



# HOLIDAY MENU 2016

Featuring Chowgirls classics as well as creative and on-trend seasonal specials, our 2016 holiday menu is a great place to start when planning your celebration.

V • VEGETARIAN   VV • VEGAN   GF • GLUTEN FREE   DF • DAIRY FREE   \* DELIVERABLE

## APPETIZERS

### CELERY ROOT SOUP SHOOTER

Velvety celeriac soup with caraway brittle and microgreens. **V**

### RUMAKI

Bacon-wrapped water chestnuts and dates coated in a tangy barbecue chili sauce. Served sizzling hot. **GF, DF**

### HAND-CRAFTED PUFF PASTRY BITES

Puff pastry coins stuffed with Stickney Hill chèvre and raspberry pepper jelly or Big Woods Blue cheese and our own sweet onion jam. **V**

### LOCAL CHICKEN PÂTÉ POTS

Mini jars of Larry Schultz Pâté served with pickled vegetables, apple Jelly, and teeny spoons.

### HOT CRAB GRATIN \*

Creamy cheese dip with lump crab meat, Monterey Jack, and roasted green chilies, served with organic blue corn chips. **GF**

### WHISKEY-GINGER COCKTAIL MEATBALLS \*

Grass-fed beef meatball in a spicy sweet 2 Gingers glaze. **DF**

### WINTER SQUASH & SAUSAGE SKEWER \*

Chunks of butternut, skewered and grilled with Gerhard's smoked sausage, fried sage, and maple butter. **GF**

### BROWN SUGAR BRINED CHICKEN SKEWER \*

Larry Schultz chicken, brined overnight in a secret recipe of spices and brown sugar, finished with Hope Creamery butter. **GF**

### FLANK STEAK SKEWERS \*

Grass-fed flank steak rubbed in fresh herbs, grilled, sliced and skewered, served with tarragon aioli and chimichurri. **GF, DF**

### MISSISSIPPI MUSHROOM TOAST

Roasted local oyster mushrooms, butternut squash purée and creamy gremolata on grilled bread. **V**

### IRON RANGE PASTIES

Small hand pies filled with sunchoke, parsnip, carrot, and potato, and beef. Local mushroom variety for vegetarians. **DF**



Chowgirls Killer Catering  
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*Offerings available for attended events over \$1000, deliveries over \$500, or pick up orders over \$350.*

..... **PLATTERS** .....

**PLOUGHMAN’S PLATTER \***

A hearty display of aged white cheddar and Big Woods Blue cheeses with Red Table Meats salami, rustic bread, our own sweet onion jam, and pickled veggies. **V**

**RETRO CHEESE BALLS**

Two creative versions of a classic holiday snack, served with crisp crudité and soft Aki’s pretzels. **V**

**HAND-CRAFTED OYSTER BAR**

Fresh chef shucked seasonal oysters served on an ice bar with guest selected toppings: Herb gremolata, classic mimolette, creamy remoulade, pickled relish giardiniera, Garden Farme horseradish, tabasco, lemon wedges. **GF**

..... **SALADS** .....

**CITRUS & GREENS \***

Colorful peak-of-season orange slices with crunchy jicama and sliced almonds served on a bed of mixed greens with our own honey-tarragon vinaigrette. **V, GF**

**KALE, APPLE & CRISPY LEEK \***

Chopped kale topped with crispy leeks, green apple, toasted pecans, and apple cider-maple vinaigrette. Kick it up with local bacon! **GF, DF**

**BUTTERNUT FENNEL \***

Roasted butternut squash and fennel atop fresh Romaine with shaved Parmesan, pumpernickel croutons, and orange-brown butter vinaigrette. **V**

**BRUSSELS & GREENS \***

Roasted brussels sprouts with hazelnuts, field Greens, Big Woods Blue cheese, and cranberry vinaigrette. **V, GF**

..... **ENTREES** .....

