

## 2026 Menu



# CHEF'S TABLE

*catering*

Chef's Table is a full service catering company with a reputation for outstanding service and food. We will work with you on your menu to offer the perfect meal for your event with one on one planning. Our experienced team will make sure that your event is one that your guests will remember for years to come!



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## *Breakfast a La Carte*

*available from 8am until 12pm*

### **FRUIT CUPS (GF)(V)**

**\$40/dozen**

### **ASSORTED DONUTS AND MUFFINS (V)**

**\$24/dozen**

### **BISCUITS WITH WHIPPED HONEY BUTTER & JELLY (V)**

**\$20/dozen**

### **JUMBO CARAMEL AND CINNAMON ROLLS (V)**

**\$40/dozen**

### **ASSORTED GREEK YOGURTS WITH GRANOLA (V)**

**\$54 (16 per order)**

### **BACON (BY THE POUND)**

Thick cut applewood smoked bacon. Roughly 13-17 slices per pound **\$18/pound**

### **BLOODY MARY ANTIPASTO (\*GF)**

Meats, cheeses, olives, pickles, and other goodies **\$275 (serves 50)**

### **MIMOSA FRUIT PLATTER (GF)(V)**

Strawberries, pineapple, mango, raspberries and oranges **\$200 (serves 50)**

### **BREAKFAST STREET TACOS**

mini flour tortillas, scrambled eggs with bacon, assorted hot sauces, cheese and salsa **\$200 (70 tacos per order)**

## *Breakfast Buffets*

*available from 8am until 12pm*

### **BISCUITS & GRAVY**

Buttermilk biscuits, country sausage gravy, scrambled eggs, fresh cut fruit, whipped honey butter and assorted jellies **\$15**

### **CLASSIC BREAKFAST**

Sausage links, scrambled eggs, roasted potatoes and fresh cut fruit **\$16**

### **BREAKFAST BURRITO BUFFET**

Jumbo breakfast burritos stuffed with sausage, eggs, cheese, peppers, onions and salsa.

Served with chili cumin roasted potatoes and fresh cut fruit **\$16**

### **BELGIAN WAFFLE BUFFET**

Belgian waffles with strawberry topping, whipped cream, maple syrup, whipped butter, sausage links and scrambled eggs **\$19**

### **LOADED EGG BAKE**

Bacon, cheddar and toasted bread baked with eggs. Served with sausage links, muffins and fresh cut fruit **\$16**

### **FRENCH TOAST BAKE BUFFET**

Bread pieces baked in cinnamon custard. Served with maple syrup, salted caramel sauce, scrambled eggs and sausage links **\$18**

All prices are subject to 7.75% sales tax and 20% service charge

## Appetizers by the Dozen & Pound

### Hot Appetizers

#### **MEATBALLS**

Choose from BBQ, Sweet Chili, Honey Garlic or Swedish \$20

#### **BISON MEATBALLS**

House made bison, pork & wild rice meatballs with sweet & sour sauce \$28

#### **TERIYAKI TENDERLOIN STEAK BITES (by the pound) (GF)**

Beef tenderloin marinated in teriyaki sauce \$60

#### **CHICKEN SKEWERS (GF)**

Choose from Italian w/ pesto, Caribbean jerk w/ Jamaican BBQ or teriyaki \$28

#### **PORK TENDERLOIN SKEWERS (GF)**

Choice of Jamaican jerk w/ Jamaican BBQ, teriyaki, or pineapple chipotle w/ southwest BBQ \$20

#### **BACON WRAPPED POTATO WEDGES (GF)**

Crispy fried potato served with chive sour cream \$28

#### **ROASTED POTATO WEDGES (by the pound) (GF)(V)**

Crispy fried garlic & herb potato wedges served with buttermilk ranch dip \$12

#### **BONELESS WINGS (by the pound)**

Breaded and fried then served with your choice of BBQ, sweet chili, honey garlic or buffalo sauce. Served with ranch dressing \$20

#### **CHICKEN WINGS (by the pound) (GF)**

tossed in your choice of BBQ, sweet chili, honey garlic or buffalo sauce. Served with ranch dressing \$20

