
FLOURLESS CHOCOLATE TORTE	rich chocolate torte with whipped cream *[gf]* 7
SIGNATURE LAYER CAKE	white chocolate raspberry 4 | lemon supreme 4 | chocolate 4
CHOCOLATE MOUSSE	rich chocolate mousse with berries and whipped cream *[gf]* 4
APPLE CRISP	baked apples, caramel drizzle, oatmeal crust 5
BANANA WHIP	banana crème, whipped cream, toasted coconut *[gf]* 4
SALTED CARAMEL CHEESECAKE	sweet and salty cheesecake with a caramel drizzle and whipped cream *[gf]* 7
FRESH FRUIT CUP	assortment of fresh fruit, whipped cream, mint garnish *[gf]* 6
KEY LIME PIE	graham cracker crust with whipped cream and lime garnish 6
S'MORES BAR	marshmallows, graham crackers, chocolate - fire pit at venue 75 | table top flame provided by BWG 110
	serves 25 guests
	vegan and dairy-free desserts available upon request





S'MORES BAR

LATE NIGHT BITES

Price listed per platter, estimated 25 servings.

HOT HAM + CHEESE SLIDER	hawaiian roll, ham, cheese and a dijon glaze 100
WARM PRETZEL STATION	beer cheese and stone ground mustard *[v]* 120
CHIPS + DIP	housemade onion dip *[v]* 75 | tortilla chips and salsa *[gf - v]* 75
POPCORN BAR	cheese, butter, caramel in mini popcorn boxes *[gf] [v]* 100
CONEY DOG STATION	hot dogs, buns, coney sauce, assorted condiments 130
SALTY BAR SNACKS	assortment of pretzels, chex mix, gardettos *[v]* 75
WALKING TACO BAR	nacho cheese chips, seasoned ground beef, shredded lettuce, nacho cheese, salsa, olives, sour cream 120 *[gf]*
	add chicken for an additional +2/p
SPINACH + ARTICHOKE DIP	housemade pita chips *[v]* 110
SLIDERS	shredded chicken 130 | pulled pork 130
MAC N' CHEESE STATION	creamy mac, chopped bacon, breadcrumbs, pesto + sriracha drizzle 120
S'MORES BAR	graham crackers, marshmallows, chocolate - fire pit at venue 75 | table top flame provided by BWG 110
ASSORTED COOKIE STATION	served with hot cocoa, milk, or housemade lemonade 75

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SIGNATURE BEVERAGE STATION

Price listed per station, estimated 25 servings.

HOSTED SODA	for your entire event, fountain pop 325* | per consumption: can 3
SPARKLING WATER	3 per can
BOTTLED WATER	3 per bottle
LAVENDER LEMONADE	*housemade specialty* 60
PUNCH STATION	*black woods signature* punch recipe 50
ICED COFFEE STATION	brewed coffee**,** cream, sugar, whipped cream, flavored syrups 75
INFUSED WATER STATION	citrus 30 | berry 30 | melon 30 | cucumber 30
GOURMET COFFEE + DONUTS	flavored syrups, brewed coffee, cream, whipped cream, sugar, assorted donuts 110
CLASSIC COFFEE STATION	brewed coffee, cream, sugar 75
COCOA STATION	hot cocoa, whipped cream, peppermint, cinnamon + nutmeg shake, marshmallows, chocolate sauce 75
CIDER STATION	hot apple cider, whipped cream, cinnamon shake, caramel sauce 50







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