



# *Menu*



photo by Ryo Hamasaki



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# passed appetizers

BY THE DOZEN

## cold

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**FRUIT SKEWERS** \$36

fresh seasonal fruit with basil, finished with house-made pomegranate molasses and sea salt

**GOAT CHEESE CROSTINI** \$42

house-made focaccia with a smear of whipped goat cheese, garnished with fresh gremolata

**GREEK PITA BITES** \$42

crispy pita chips with tangy, creamy feta dip, topped with cucumber, heirloom cherry tomatoes, extra virgin olive oil, and fresh dill

**ANTIPASTO SKEWERS** \$48

an assortment of sliced meats and cheeses, with kalamata olives, heirloom cherry tomatoes, and peppadews, garnished with a fresh lemon and oregano vinaigrette

**MEDITERRANEAN CHICKEN SALAD SKEWER** \$48

grilled chicken with Castelvetrano olives and Gruyère cheese, topped with grapes, rosemary, and a drizzle of red wine vinaigrette

**GAZPACHO** \$48

a creamy vegan soup shooter with a blend of grilled, seasonal vegetables

**FLANK STEAK CROSTINI** \$50

thinly sliced flank steak, seared to medium-rare, on top of a house-made focaccia crostini, garnished with red pepper chermoula and chimichurri

**FALAFEL BITES** \$54

house-made falafel topped with herb pesto and creamy hummus

**CUCUMBER BITES** \$60

salmon lox with caper lemon cream cheese, served on a fresh slice of cucumber

**CEVICHE CUP** \$60

seasoned, chopped shrimp with avocado, red onion, jalapeno, heirloom tomatoes, fresh cilantro, and mint





# hot

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**VEGETABLE SKEWER** \$42  
grilled seasonal vegetables served with lemon and basil oil

**BRIE CROSTINI** \$42  
house-made focaccia crostini topped with a smear of warm whipped brie cheese and garnished with fresh berries, spicy honey, and mint

**STUFFED MUSHROOMS** \$42  
savory mushroom duxelles stuffed with a pepita parsley mix and freshly grated lemon zest, and baked until golden brown

**SAUSAGE-STUFFED MUSHROOMS** \$48  
traditional sausage-stuffed mushrooms topped with an herbed panko topping & baked until golden brown

**POTATO CROQUETTES** \$48  
breaded mashed potatoes with a crispy, herbaceous coating; deep fried & served with house-made mustard cream sauce or roasted garlic aioli

**STUFFED APRICOTS** \$48  
crispy prosciutto wrapped around a dried apricot stuffed with whipped Boursin cheese

**SOUP SHOOTERS** \$48  
seasonal vegetables and aromatics cooked in cream and blended until smooth (can be made vegan)

**CHICKEN SATAY** \$50  
skewered chicken breast seared & topped with sweet chili sauce, toasted sesame seeds, & chopped cilantro

**BEEF SATAY** \$54  
marinated beef tenderloin, seared and topped with teriyaki sauce, toasted sesame seeds, and chopped cilantro

**MEATBALLS** \$54  
traditional tender meatballs served with marinara

**BEEF TENDERLOIN CROSTINI** \$58  
focaccia toast topped with a slice of tenderloin prepared medium rare, served with tarragon aioli, chopped parsley, and Maldon salt

**SCALLOP RAMAKI** \$60  
pan seared scallops wrapped in bacon & topped with honey syrup & fresh ground black pepper

**SHRIMP SKEWER** \$60  
seasoned shrimp, seared and topped with cilantro lime sauce, toasted sesame seeds, and chopped cilantro

**BRAISED BEEF CANAPE** \$60  
beef bourguignon served in a crispy puff pastry and topped with mashed potatoes



# stationed appetizers

SERVES APPROXIMATELY  
24 PER ORDER UNLESS  
OTHERWISE NOTED

## DEVEILED EGGS \$48

MINIMUM 2 DOZEN PER FLAVOR  
a platter with your choice of deviled  
eggs:  
Regular  
Fried chicken  
Pastrami  
Horseradish-shrimp  
Fried caper-caviar

## BRUSCHETTA \$54

SOLD BY THE DOZEN  
crostini, tomato, garlic, basil, &  
balsamic reduction

## FRUIT \$110

seasonal fruit platter

## CRUDITÉ \$120

a platter with fresh vegetables &  
house-made ranch

## SHRIMP COCKTAIL \$300

75 pieces of jumbo shrimp with  
horseradish, lemon, & cocktail sauce

## CHARCUTERIE BOARD \$150

an assortment of meats, pickles, &  
relishes, served with assorted crackers  
& crostinis

## CHEESE PLATTER \$150

an assortment of cheeses, jams, &  
fresh fruits, served with assorted  
crackers & crostinis

## TEA OR FINGER SANDWICHES \$115

Salmon-cucumber  
Club chicken salad  
Chickpea salad  
Ham & Gouda

## SLIDERS

Mini cheeseburgers \$145  
traditional mini burgers with  
cheddar cheese & caramelized  
onion jam

