

# CAST & CRU<sup>TM</sup>

## RESTAURANT

### CATERING MENU

Cast & Cru offers a catering menu that is fresh, modern and chef-driven. Upon reviewing the items offered below, keep in mind that we are happy to customize our menu to suit your needs. Talk to our Event Coordinator to explore the possibilities.

## CHILLED CANAPÉS *2 dozen per order*

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### **Cold-Smoked Salmon Gravlox, \$40**

*Dill Crème Fraiche, Caviar, served on Pumpernickel Bread*

### **Marinated Shrimp Pipette, \$40**

*Select One Style per Order*

- *Soy/Ginger Marinade, Shishito Peppers, Peanut Sauce*
- *Jerk Marinade, Grilled Pineapples, Orange vanilla Sauce*
- *Curry Marinade, Curry-Roasted Grapes, Lemongrass Coconut Sauce*

### **Seared Rare Ahi Tuna, \$42**

*Wasabi, Yuzu, Bok Choy Slaw, Wasabi Vinaigrette, served on Fried Plantain Chips*

### **Crab Toast, \$38**

*Spicy Avocado Puree, Lump Blue Crab, Micro Cilantro*

### **Prosciutto and Berries, \$38**

*Goat Cheese, Prosciutto, Macerated Berries, Candied Walnuts, Sourdough Croustade, in Phyllo Cups*

### **Roasted Beet and Goat Cheese Spoons, \$34**

*Oven-Roasted Beets, Stickney Hill Goat Cheese, Frisée, Candied Walnuts*

### **Watermelon “Nigiri”, \$30**

*Cucumber, Onion, Jalapeño, Mint, Pear Vinegar, Olive Oil, Sea Salt*

### **Caramelized Apple and Blue Cheese, \$30**

*Basil, in Phyllo Cup*

*Ingredients subject to occasional change based on seasonal availability  
Prices do not include Minnesota state sales tax or service charges (2/17)*

# WARM HORS D'OEUVRES *2 dozen per order*

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**Artichoke Crostini, \$34**

*Red Onion, Cream Cheese, Parmesan*

**Mini Brie En Croute, \$38**

*Raspberry, Brie, in Puff Pastry*

**Mini Falafels on Pita Round, \$35**

*Tzatziki, Harissa, Lemon Mint Gel, Pickled Onions*

**Grilled Shrimp Skewers, \$36**

*Pepper Gastrique, Hot Sauce Beurre Blanc*

**Mini Crab Cakes, \$45**

*Caper Rémoulade*

**Mini Crab & Lobster Wontons, \$45**

*Wasabi Aioli, Cucumber Dill Sauce*

**Chicken Satay, \$40**

*Spicy Peanut Sauce*

**Mini Beef Wellingtons, \$50**

*Horseradish Crème Fraiche, Dill*

**Mini Elk & Bison Meatballs, \$42**

*Huckleberry Jus and Herbs*

**Duck Poppers, \$44**

*Duck Tenderloin encased in Smoked Bacon, Chevre, Fresh Jalapeño*

**Venison Crostini, \$45**

*Cranberry Gastrique, Apple Fennel Slaw*

**Pork Belly Bahn Mi Spoons, \$40**

*Pickled Carrots and Daikon (a mild radish), Jalapeño, Bean Sprouts, Cilantro, Spicy Mayo*

**Sliders... Select One Style per Order, \$42**

- *Pulled Pork*
- *Reuben*
- *Cheesburger – house-ground Wagyu beef*
- *Meatball (fresh mozzarella, marinara, basil)*

**BBQ Pork Belly Bao Sticky Buns, \$42**  
*BBQ Pork Belly, encased in delicate bao bun*

**Braised Shredded Short Rib Tacos, \$40**  
*Roasted Tomato Salsa, Guacamole, Micro Cilantro*

**Chile Verde Mini Tacos, \$40**  
*Pico de Gallo, Guacamole*

**Cerdo Asada Mini Tostadas, \$40**  
*refried beans, lime gel, avocado foam, pico de gallo, micro cilantro on corn tortilla*

**Brisket on a Biscuit, \$42**  
*KC Style BBQ Sauce, Fried Shallots, Huckleberry Gastrique*

**Fried Deviled Egg, \$45**  
*Kimchi, Béarnaise, or Truffle*

## **PLATTERS/ MAIN DISHES** *serves approximately 40 people*

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*Half Orders, Please Inquire*

**Jumbo Shrimp Cocktail, \$200**  
*Classic Cocktail Sauce and Fresh Lemon (approximately four dozen shrimp)*

**Fresh Vegetable Crudités, \$ 140**  
*Local Blue Cheese Dressing*

**Seasonal Fruit, \$140**  
*Candied Lemon Zest, Granola, Mint*

**Deli Cheese, \$150**  
*Assortment of Cheese, House-Made Chutneys, Preserves, Lavash*

**Artisan Cheese, \$230**  
*Assortment of Handcrafted Local and Imported Cheese, House-Made Chutneys, Preserves, Lavash*