#### **MINI CORNDOGS (by the pound)**

Mini corndogs fried crispy and served with ketchup & mustard \$15

### Cold Appetizers

#### **GRILLED PINEAPPLE (GF)(V)**

Served chilled & drizzled with sweet chili sauce \$20

#### **HAM & CHEDDAR PINWHEELS**

Ham, cheddar, cream cheese & house made pickles rolled in a tortilla and sliced \$14

#### **TURKEY & BACON PINWHEELS**

Turkey, colby jack cheese, cream cheese & chopped bacon rolled in a tortilla and sliced \$17

#### **BRUSCHETTA CROSTINI (V)**

Fresh mozzarella and marinated tomato on a crispy crostini with balsamic drizzle \$28

#### **SMOKED SALMON CROSTINI**

Smoked salmon, dill whipped cream cheese on a crispy crostini \$36

#### **CUCUMBER & DILL CROSTINI (V)**

English cucumber, cream cheese and fresh dill on a crispy crostini \$28

#### **GOAT CHEESE & STRAWBERRY CROSTINI (V)**

Honey whipped goat cheese, fresh strawberry and balsamic on a crispy crostini \$32

#### **FRUIT CUPS (GF)(V)**

Fresh cut fruit in individual cups \$40

#### **VEGGIE CUPS (GF)(V)**

Raw veggies and buttermilk ranch in individual cups \$40

#### **DEVEILED EGGS (GF)(V)**

Classic deviled eggs dusted with paprika \$24

## *Appetizer Platters*

*All platters serve 50 guests*

### **CLASSIC SHRIMP COCKTAIL PLATTER (GF)**

Five pounds of jumbo shrimp served with cocktail sauce & lemons **\$200**

### **CHILI LIME SHRIMP COCKTAIL (GF)**

Five pounds of chili lime shrimp served with chipotle cocktail sauce & limes **\$200**

### **SPINACH ARTICHOKE DIP (V)**

Served warm with French bread **\$175**

### **JALAPENO POPPER DIP (GF)**

Cream cheese dip with cheddar, bacon & roasted jalapeños. Served with tortilla chips **\$200**

### **FRUIT & BERRY PLATTER (GF)(V)**

Assorted fresh cut seasonal fruits **\$175**

### **SPICED MEXICAN FRUIT PLATTER (GF)(V)**

Assorted fresh cut seasonal fruit seasoned with chili lime seasoning **\$175**

### **HUMMUS PLATTER (\*GF)(V)**

House made hummus served with raw vegetables & mini naan bread **\$175**

### **VEGGIES & DIPS (GF)(V)**

Raw vegetables served with cold spinach dip and dill ranch dip **\$175**

### **CHEESE PLATTER (\*GF)(V)**

An assortment of three cheeses with fruit, Dot's pretzels, toasted nuts and crackers **\$225**

### **MEAT & CHEESE PLATTER (\*GF)**

Two cheeses and two meats with crackers **\$225**

### **ANTIPASTO PLATTER (\*GF)**

Two meats and two cheeses with fruit, toasted nuts, pickled vegetables, olives, Dot's pretzels and crackers **\$275**

### **KETTLE CHIPS (GF)(V)**

Served with French onion dip **\$75**

### **TORTILLA CHIPS & SALSA (GF)(V) \$125**

### **TORTILLA CHIPS & WHITE JALAPENO QUESO (GF)(V) \$150**

### **DOT'S PRETZELS & DILL RANCH (V) \$90**

## *Sliders and Street Tacos*

*Includes 70 tacos or sliders per order*

### **SHAVED STEAK SLIDERS**

Shaved steak in au jus with silver dollar rolls, horseradish sauce and mustard **\$250**

### **PULLED PORK SLIDERS**

Pulled pork with bbq sauce, silver dollar rolls and sliced pickles **\$200**

### **HAWAIIAN PULLED PORK SLIDERS**

Hawaiian pork with Jamaican bbq sauce, pickled jalapeños, and King's Hawaiian Rolls **\$225**

### **MINI BURGERS**

Grilled mini burgers with cheese, pickles, silver dollar rolls, ketchup and mustard **\$225**

### **COCKTAIL SANDWICH SLIDERS**

Ham & cheddar and turkey & swiss on silver dollar rolls served with pickles, mayo and mustard **\$200**