**MINT CRUSTED LAMB CHOP**

Three French-cut Shepherd Song loin chops served with cranberry gastrique. **GF, DF**

**BROWN SUGAR BRINED CHICKEN \***

Organic chicken breast from Larry Schultz Farm brined overnight in a secret recipe of spices and brown sugar, finished with Hope Creamery butter and fresh herbs. Available either bone-in or boneless. **GF**

**TARRAGON BEEF TENDERLOIN**

Grass-fed center-cut filet, herb crusted and served with tarragon aioli. **GF**

**MISO-MAPLE SALMON \***

Grilled salmon filet with miso-maple glaze, served on a bed of braised winter greens. **DF**

**PORKETTA \***

A classic Italian pork roast, popularized in Northern Minnesota, coated in a spice crust of fennel, anise, and paprika. Served with house-made apple butter. **GF, DF**

**PORK TENDERLOIN \***

Herb-rubbed, sustainably-raised pork roasted or grilled to perfection, sliced thin, and served with dried cherry-sage marmalade. **GF, DF**

**SWEDISH MEATBALLS \***

The quintessential Scandinavian comfort food served with mashed potatoes, lingonberry preserve, and fresh chopped herbs.



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## SIDES

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### POTATO MUSHROOM GRATIN \*

Thin sliced organic potatoes, local Mississippi oyster mushrooms, sautéed spinach, cream, and gruyere. **V, G**

### MASHED POTATOES \*

Whipped organic potatoes loaded with Hope Creamery butter and local cream. **V, GF**

### GLAZED WINTER SQUASH \*

Local organic butternut squash roasted with local maple syrup and sage butter. **GF, V**

### BEET & CHEVRE TERRINE \*

Layers of colorful organic root veggies with creamy local goat cheese. **V, GF**

### FARRO & FETA SALAD \*

Roasted cherry tomatoes, spinach, and feta, tossed with healthful farro and finished with fresh mint. **V, GF**

### ROASTED VEGETABLE PLATTER \*

Our signature side. Simple grilled and roasted seasonal vegetables, including carrots, beets, and other farmers market finds. Served room temp with tarragon aioli, saffron aioli, or balsamic reduction. **VV, GF**

### CRANBERRY ALMOND QUINOA \*

Red and white organic quinoa tossed with, toasted almonds, ginger-scented fresh cranberries, caramelized shallots, fresh rosemary, and orange slices. **VV, GF**

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## DESSERTS

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### PINEAPPLE UPSIDE DOWN MINI \*

Retro-dessert, sized down for your party! **V**

### APPLE-CRANBERRY COBBLER \*

Tart organic apples and fresh cranberries, topped with our buttery crust, sprinkled with sugar, baked, and served warm with vanilla whipped cream. **V**

### MINI PUMPKIN-PECAN PIE \*

With spiced whipped cream. **V**

### TIRAMISU \*

An individual classic Italian coffee liquor dessert. **V**

### EGGNOG CRÈME BRULEE

Warm spiced creme brûlée with caramelized phyllo dough and cranberry gastrique. **V**

### HOT COCOA POT DE CRÈME

With toasted marshmallow and salted caramel. **GF, V**

### FLOURLESS CHOCOLATE CAKE \*

A classic, rich, and gluten-free dessert. **GF, V**



..... **COCKTAILS** .....

**GLÖGG**

Warm mulled red wine in the Swedish tradition, with a touch of brandy, dates, almonds, and cardamom.

**POP'S EGGNOG**

Kentucky bourbon, local organic eggs and cream, and a touch of brandy, whipped smooth

**FINOCCHIO FRIZZANTE**

Gin, pear liqueur, fresh-juiced fennel, and pear, with a splash of club soda.

**HOT ROD TODDY**

Whiskey, mulled black tea, local honey, and clove-studded oranges.

**SAGE WOODSTOCK**

Gin, Meyer lemon juice, and local maple-sage syrup, shaken over ice, strained.

..... **BEVERAGES** .....

**HIBISCUS-GINGER SPARKLER**

Locally produced Mrs. Kelly's hibiscus tea, sparkling Jamaican ginger beer and apple cider.

**HOT SPICED CIDER**

**SPICY HOT COCOA**