Mini Rubeen \$145  
mini pastrami sliders with Swiss  
cheese, house-made sauerkraut,  
& house-made thousand island  
dressing

Mini mushroom sliders \$120  
mini balsamic-marinated  
portabella mushrooms paired with  
sauteed red bell peppers & basil  
pepita pesto

# breakfast

## buffet

SERVES APPROXIMATELY 24 PER ORDER UNLESS OTHERWISE NOTED

### PARFAIT CUPS \$54

SOLD BY THE DOZEN

parfait cups filled with vanilla Greek yogurt and macerated berries, topped with house-made granola

### CHIA PUDDING CUPS \$54

SOLD BY THE DOZEN

cups made with chia seeds, oat milk, vanilla, & agave, topped with macerated berries

### PASTRIES \$48

SOLD BY THE DOZEN

an assortment of croissants & Danish pastries

### BAKED GOODS \$48

SOLD BY THE DOZEN

an assortment of bagels, muffins, and English muffins served with an array of cream cheese, jams, and peanut butter

### FRENCH TOAST BREAD PUDDING \$100

a sweet brunch dessert filled with cinnamon spiced custard – a Woman's Club favorite!

### SCRAMBLED EGGS \$120

### FLORENTINE EGG BAKE \$125

spinach, garlic, & parsley

### EGG BAKE \$135

bacon & Gouda

### LOX PLATTER \$150

cured salmon, tomatoes, red onion, cucumber, whipped dill cream cheese, and fried capers

### GRITS \$110

with cream & brown sugar on the side

### HASH BROWN PATTIES \$96

(SOLD BY THE DOZEN)

crispy fried hashbrowns

### BACON \$120

crispy applewood smoked bacon

### SAUSAGE MEATBALLS WITH MAPLE GRAVY \$130

breakfast-style pork sausage with sweet & savory maple gravy

### BISCUITS & GRAVY \$125

country gravy with breakfast sausage, served over warm biscuits



# *plated*

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INDIVIDUALLY PLATED AT \$18 PER PERSON

Each guest receives an individual fruit plate as starter. For the main course, host chooses the style of eggs (scrambled or quiche) that will be accompanied by two sides.

## **EGGS**

### **Scrambled**

traditional soft scrambled eggs with chives

### **Florentine Quiche**

a fluffy, Florentine-style quiche with spinach, garlic, shallot, & parsley

### **Savory Quiche**

a fluffy quiche with savory ham & melted Gouda

## **SIDES**

Host picks two sides (an extra side can be added for an upcharge of \$3++ per person)

- **House salad**
- **Toast**
- **Hashbrown patties**
- **Sausage meatballs**
- **Bacon**



# Lunch

## buffet

SERVES APPROXIMATELY 24 PER ORDER UNLESS OTHERWISE NOTED

**BAGGED CHIPS**                      **\$4 PER BAG**  
SOLD BY THE BAG

### SALAD

**House**                                      **\$120**  
with mixed greens, cucumber,  
tomato, red onion, croutons, &  
house vinaigrette

**Greek**                                      **\$130**  
with romaine, cucumber, tomato,  
red onion, feta, kalamata olives, &  
lemon oregano vinaigrette

**Bistro**                                      **\$135**  
with mixed greens, dried fruit,  
candied nuts, &, depending on  
the season, roasted seasonal  
vegetables or fresh fruit

### PASTA SALAD

*all pasta salads made with cavatappi noodles*

**Midwest**                                      **\$125**  
a creamy pasta salad with broccoli,  
ham, peas, & cheddar

**Greek**                                      **\$130**  
a fresh pasta salad with tomatoes,  
cucumbers, feta, red onion,  
kalamata olives, & lemon oregano  
vinaigrette

**Antipasto**                                      **\$135**  
a savory pasta salad with salami,  
mozzarella, pepperoncini peppers,  
tomatoes, cucumbers, & lemon  
oregano vinaigrette

### SOUP

**Roasted Tomato Basil**                      **\$120**  
a creamy bisque with fresh basil

**Butternut Squash**                      **\$120**  
creamy butternut squash bisque  
with fresh thyme & rosemary

**Chicken Noodle**                      **\$125**  
traditional chicken noodle soup  
with cavatappi pasta

**Chicken Wild Rice**                      **\$130**  
creamy chicken & wild rice soup  
with fresh vegetables & herbs

**Chili**                                      **\$135**  
hearty black bean & corn chili  
with your choice of turkey or beef

### PANINIS

SOLD BY THE DOZEN

**The Ultimate Grilled Cheese**                      **\$125**  
with pesto, heirloom tomato, and  
crispy bacon, on sourdough toast

**Ham Panini**                                      **\$125**  
with fontina, thinly sliced red on-  
ions, roasted bell peppers, roasted  
garlic aioli, and stone-ground  
mustard, served on a ciabatta bun

**Mushroom Panini**                      **\$120**  
a ciabatta bun filled with  
marinated portabella mushroom,  
sliced Havarti, arugula, basil  
pepita pesto, and balsamic glaze





