## 000 <br> BLACK WOODS GROUP <br> C A T E R I N G

## BREAKFAST BUFFET

black woods brunch sliced baked ham, choice of baked chicken or smoked salmon, fluffy scrambled eggs, cheesy hash browns, french toast with warmed maple syrup, fruit compote, whipped topping, fresh fruit 20
biscuits + gravy choice of sausage patties or crisp bacon, home style biscuits, breakfast gravy, fluffy scrambled eggs with cheese, fresh fruit 16
jump start fluffy scrambled eggs with cheese, choice of crisp bacon or sausage links, breakfast potatoes, fresh bagels served with butter, assorted preserves + cream cheese 15 fresh start vegetable frittata, housemade overnight oats, fresh fruit [v] 13

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\text { added protein option for an additional } 1 / p
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continental breakfast fresh fruit, freshly baked muffins + scones, assorted juice [v] 10

## ADD-ONS

breakfast sandwiches individually wrapped english muffin, egg, sliced cheese, choice of sausage patty or crisp bacon 5 avocado + focaccia mashed avocado, sliced hard boiled eggs, assorted sauces 5 deviled eggs classic 2 | classic with crumbled bacon 3 | whipped avocado 3
housemade overnight oats individually served with assorted berries and nuts 3
morning bagels served with assorted cream cheese 2
assorted muffins 2
assorted scones 2
granola bars 2
assorted donuts 2
fresh fruit whole $2 \mid$ sliced 4


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# PLATED \& BUFFET LUNCH 

## PLATED

italian club sandwich
chicken caesar salad
shrimp + avocado salad
roast beef sandwich pasta luca brasi prime rib sandwich
pomegranate chicken salad grilled chicken, mixed greens, crumbled gorgonzola, crisp apples, craisins, slivered almonds, pomegranate vinaigrette 16
sliced ham, salami, pepperoni, swiss cheese, red onion, pepperoncini, roma tomato, lettuce, mayo, oil + vinegar, ciabatta 15
grilled chicken, romaine, shaved parmesan, croutons, caesar dressing 16
seasoned shrimp, mixed greens, sliced avocado, black-bean corn salsa, tangy-lime vinaigrette 16
slow roasted roasted beef, swiss cheese, lettuce, tomato, red onion, ciabatta 15 fettuccine, all-natural chicken, sautéed shrimp, bacon, creamy roasted red pepper sauce 18 herb-crusted prime rib, caramelized onions, swiss cheese, ciabatta roll, side of au jus and creamy horseradish 21

## B U FFET

black woods deli assorted meats + cheeses, croissants, garnishes, choice of two cold salads, kettle chips, and choice of one housemade soup 20
cold salads: bean, quinoa + chickpea | cranberry chicken | arugula + pear | apple poppy seed + walnut housemade soups: creamy chicken wild rice | tomato basil | prime rib vegetable
pulled pork bbq pulled pork, dollar buns, seasoned spicy slaw, pasta salad, pickles, kettle chips 18 add signature bw housemade corn bread loaves + sweet butter* 2/p
chef's pasta bar penne pasta, choice of chicken alfredo or meatballs in marinara, meat lasagna, fresh grated parmesan cheese, caesar salad 20


## TAVERNSIGNATURES

## salad bar

b.y.o.b
street taco

## burger bar

mac $n^{\prime}$ cheese bar cavatappi pasta tossed in a blend of white cheddar, fontina, gruyere swiss, and mozzarella cheese topped with toasty bread crumbs. Served with sliced jalapenos, broccoli, bacon, and assorted drizzles: bbq, pesto, balsamic glaze, sriracha 19
choice of protein: grilled shrimp, bbq pulled pork, andouilles sausage, brussels sprouts add (1) additional protein for $+2 /$ person
take it to the next level Add a Tavern House or pea salad for $\$ 2 /$ person

# BOX LUNCHES 

Price per person. All box lunches are served with choice of kettle chips, chef's seasonal pasta salad and our famous petite Wave of Passion Chocolate Cake. Minimum order of $\mathbf{1 0}$ for delivery.


