



BLACK WOODS GROUP CATERING

HORS D'OEUVRES

Price listed per platter, estimated 25 servings. Butler passing enhancement available for \$75.

COLD

classic shrimp cocktail 140

house-smoked salmon *signature hors d'oeuvre* herbed boursin cheese, classic crackers 160

traditional cheese + crackers herbed boursin cheese, cubed cheese, classic crackers [v] 125

housemade crostinis fresh mozzarella + tomato [v] 75 | peach + prosciutto 80 | house-smoked salmon 100

wonton crisps house smoked salmon 100 | fig + fromage [v] 70 | ahi tuna 85 | cheese + preserves [v] 70

fresh seasonal fruit kabobs [v] 85

chef's seasonal pasta salad [v] 80

pinwheel wraps southwest [v] 70 | vegetable [v] 70 | mediterranean [v] 70

petite sandwiches sliced deli meat + cheese, petite buns 95

garden fresh vegetables assorted vegetables, dip or hummus [v] 90

pineapple petite poke pineapple, ponzu, salmon poke, tobeko, white rice, diced mango 60

bruschetta cherry tomatoes, basil, balsamic, housemade crostini [v] 75

assorted hand-rolled sushi wasabi, soy, ginger 135

charcuterie *signature hors d'oeuvre* artisan meats + cheeses board 150 | skewers 75 | tower 350

HOT

housemade meatballs *signature hors d'oeuvre* swedish 75 | cranberry barbeque 75 | bourbon barbeque 75

spinach + artichoke dip pita chips [v] 85

fondue smoked gouda, chicken, crisp apples, grapes, housemade crostinis 150 [add beef for additional 50]

housemade crostinis kielbasa 80 | beef tenderloin + creamy horseradish 100

signature skewers

caprese fresh mozzarella, tomato + basil drizzled with balsamic, *served cold* [gf-v] 75

marinated chicken tenderloin choice of: thai peanut sauce, raspberry coulis, cracked mustard [gf] 80

beef tenderloin choice of: creamy horseradish, teriyaki, chimichurri [gf] 100

sugar cane shrimp choice of: thai chili, raspberry coulis, creamy horseradish [gf] 125

bacon wrapped [gf] pineapple 75* | dates 125 | shrimp 150 | scallops 175

sliders pulled pork 100 | hamburger 110 | bison 125 | crab cake 135 | vegan patty 125

vegetable spring rolls deep fried [v] 70* | hand-rolled *served cold* [gf-v] 115

kielbasa onions + peppers 75

mini beef wellington dijon cream sauce 95

spanikopitas spinach + feta in a phyllo triangle 75

wings traditional or boneless, choice of: thai chili, bbq, buffalo, irish whiskey 70*

chicken + waffle bites crisp waffle, boneless chicken tender, maple syrup 95

prime rib station chef-carved prime rib, dollar buns, creamy horseradish, assorted mustards, pickled cucumbers + red onions 250



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CATERING

PLATED DINNER

Includes a house salad, starch + vegetable selection and a fresh baked roll. Price listed per person. Multiple choice entrees available for an additional \$2/pp.

ENTREES

- champagne chicken** *signature entrée* lightly breaded + sautéed chicken, parmesan cheese, housemade champagne sauce 21
- roasted north atlantic salmon** maple + lemon glaze [gf] 24
- filet mignon** 6 ounce, choice of: blackberry demi-glaze, port wine shitake mushroom ragout, or chimichurri [gf] 29
- french cut chicken** bone-in chicken, beurre blanc [gf] 22
- basil bruschetta chicken** basil, pesto, mozzarella, bruschetta [gf] 22
- lake superior whitefish** locally-caught whitefish, lemon picatta sauce 24
- broiled walleye** choice of lemon picatta sauce or tarragon butter [gf] 26
- ahi tuna wedge salad** iceberg wedge, tomatoes, bacon, sashimi tuna, bleu cheese dressing [gf] 23
- twin roasted lobster tails** drawn butter [gf] 38
- roasted pork tenderloin** caramelized shallots, flamed apples, irish whiskey glaze [gf] 19
- encrusted rack of lamb** choice of: mango + mint jam or blackberry sauce [gf] 38
- chargrilled top sirloin** 8 ounce, blackberry demi glaze 24
- braised boneless short ribs** herb sauce [gf] 27
- chargrilled new york strip** 10 ounce, au jus [gf] 27
- herb crusted roasted prime rib** 10 ounce marbled cut, au jus [gf] 27
- bacon wrapped filet of beef** 6 ounce, blackberry demi glaze 34
- spiralized butternut squash** roasted peppers, thai peanut sauce [v-gf] 19
- roasted seasonal vegetable** linguine pasta [v] 20
- baked manicotti** ricotta, mozzarella, herbs, marinara [v] 20
- veggie stacker** seasonal vegetables, wild rice, linguine pasta [v] 21
- stuffed eggplant** marinara, ricotta, herbs, shaved parmesan [v-gf] 22

