



## ST. PAUL COLLEGE CLUB MENUS

All prices are subject to change. A 7% sales tax and a 17% service charge will be added to all food and beverages. Please note that the service charge is not a gratuity and is the property of The St. Paul College Club.

### St. Paul College Club Reception Hors D'oeuvres

#### PARTY PLATTERS

Amounts Reflect Per Person Prices. Minimum Amount for Order is Fifty People.

**Fresh Fruit Display** \$3.25

**Spinach Dip in Sourdough Loaf** \$2.25

**Vegetable Crudités** Served with Dill or Ranch Dip \$3.00

**Sliced Meat (ham, turkey, roast beef) and Cheese**  
Served with Mini Buns and Condiments \$6.50

**Domestic and Import Cheese** Served with Crackers \$4.25

**Smoked Salmon** \$6.25  
Served with Cream Cheese, Capers, Onions, Eggs, and Cocktail Rye Bread

COLD HORS D'OEUVRES

Priced Per Dozen

**Deviled Eggs** \$13.95

**Artichoke Parmesan Puffs** \$14.95

**Garlic Humus** topped with a black olive tapenade \$16.95

**Assorted Gourmet Canapés** \$17.95

**Crudités Canapés** \$17.95

**Peppers and Mint Taboule Cups** \$17.95

**Roma Tomatoes** Stuffed with Chicken Salad \$17.95

**Baby Shrimp Cocktail** Served in Filo Cups with Cocktail Sauce \$17.95

**Cold Chicken “cordon bleu” crostini** \$18.95

**Provençal Potato Cups** \$19.95

**Prosciutto Wrapped Melon** drizzled with balsamic reductions \$19.95

**Fruit Brochette** \$19.95

**Italian Hard Salami** served on garlic crostini \$20.95

**Prosciutto Wrapped Melon** drizzled with balsamic reductions \$19.95

**Filo Cup** stuffed with a smoked salmon mousse and avocado sauce \$19.95

**Vegetable Tart Perfumed with Basil** \$20.95

**Marinated Salmon** with dill cream cheese napoleon \$21.95

**Apple Chips** topped with Eggplant Caviar \$21.95

**Homemade Shrimp or Vegetable Spring Roll**

with a ginger green onion dip \$22.95

**Smoked Salmon Purse** filled with avocado salsa \$23.95

**Jumbo Shrimp Cocktail** \$25.00

**HOT HORS D'OEUVRES**

Priced Per Dozen

**Chicken Wings** Herb, Buffalo, or Teriyaki \$14.95

**BBQ or Swedish Meatballs** \$15.95

**Cream Puff** filled with a cheesy béchamel sauce \$14.95

**Stuffed Mushrooms** Spinach and Feta Cheese or Italian Sausage \$15.95

**Chicken Brochettes** with teriyaki sauce \$17.95

**Garlic and herb polenta cake** topped with tomato bruccetta \$17.95

**Seafood or Chicken mini bouchee**

Pastry shell filled with a creamy seafood or chicken veloute \$18.95

**Mini Margarita Pizza** drizzled with olive oil \$17.95 (19.95 w/ pepperoni)

**Mini Croque-Monsieur** with béchamel sauce \$18.95 (\$19.95 w/ pepperoni)

**Crispy Crab Croquette** with a Cajon remoulade \$19.95

**Bacon Wrapped Asparagus** perfumed with white truffle oil \$20.95

**Scallop and Shrimp Brochette** with pineapple salsa \$22.95

**Crab and Cream Cheese wonton** \$20.95

**Mini Bean Burrito** with tomato salsa \$20.95 (meat add \$1)

**Goat Cheese Turnover** perfumed with lavender and honey \$21.95

**Brie En Croute** Served with Raspberry Sauce, Mixed Berries, and Crackers \$21.95

**Mini Crab Cakes** with remoulade \$25.95

**Voodoo Shrimp** Bacon Wrapped with Voodoo Spice Rub \$26.00

**Scallop wrapped with Bacon** \$26.00

EVENT ENHANCERS

