

ME

WEDDING &
CORPORATE

NU



ME

BUILDING YOUR

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PRICE PER PLATE

Your price per person is determined by your entrée selection and how your meal is served: modified buffet, plated or family style. All entrées include your 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.
\$.50 per guest linen charge

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

Each guest table will be pre-set with 2 carafes of infused water, artisan bread, whipped rosemary garlic butter and a plated salad.

A gourmet coffee station is also included and features raw sugar and flavored cream.

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 *additional \$3/guest*

ENTRÉE 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.

Several Chef-Carved options are available.
prices vary/guest

A second vegetable or starch may be added to your buffet line.
\$2/guest

If you have a plated service you may select up to 2 different entrées from which your guests may choose. You will need to provide identification of the meal selection for each guest.

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HORS D 'OEUVRES

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

Hors d 'oeuvres are served with high quality disposable service ware. Additional charges will apply if you would like china service. Custom options available.

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DESSERT

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

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COMPLIMENTARY TASTING FOR OUR WEDDING COUPLES

When you book your wedding, we will provide a complimentary tasting for up to six people in our private tasting room at:

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

Please call 320-257-3008 to schedule your tasting 3 to 4 months before your event.

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% Administration/Equipment rental fee plus an 8.625% sales tax.

The Administration/Equipment rental fee covers the cost to staff your event and upkeep of service equipment.

See www.shortstopcustomcatering.com for a complete list of policies.

ME

HORS D'OEUVRES

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PACKAGE 1

\$7.00/guest
choose 2 displays

PACKAGE 2

\$10.00/guest
choose 2 displays
and 1 butler passed

PACKAGE 3

\$13.00/guest
choose 2 displays
and 2 butler passed
+ signature mixed nuts

Treat your guests to elegant displays that compliment your cocktail hour.
(V) Vegetarian (GF) Gluten Free

DISPLAYS

- Fresh Salsa Bar Served w/ Tri-Color Tortilla Chips (GF, V)
- Cold-Roasted Vegetable Display with Dips (GF, V)
- Warm Baked Brie (Choice of sweet or savory)
Served with Signature Crackers (V)
- Seasonal Fruit Display Garnished w/ Fresh Berries (GF, V)
- Spinach and Artichoke Dip (Choice of Hot or Cold)
Served with Grilled Naan Bread (V)
- Pork De Chef with Asparagus Smoked Gouda Cheese
Drizzled with Hollandaise Sauce
- Roulade Varieties: Roast Beef and Asparagus,
Turkey and Asparagus (Select 1)
Served with Red Pepper Hummus (GF)

BUTLER PASSED

- Crostini with Spreads: Teriyaki Chicken Spread,
Four Olive Spread (V), Flaked Smoked Salmon Spread,
Strawberry Bruschetta (V) (Choice of 2 Varieties)
- Cucumber Slider with Smoked Salmon Spread
Garnished with Fresh Dill (GF)
- Phyllo Pastry Stuffed with Apples,
White Cheddar and Bacon
- Nann Bread with Goat Cheese, Pepper Fig Jam,
and Microgreens (V)

CHARCUTERIE EXPERIENCE

- House Made Charcuterie with Imported and
Domestic Cheeses, Cured Meats, Olives
and Fruit. Served with Signature Crackers
\$8/guest

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YOUR MEAL

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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 entrées include your choice of one starch accompaniment, one vegetable, one salad and one bread.

ENTRÉE OPTIONS

Asiago Encrusted Chicken – \$24

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

Champagne Chicken – \$24

Lightly Seasoned and hand Breaded Golden Chicken Breast. Paired with a House White Wine Cream Sauce

Apple Wild Rice Stuffed Chicken – \$25

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

Bacon Wrapped Dijon Chicken (GF) – \$25

Dijon Honey Mustard Marinated Chicken Breast Accompanied with Sweet Onion Cream Sauce

Bacon Mozzarella Stuffed Chicken (GF) – \$27

Bacon, Mozzarella, and Spinach Stuffed Statler Cut Chicken Breasts 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

Signature Stuffed Chicken – \$28

Statler Cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese. Paired with Rosemary Cream Sauce

Herb Seasoned French Cut Chicken (GF) – \$26

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

Whiskey Glazed Ham (GF) – \$24

Applewood Smoked Ham with Irish Whiskey Maple Syrup Glaze

Porchetta Pin Wheel (GF) – \$24

Filled with Fresh Italian herbs Topped with Roasted Red Pepper Cream Sauce

Dijon Pretzel Encrusted Pork Loin – \$24

With a Honey Mustard Cream Sauce

Roasted Stuffed Pork Loin (GF) – \$29

Stuffed with Feta Cheese and Bacon Accompanied with a Green Onion Cream Sauce

Lemon Herb Grilled Boneless Pork Loin (GF) – \$28



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ENTRÉE OPTIONS CONTINUED

Almond Encrusted Walleye (GF) – \$29
Canadian Walleye Rolled in Crushed Almonds
Paired with House White Wine Cream Sauce

Blackened Salmon (GF) – \$30
Seasoned Salmon Filet with a Cajun Cream Sauce

Citrus Thyme Salmon Filet (GF) – \$30
Lemon Olive Oil and Fresh Herb Seasoned
Atlantic Salmon Filet

