

When experience matters...

Chef Craig's Catering

Our Services :

- ✓ Weddings
- ✓ Corporate Events
- ✓ Galas and Luncheons
- ✓ Open Houses
- ✓ Holiday Celebrations
- ✓ Political Events
- ✓ Anniversaries
- ✓ Receptions and more

ABOUT US

Established in 1994, Chef Craig's Catering is a well-established and recognized caterer covering south-central Minnesota. They offer complimentary tasting opportunities for weddings and service options to fit a variety of budget needs.

www.chefcraigscatering.com



600 Sheila Drive
Arlington MN 55307



507-964-2212

Buffet Dinner includes:

2 Entrees, Starch, Vegetable, Dinner Salad (optional), Dinner Rolls or Baguette Slices

Silver / Gold / Platinum pricing available (description of each located on Service Options page 6.)

1st Entrée (pick one from this column)

*Chicken Kiev ***

Lightly breaded, filled with long-grain wild rice,
served with garlic butter cream sauce

Marry Me Chicken ^{gf}

Served in a cream sauce prepared with garlic, parmesan,
sun-dried tomatoes and basil

*Chicken Cordon Bleu ***

Lightly breaded, filled with thinly sliced ham, Swiss cheese
served with garlic butter cream sauce

Chicken Marsala ^{gf}

served in a mushroom wine sauce

Caprese Chicken ^{gf}

Filled with tomatoes, basil, garlic, mozzarella cheese,
topped with a balsamic reduction

Bourbon Chicken ^{gf}

Thigh meat marinated in bourbon sauce
topped with chives

Apple-stuffed Pork Loin

Filled with apples, dried cranberries, red onion, herbs
served with an apple cider reduction

Pork Tenderloin Medallions ^{gf}

With cayenne-apricot glaze

Roast Beef Merlot ^{gf}

In merlot au jus

2nd Entrée (pick one from this column)

Pork Loin Roast ^{gf}

In an apple-cider au jus

Pork Tenderloin Medallions ^{gf}

With cayenne-apricot glaze

Baked Ham ^{gf}

Glazed with brown sugar, cola

Herb-Roasted White & Dark Turkey ^{gf}

Swedish Meatballs

Hand-rolled and served in a mushroom cream sauce

Roast Beef Merlot ^{gf}

In merlot au jus

Beef Sirloin Tips ^{gf}

With mushrooms & onions in a demi-glaze

Smoked Beef Brisket ^{gf}

Chef-carved and served with bourbon cherry sauce on the side

Citrus Baked Cod ^{gf}

With citrus cayenne cream sauce

Salmon Scampi ^{gf}

With lemon, garlic butter & capers

Meal Compliments

Starches

- Homestyle Mashed Potatoes
- Garlic Mashed Potatoes
- Cheddar Mashed Potatoes
- Scalloped Potatoes
- Roasted Red Potatoes
- 4-Cheese Rotini Pasta

Vegetables

- Honey-Lavender Baby Carrots
- Long-Stemmed Green Beans
- Buttery Corn
- Wood-fired Creamed Corn
- Wood-fired Italian Vegetables
(Zucchini, Bell Peppers, Mushrooms)

Side Salad all dressings made in-house

This course is optional. \$2 discount if salad course is not ordered.

Garden Salad w/buttermilk dressing

Mixed greens, tomato, cucumber, carrot slivers

Caesar Salad w/Caesar dressing

Romaine greens, parmesan cheese, seasoned croutons

Simple Greens Salad w/champagne vinaigrette dressing


Mixed greens, tomato, cucumber, red onion

Italian Salad w/Italian dressing

Mixed greens, tomato, olives, red onion, croutons

Spinach Pancetta Salad w/champagne vinaigrette dressing

Spinach & mixed greens, crispy pancetta, candied pecans, pickled onions

 V = vegetarian, vegan

GF = gluten friendly

** = can be made GF upon request

Pricing effective 1.1.26.

All orders subject to 22% service fee & applicable sale tax.