**White, Milk, or Dark Chocolate Covered Strawberries** each \$1.25

**Assorted Petite Fours** (per dozen) \$16.95

**Snack Mix** per person \$1.50

**Mixed Nuts** per person \$1.75

**Professional Ice Carving** \$300.00

## **St. Paul College Club Reception Dinner Buffet**

These per person prices include your choice of salad, vegetable, potato or rice, and fresh bread. Please add \$3 per person for double entrée and for sit down service add an additional \$3.00 service fee per guest for one entrée menu, \$6 service fee per guest for two entree menu, and \$9 service fee per guest for three entree menu. (this fee is not applied to food minimums). A 7% sales tax and a 17% service charge will be added to all food and beverages purchased through the St. Paul College Club.

### **BEEF & PORK ENTREES**

#### **Rosemary Roasted Pork Loin**

Served with a Natural Pork Sauce

\$25.00

#### **Pork Loin Roulade**

Stuffed with spinach, carrot, celery, onion

Served with a bordelaise sauce

\$26.00

#### **Grain Mustard Rubbed Pork Loin**

Served with a grain mustard pork glaze

\$26.00

#### **New York Strip Steak**

Sautéed and served with a creamy green peppercorn sauce

\$34.00

#### **Prime Rib**

Served with Au Jus and Horseradish Sauce

\$32.00 (plus \$50 carving fee)

#### **Sirloin Steak**

Served with Béarnaise and Bordelaise Sauce

\$28.00

#### **Filet Mignon**

Sautéed with choice of bordelaise sauce or creamy peppercorn sauce

\$35.00

## POULTRY ENTREES

### **Chicken en Croute**

Inside a puff pastry with mushroom duxelle  
Served with a chicken veloute  
\$27.00

### **Classic Chicken 'coq au vin' Style**

In a red wine sauce with mushrooms and bacon  
\$26.00

### **Chicken Supreme**

Sautéed and served with a mushroom veloute  
\$24.00

### **St. Paul College Club's Stuffed Chicken**

Tender Breast of Chicken Stuffed with Spinach, Garlic, Artichokes, Roasted Red Peppers,  
Parmesan Cheese, and Topped with a Honey Mustard Sauce  
\$25.00

### **Chicken "a la Margarita"**

Sautéed with fresh tomatoes, garlic, basil and parmesan cheese  
\$25.00

### **Classic Duck "a l' orange"**

Sautéed and served with a smooth orange veloute  
\$27.00

## SEAFOOD ENTREES

### **Baked Minnesota Walleye**

Topped with Almonds and Lemon Butter, Served with Tartar Sauce  
\$26.00

### **Sautéed Salmon**

Served with a creamy clam veloute  
\$25.00

### **Sautéed Shrimp**

With garlic, fresh tomatoes, basil, lemon juice and crushed chili peppers

\$25.00

**Broiled Sea Scallops “a la nantaise”**

With a white creamy veloute

\$28.00

PASTA ENTREES

Pasta Entrees do not include a potato and rice choice from the list of compliments.

**Ravioli Genovese**

Cheese Stuffed Ravioli with Italian Sausage or Wild Mushrooms

\$20.00

**Baked Manicotti**

Pasta Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Parmesan Cheese

\$21.00

**Vegetable Pasta Medley**

With Asparagus, Artichokes, Mushrooms, Garlic, fresh tomato and basil, deglazed with white wine and champagne vinegar

\$21.00

**Penne “a la Margarita”**

Tossed with a basil tomato sauce and topped with parmesan cheese

\$20.00

**Prawns and Pasta**

Tiger shrimp sautéed in olive oil with garlic, tomatoes, mushrooms, fresh basil, and finished with a touch of lemon juice. Served over linguine pasta

\$24.00

**Lasagna**

Homemade with Your Choice of Vegetable or Meat Served with Tomato Sauce or Alfredo Sauce

