

# Firehouse Room Banquet Menu



## Entrée Options

### **Surly Bender Braised Short Ribs**

Polenta, kale, horseradish cream,

Surly Coffee Bender jus

\$40

### **Airline Chicken Breast**

Yukon potato puree, asparagus, Marsala sauce

\$30

### **Game Hen**

Creamed wild rice with chorizo sausage, asparagus, chicken demi glaze

\$34

### **Roasted Salmon**

Crab risotto, broccolini, dill remoulade

\$35

### **Steaks**

Creamy potatoes, watercress salad, roasted pearl onions, red wine demi glaze

Filet: \$60 Ribeye: \$50 New York Strip: \$50

### **Bacon Wrapped Pork Tenderloin**

Mustard baby red potatoes, Brussel sprout petals,

Mushroom demi

\$38

### **Pork Osso Bucco**

Yukon potato puree, baby carrots, Bourguignon gravy

\$30

### **Seasonal Risotto**

Choice of: Corn risotto, Mushroom Risotto, Beet Risotto,

English Pea Risotto

\$28

## Plated Salads All \$6

### **Mixed Greens**

Red onion, cucumbers, tomatoes, Dijon vinaigrette

### **Spinach**

Marinade tomatoes, Cilliegine mozzarella, basil, balsamic vinaigrette

### **Caesar**

Croutons, parmesan, marinade artichokes, Caesar dressing

### **Heirloom tomatoes and Burrata**

Mozzarella, watercress, basil, champagne vinaigrette, aged balsamic *add \$2*

## Buffet Options: \$40 per person

### **Select Two:**

**Airline Chicken Breast**-marsala sauce

**Grilled Sirloin**- house made steak sauce

**Surly Bender Braised Short Ribs**- Horseradish cream

**Bacon Wrapped Filet**- mushroom red wine sauce

**Roasted Salmon**- lemon-dill hollandaise

**Braised Pork Shank**- Bourguignon gravy

**Roasted Walleye**- Lemon-dill remoulade

**Vegetable Cabbage Rolls**-tomato sauce

**Baked Vegetable Pasta**- choice of tomato sauce or white wine cream sauce

### **Select Two:**

**Rosemary Roasted Baby Red Potatoes**

**Mashed Yukon Potatoes**

**Twice Baked Fingerling Potatoes**

**Creamed Wild Rice With Sausage**

**Brussel Sprouts With Bacon**

**Asparagus with Grilled Scallions**

**Cauliflower Au gratin**

**Seasonal Vegetables**

### **Select One:**

#### **Mixed Greens**

Red onion, cucumbers, tomatoes, Dijon vinaigrette

#### **Spinach**

Marinade tomatoes, Cilliegine mozzarella, basil, balsamic vinaigrette

#### **Caesar**

Croutons, parmesan, marinade artichokes, Caesar dressing

#### **Heirloom tomatoes and Burrata (\$2 up charge)**

Mozzarella, watercress, basil, champagne vinaigrette, aged balsamic

*No Substitutions, please.* menu and prices subject to change, all final orders must go through the events manager

Events Manager Contact Info: 651.233.3340 direct line, 651.221.2672 fax [events@thehappygnome.com](mailto:events@thehappygnome.com)

# Firehouse Room Banquet Menu

## Platters

**Fresh Fruit \$100**

**Artisan Cheeses \$160**

Fresh berries, honey, aged balsamic, nuts

**Vegetable Crudit  \$100**

Roasted garlic bleu cheese dressing

**Grilled Vegetables \$110**

Red wine vinaigrette

**Artichoke and Spinach Dip \$130**

Served with crackers

**Antipasti \$155**

Classic preparation

**Chicken Skewers \$130**

Peppers, onions, bourbon glaze

**Beef Skewers \$150**

Peppers, onions, teriyaki glazed

**Dry Rubbed Chicken Wings \$125**

Spicy blue cheese sauce, buttermilk dressing

**Chilled Shrimp \$160**

Cocktail sauce, grilled lemon

**Pasta Salad \$80**

olives, tomatoes, peppers, parmesan, Italian vinaigrette

Add Pepperoni or Salami \$20

**Brie en Croute \$110**

Dried fruit, house jam, assorted nuts

**Swedish Meatballs \$125**

Brown gravy, lingonberry jam

**Roasted Beef Tenderloin \$190**

horseradish cr me, watercress salad, red onion, crostini's

**Family Style Salad \$75**

Choose one: Mixed Greens, Spinach, Caesar

## Canapes

*Per dozen.*

*3 dozen minimum per selection.*

*Ordered in dozen increments after minimum is met.*

**Tomato Crostini \$25**

Mozzarella, pesto, aged balsamic

**Black Olive Tapenade \$25**

Roasted peppers, parmesan

**Walleye Croquette \$30**

Lemon Aioli

**Beer braised beef croquettes \$30**

Horseradish sour cream

**Brie "N" Jam \$25**

Lingonberry jam, crostini

**Crab Egg Roll \$35**

**Spicy Tuna Spring Roll \$35**

**BBQ Shrimp and Sausage \$35**

**Deviled Eggs \$25**

Sriracha filling, fried prosciutto

**Smoked Salmon Spread \$30**

Rye bread, dill cr me, black tobiko

**Bacon Wrapped Pork Tenderloin \$30**

Mustard Aioli, Arugula, crostini

**Pretzel Bites \$20**

Beer cheese Fondue

*No Substitutions, please.* menu and prices subject to change, all final orders must go through the events manager

Events Manager Contact Info: 651.233.3340 direct line, 651.221.2672 fax [events@thehappygnome.com](mailto:events@thehappygnome.com)

# Firehouse Room Banquet Menu

## Desserts

### ***Plated Options: \$8***

#### **bread pudding**

butterscotch, golden raisins, whipped cream

#### **dark chocolate pavé**

sour cherries, cocoa nib shortbread, red wine

#### **carrot cake**

cream cheese mousse, pineapple, ginger

#### **almond pound cake**

crème fraîche, honey, orange

### ***Mini Buffet \$26/dozen***

*three dozen minimum per selection*

*ordered in dozen increments after minimum is met*

#### **dark chocolate pavé**

red wine, sour cherries

#### **vanilla cheesecake**

lemon curd, hazelnuts

#### **carrot cake**

pineapple, ginger

#### **salted caramel tartlet**

almond, orange

#### **toasted coconut macaroon**

dark chocolate

*No Substitutions, please.* menu and prices subject to change, all final orders must go through the events manager

Events Manager Contact Info: 651.233.3340 direct line, 651.221.2672 fax [events@thehappygnome.com](mailto:events@thehappygnome.com)