

# Firehouse Room Banquet Menu

## Entrée Options

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

Polenta, kale, horseradish cream,  
Surly Coffee Bender jus  
\$40

### **Steaks**

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

Filet: \$65 Ribeye: \$60 New York Strip: \$60

### **Airline Chicken Breast \$35**

Yukon mash, asparagus, Marsala demi

### **Game Hen \$35**

Sausage wild rice risotto, seasonal veg, roasted baby carrots, oven dried tomatoes, arugula, chimichurri

### **Roasted Salmon \$38**

Crab risotto, broccolini, dill remoulade

### **Roasted Walleye \$38**

Barley with lemon, seasonal vegetables, arugula salad, lime dill yogurt dressing

### **Bacon Wrapped Pork Tenderloin \$40**

Sweet potato fingerling, baby carrot hash, baby kale salad, sherry vinaigrette, tomato, red wine ciopp onions

### **Pork Chop \$40**

Warm potato salad, Brussels sprout petals, demi

### **Seasonal Risotto**

Chef Selection  
\$30

## Plated Salads \$7

### **Mixed Greens**

Red onion, cucumbers, tomatoes, Dijon vinaigrette

### **Spinach**

Marinade tomatoes, Cilliegine mozzarella, basil, balsamic vinaigrette

### **Caesar**

Croutons, parmesan, marinade artichokes, Caesar dressing

### **Seasonal Plated Salads \$8**

Chef selection

## Buffet Options: \$45 per person

### *Select Two Entrees*

**Airline Chicken Breast**- marsala sauce

**Grilled Sirloin**- house made steak sauce

**Bake Alaskan Cod Almondine**- white wine sauce, almonds, citrus

**Grilled Vegetable Enchiladas**- ranchero sauce

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

### Premium Buffet Options:

#### \$5 per person per selection

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

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

**Roasted Salmon**- Lemon-dill hollandaise

**Roasted Walleye**- Lemon-dill remoulade

## Buffet Side Options

### *Select Two Sides*

**Rosemary Roasted Baby Red Potatoes**

**Mashed Yukon Potatoes**

**Sweet Potato Mash**

**Grilled Broccolini with Garlic & Lemon Zest**

**Seasonal Vegetables**

### Premium Side Options:

#### \$2 per person per selection

**Asparagus with Grilled Scallions**

**Creamed Wild Rice With Sausage**

**Brussel Sprouts With Bacon**

**Baby Carrot Ragout with Braised Kale & Oven Dried Tomatoes**

### *Select One Salad:*

**Mixed Greens** Red onion, cucumbers, tomatoes, Dijon vinaigrette

**Spinach** Marinade tomatoes, Cilliegine mozzarella, basil, balsamic vinaigrette

**Caesar** Croutons, parmesan, marinade artichokes, Caesar dressing

### Premium Salad Selections:

#### \$2 per person

**Caprese Salad** seasonal tomatoes, mozzarella, basil, aged balsamic

**Beet Salad** arugula, frisee, goat cheese, walnut crumble,  
rosemary-citrus vinaigrette

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

Events Manager Contact Info: 651.287.2018- 651.221.2672 fax-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**

Aged balsamic drizzle

### **Artichoke and Spinach Dip \$130**

Served with crackers

### **Charcuterie & Cheese Board \$200**

Choose 3:

Salt Beef, Duck Ham, Pork Tasso,

Salmon Mousse, Chicken Liver Mousse

Chef selection of 1 Cheese

### **Nordic Platter \$175**

Smoked fish, salmon gravlax, house-made pickled vegetables,  
dill cream cheese, rye crostini

### **Chicken Skewers \$130**

### **Shrimp Skewers \$175**

### **Beef Skewers \$150**

#### **Select your sauce:**

Bourbon BBQ, Coconut Curry, Chimichurri

### **Dry Rubbed Chicken Wings \$125**

Spicy blue cheese sauce, buttermilk dressing

### **Chilled Shrimp \$160**

Cocktail sauce, grilled lemon

### **Classic Pasta Salad \$80**

olives, tomatoes, peppers, parmesan, Italian vinaigrette

Add Pepperoni or Salami \$20

### **Grilled Vegetable Salad \$85**

#### **Select Quinoa -or- Orzo**

Rosemary vinaigrette, basil

### **Gnome Meatballs \$125**

Swedish Style: Brown gravy, lingonberry jam

Spicy Bourbon BBQ

Coconut Curry with spiced chutney

### **Family Style Salad \$75**

Choose one: Mixed Greens, Spinach, Caesar

Seasonal options available \$90

### **Pretzel Bites \$65**

Beer cheese Fondue

## 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

### **Hummus Pita Crostini \$25**

Seasonal Vegetable Relish

### **Walleye Croquette \$30**

Lemon Aioli

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

Lingonberry jam, crostini

### **Mini Egg Roll**

Crab.....\$35

Short Rib..... \$32

Veggie.....\$30

### **Ahi Tuna Poke Wontons \$35**

### **Deviled Eggs \$25**

Choice of:

Gnome classic

Sriracha filling, fried prosciutto

### **Bacon Wrapped Pork Tenderloin \$30**

Mustard Aioli, Arugula, crostini

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# Firehouse Room Banquet Menu

## Mini Dessert Buffet

**\$30/dozen**

*three dozen minimum per selection*

*ordered in dozen increments after minimum is met*

### **dark chocolate pavé**

red wine, sour cherries

### **vanilla cheesecake**

berry compote -or- turtle topping

### **salted caramel tartlet**

almond, orange

### **toasted coconut macaroon**

dark chocolate

### **red velvet**

cream cheese frosting, dark chocolate ganache

### **cream puffs**

vanilla bean pastry cream, chocolate drizzle

### **fruit tart**

seasonal fruit, cream

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