## SIGNATURE SALADS 15

pomegranate chicken salad grilled chicken, mixed greens, crumbled gorgonzola, crisp apples, craisins, granola, pomegranate vinaigrette
turkey bacon avocado salad hand-carved roasted turkey, crisp bacon, mixed greens, sliced avocado, cherry tomatoes, bleu cheese, roasted garlic vinaigrette
chef's cobb salad grilled chicken, crisp bacon, romaine, red onion, black olives, cherry tomatoes, hard-boiled egg, bleu cheese, served with ranch dressing
spicy shrimp + avocado salad seasoned shrimp, mixed greens, sliced avocado, black-bean corn salsa, tangy lime vinaigrette
wood-fired salmon caesar
lightly seasoned salmon filet brushed with minnesota maple syrup, romaine, shaved parmesan, caesar dressing, lemon wedge

SIGNATURE SANDWICHES 15
Individually wrapped sandwiches on a fresh ciabatta roll with noted protein, sauce, and cheese.

## ham, dijon, cheddar

turkey, lemon-pepper, cheddar turkey, pesto, provolone
roast beef, horseradish, swiss
turkey, cajun, pepper jack turkey, dijon, provolone hummus, tapenade, feta [ $v$ ] vegetable + hummus wrap [ $v$ ] chicken salad wrap

## CHOICE OF SIDE ENHANCEMENTS

cup of soup choice of tomato basil, chicken wild rice, or soup du juor 3-4/p side of fresh whole fruit apples, bananas, oranges $2 / \mathrm{p}$ side of fresh sliced fruit $3 / p$

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AM BREAK
THE FIRST FUEL! 7/P
granola bars
whole fruit [gf-v]
seasonal fruit smoothie
DONUTCHAKNOW! 6/P
assorted donuts
assorted scones
rice krispy bars assorted flavors served on a stick
PM BREAK
POWER UP! 8/P
vegetable display [gf-v]
hummus platter served with pita chips
cheese + fruit platter [gf]
YOLO! 9/P
flavored popcorn butter, cheese, caramel
build your own trail mix m&m's, banana chips, goldfish, pretzels, raisins
rice krispy bars assorted flavors served on a stick
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## REFRESHMENTS

## canned soda 2

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lavender lemonade 25 per station (serves 25)
iced coffee station iced coffee, flavored syrups, dairy + non-dairy cream 50 per station (serves 25)
classic coffee cream and sugar 45 per station (serves 25)
gourmet coffee station + doughnuts flavored syrups, dairy + non-dairy cream, whipped cream, crusted peppermint 75 per station (serves 25)
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## SIGNATURE BEVERAGE STATION

hosted soda for your entire event, fountain 325* | per consumption: can 2
aqua fresca strawberry pineapple | cucumber basil| lemon lime | orange mint | seasonal flavors 40 per gallon lavender lemonade tavern signature 25
punch station black woods signature punch recipe 25
iced coffee station flavored creams, whipped cream, flavored syrups 50
infused water station citrus 25 | berry 25 | melon 25 | cucumber 25
gourmet coffee station + doughnuts flavored syrups, cream, whipped cream, sugar, crushed peppermint 75
classic coffee station cream, sugar 45
cider station hot apple cider, whipped cream, cinnamon + nutmeg shake, caramel sauce 50
cocoa station hot cocoa, whipped cream, peppermint, cinnamon + nutmeg shake, marshmallows, chocolate sauce 75

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Prices subject to change and does not include tax and service charge. Many of our menu items can be customized to accommodate dietary restrictions.
vegetarian $=[v] \mid$ gluten free available $=[g f] \mid$ vegan $=[$ vegan $] \quad *=$ Recommended for in-house events only


[^0]:    * $=$ Recommended for in-house events only