## **COLD SANDWICHES**

SOLD BY THE DOZEN

### **Chicken Mediterranean Sandwich**

**\$130**

sliced roasted chicken, heirloom tomato, sliced red onion, arugula, & basil pepita pesto, served on toasted sourdough

### **Roast Beef Sandwich**

**\$125**

thinly sliced roast beef, sauteed onions, bell peppers, & red pepper aioli, on a served on a toasted brioche roll

### **Chickpea Salad Sandwich**

**\$120**

chickpea salad with heirloom lettuce & a roasted garlic vegan aioli, served on toasted ciabatta

### **Egg Salad Sandwich**

**(PLATED OPTION ONLY)**

traditional egg salad with a roasted garlic aioli twist, served with heirloom lettuce on toasted ciabatta

## *plated*

INDIVIDUALLY PLATED AT \$18 PER PERSON

Host chooses the following: one hot sandwich / one cold sandwich / one vegetarian sandwich for guests to then choose from, and provides counts seven days prior to event.

Host chooses two sides to accompany the sandwiches:

**House salad**

**Chicken noodle or tomato soup**

**Seasonal fruit medley**

**Midwest pasta salad**

**Chips**



# dinner

## buffet

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### **BREAD & BUTTER**

SOLD BY THE DOZEN

Hawaiian rolls	\$24
Dinner rolls	\$36
Baguette	\$48

### **VEGETABLES**

\$96

SERVES 24 PER ORDER

Asparagus  
Broccolini  
Roasted baby carrots  
Brussels sprouts

### **PROTEIN**

SOLD BY THE DOZEN

Falafel with chimichurri	\$60
Cauliflower steaks with chermoula	\$72
Chicken breast au jus	\$60
Salmon with hollandaise	\$84
Seabass with lemon dill butter	\$96
Hanger steak au jus	\$96
NY strip with mushroom cream sauce	\$120

# plated tiers

## TIER 1 \$60 PER PERSON

Hawaiian rolls

House salad

### Entrée

*guests choose and host provides selections seven days prior to event*

- Tofu with chimichurri
- Chicken au jus
- Hanger steak au jus

### Smashed fingerling potatoes

roasted & fried fingerling potatoes tossed in parsley

### Seasonal vegetable medley

#### Choice of:

- Panna cotta
- Seasonal pie
- Seasonal crisp

## TIER 2 \$85 PER PERSON

Dinner rolls

### Antipasto or Caesar salad

*host chooses one for the entire group; otherwise an upcharge to allow guests to have a choice*

### Entrée

- Falafel with chimichurri
- Bone-in chicken thigh au jus
- Salmon with hollandaise
- New York strip au jus

### Butter-whipped mashed potatoes

### Seasonal vegetable medley

#### Choice of:

- Seasonal cheesecakes
- Tortes
- Chocolate mousee

## TIER 3 \$120 PER PERSON

Toasted baguette

### Chef's choice seasonal salad

### Soup (cup)

### Entrée

- Cauliflower steak with chermoula
- Seabass with Lemon dill butter
- NY strip cut of bison or venison with mushroom cream sauce
- Beef au jus (8 oz filet)

### Twice-baked potato with pancetta, gruyere, & chives

### Seasonal vegetable medley

#### Choice of:

- Crème brûlée
- Tiramisu



# assorted mini desserts

BY THE DOZEN

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<b>COOKIES</b>	<b>\$36</b>
<b>BARs</b>	<b>\$36</b>
<b>MINI PUDDINGS</b>	<b>\$42</b>
<b>MINI MOUSSE CUPS</b>	<b>\$42</b>
<b>CHOCOLATE TRUFFLES (VEGAN)</b>	<b>\$42</b>
<b>MINI TIRAMISU CUPS</b>	<b>\$48</b>
<b>LEMON MERINGUE BITES</b>	<b>\$48</b>
<b>INDIVIDUAL KEY LIME PIES</b>	<b>\$48</b>
<b>S'MORES BARs</b>	<b>\$48</b>



# bar & beverages

## CASH BAR

Under a negotiated Cash Bar, guests will purchase their own drinks with card or cash. Host can decide if this is a full bar option or limit it to beer and wine. All selections and pricing will be decided by The Woman's Club of Minneapolis (TWCM).

## HOSTED BAR

Under a negotiated Hosted Bar, the event coordinator and the host set a dollar amount up to which beverages are hosted. If the beverage consumption reaches the set dollar amount mid-event, our staff will ask the planner or host if they would like to increase the amount or turn the bar to a cash bar for guests to then purchase drinks on their own.

## OPEN BAR

Under a negotiated Open Bar, the host agrees to pay based on consumption.

## OTHER DETAILS

TWCM bars charge based on consumption for beer, wine by the glass (unless negotiated to be charged by the bottle), and spirits.

All hosted items are subject to a 23% Banquet Fee and applicable tax.

TWCM bars offer last call 30 minutes prior to guest departure, and close 15 minutes prior to event end.

TWCM bars provide staff, glassware, and all other tools required to provide a functioning service.

TWCM will put out tip jars, as these are standard. There is the option to remove them for hosted bars.

BAR PRICING SUBJECT TO CHANGE







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