Chef Craig's Catering

Carving Station/Bufferet (Option B)

Carving Station Buffet includes: 1 Entrée (with the option for a second entrée),
1 Starch, 1 Vegetable, Dinner Salad (optional), Dinner Roll
Entrée will be carved or plated by catering staff on the buffet. All other items will be self-service.
(See Page 6 for Service Options)

Chef-Carved Entrees:

NY Strip Loin ^{gf}

Chef-carved, prepared medium and served with avocado chimichurri on the side **(market price)**

Herb-Crusted Prime Rib ^{gf}

Chef-carved, prepared medium and served with merlot au jus & horseradish cream sauce **(market price)**

Carving Station Optional 2nd Entrée

Marry Me Chicken ^{gf}

Served in a cream sauce prepared with garlic, parmesan, sun-dried tomatoes and basil

*Chicken Kiev ***

Lightly breaded, filled with long-grain wild rice, served with garlic butter cream sauce

Caprese Chicken ^{gf}

Tomatoes, basil, parmesan, topped with balsamic reduction

Pork Tenderloin Medallions ^{gf}

Served with cayenne apricot glaze

Single Entrée Buffet Options:

*Chicken Kiev ***

Lightly breaded, filled with long-grain wild rice, served with garlic butter cream sauce

*Chicken Cordon Bleu ***

Lightly breaded, filled with thinly sliced ham, Swiss cheese served with Chardonnay cream sauce

Tuscan Chicken ^{gf}

Filled with artichokes, spinach, Italian cheese
Served with Roasted Red Pepper Cream

Swedish Meatballs

Hand-rolled and served in mushroom cream sauce

Boneless Stuffed Pork Chop

Filled with breadcrumbs, parmesan, dried cranberries, herbs served with maple-balsamic sauce

Smoked Windsor Pork Chop ^{gf}

served with warm cherry compote

Salmon Scampi ^{gf}

Filet baked in lemon garlic butter & capers

Meal Compliments

Starches

- Homestyle Mashed Potatoes
- Garlic Mashed Potatoes
- Cheddar Mashed Potatoes
- Scalloped Potatoes
- Roasted Red Potatoes
- 4-Cheese Rotini Pasta

Vegetables

- Honey-Lavender Baby Carrots
- Long-Stemmed Green Beans
- Buttery Corn
- Wood-fired Creamed Corn
- Wood-fired Italian Vegetables
(Zucchini, Bell Peppers, Mushrooms)

Side Salad all dressings made in-house

This course is optional. \$2 discount if salad course is not ordered.

Garden Salad w/buttermilk dressing

Mixed greens, tomato, cucumber, carrot slivers

Caesar Salad w/Caesar dressing

Romaine greens, parmesan cheese, seasoned croutons

Simple Greens Salad w/champagne vinaigrette dressing

Mixed greens, tomato, cucumber, red onion

Italian Salad w/Italian dressing

Mixed greens, tomato, olives, red onion, croutons

Spinach Pancetta Salad w/champagne vinaigrette dressing

Spinach & mixed greens, crispy pancetta, candied pecans, pickled onions

 V = vegetarian, vegan

GF = gluten friendly

** = can be made GF upon request

Carving Station/Bufferets pg 2 -- Pricing effective 1.1.26.
All orders subject to 22% service fee & applicable sale tax.

Buffet Dinner includes:

2 Entrees, Starch, Vegetable, Dinner Salad (optional), Dinner Rolls or Baguette Slices

Silver / Gold / Platinum pricing available (description of each located on Service Options page 6.)

Pasta Options (starch)

Penne (tubular) Rotini (spiral) Cavatappi (corkscrew)

Entrees (select two)

Italian Meatballs

With Marinara

Ragu Bolognese

Ground beef & pork simmered with wine, tomatoes, mirepoix puree

Sausage Coins^{gf}

Choose a sauce from list below

Seasoned Chicken Breast^{gf}

Choose a sauce from list below

Tuscan Chicken^{gf}

Filled with artichokes, spinach, Italian cheese
Served with Roasted Red Pepper Cream

Chicken Marsala^{gf}

Served in a Mushroom Marsala Wine Sauce

Chicken Piccata^{gf}

Served in a Lemon Butter Caper Sauce

Smoked Chicken & Chorizo^{gf}

Choose a sauce from list below
(meat will be served in the sauce)

Formaggio Lasagna Rotoli^V

Choose a sauce from list below
(will be served in the sauce)

Meal Compliments

Vegetables (select one)

- Honey-Lavender Baby Carrots
- Long-Stemmed Green Beans
- Buttery Corn
- Wood-fired Italian Vegetables
(Zucchini, Bell Peppers, Mushrooms)

Dinner Salad (select one)

This course is optional. \$2 discount if salad course is not ordered.

