



Wedding & Corporate Menu



Building Your Menu

Price Per Guest

Your price per person is determined by your entrée selection and how your meal is served: modified buffet, plated, or family style. All entrees include choice of one starch, one vegetable, one salad and one bread.

Your Guest Tables

Tables are set with your choice of white, ivory, or black linens.

You may choose from 16 colors of linen napkins.

We include china dinner plates, salad plates, coffee cups, stemmed water goblets and silverware.

Each guest will receive a plated salad, artisan bread, and whipped rosemary garlic butter.

Water will be served tableside.

A gourmet coffee station is also included and features raw sugar, cream, and shaved chocolate.

Your Meal Service

Modified Buffet (Standard Service)

Guests are invited to the buffet for the main entrée, starch and vegetable.

The Head Table is served plated meals complimentary.

Plated or Family Style Service

Additional \$3 per Guest

Additional Meal Options

Add a Chef-Carved option as a second protein.

Our chef will carve and offer it individually to your guests at the end of the buffet line.

See page 6 for options and pricing

A second starch or vegetable may be added to your meal.

\$2 per Guest per additional side

If you have a plated style service, you may select up to 3 different entrées from which your guests may choose. You will need to provide identification of the meal selection for each guest.

Hors d'Oeuvres

Begin your celebration with hors d'oeuvres on a grazing station and/or butler passed.

Dessert

Inquire about our dessert options or allow our staff to serve the dessert you provide. There is no charge to bring your own dessert. We provide complimentary cake cutting as well as the necessary disposable plates, forks, and napkins.



Complimentary Tasting for Weddings

(with an estimated guest count of 100+)

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



Pricing is subject to market conditions and availability. All pricing is subject to change. All guest pricing is done on a per person basis and is subject to an 18% Service Fee (this is not a gratuity) and 8.625% Sales Tax.

See ShortStopCustomCatering.com for a complete list of policies.



3701 3rd Street North, St. Cloud, MN 56303

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Hors d'Oeuvres

Hors d'Oeuvres are served with high quality disposable service ware. Additional charges will apply if you would like china service. Pricing is based on market availability, quantities needed and length of service window. Custom options are available. (V) Vegetarian (GF) Gluten Free

➤ Butler Passed ◀

Bloody Mary Shrimp

Cocktail Shooters (GF)

Served with Celery, Cubed Cheese, Hard Salami and Baby Dill Pickle

Sweet & Savory Cheesecake

Donut Hold Sliders

Donut Holes with Creamy Cheesecake Spread, Bacon and Microgreens

Caramelized Naan Bread (V)

Topped with Roasted Pear And Aged Gorgonzola Cheese



House Made Charcuterie

Imported and Domestic Cheeses, Aged Meats, Olives, and Fruit Served with Signature Crackers

Smoked Salmon Display

Whole Side Honey Smoked Salmon with Fresh Citrus Served with Sea Salt Crackers

Shrimp Cocktail (GF)

Poached Shrimp served on Ice With Tequila Lime Cocktail Sauce And Louisiana Remoulade

Quinoa Panko Shrimp

Quinoa Panko Encrusted Shrimp Served with Sweet Thai Chili Sauce

Featured Crostini

Goat Cheese Bacon Thyme
Four Olive Spread (V)
Strawberry Bruschetta (V)
Flaked Smoked Salmon
(Select 2 Tapenades)

Bamboo Skewers (V, GF)

Fruit & Cheese
Caprese
(Select 1)

Lobster & Asparagus

With Shallot-Tarragon Citrus Dressing on Stone Fire Flatbread

➤ Cold Displays ◀

Seasonal Fresh Fruit (GF, V)

Array of Fresh Fruit and Berries

Garden Fresh Crudité (GF, V)

Garden Fresh Vegetables served With and Avocado Ranch and Roasted Red Pepper Hummus
*Request to try Cold Roasted Vegetables for a unique Alternative to raw veggies!

Caprese Display (GF, V)

Heirloom Tomato, Fresh Basil, Mozzarella and Balsamic Glaze

Rustic Bread Basket (V)

Sliced Baguettes, Bistro Rolls and Breadsticks served with Assorted Infused Olive Oils

Featured Hummus

Varieties: Roasted Red Pepper, Cilantro Jalapeno, Classic, or Feta-Pomegranate (Select 2)
Served on Grilled Naan Bread

Mini Wellington

Stout Mushroom Black Truffle Beef Wellington (50 Guest min)

Boursin Pastry Pocket

Bourbon Glazed Red Wine Marinated Chicken Breast and Boursin Cheese Baked in Puff Pastry Pocket (50 Guest min)



Cocktail Sandwiches

Turkey Pesto Melt
Rustic BLT with Chipotle Mayo
Roast Beef with Horseradish Aioli
(Select 1)

Salsa Bar (GF, V)

Varieties include Pico, Picante, Corn & Black Bean and Tropical Served with Tortilla Chips

7-Layer Dip (GF, V)

Refried Beans, Sour Cream, Guacamole, Black Olives, Lettuce, Pico Salsa and Shredded Cheese Served with Tortilla Chips