Parmesan Wild Rice Encrusted Walleye – \$30
Canadian Walleye Drizzled with
a Lemon Dill Cream Sauce

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

Thick Cut Hickory Smoked BBQ Beef Brisket (GF) – \$30
Served with our Signature Pomegranate
Blueberry BBQ Sauce

5oz Classic Grilled Sirloin (GF) – \$30
Topped with Bourbon Whiskey Glaze

6oz Herb Crusted Sirloin Steak (GF) – \$31
Topped with Red Wine Demi-Glaze

6oz Mushroom and Parmesan Stuffed Sirloin (GF) – \$33
Topped with a Whiskey Peppercorn Demi-Glaze

6oz Center Cut Beef Tenderloin (GF) – \$37
Topped with Stout Braised Wild Mushrooms and Onions

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

CHEF CARVED OPTIONS

Slow Roasted Beef Shoulder Roast (GF) – \$5⁹⁵
Slow Cooked Juicy Roast Beef
Accompanied with Rich Beef Gravy

Honey Garlic Glazed Boneless Pork Loin (GF) – \$6⁹⁵
Tender Boneless Pork Loin with
Roasted Red Pepper Cream Sauce

Hickory Smoked BBQ Beef Brisket (GF) – \$7⁹⁵
Served with our Signature Pomegranate
Blueberry BBQ Sauce

Choice Cut Beef Prime Rib (GF) – \$10⁹⁵
Slow Roasted Beef Prime Rib served with
Traditional Au Jus and Creamy Horseradish



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ME

ACCOMPANIMENT

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Entrees Include Choice of One Starch.

Whipped Garlic Mashed Potatoes (GF)

Baby Red Potatoes Whipped with
Roasted Garlic and Sour Cream

Classic Mashed Potatoes with Chicken Gravy

Homestyle Classic Mashed Potatoes
Served with Savory Chicken Gravy

Vermont White Cheddar Mashed Potatoes (GF)

Whipped Yukon Gold Potatoes Infused with
Natural White Cheddar Cheese Curds

Rosemary Golden Mashed Potatoes (GF)

Yukon Gold Potatoes with Rosemary and
Bacon Crumbles

Red Potatoes with

Sautéed Peppers and Onions (GF)

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

Smoked Gouda Bacon Mac & Cheese

(+ \$1.00 per guest)

Macaroni and Creamy Smoked Gouda Cheese
with Crumbled Bacon

Quinoa Blend

Red Quinoa, Jasmine Rice, Corn,
Red Peppers with Cilantro and Lime Seasoning

Rosemary Herb Roasted Baby Bakers (GF)

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

Wild Rice Medley (GF)

Minnesota Grown Wild Rice Blend with
Traditional Mirepoix

Sea Salt and Cracked Pepper

Seasoned Baked Potato (GF)

Accompanied with Sour Cream and Butter

OPTIONS

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ME VEGETABLE NU

Entrees Include Choice of One Vegetable

Broccolini with Bell Peppers (GF)
Tossed with Olive Oil, Sea Salt and Pepper

Caramelized Baby Carrots (GF)
Petite Baby Carrots Tossed in Brown Sugar
Butter Caramel Sauce

House Seasoned Green Beans (GF)
Green Beans Seasoned and Tossed with
Roasted Red Peppers

Roasted Butternut Squash and Brussel Sprouts (GF)
Tossed with Olive Oil, Sea Salt and Pepper

Monaco Blend (GF)
Green Beans, Yellow Wax Beans,
and Baby Carrot Medley

Signature Buttered Whole Kernel Sweet Corn (GF)
Sweet Corn Seasoned and Tossed in
Butter and Sugar

Fresh Asparagus (+\$1.00 per guest) (GF)
Lemon Pepper and Olive Oil Fresh Asparagus Spears

OPTIONS



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ME SALAD & BREAD NU

Entrées Include Choice of One Salad and Choice of One Bread

SALAD

Classic Caesar

Romaine Lettuce, Shaved Parmesan Cheese, Grape Tomatoes, and Garlic Homestyle Croutons with a 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 a Balsamic Vinaigrette

Harvest Style (GF)

Spring Mix Blend, Grilled Zucchini, Yellow Squash, Red Onion, Roasted Red Peppers with Balsamic Vinaigrette

Melon Spinach (GF)

Fresh Spinach, Cantaloupe, Prosciutto, Radish, And Mozzarella with Citrus Vinaigrette

Chopped BLT (GF)

Romaine and Iceberg Blend, Crumbled Shoulder Bacon, Grape Tomatoes, And Goat Cheese with Southwest Pesto Ranch Dressing

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BREAD

House Breads

Sliced Asiago Baguette

Italian Herb and Onion Baguette

Garlic Romano Seasoned Yeast Roll

Artisan Roll Assortment
(French, Seeded, Ciabatta, and Multi-Grain)



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SPECIAL MEAL OPTIONS

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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 Entree 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**

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VEGAN OPTIONS

Mediterranean Penne Pasta
with Bell Peppers, Kalamata Olives, and Basil

Lemon Artichoke Stuffed Baked Potato (GF)

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

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CHILDREN'S MENU OPTIONS

Optional for Ages 12 and Under

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

Buffet (minimum of 15 meals) – \$10

Served Table Side – \$11



*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.

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