### **CARNITAS STREET TACOS**

Shredded pork with mini flour tortillas, queso fresco, shredded cabbage and assorted hot sauces **\$200**

### **CHICKEN TINGA STREET TACOS**

Shredded chicken with mini flour tortillas, cilantro, diced onions, lime wedges and assorted hot sauces **\$200**

### **SHREDDED BEEF STREET TACOS**

Braised beef in chipotle beef broth with shredded cheese, diced onions, cilantro and assorted hot sauces **\$225**

## *Salads*

**Salads serve 20-25 guests per platter**

### **GARDEN SALAD**

Romaine lettuce, cucumber, grape tomato and carrot with ranch and French dressings **\$70**

### **CAESAR SALAD**

Romaine hearts with shredded parmesan cheese and garlic croutons **\$75**

### **SPINACH & CRANBERRY SALAD**

Baby spinach, dried cranberries, feta, spiced pecans and raspberry vinaigrette dressing **\$80**

### **ASIAN ORANGE SALAD**

Cabbage, romaine, mandarin oranges, carrot, green onion, sweet peppers, wonton strips and sesame ginger dressing **\$80**

### **CAJUN RANCH PASTA SALAD**

Rotini pasta with cheddar cheese and peas in a cajun ranch sauce **\$70**

### **ITALIAN PASTA SALAD**

Rotini pasta with pepperoni, grape tomatoes and parmesan cheese in Italian dressing **\$70**

## *Boxed Lunch Menu*

*Minimum order of 10 per item*

### *Sandwiches & Wraps*

All sandwiches and wraps come with mayo & mustard packets, chips and fresh cut fruit

**HAM & CHEDDAR CROISSANT:** ham & cheddar cheese on a croissant square **\$12**

**TURKEY & SWISS CROISSANT:** turkey & baby swiss cheese on a croissant square **\$13**

**TURKEY CLUB:** turkey, ham, bacon & cheddar cheese on wheat bread with lettuce & tomato **\$15**

**CHICKEN CAESAR WRAP:** grilled chicken, romaine lettuce, parmesan, tomato and caesar dressing wrapped in a large flour tortilla **\$14**

**CHICKEN CORDON BLEU WRAP:** grilled chicken, thin sliced ham, swiss cheese, honey mustard, lettuce and tomato wrapped in a large flour tortilla **\$15**

**CHICKEN BACON RANCH WRAP:** grilled cajun chicken, chopped bacon, shredded cheddar cheese, lettuce, tomato and buttermilk ranch wrapped in a large flour tortilla **\$15**

### *Salads*

All salads come with fresh cut fruit

**GARDEN SALAD:** romaine lettuce, grape tomato, english cucumber, croutons & shredded carrots with buttermilk ranch dressing **\$13**

**add grilled chicken \$3**

**CAESAR SALAD:** romaine lettuce, shredded parmesan, croutons and caesar dressing **\$13**

**add grilled chicken \$3**

**SPINACH CRANBERRY SALAD:** baby spinach, dried cranberries, spiced pecans, feta cheese & raspberry vinaigrette dressing **\$14**

**add grilled chicken \$3**

**CHICKEN BLT SALAD:** grilled chicken, chopped bacon, romaine lettuce, grape tomatoes, shredded carrot, croutons and buttermilk ranch dressing **\$16**

## *Lunch Buffets*

*available from 10am until 3pm*

### **TATER TOT HOT DISH**

The Midwest classic hot dish served with garden salad and dinner rolls **\$16**

### **SWEDISH MEATBALLS**

Meatballs in Swedish gravy with whipped potatoes, roasted corn, garden salad with ranch & french dressings and dinner rolls **\$17**

### **CHICKEN ALFREDO**

Penne pasta with Alfredo sauce, grilled chicken, garden salad with ranch & french dressings, and garlic breadsticks **\$18**

### **LASAGNA**

Homemade meaty lasagna, garden salad with ranch & french dressings and garlic breadsticks **\$18**

### **SPAGHETTI MARINARA AND MEATBALLS**

Spaghetti with marinara, meatballs, grated parmesan, garden salad with ranch & french dressings and garlic breadsticks **\$16**