DUETS

- chicken + fish** basil bruschetta chicken + skewered garlic shrimp [gf] 27
- sirloin + chicken** chargrilled top sirloin 6 ounce sirloin
with choice of: **champagne chicken** 28 | **basil bruschetta chicken** [gf] 29 | **french cut chicken** [gf] 29
- sirloin + fish** chargrilled top sirloin 6 ounce sirloin
with choice of: **north atlantic salmon** [gf] 31 | **walleye** [gf] 31 | **skewered shrimp** [gf] 31
- filet + chicken** **filet mignon** 6 ounce filet
with choice of: **champagne chicken** 32 | **basil bruschetta chicken** [gf] 33 | **french cut chicken** [gf] 33
- surf + turf** **filet mignon** 6 ounce filet
with choice of: **north atlantic salmon** [gf] 35 | **walleye** [gf] 35 | **skewered shrimp** [gf] 35
king crab [gf] 44 | **lobster tail** [gf] 44

PLATED SIDES

VEGETABLE

sautéed green beans toasted almonds, sautéed red onions [gf]

maple glazed carrots [gf]

grilled vegetables zucchini, peppers, squash, onion [gf]

roasted asparagus 1 [gf]

roasted brussel sprouts + bacon parmesan cheese 2 [gf]

STARCH

butter + chive whipped potatoes [gf]

rosemary garlic roasted red potatoes [gf]

sweet potato mash nutmeg butter [gf]

gorgonzola potato torte [gf]

housemade wild rice blend 1 [gf]

spiralized squash 1 [gf]

SALAD

house salad spring mix, raisins, red onion, cherry tomatoes, cucumber, parmesan cheese, crostini, roasted garlic vinaigrette

caesar salad romaine lettuce, croutons, cherry tomato, caesar dressing

wedge salad iceberg lettuce, bacon, red onion, bleu cheese crumbles, bleu cheese dressing [gf] 2

heirloom tomato salad mozzarella, basil, balsamic glaze [gf] 2

wild raspberry salad spring mix, romaine, gorgonzola cheese, almonds, mandarin oranges, raspberry vinaigrette [gf] 2

DINNER BUFFETS

Includes a house salad, starch + vegetable selection and a fresh baked roll. Price listed per person. Individual salad served table-side for \$2/pp. Add chef-carved enhancement for \$75 per selection.

chef's italian penne pasta, authentic marinara + alfredo sauce, choice of: cheese tortellini or housemade meat lasagna, season's fresh vegetable, classic caesar salad, fresh grated parmesan cheese, choice of: breadsticks* or fresh baked rolls 20

bw classic choice of one: **champagne chicken** 22 | **roasted turkey** 22 | **homestyle pot roast [gf]** 22 | **pork loin [gf]** 22

champagne chicken + housemade swedish meatballs 24

pork loin [gf] + champagne chicken 24

bw old fashioned choice of two: **rotisserie chicken [gf]**, **roasted turkey [gf]**, **glazed ham [gf]**, **homestyle pot roast [gf]** 24

chef carved roasted new york strip [gf], choice of: **champagne chicken** or **housemade swedish meatballs** 28

chef carved roasted new york strip [gf], **champagne chicken + housemade swedish meatballs** 32

chef carved prime rib [gf], **broiled walleye [gf]** + **champagne chicken** 32



BUFFET SIDES

VEGETABLE

sautéed green beans toasted almonds, red onion [gf]

maple glazed carrots [gf]

grilled vegetables zucchini, peppers, squash, onion [gf]

roasted asparagus 1 [gf]

roasted brussel sprouts + bacon parmesan cheese 2 [gf]

