



Party Platters

Regular platter serves 8-12 people.

Large platter serves 20-25 people.

Seasonal Crudités: Colorful vegetables artfully arranged with roasted red peppers, hummus and buttermilk ranch. \$24.95 regular; \$49.95 large

Vegetables with Cheese: A vegetable crudités platter with a selection of cheeses served with a variety of crackers. \$29.95 regular; \$64.95 large

Cheese Sampler: Goat, Blue Cheese, Brie, and Cheddar cheeses handpicked by our cheese mongers served with dried fruit, sliced baguette and a variety of crackers. \$41.95 regular; \$87.95 large

Local Cheese Sampler: A seasonal selection of four Minnesotan and Wisconsin cheeses. Cheeses handpicked by our cheese mongers just for you! Served with dry & fresh fruit, fruit chutney with baguette and crackers. \$59.95 regular; \$125.95 large

Artisanal Cheese Sampler: Our in house experts will select four of the finest International and Local handmade cheeses available. The selection will be based on seasonality, quality, ripeness and for the manner in which they compliment each other. Paired with dried figs, fruit, Lavosh crackers and sliced baguette. \$69.95 regular; \$148.95 large

Beer Sampler: A selection of Local and Imported cheeses hand picked by our cheese mongers for freshness and the unique flavor profiles of glorious beer. Selection may include Marieke Gouda, Meadow Creek Grayson, Colston Basset Stilton or Manchego. Paired with artisanal salami, olives and cornichons, Dijon, sliced baguette and crackers. \$72.95 regular; \$153.95 large

All Natural Dakota Farm's beef tenderloin: Grilled medium-rare with rosemary and garlic served with our horseradish cream sauce and sliced baguette. Serves 25 people - \$299.95

Smoked Nova Lox: Hardwood smoked salmon with capers, onion, and egg, herbed cream cheese and dark breads. \$74.95 regular; \$154.95 large

Antipasto Display: Prisciutto di Parma, cured salami, imported ham, fresh mozzarella cheese, grilled and marinated vegetables, olives and artichokes served with crusty bread. \$71.95 regular; \$149.95 large

Poached Salmon: Poached Atlantic salmon with cucumber, baby greens, tomato, red onion and a saffron lemon cream, served with dark breads. Serves up to 20 people - \$89.00

Our Spinach & Artichoke Dip: with fire roasted poblanos and Queso Fresco, served with house made crostini. \$21.95 regular; \$43.95 large

Crostini Platter: Freshly toasted crostini surrounded by a trio of toppings. Serves up to 25 people - \$74.95

Vine-ripe tomato, basil, extra virgin olive oil and balsamic,
Smoked salmon mousse,
Roasted red pepper hummus

**Cheeses subject to substitutions due to availability, freshness, ripeness, compatibility with all the other cheeses in your Sampler and for exciting newness. We are delighted to take requests and will tailor your Sampler to the beverages and food you are serving – the Perfect Pairing!



Hors d'oeuvres

Minimum order of two dozen unless noted otherwise.

Perfectly Poached Prawns: With cilantro, lime and chili, served with a creamy red pepper dipping sauce. \$31.95 per dozen

Oven-roasted jumbo prawns: Stuffed with apricot and wrapped with smoked bacon. \$36.00 per dozen

Grilled marinated jumbo chicken drummettes: Served with a creamy roasted pepper dipping sauce. \$18.95 per dozen

Maryland crab cakes: Our signature recipe of sweet lump crab cakes with our house made lemon-caper remoulade. \$36.95 per dozen

Mini quiche: An assortment of our fresh baked spinach Florentine & classic Lorraine. \$19.95 per dozen

Smoked salmon canapés: Thinly sliced smoked salmon on dark bread with lemon cream. \$21.95 per dozen

Sweet onion confit Crostini: With caramelized onions and local blue cheese. \$19.95 per dozen

Tomato and fresh mozzarella crostini: Crispy crostini with basil pesto, ripe plum tomatoes and fresh mozzarella. \$20.95 per dozen

Creamy mini parmesan risotto cakes: Topped with oven-roasted tomatoes, basil and mozzarella. \$21.95 per dozen

Dakota Farm all natural beef tenderloin canapés: Thin slices of herb-crusted beef tenderloin, creamy horseradish on a garlic crouton. \$36.95 per dozen; **4 dozen minimum order

