



Your Service with Rolling Ridge & Custom Catering

Guest tables are set with your choice of black, white, or ivory linen. You may select from 16 colors of linen napkins. We include china dinner plates, salad plates, silverware, water goblets and coffee cups. A gourmet coffee station features raw sugar, cream and shaved chocolate. Each guest table will receive a plated salad, artisan bread, and whipped rosemary garlic butter. Water is served tableside.

Pricing listed for Modified Buffet Style Service. \$3/Guest additional for Plated or Family Style Service.

> \$22/Guest <

Asiago Encrusted Chicken with
Garlic Herb Cream Sauce

Apple Wild Rice Stuffed Chicken with
Sweet Onion Cream Sauce

> \$28/Guest <

Thick Cut Hickory Smoked Beef Brisket with
Signature Blueberry Pomegranate BBQ Sauce

Lemon Herb Grilled Boneless Pork Chop

Dijon Marsala Pork Tenderloin

Honey Garlic Glazed Boneless Pork Loin with
Roasted Red Pepper Cream Sauce

Char-Broiled Chimichurri Jumbo Shrimp Skewer

Citrus Thyme Salmon Filet

Parmesan Wild Rice Encrusted Walleye with
Lemon Dill Cream Sauce

5oz Classic Grilled Sirloin with
Bourbon Whiskey Glaze

> \$25/Guest <

Bacon Mozzarella and Spinach Stuffed Chicken with
Blueberry Balsamic Glaze

Applewood Bacon Wrapped Chicken with
Asiago Cream Sauce

Herb Seasoned French Cut Chicken with
Basil Pesto Parmesan Sauce

Applewood Smoked Ham with
Irish Whiskey Maple Syrup Glaze

Slow Roasted Beef Shoulder Roast with
Rich Beef Gravy

Pilsner Braised Short Rib with Au Jus

> \$35/Guest <

6oz Center Cut Beef Tenderloin topped with
Stout Braised Wild Mushroom and Onion

Choice Cut Beef Prime Rib with
Traditional Au Jus and Creamy Horseradish

Complimentary Tasting!

We will provide a tasting for up to 6 people in our private tasting room at
3701 3rd Street North, St. Cloud, MN 56303

*Not always readily available for tasting

Building Your Menu



The price per guest depends on the entrée selection.
Included is your choice of one vegetable, starch, salad and bread.

› Vegetable Options ◀

- Honey Glazed Green Top Carrots
- Caramelized Baby Carrots
- Green Beans with Roasted Red Peppers
- Moncao Blend (Carrot & Bean Medley)
- Signature Buttered Whole Kernel Sweet Corn
- Fresh Asparagus
- Orzo & Vegetable Stuffed Pepper (+\$1.00/Guest)
- Cous Cous Stuffed Zucchini Boat (+\$1.00/Guest)

› Salad Options ◀

- Classic Caesar Salad
- Spring Mix with Fresh Berries and Granola
- Italian Style
- Sliced Pear Feta with Caramelized Pecans
- BLT Wedge (+\$1.00/Guest)

› Kid's Meal ◀

- For Ages 12 and Under-
- Chicken Tenders, Macaroni and Cheese, Fruit Cup,
Juice Box and Ketchup
- Buffet- (minimum of 15 meals) \$10 / Plated- \$11

› Starch Options ◀

- Smoked Gouda Bacon Mac & Cheese (+50¢/Guest)
- Whipped Garlic Mashed Potatoes
- Vermont White Cheddar Mashed Potatoes
- Classic Mashed Potatoes and Chicken Gravy
- Red Potatoes with Sauteed Peppers and Onions
- Rosemary Herb Roasted Baby Bakers
(Request to try them with Savory Bacon Shallot Jam)
- Wild Rice Medley with Traditional Mirepoix
- Sea Salt and Cracked Pepper Baked Russet Potato

› Bread Options ◀

- Sliced Asiago Baguette
- Italian Herb and Onion Baguette
- Garlic Romano Seasoned Yeast Roll
- *Cranberry Wild Rice Baguette
- *Garlic Cheddar Baguette
- *Popeye Baguette (Spinach, Mozzarella, Red Pepper)

Please contact us to see full menu with additional options: Hors d'Oeuvres, Chef Carving, Special Meals, Dessert and Late Night Snack.

All pricing subject to an 18% service fee and 8.625% sales tax.
All pricing subject to change.



www.shortstopcustomcatering.com
info@shortstopcustomcatering.com
320.257.3008