STARCH

butter + chive whipped potatoes [gf]

rosemary garlic roasted red potatoes [gf]

sweet potato mash nutmeg butter [gf]

gorgonzola potato torte [gf]

housemade wild rice blend 1 [gf]

spiralized squash 1 [gf]

SALAD

house salad spring mix, craisins, red onion, cherry tomatoes, cucumber, parmesan, crostinis, garlic vinaigrette

caesar salad romaine lettuce, croutons, cherry tomato, caesar dressing

heirloom tomato salad mozzarella, basil, balsamic glaze [gf] 2

wild raspberry salad spring mix, romaine, gorgonzola cheese, almonds, mandarin oranges, raspberry vinaigrette [gf] 2

SWEET ENDINGS

Price per person.

housemade petite wave of passion *signature dessert* chocolate cake, caramel, fudge, whipped cream, heath bar sprinkles 3

signature layer cake white chocolate raspberry 2.75 | triple chocolate 2.75 | lemon supreme 2.75

apple crisp baked apples, caramel sauce, oatmeal crust 3.25 | scoop of vanilla 1

housemade blueberry bread pudding caramel sauce 3.25

cheesecake assortment 3.50

chocolate mousse whipped cream + strawberry [gf] 3.25

fruit flute season's fresh berries, whipped cream, mint garnish [gf] 3.25

key lime pie [gf] 4

housemade shortcake seasonal berries 3.25

sundae bar vanilla ice cream, strawberries, chocolate + caramel sauce, nuts, sprinkles, whipped cream [gf] 6*

s'mores bar graham crackers, marshmallows, chocolate 4

LATE NIGHT BITES

Price listed per platter, estimated 25 servings.

assorted pizzas sausage, pepperoni, cheese [v] 75*

hot ham + cheese sandwiches housemade bun, ham, swiss cheese 75

warm pretzel station beer cheese, ground mustard, honey mustard [v] 100

gourmet warm pretzel station beer cheese, ground mustard, honey mustard, nutella, cinnamon sugar, sprinkles [v] 125

housemade chocolate chip cookies + milk [v] 70

chips + salsa [v] 40

popcorn bar cheese, butter, caramel [gf] [v] 95

salty bar snacks chex mix [v] 40 | pretzels [v] 40 | trail mix [v] 65 | gardettos [v] 40

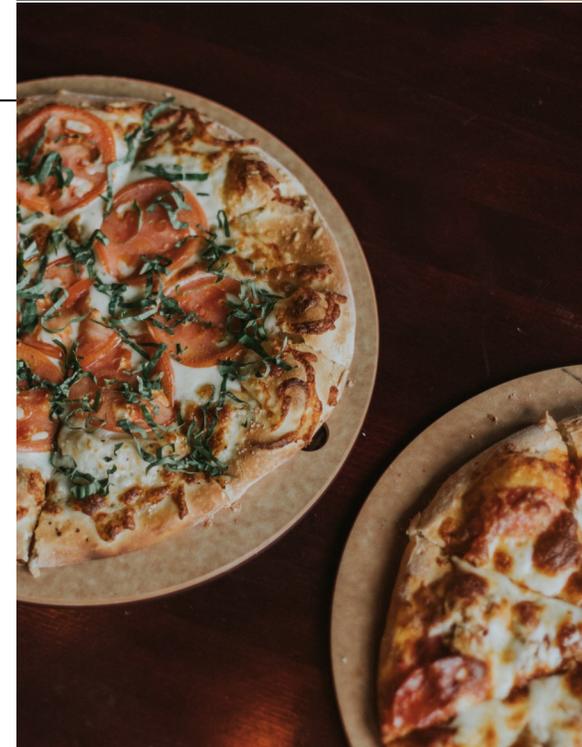
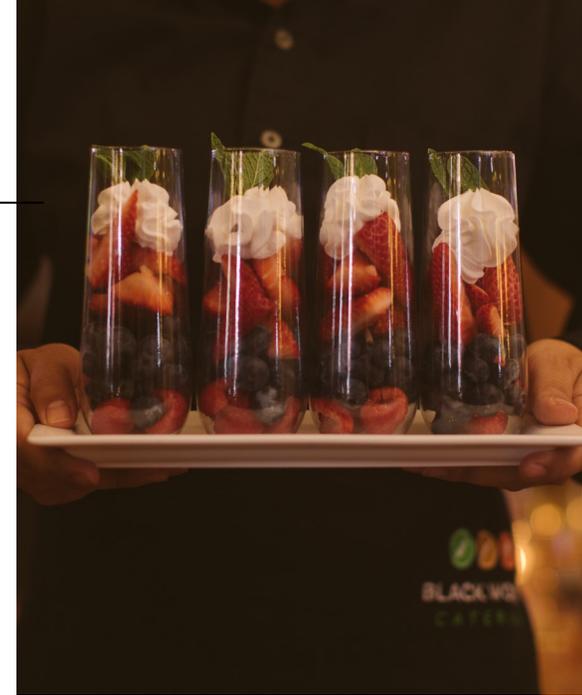
walking taco bar doritos nacho cheese chips, seasoned ground beef, shredded lettuce, salsa, olives, sour cream 120