### **PULLED PORK**

Pulled pork served with home style buns, bbq sauce, sliced pickles, coleslaw, baked beans and potato chips **\$15**

### **SLOPPY JOE**

Sloppy joes, home style buns, pickles, cajun ranch pasta salad and potato chips **\$16**

### **BURGER BAR**

Grilled 1/3 pound Angus burgers served with home style buns, cheese, ketchup, mustard, mayo, pickles, lettuce, tomato, Italian pasta salad and potato chips **\$18**

### **TACO BAR**

Ground beef tacos served with flour tortillas, lettuce, cheese, sour cream, black beans, cilantro lime rice, assorted hot sauces, tortilla chips and salsa **\$15**

### **CHICKEN FAJITA BAR**

Grilled chicken fajitas served with flour tortillas, lettuce, cheese, sour cream, roasted chili lime corn, cilantro lime rice, assorted hot sauces, tortilla chips and salsa **\$18**

### **MAPLE BBQ CHICKEN**

Grilled chicken breasts served with maple BBQ sauce and served with garlic whipped potatoes, baby French green beans, garden salad and dinner rolls **\$19**

### **HERB GRILLED CHICKEN (GF)**

Brined and grilled chicken breast with parmesan cream sauce, wild rice pilaf, baby French green beans, garden salad with ranch & french dressings and dinner rolls with whipped butter **\$19**

# Dinner Buffets

*Sides may be substituted with options from the Side Dishes page of the menu*

## **HONEY GLAZED HAM**

Honey glazed sliced ham with cheesy hash browns, green bean casserole, garden salad and dinner rolls **\$20**

## **ROASTED TURKEY**

Slow roasted sliced white and dark turkey with garlic whipped potatoes, turkey gravy, baby French green beans, garden salad and dinner rolls **\$20**

## **ROAST PORK LOIN (GF)**

Slow roasted brined pork loin with bbq sauce, whipped sweet potatoes, roasted sweet corn, garden salad and dinner rolls **\$20**

## **CHICKEN MARSALA (GF)**

Roasted chicken with a marsala wine & mushroom sauce, garlic whipped potatoes, baby French green beans, garden salad and dinner rolls **\$20**

## **MAPLE BBQ CHICKEN (GF)**

Grilled chicken breasts glazed with maple BBQ sauce with cheddar chive whipped potatoes, glazed carrots, garden salad and dinner rolls **\$20**

## **BRAISED BEEF BUFFET (GF)**

Tender slow cooked beef with gravy, roasted red potatoes, roasted carrots, garden salad and dinner rolls **\$24**

## **HERB GRILLED CHICKEN (GF)**

Brined and grilled chicken breast with parmesan cream sauce, wild rice pilaf, baby French green beans, garden salad and dinner rolls **\$21**

## **SWEDISH MEATBALLS**

Meatballs in Swedish gravy with garlic whipped potatoes, roasted sweet corn, garden salad and dinner rolls **\$19**

## **CHICKEN FLORENTINE (GF)**

Roasted chicken breast with spinach bacon cream sauce & garnished with fresh tomato, roasted russet potatoes, Italian roasted vegetables, garden salad and dinner rolls **\$23**

## **CHICKEN ALFREDO BUFFET**

Penne alfredo, grilled chicken, garden salad and breadsticks **\$20**

All prices are subject to 7.75% sales tax and 20% service charge

## *Signature Dinner Buffets*

### **ITALIAN BUFFET**

Chicken marsala with marsala wine & mushroom sauce, garlic roasted potatoes, baby french green beans, penne alfredo, meaty lasagna, caesar salad and garlic breadsticks **\$28**

### **PORK AND CHICKEN BUFFET**

Garlic herb roasted pork loin, grilled maple BBQ chicken breasts, BBQ sauce, macaroni & cheese, whipped sweet potatoes, roasted corn, garden salad, dinner rolls and whipped butter **\$25**

### **HOLIDAY BUFFET**

Roasted turkey, honey glazed ham, garlic herb stuffing, garlic whipped potatoes, turkey gravy, baby French green beans, spinach & cranberry salad with raspberry balsamic dressing, dinner rolls and whipped butter **\$28**