\$22.00 (\$24.00 with meat sauce)

**Pasta Buffet**

Your Choice of Any Two Pasta Entrees

\$27.00

## **St Paul College Club Sides**

### SALADS

#### **Classic Caesar**

Crisp romaine, croutons, and parmesan cheese, tossed with Cesar dressing

#### **Parisian**

Served with spring mix, apples, candied walnuts, blue cheese and raspberry dressing

#### **Strawberry**

With fresh spinach, almond and raspberry dressing

#### **Traditional Tossed Mixed Greens**

And croutons with your choice of French, Ranch, or Italian dressing

#### **Fresh Fruit Salad**

Lightly tossed with honey and fresh mint

### POTATOES & RICE

#### **Minnesota Wild Rice**

#### **White Rice Pilaf**

**Idaho Baked Potatoes** with toppings

#### **Fresh Mashed Potatoes**

#### **AuGratin Potatoes**

#### **Roasted Baby Red Potatoes**

### VEGETABLES

**Asparagus** with hollandaise sauce

#### **Green Beans Almandine**

**Steamed Vegetable Medley**

**Broccoli and Cheese Gratin**

### BREADS

**Assorted Baked Breads and Rolls**

### **Children's menu**

Children have two options: half off the selected menu price or \$7.95 per child for selecting one of the children's options below. All entrees come with choice of either a side of French fries or vegetables.

#### **Chicken Strips**

**Macaroni and Cheese**

**Kiddy Hamburger**

**Grilled Cheese Sandwich**

## **St. Paul College Club Brunch Buffets**

### ST. PAUL COLLEGE CLUB BRUNCH

**\$15.95 per person**

Vegetable Tray  
Assorted rolls and croissants  
Fresh Fruit Tray  
Cheese and Cracker Tray  
Assorted Cookies, Donuts, and Danishes  
Baked cheese  
Fried Potatoes  
Sausage Links

### THE GOVERNOR BRUNCH

**\$21.95 per person**

Assorted rolls and croissants  
Fresh Fruit Tray  
Vegetable Tray  
Cheese and Cracker Tray  
Baked Frittata "Benedict Style"  
Quiche ham & cheese/vegetable  
Roasted Red Potatoes  
Sausage Links  
Carved Maple Glaze Ham  
Assorted Cookies, Donuts, and Danishes

### THE SUMMIT AVENUE BRUNCH

**\$29.95 per person**

Assorted rolls and Croissants  
Fresh Fruit Tray  
Vegetable Tray  
Cheese and Cracker Tray  
Baked Frittata "Benedict Style"  
Quiche ham & cheese/vegetables  
Sausage Links  
Roasted Baby Red Potatoes  
Roasted Seasonal Vegetables  
Carved Ham  
Chef Carved Roast Beef  
w/Au Jus & Horseradish Sauce  
Assorted Cookies, Donuts, and Danishes

## St. Paul College Club Desserts

Priced Per Person

**Vanilla Ice Cream** \$3.50  
With Chocolate or Caramel Sauce

**Sherbet** \$3.50

**Apple or Peach Crisp** \$3.75  
Ala Mode add \$1.25

**Carrot Cake** \$4.00

**Assorted Bars** \$3.25

**Chocolate or Vanilla Éclairs** \$4.25

**Cheese Cakes** \$4.50

**Apple Wellington** \$4.75  
Fresh Apples Baked in a Puff Pastry with Caramel Sauce

**Pecan Pie** with Devonshire cream \$4.50

**Crème Brulee** \$4.75

**Tiramisu** \$4.75

### BEVERAGES

#### **Gourmet Coffee**

1 gallon ~ serves about 25 people  
**\$39.00**

#### **Assorted Hot Teas**

(per person)  
**\$1.50**

#### **Punch, Lemonade, or Apple Cider** (hot or cold)

1 gallon ~ serves about 20 people  
**\$25.00**