add chicken for an additional 2 per person

s'mores bar graham crackers, marshmallows, chocolate 100

chips + dip housemade onion dip [v] 40

* = Recommended for in-house events only



SIGNATURE BEVERAGE STATION

Price listed per station, estimated 25 servings.

cider station hot apple cider, whipped cream, cinnamon + nutmeg shake, red hots, caramel sauce 50

cocoa station hot cocoa, whipped cream, peppermint, cinnamon + nutmeg shake, marshmallows, chocolate sauce 75

gourmet coffee station + doughnuts flavored syrups, cream, whipped cream, sugar, crushed peppermint 75

classic coffee station cream, sugar 45

iced coffee station flavored creams, whipped cream, flavored syrups 50

infused water station citrus 25 | berry 25 | melon 25 | cucumber 25

punch station black woods signature punch recipe 25

hosted soda for your entire event, fountain 325* | per consumption: can 2



BEER, WINE, SPIRITS

SPARKLING

CANTI - MOSCATO · *Italy*
 GIONELLI - ASTI · *Italy*
 RIONDO - PROSECCO · *Italy*
 WYCLIFF - BRUT · *California*

WHITE WINE SWEET TO DRY

LA TERRE - WHITE ZINFANDEL - 7
 JJ MULLER - RIESLING · *Germany* 30 8
 KUNG FU GIRL - RIESLING · *Washington* 31 9
 LECHTHALER - PINOT GRIGIO · *Italy* 35 9
 VILLA POZZI - PINOT GRIGIO · *Italy* 30 8
 13° CELCIUS - SAUVIGNON BLANC · *New Zealand* 30 8
 LA TERRE - CHARDONNAY - 7
 BENZIGER - CHARDONNAY · *California* 35 10

RED WINE MILD TO BOLD

ANGELINE - PINOT NOIR · *California* 31 9
 SEBASTIANI - PINOT NOIR · *California* 36 11
 LA TERRE - MERLOT - 7
 LA TERRE - CABERNET SAUVIGNON - 7
 IMAGERY - CABARNET SAUVIGNON · *California* 36 11
 LOUIS M. MARTINI - CAB SAUVIGNON · *California* 35 10
 ALAMOS - MALBEC · *Argentina* 30 8
 THE FEDERALIST - RED ZINFANDEL · *California* 36 11

HOUSE WINE BY THE BOTTLE

LA TERRE 1.5 LITER BOTTLE 50
white zinfandel
chardonnay
merlot
cabernet sauvignon

SUTTER HOMES 1.5 LITER BOTTLE 55
moscato
pinot grigio
riesling
sauvignon blanc

B G

SIGNATURE COCKTAILS

Cucumber Press 8
 Lavender Martini 8
 Minnesota Mule 8
 Bellini 8
 Mimosa 6
**Make it a Mimosa Bar!* 35 per 25 people
 Bloody Mary 8
**Everyone loves a B-Y-O-Bloody Mary!* 45 per 25 people

SPIRITS

Standard Cocktail 6-7
 Premium Cocktail 8

DOMESTIC BEER

Coors Light 5
 Bud Light 5
 Michelob Golden Draft 5
 Corona 5

CRAFT BEER

Bent Paddle Hop 6
 Bent Paddle lack 6
 Castle Danger Cream Ale 6
 Summit EPA 6

NON ALCOHOLIC BEER

Buckler 5
 Kaliber 5

KEG PRICES

Domestic Keg 325
 Premium Keg 375
 Craft Keg 425