### **BEEF AND CHICKEN BUFFET**

Braised beef with gravy, chicken florentine with spinach bacon cream sauce, cheddar chive mashed potatoes, roasted broccoli, garden salad, dinner rolls and whipped butter **\$33**

### **NORTH DAKOTA BUFFET**

Braised beef with gravy, swedish meatballs, wild mushroom pasta, asparagus, garlic whipped potato, garden salad, and dinner rolls with whipped butter **\$35**

### **MINNESOTA BUFFET**

Tater tot hot dish, brined and grilled chicken breast with parmesan cream sauce, wild rice pilaf, asparagus, garden salad with ranch & french dressings and dinner rolls with whipped butter **\$25**

### **CHICKEN AND MEATBALLS**

Grilled maple BBQ chicken breasts, swedish meatballs, garlic whipped potato, roasted sweet corn, garden salad, dinner rolls and whipped butter **\$22**

### **PASTA BUFFET**

Your choice of **two** pasta dishes with caesar salad and garlic breadsticks **\$22**

- Penne alfredo with grilled chicken
- Spaghetti with marinara and meatballs
- Meaty homemade lasagna
- Wild mushroom alfredo
- Garden pasta- penne marinara with roasted squash, zucchini, bell pepper & carrot
- Penne with meat sauce
- Penne alfredo with shrimp **(+\$2)**

### **MEXICAN BUFFET**

Seasoned ground beef tacos and shredded chicken tacos with flour tortillas, lettuce, cheese, sour cream, roasted chili lime corn, cilantro lime rice, assorted hot sauces, tortilla chips and salsa **\$22**

## Plated Dinner Entrees

Prices are for single entree choice. Adding a second entree choice adds \$3 to each entree

Served with choice of one starch side & one vegetable side

Service begins with family style served dinner rolls & whipped butter

Add Family Style Served Garden Salad for \$3 per guest or Individual Plated Garden Salad for \$4 per guest

### -CHICKEN-

#### Chicken Marsala (GF)

Roasted chicken breast with marsala wine & mushroom sauce \$21

#### Chicken Florentine (GF)

Roasted chicken breast served with a spinach and bacon cream sauce & topped with fresh tomato \$23

#### Herb Grilled Chicken Breast (GF)

Brined and grilled chicken breast with parmesan cream sauce \$21

#### Maple BBQ Chicken Breast (GF)

A brined and grilled chicken breast glazed with maple BBQ sauce \$21

#### Honey Garlic Chicken (GF)

A brined and roasted chicken breast with honey garlic sauce \$21

### -BEEF-

#### Carved NY Strip (GF)

Slow cooked NY strip roast cooked to medium and served with a red wine shallot sauce \$30

#### Carved Prime Rib (GF)

Slow cooked prime rib roast cooked to medium and served with horseradish sauce \$34

#### Carved Tenderloin (GF)

Slow cooked tenderloin roast cooked to medium and served with red wine shallot sauce \$38

### -PORK-

#### Herb Crusted Pork Loin (GF)

Brined and slow roasted pork loin served with apple chutney \$21

#### Grilled Pork Tenderloin (GF)

Grilled and sliced pork tenderloin served with honey garlic sauce \$21

### -SEAFOOD-

#### Citrus Mahi Mahi (GF)

Roasted mahi mahi filet seasoned with citrus herbs and lemon garlic sauce \$26

#### Salmon Florentine (GF)

Atlantic salmon roasted and topped with a spinach cream sauce and fresh tomato \$25

#### Garlic Herb Roasted Salmon (GF)

Atlantic salmon seasoned with a garlic herb rub and topped with lemon dill sauce \$24

#### Roasted Shrimp (GF)

6 jumbo shrimp seasoned with garlic herbs and served with garlic butter \$24

### -VEGETARIAN-

#### Stuffed Bell Pepper (GF)

a wild rice stuffed bell pepper with parmesan cream sauce \$20

#### Wild Mushroom Alfredo

penne pasta tossed in creamy alfredo sauce with sautéed wild mushroom trio \$20

### -VEGAN-

#### Garden Pasta

penne pasta in a chunky marinara sauce with roasted squash, zucchini, bell pepper & carrot \$20