Duck Confit Crostini: Prepared in the time-honored French tradition with creamy gorgonzola and tart cherries. \$29.95 per dozen

Curried butternut squash: Placed on a crouton with honey goat cheese with a sun-dried cherry on top. \$21.95 per dozen

Curried Chicken Salad Tartlette: Served with currants and chives. \$19.95 per dozen

Brie & Roasted Garlic: Served on a savory crouton with mango chutney. \$19.95 per dozen

Local Lamb chops: Marinated and grilled to perfection, served with our basil pesto. \$72.95 per dozen



Boxed Lunches

The Lunch Box: Choice of signature sandwich, served with chips and a freshly baked cookie. \$9.95

The Full Lunch Box: Includes the lunch box plus your choice of seasonal grain salad or pasta salad. \$11.95

Choose your Sandwich:

*House-recipe tuna salad on white la Baccia bread with red leaf lettuce and tomato.

*Grilled curried chicken salad with currants on herb ciabatta.

*All-natural roast beef on pumpnickel with creamy horseradish, Havarti, romaine and tomato.

*House-roasted turkey breast Swiss cheese, mayo and red leaf lettuce on a rustic roll.

*Molinari salumi, Capocollo, fresh Mozzarella, tomato, arugula, red onion, pepperoncinis and red wine vinaigrette.

*Grilled marinated vegetables.

Sandwich Platters

Chef's Platter: A variety of meats, cheeses and fresh vegetables served on our fresh-baked herb Ciabatta. Includes a side of mayonnaise and Dijon mustard.
\$39.95 regular; \$82.95 for the large

Pairings Platter: A variety of our deluxe sandwiches including: Italian, house roasted turkey, tuna salad, fresh mozzarella and tomato basil sandwiches. \$59.95 regular; \$126.95 large

Salad Entrees

Regular serves 6-8

Large serves 10-12

Chicken Caesar: All-natural grilled chicken with hearts of romaine, our creamy Caesar dressing, house-made garlic croutons and Parmesan Reggiano.
\$34.95 for the regular platter; \$51.95 large

Cobb: House-roasted turkey breast, smoked bacon, local blue cheese, tomato, egg, olives, mixed greens and our buttermilk herb dressing. \$38.95 regular; \$59.95 large

Caprese: Chilled shrimp, tomato, fresh mozzarella, arugula, basil, balsamic dressing and crisp romaine. \$56.95 regular; \$87.95 large

Baby Spinach: Toasted almonds, sweet dried cherries, tangy goat cheese, red onion, strawberries and a honey-poppy seed dressing.
\$28.95 regular; \$ 41.95 large



Side Salads

Garden Fresco: Mixed crispy greens with fresh seasonal vegetables and a balsamic vinaigrette dressing. \$19.95 regular; \$29.95 large

Caesar Salad: All-natural grilled chicken with hearts of romaine, our creamy Caesar dressing, house-made garlic croutons and Parmesan Reggiano. \$22.95 regular; \$34.95 large

Beverages

Assorted Coca-Cola products; bottled waters; bottled sodas including Izze's, Vignette Country Wine Sodas

Desserts

Simply Sweet: An assortment of our freshly baked cookies. \$15.95 per dozen

Clever Confections: The best of our seasonal bars and brownie platter. \$28.95 per dozen

Breakfast Pastries

\$21.95 per dozen

Muffins

Scones

Breakfast Breads

Danish

Cinnamon Rolls





Pairings Catering Rules and Policies

Ordering guidelines:

To place an order:

Please call 952.426.0522.

To guarantee your requests please call a minimum of 48 hours in advance.

We will do our best to accommodate orders outside of this timeline; charges may apply.

Payment:

Credit card information is required upon placement of your order. All food and beverage will be billed on the day of the orders' pick up or delivery. A deposit may be required.

We will gladly accept Visa, American Express, MasterCard or Discover Card.

Pick up or delivery:

We will have your food beautifully packaged for pick up at our store, or we can arrange delivery right to your door. A delivery fee will be applicable based on the delivery distance from our store.

Cancellation policy:

We require a 24 hour notice for all cancelled and modified orders.

Within the 24 hour limit the full order value will be charged to the card on file.

Our menu:

This is a sampling of our many offerings. We have a very talented staff that would love to help you create a specialty menu. Looking for the perfect wine or beer pairing? Come join us in the Market.

Tableware and serviceware is available for purchase as well.