- Garden Salad w/buttermilk dressing
Mixed greens, tomato, cucumber, carrot slivers
- Caesar Salad w/Caesar dressing
Romaine greens, parmesan cheese, seasoned croutons
- Simple Greens Salad w/champagne vinaigrette dressing
Mixed greens, tomato, cucumber, red onion
- Italian Salad w/Italian dressing
Mixed greens, tomato, olives, red onion, croutons
- Spinach Pancetta Salad w/champagne vinaigrette dressing
crispy pancetta, candied pecans, pickled onions

Sauce Descriptions

LaFesta Alfredo: Our signature white sauce includes pesto, spinach, mushrooms, sweet peppers, parmesan
Pesto Alfredo: heavy cream, pesto, parmesan
Roasted Red Pepper Cream Sauce: heavy cream, roasted red peppers, basil, romano,
Cajun Cream: white wine, heavy cream, creole seasoning, parmesan
Marsala Wine Sauce: marsala wine, mushrooms, heavy cream, garlic & herbs
Marinara: A traditional roma tomato base sauce, garlic & herbs

Ideal for cocktail reception while guests socialize. Available with tray-passed service or stationary service.

Per 50 pieces

Antipasto Satay ^{GF}

Mozzarella pearl, tomato pearl, olive, salami, pepperoni, Italian dressing

Domestic Cheese & Meat Skewer ^{GF}

Cheddar, Swiss, Pepper Jack, salami, pepperoni

Bacon-Wrapped Jalapeños ^{GF}

Stuffed with cream & cheddar cheese

Jumbo Shrimp ^{GF}

With cocktail sauce

Shrimp Ceviche Shooters ^{GF}

With tomatoes, jalapenos, onion, avocado, tortilla chips

Mediterranean Olive Tapenade ^{V,GF}

On polenta crisps topped with sundried tomatoes

Chorizo Bites

Chorizo, tomato, sweet pepper chutney in a phyllo cup, topped with avocado chimichurri

Meatballs

Choose from BBQ or Swedish

Fruit Kabob ^{V,GF}

Seasonal melons and berries

Per 50 pieces

Caprese Bruschetta ^V (minimum order of 100)

Roma tomatoes, mozzarella, basil on a crostini topped with balsamic glaze

Spinach-Artichoke Crostini ^V (minimum order of 100)

Spinach-Artichoke spread on toasted crostini

Smoked BBQ Brisket Crostini (minimum order of 100)

With horseradish aioli

Bacon-Wrapped Potato Bites ^{GF}

Baby reds & bacon...*fan favorite!*

Crispy Smoked Pork Belly Bites ^{GF}

In brown sugar and honey glaze

Rueben Rye Squares

Cream cheese, sauerkraut, corned beef, rye bread

Chorizo Chowder (hot) Shooters ^{GF}

With artisan crackers

Stuffed Mushrooms ^{V,GF} (minimum order of 100)

Baby bellas, shallots, garlic, sage, rosemary, thyme, walnuts, panko, miso

Charcuterie Display (non-passed app for approx. 50 guests)

Salami, Capicola, Soppressata, hard and soft cheeses, nuts, dried fruit, gherkins, olives, crostinis, artisan crackers
(this item not suitable for outdoor service)

Slider Buffet

Choose 1 or 2: Shredded Beef, Cheesy Turkey, Smoked Pulled Pork, Smoked Pulled Chicken, Sloppy Joes
Served with 1 side item (see below), slider buns, kettle chips, pickle slices & condiments