Hors d'Oeuvres

► Hot Displays ◀

Spinach & Artichoke Dip (V)
Served with
Grilled Naan Bread Dippers

**Brown Sugar Pecan
Puff Pastry Wrapped Brie (V)**
Topped with Caramelized Pecans
And Kahlua Syrup Glaze
Served with Signature Crackers

**Savory Fresh Herb
Encrusted Brie**
Topped with Bacon Pepper Chutney
Served with Signature Crackers

Soft Pretzel Assortment (V)
Served with Warmed
Beer Cheese Sauce

Hand Rolled Italian Meatballs
Tossed in Your Choice of
Rustic Tomato Basil Ragu, BBQ,
or Garlic Parmesan Sauce
(Select 1 Sauce)

Chicken Satay Skewers (GF)
Applewood Bacon Wrapped,
Hot Honey, Sweet Teriyaki,
or Sweet Chili (Select 1)

Wing Bar
Bone-In Wings & Drumsticks
Served with Baby Carrots, Celery,
Homemade Blue Cheese Dressing,
And Buttermilk Ranch
Flavor Options: Plain, BBQ,
Buffalo and Garlic Parmesan
(Select 2 Flavors)

Brisket Bites
Brown Sugar Bacon
Wrapped Beef Brisket Bites

Beef Steak Tips (GF)
Braised Beef Steak Tips in
Caramelized Onion and
Balsamic Au Jus

Korean Short Rib (GF)
Marinated Beef Short Ribs
Tossed in Korean BBQ Sauce
With Sesame Seeds and Scallions

Featured Artisan Sliders
Seasoned Pulled Pork with
Dijon Honey Mustard and
Crispy Fried Onions

◆
Smoked Gouda Beef Patty
With Ketchup and Mustard

◆
Grilled Chicken with
Sundried Tomato Basil Artichoke
Dip and Blueberry Balsamic

◆
Hickory Smoked Brisket
With Apple Cabbage Slaw

◆
Stuffed Mushrooms (GF)
Baked Portobello Mushroom Caps
Stuffed with Your Choice of
Caramelized Onions (V) or
Italian Sausage,
Topped with Asiago Cheese

Pork & Vegetable Spring Rolls
Accompanies with Fried Rice
And Soy Sauce Shakers

Your Meal

Your price per plate is determined by your entrée selection.

Modified Buffet is our Standard Service. Add \$3 per guest for fully Plated or Family Style Service
All entrees include your choice of one starch accompaniment, one vegetable, one salad and one bread.

Entrée Options

Asiago Encrusted Chicken - 22

Asiago Breaded Chicken Breast Topped with a Rich Garlic Herb Cream Sauce

Apple Wild Rice Stuffed Chicken - 22

Breaded Chicken Breast, Hand Stuffed with Homemade Apple and Minnesota-Grown Wild Rice Stuffing
Paired with a Sweet Onion Cream Sauce

Bacon Mozzarella Stuffed Chicken - 25

Bacon, Mozzarella, and Spinach Stuffed Statler Cut Chicken Breast
Accompanied with a Blueberry Balsamic Glaze

Applewood Bacon Wrapped Chicken (GF) - 25

Seasoned Chicken Breast Wrapped in Thick Cut Smoked Bacon with Savory Asiago Cream Sauce

Herb Seasoned French Cut Chicken (GF) - 25

Fresh Herb Marinated Bone-In Chicken Breast Accompanied with Basil Pesto Parmesan Sauce

Whiskey Glazed Ham (GF) - 25

Applewood Smoked Ham with Irish Whiskey Maple Syrup Glaze

Thick Cut Hickory Smoked BBQ Beef Brisket (GF) - 28

Served with our Signature Pomegranate Blueberry BBQ Sauce

Lemon Herb Grilled Boneless Pork Chop (GF) – 28

Dijon Marsala Pork Tenderloin (GF) - 28

Entrée Options

Char-Broiled Chimichurri Shrimp Skewer (GF) – 28
4 Jumbo Vannamei Grilled Shrimp

Citrus Thyme Salmon Filet (GF) - 28
Lemon Olive Oil and Fresh Herb Seasoned Atlantic Salmon Filet

Parmesan Wild Rice Encrusted Walleye - 28
Locally Harvested Walleye Drizzled with a Lemon Dill Cream Sauce

Pilsner Braised Short Rib with Au Jus (GF) - 25

5oz Classic Grilled Sirloin (GF) - 28
Topped with Bourbon Whiskey Glaze

6oz Center Cut Beef Tenderloin (GF) - 35
Topped with Stout Braised Wild Mushroom and Onion

Chef Carved Options

A Chef Carved option may be selected in addition to, or in place of, your main entrée. Our chef will carve your protein selection and offer it individually to your guests at the end of the buffet line.