**Mediterranean Plate, \$130**  
*Hummus, Baba Ghanoush, Israeli Couscous Salad, Pita and Lemon-Tahini Dressing*

**Charcuterie, \$280**  
*Classic Sausages, Pates, Cured Meats, Mustards, House-Pickled Vegetables, Garnishes*

**Cold-Smoked Whole Salmon, \$150**

*Aioli, Cornichons, Capers, Lemon Crowns, Micro Greens, Dill*

**Steamed Clams, \$150**

*White Wine & Herb Broth, Pancetta, Cherry Tomatoes, Red Sweet Peppers, with Grilled Artisan Bread*

**Steamed Mussels, \$150**

*Pork Belly, Kimchi, Lemongrass-Infused Sake, served with Grilled Artisan Bread*

**Raw Bar, Market Price**

*Oysters on the Half Shell, Salmon Avocado Poke, Spice-Seared Yellowfin Tuna, Swordfish Ceviche, assorted Nigiri, Sashimi, assorted Maki Roll (quantities and types vary based on consult with Chef)*

**Whole Baked Brie En Croûte, \$150**

*Roasted Apple and Lavash*

**Artichoke and Spinach Gratin, \$125**

*Served Hot with Imported Crackers*

**Truffle Macaroni and Cheese, \$125**

*Smoked Gouda, Mascarpone, Cheddar, Jack, Parmesan, Cavatapi Noodles, Toasted Bread Crumbs*

**Grilled Chicken Pasta Display, \$150**

*Penne Pasta, Roasted Peppers, Arugula Pesto Sauce, Parmesan*

**Vegetable Medley Pasta Display, \$115**

*Penne Pasta, Parmesan, Extra Virgin Olive Oil, White Wine Olives*

**Cabernet Braised Short Ribs, \$240**

*Braised for 18 hours, Served with Cabernet Demi Glaze*

**BB Pulled Pork, \$225**

*Coleslaw, Hawaiian Rolls*

**Eighteen Hour Smoked Whole Brisket, \$275**

*Kansas City-Style BBQ Sauce, Huckleberry Gastrique*

**Chicken Wings ...Select one Style, \$175**

*Served with Blue Cheese/Ranch Dressing, carrots, celery*

- *Dry Rub Barbeque*
- *Dry Rub Jerk*
- *Sweet Chili*
- *Buffalo*

# CHEF'S CARVING TABLES *Available for 25 or more guests*

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*Chef attendant fee of \$100.00 per table ~ Served with appropriate Condiments and Breads.*

**Roast Round of Beef, \$275**

*Serves 25*

**Whole Smoked Prime Rib, \$350**

*Au Jus, Horseradish Cream, Serves 30*

**Mustard-Rubbed Pork Loin, \$250**

*Serves 25*

**Herb-Crusted Beef Tenderloin, \$310**

*Serves 20*

**Maple-Glazed Ham, \$220**

*Horseradish Honey Mustard Sauce, Serves 20*

**Lemon-Dill Baked Scuna Salmon, \$265**

*Sweet Chili Beurre Blanc, Serves 25*

**Oven-Roasted Turkey Breast, \$225**

*Cranberry Chutney, Whole Grain Mustard, Serves 20*

## SIDE DISHES *serve 30, unless noted*

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**Chopped Caesar Salad for 40, \$75**

- *Add grilled chicken for 40, \$60*

**House Salad for 40, \$75**

**Quinoa Salad, \$100**

*Cucumber, Onion, Peppers, Cilantro, Lime Vinaigrette*

**Bourbon-Glazed Baby Carrots, \$60**

*Ginger, Brown Sugar, Butter*

**Bacon-Braised Brussel Sprouts, \$120**

*Shallots, House-Cured Bacon*

**Grilled Asparagus, \$75**

*Hollandaise Sauce*

**Roasted Root Vegetables, \$70**

*Carrot, Parsnips, Potatoes, Beets, Turnips, Pearl Onions, Garlic, Thyme, Rosemary*

**Roasted Beet and Goat Cheese Salad, \$110**

*Arugula, Walnuts, Honey Balsamic Vinaigrette*

**Grilled Whole Ears of Corn, \$60**

*Chili Lime Salt, Clarified Butter*

**Buttermilk Biscuits, \$60**

*Honey Butter, Whipped Butter*

**Roasted Potato Salad, \$95**

*Sunchokes, Asparagus, Leeks*

**Coleslaw, \$45**

*Red Cabbage, Green Cabbage, Carrots, Mayonnaise-Based Slaw Sauce*

# DESSERTS

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**Assortment of Mini Desserts, \$1.25 per piece**

*Examples include: Mini Cupcakes, Fruit Tartlets, Mini Cheesecakes, French Macaroons, Brownies*

**Cookie & Bar Platter**

*Consult*

*Small (serves 8-10), \$25*

*Large (serves 20-25) \$50*

**Custom Sheet Cakes,**

*Quarter Sheet (serves 12-24), \$27*

*Half Sheet (serves 18-40), \$55*

*Full Sheet (serves 48-108, \$110*

**Wedding/Special Occasion Cakes,**

*Consult*

**Cake Flavors**

Chocolate ~ Vanilla ~ Carrot

**Icings**

Vanilla Buttercream ~ Chocolate Buttercream ~  
Raspberry Buttercream ~ White Chocolate Mousse ~  
Dark Chocolate Mousse ~ Cream Cheese

**Fillings**

Any of the Icings listed above ~ lemon curd ~  
ganache ~ fresh berries available