Taco Fiesta ^{gf}

Seasoned Ground Beef and Seasoned Shredded Chicken
Tortillas, tortilla chips, Spanish rice, shredded cheese, lettuce, tomatoes, onions, peppers, olives, jalapenos, salsa, sour cream
Add additional items for \$1 each: black beans, sautéed onions & peppers, guacamole

Ya-Sure-Ya-Betcha Minnesota Hotdish

Hamburger/Tomato Noodle, Hamburger/Mushroom Rice, Hamburger/Mushroom Noodle, Tater Tot, Chicken Noodle or Rice, Ham/Scalloped Potato; Served with 1 side item (see below) and dinner rolls

Petite Pasta Buffet

Choose 1 or both: Chicken Alfredo or Ragu Bolognese
Includes: Penne pasta, Caesar salad, Italian baguette

All-American Picnic

Choose 1 or 2 items: Burgers, Brats & Kraut, All-Beef Hot Dog, Chicken Breast
Served with 2 side items (see below), kettle chips, buns, tomatoes, onions, lettuce, pickle slices, condiments (cheese +\$1)

Country Chicken

Choose: Bone-in Breaded Fried Chicken – or – Bone-in Honey-Bourbon Grilled Chicken
Served with 2 side items (see below) and dinner rolls

Hog Wild ^{gf}

Served with 2 side items (see below) and dinner rolls
Choose: Gilled Pork Filet
Smoked Pork Chop
BBQ Pork Ribs
Add: Country Chicken

You may choose additional sides for +\$ each

Creamy Cucumber Salad
Roasted Corn Salad
Classic Coleslaw
Tossed Caesar or Simple Greens Salad
Watermelon (seasonal)
Mixed Fresh Fruit
Broccoli Cauliflower Salad
Potato Salad

Waldorf Salad
Creamy Pasta & Grapes Salad
Italian Rotini Salad
Cowboy Baked Beans
Fresh Veggies & Dip
Wood-fired Creamed Corn
Corn on the Cob (seasonal)
Buttered Kernel Corn

Chorizo Chowder
Creamy Wild Rice Soup
Vegetable Soup
Baked Potato w/butter & SC
Garlic Mashed Potatoes
Ultimate Mac'n Cheese
Chocolate Chip Cookies
Brownie Bites

Select from the Following Options:

Silver Package

(disposable dinnerware)

White disposable plates
White or clear plastic utensils
White disposable napkins
(This is our base price option)

Gold Package

(disposable dinnerware)

Glossy white plastic dinner &
salad plates with silver trim
Silver plastic utensils
White linen-like disposable napkin
(\$1 upcharge for this option)

Platinum Package

(non-disposable dinnerware)

White dinner plates
Clear salad plates
Stainless Steel utensils
White linen-like disposable napkin
(\$3 upcharge for this option)

Table-side Water Service +\$1

Includes water goblet & staff for refilling

Please note: only available as an add-on option with the purchase of Platinum Package. This service ends at the conclusion of dinner.

Coffee Service: \$50 for 50 servings

Available from a self-serve coffee urn. Includes disposable cups, cream & sugar. This service ends at the conclusion of dinner.

Head table meal will be plated and served when ordering from Buffet Options A/B (pg 1&2)

Head table served family-style when ordering from Pasta Buffet (pg 3)

Head table served from buffet when ordering from Casual Buffet (pg 5)

Upgrade to an elegant white linen-like disposable napkin: \$.50

Upgrade to linen napkin (white or ivory): \$1.00

Cake cutting services available: \$100 fee

You are responsible for providing dessert napkins, plates, or any supplies necessary for dessert.

Chef Craig's staff will clear and wash all dinnerware

Any no-show meals will be packaged and left for you after the event

We provide the left-over containers

20% discounted children's pricing (ages 10 & under) on buffet dinners

Discount does not apply to the optional children's menu below.

Optional Children's Menu

Ages 10 & under

Choose only one option for all children

Chicken Tenders & Mac 'n Cheese
Swedish Meatballs & Mashed Potatoes
Spaghetti & Meat Sauce