#### Grilled Cauliflower Steak (GF)

a thick steak of cauliflower, steak seasoned and grilled. Served with romesco sauce \$20

### -KIDS MEALS-

Chicken Strips with fresh fruit \$10

Mac & Cheese with fresh fruit \$10

Chicken strips, mac & cheese & fresh fruit \$12

## Signature Dual Entrees

**Grilled Pork Tenderloin with Honey Garlic Sauce, Chicken Marsala,**  
Roasted Russet Potatoes and Baby French Green Beans **\$26**

**Maple BBQ Chicken, Herb Crusted Pork Loin with Apple Chutney,**  
Cheddar Chive Whipped Potatoes and Roasted Sweet Corn **\$26**

**Chicken Florentine with Spinach Bacon Cream Sauce, Wild Mushroom Penne Alfredo,**  
Wild Rice Pilaf & Baby French Green Beans **\$26**

**Carved NY Strip with Red Wine Shallot Sauce, Herb Roasted Salmon with**  
**Lemon Dill Sauce,** Roasted Red Potatoes & Asparagus **\$36**

**Carved Prime Rib with Horseradish Sauce, Roasted Shrimp,**  
Loaded Mashed Potatoes and Roasted Broccoli **\$40**

**Carved Beef Tenderloin with Red Wine Shallot Sauce, Citrus Mahi Mahi,**  
Garlic Whipped Potatoes and Italian Medley **\$44**

## Side Dishes

*Plated entrees may choose one starch and one vegetable option*

*All sides are gluten free unless indicated by \*\**

### **-STARCH OPTIONS-**

Wild Rice Pilaf  
Roasted Russet Potato  
Roasted Red Potato  
Garlic Whipped Potato  
Cheddar Chive Whipped Potato  
Loaded Mashed Potato (**\$1 additional**)  
*(cheddar, chive, garlic & bacon)*  
Whipped Sweet Potato  
Cheesy Hash Browns\*\*  
Mac & Cheese\*\*  
Penne Alfredo\*\* (**\$1 additional**)

### **-VEGETABLE OPTIONS-**

Roasted Brussels Sprouts (**\$1 additional**)  
Asparagus (**\$1 additional**)  
Baby French Green Beans  
Roasted Corn  
Italian Medley  
*(squash, zucchini & bell pepper)*  
Roasted Cauliflower  
Glazed Baby Carrots  
Garlic Butter Roasted Carrots  
Roasted Broccoli  
Green Bean Casserole

All prices are subject to 7.75% sales tax and 20% service charge

## *Desserts*

### **MINI S'MORE BITES**

A marshmallow dipped in chocolate and graham cracker crumbs with a toasted top  
**\$24/dozen**

### **CHOCOLATE COVERED STRAWBERRY**

Fresh strawberries dipped in chocolate **\$36/dozen**

### **ASSORTED COOKIES**

Chocolate chip, ultimate peanut butter, and white chocolate macadamia **\$22/dozen**

### **CHOCOLATE CHIP COOKIES**

**\$14/dozen**

### **BROWNIES**

Served with a salted caramel drizzle **\$24/dozen**

### **ASSORTED PETITE FOURS**

Assorted bite sized desserts (serves 12) **\$70/24 pieces**

### **APPLE CRISP**

Diced apples baked with cinnamon, spices and a crispy oat topping. Served with whipped cream **\$60 per pan (serves 16-20)**

### **BERRY CRISP**

A medley of berries baked with cinnamon, spices and a crispy oat topping. Served whipped cream **\$60 per pan (serves 16-20)**

### **NY CHEESECAKE**

New York cheese cake with fresh strawberries and a chocolate drizzle **\$48 (12 slices)**

### **FLOURLESS CHOCOLATE CAKE**

Fudgy gluten free cake served with raspberry sauce **\$120 (14 slices)**

### **CHOCOLATE BROWNIE CHEESECAKE MINI**

Individual mini cake with brownie and cheesecake layers covered in ganache **\$10 each**

### **TIRAMISU CUPCAKES**

Spongecake with espresso mascarpone mousse, whipped cream & cocoa **\$70/dozen**