Slow Roasted Beef Shoulder Roast (GF) - 5.95
Slow Cooked Juicy Roast Beef Accompanied with Rich Beef Gravy

Honey Garlic Glazed Boneless Pork Loin (GF) - 6.95
Tender Boneless Pork Loin with Roasted Red Pepper Cream Sauce

Hickory Smoked BBQ Beef Brisket (GF) - 6.95
Served with our Signature Pomegranate Blueberry BBQ Sauce

Choice Cut Beef Prime Rib (GF) - 9.95
Slow Roasted Beef Prime Rib served with Traditional Au Jus and Creamy Horseradish

Accompaniment

Entrees Include Choice of One Starch

All Options are Gluten Free except the Smoked Gouda Bacon Mac & Cheese

Smoked Gouda Bacon Mac & Cheese (+50¢ per Guest)

Macaroni and Creamy Smoked Gouda Cheese with Crumbled Bacon
Served with French Fried Onions on the Side

Whipped Garlic Mashed Potatoes

Baby Red Potatoes Whipped with Roasted Garlic and Sour Cream

Classic Mashed Potatoes and Chicken Gravy

Homestyle Classic Mashed Potatoes Served with Savory Chicken Gravy

Vermont White Cheddar Mashed Potatoes

Whipped Yukon Gold Potatoes Infused with Natural White Cheddar Cheese Curds

Red Potatoes with Sauteed Peppers and Onions

Baby Red Potatoes tossed with Julienne Cut Pepper Medley and Red Onions

Rosemary Herb Roasted Baby Bakers

Baby Baker Potatoes Lightly Seasoned with Rosemary and Garlic
(Request to try them with our Signature Savory Bacon Shallot Jam)

Wild Rice Medley

Minnesota Grown Wild Rice Blend with Traditional Mirepoix

Sea Salt and Cracked Pepper Seasoned Baked Potato

Accompanied with Sour Cream

Vegetable

Entrees Include Choice of One Vegetable
All Options are Gluten Free

Honey Glazed Carrots

Honey Glazed Hand Peeled Green Top Carrots

Caramelized Baby Carrots

Petite Baby Carrots Tossed in Brown Sugar Butter Caramel Sauce

House Seasoned Green Beans

Green Beans Seasoned and Tossed with Roasted Red Peppers

Monaco Blend

Green Beans, Yellow Wax Beans and Baby Carrot Medley

Signature Buttered Whole Kernel Sweet Corn

Sweet Corn Seasoned and Tossed in Butter and Sugar

Fresh Asparagus

Lemon Pepper Olive Oil Fresh Asparagus Spears

Orzo & Vegetable Stuffed Pepper (+\$1 per Guest)

Bell Pepper Stuffed with Orzo, Barley, Lentils, Rice, Broccoli and Carrot

Stuffed Zucchini Boat (+\$1 per Guest)

Balsamic Glazed Cous Cous and Orzo Stuffed Zucchini

Salad

Entrees Include Choice of One Salad

Classic Caesar

Romaine Lettuce, Shaved Parmesan Cheese, Grape Tomatoes,
And Garlic Homestyle Croutons with Creamy Caesar Dressing

Spring Mix (GF)

Spring Mix Blend, Fresh Raspberries and Blackberries, Feta Cheese,
And Honey Granola with Apple Poppy Seed Dressing

Italian Style

Spring Mix Blend, Red Onion, Pepperoncini Peppers, Shaved Parmesan Cheese,
Grape Tomatoes, Black Olives, and Garlic Homestyle Croutons with Golden Italian Dressing

Sliced Pear Feta (GF)

Spring Mix Blend, Sliced Fresh Pears, Feta Cheese,
And Caramelized Pecans with Balsamic Vinaigrette

BLT Wedge (GF, +\$1 per Guest)

Iceberg Wedge with Crumbled Shoulder Bacon, Diced Tomato,
And Goat Cheese with Southwest Pesto Ranch Dressing

Bread

Entrees Include Choice of One Bread

House Breads

Sliced Asiago Baguette
Italian Herb and Onion Baguette
Garlic Romano Seasoned Yeast Roll

***Great Harvest**

Specialty Cranberry Wild Rice Baguette
Garlic Cheddar Baguette
Popeye Baguette (Fresh Spinach, Mozzarella, Red Pepper and Herbs)

*Not always readily available for tasting

Special Meal Options

Please let us know if any of your guests have specific dietary needs such as Vegetarian, Vegan, Gluten Free and other intolerances.

All Special Meals are Served Tableside for your Guests
Standard Entrée Options may be customized by request for guests requiring a Gluten Free Meal

VEGETARIAN OPTIONS

Triple Cheese Tri-Color Tortellini with Alfredo Sauce

Stuffed Portobello Mushroom (GF)
With Caramelized Onions, Roasted Red Peppers and Feta Cheese

Butternut Squash Ravioli with Sage Cream Sauce

VEGAN OPTIONS

Lemon Artichoke Stuffed Baked Potato (GF)

Curried Eggplant with Corn, Tomato, and Basil served on Brown Rice with Balsamic Glaze (GF)

*Please note, we can make accommodations for sensitivities, but we are not a certified gluten, dairy, or nut free facility. Guests with severe allergies should use their own discretion with consumption.

Children's Meal

Optional for Ages 12 and Under

Chicken Tenders, Macaroni and Cheese, Fruit Cup, Juice Box, and Ketchup

Buffet (minimum of 15 meals) - 10

Served Tableside - 11