

BUFFET BAR

ROAST BEEF BAR

roast beef | horseradish sauce | BBQ sauce |
cheese sauce | banana peppers |
peppers + onions buns | giardiniera

22

NACHO BAR

tostadas + tortilla chips | beef barbacoa |
chicken tinga | pico de gallo | chipotle salsa |
nacho cheese queso fresco | sour cream | lettuce |
pickled + fresh jalapeños | scallions | cilantro

22

PASTA BAR

CHOOSE TWO

marinara | alfredo | pesto

22

HOT BREAKFAST BAR

scrambled eggs | sausage | bacon | hashbrowns |
hollandaise | assorted fruit | maple syrup |
assorted bread | pancakes

16

COLD BREAKFAST BAR

cream cheese | smoked salmon | assorted
bread + pastries | biscuits | guacamole
assorted fruit | condiments

14

ICE CREAM BAR

vanilla | chocolate | strawberry
chocolate sauce | caramel sauce | pineapple |
strawberries | bananas | sprinkles | whipped
cream | toasted coconut | hazelnuts

11

MAKE IT A ROOT BEER FLOAT BAR

14

BOXED LUNCH

\$17 PER GUEST

SERVED WITH KETTLE CHIPS, FRUIT + COOKIE

CHOOSE ONE

BEEF AND SWISS

SMOKED TURKEY

BLT

CHICKEN CAESAR WRAP

VEGGIE WRAP

TURKEY CLUB WRAP

BOXED SALAD

\$16 PER GUEST

SERVED WITH BREAD + BUTTER

CHOOSE ONE

ROASTED BEET

arugula | red onion | hazelnuts | seasonal berries |
goat cheese | lemon-poppysseed vinaigrette

CAESAR SALAD

romaine | housemade caesar dressing | croutons |
parmesan | lemon | marinated tomatoes

CHOP

romaine lettuce | red wine vinaigrette |
hardboiled egg | blue cheese crumbles |
bacon | diced tomatoes | avocado | croutons

AVOCADO RANCH

romaine lettuce | chipotle ranch | grilled chicken |
sliced avocado | black beans | corn | chopped
tomato | fried tortilla chips



The Clover

CATERING MENU

MAKE YOUR NEXT EVENT ONE TO REMEMBER!

612-554-7045 | EVENTS@ECULINARYINC.COM



APPS

2 FOR \$8 • 3 FOR \$10 • 4 FOR \$12

CAPRESE SKEWERS | PIECE PER GUEST
tomato | mozzarella | herb pesto | balsamic glaze

SMOKED SALMON CROSTINI | PIECE PER GUEST
smoked salmon | horseradish cream

SHRIMP COCKTAIL | PIECE PER GUEST
poached shrimp | cocktail sauce

PORK BELLY WRAPS | PIECE PER GUEST
rice | lettuce | kimchi | onion | scallion sauce

DEVILED EGGS 2 PIECES PER GUEST
paprika | bacon | scallion

TERIYAKI CHICKEN SKEWERS | PIECE PER GUEST
grilled + marinated chicken skewers | roasted red peppers

FRUIT TRAY
MINIMUM 10 GUESTS PER ORDER
assorted fruit | dipping sauce

VEGETABLE TRAY
MINIMUM 10 GUESTS PER ORDER
assorted vegetables | ranch dip

HUMMUS TRAY
MINIMUM 10 GUESTS PER ORDER
assorted vegetables | vegetable relish | pita chips

MEAT + CHEESE TRAY
MINIMUM 10 GUESTS PER ORDER
selection of meats + cheeses, roasted + pickled vegetables

DESSERTS

BREAD PUDDING | PIECE 6 PER GUEST
caramel sauce | whipped cream

PINEAPPLE CAKE | PIECE 6 PER GUEST
rum-caramel sauce | whipped cream

CHEESECAKE | PIECE 6 PER GUEST

BARS 17 PER DOZEN
assorted – selection varies

COOKIES 17 PER DOZEN
assorted – selection varies

ENTRÉES

ENTREES INCLUDE SIDE, SALAD, VEGGIE, BREAD,
COFFEE + WATER SERVICE, LINENS + GLASSWARE

TIER I \$36

RISOTTO
mushrooms | sweet corn | tomato | mascarpone | lemon | basil | parmesan

ROASTED CHICKEN BREAST
CHOOSE ONE
lemon + herb vinaigrette | marsala | chicken parmesan

SIRLOIN 6 oz
CHOOSE ONE
herb butter | au poivre | red wine demi glace

ROASTED CAULIFLOWER
marinated + roasted cauliflower | grilled vegetables | onion | bell pepper | zucchini | yellow squash | charmoula

BACON-WRAPPED PORK TENDERLOIN
creole mustard sauce

PASTA
CHOOSE ONE
marinara | alfredo | pesto

TIER II \$46

PRIME RIB
au jus | horseradish cream

PORK RIBS
dry rub | BBQ glazed

BAKED SALMON 6 oz
buerre blanc | capers + herbs

GRILLED FILET 6 oz
sliced + roasted vegetables | herb butter

SIDES

CHOOSE ONE

MASHED POTATOES
garlic | butter | beef gravy

LOADED BAKED POTATO
bacon | cheddar | sour cream | scallions

ROASTED POTATOES
garlic | rosemary | olive oil

WILD RICE PILAF
celery | onion | carrots | garlic

SOFT POLENTA
parmesan | vegetable stock | butter | milk

SALADS

CHOOSE ONE

MIXED GREENS SALAD
cherry tomatoes | cucumbers | croutons
CHOOSE ONE
ranch | blue cheese | french | red wine vinaigrette

CAESAR SALAD
vegetarian caesar dressing
croutons | parmesan | lemon

BEET SALAD
arugula | red onion | hazelnuts | seasonal berries | goat cheese | lemon-poppyseed vinaigrette

VEGGIES

CHOOSE ONE

GREEN BEANS
garlic, lemon | almonds

CHARRED BROCCOLINI
lemon | parmesan

SEASONAL VEGETABLE MEDLEY

GRILLED ZUCCHINI + YELLOW SQUASH
tzatziki vinaigrette



* These items are served raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase the risk of foodborne illness.