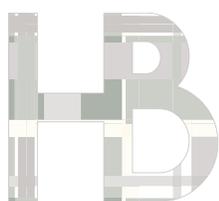




CATERING MENU

HERBIE'S
ON THE PARK



hot items

MINNESOTA WALLEYE CAKES

Lemon, garden radish, caper aioli 40/dozen

HAM PANINI

Gruyere cheese, black oak ham, blackberry mostarda 36/dozen

MINI BLT

Tomato, bacon, avocado, jalapeño aioli 36/dozen

MINI CHEESEBURGER

Caramelized onion, dill pickle 36/dozen

STEAK BITES

Pickled onion, horseradish crema, onion straw 24/dozen

CHICKEN WINGS

choose a flavor

Black vinegar, parmesan peppercorn, garlic buffalo 28/dozen

CHICKEN SATAY

choose a flavor

Black vinegar, parmesan peppercorn, garlic buffalo 28/dozen

SMOKED TROUT & ARTICHOKE DIP

serves 12-15 people

Superior lake trout, roasted artichokes, asiago cheese, grilled baguettes 42

PEI MUSSELS

minimum of two dozen

White wine, red curry, fennel, garlic 22/dozen

cold items

AHI TUNA POKE

Avocado, black vinegar, watermelon radish, wonton 36

CRAB ROLL

Celery seed, citrus mayo, vidalia onion 60/dozen

MINI CAESAR SALAD

Baby romaine, kalamata olive, satori cheese 30/dozen

MINI CAULIFLOWER SALAD

Peppadews, almonds, chevre cheese, roasted garlic vinaigrette 30/dozen

DEVILED EGGS

Candied bacon, pickled onion, toasted cumin 24/dozen

FIG TOAST

Bosc pears, cambazola, gemma balsamic 28/dozen

BEEF CROSTINI

Horseradish crema, usda prime, pickled onions 38/dozen

SHRIMP COCKTAIL

Jumbo shrimp, sherry wine cocktail, pickled lemon 52/dozen

MINI CRÈME BRULEE

please choose flavor of brulee

Vanilla bean, fair trade chocolate, black cardamom 39/dozen

LUNCH PRIX FIXE - 2 COURSE

salads and sandwiches *choose one of the below items*

HOUSE SALAD

Romaine, radicchio, jewel yams, sunflower kernels, cranberries, white balsamic
add chicken or salmon

CAESAR SALAD

Baby romaine, kalamata olive, satori cheese
add chicken or salmon

COBB SALAD

Baby romaine, big woods cheese, smoked lardons, honey sriracha dressing,
tomato, avocado, poached egg
add chicken or salmon

BLT

Hickory bacon, lettuce, tomato, avocado, jalapeno aioli, sour dough

LEMON CHICKEN

Creamed artichokes, brined peppers, provolone, spinach, ciabatta

AMERICANA BURGER

Lettuce, tomato, pickle, pimiento cheese

PAPPARDELLE PASTA

San marzano, tomato, spinach, oblique garlic, sweet basil

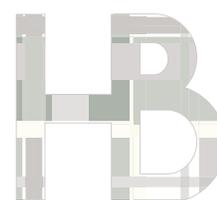
sweet finish

MINI PANA COTTA

Coconut milk, ginger root, raspberry curd

24 PER PERSON

*Includes all non alcoholic beverages
20% gratuity is automatically added to final bill*



LUNCH PRIX FIXE – 3 COURSE

soups and salads *choose one of the below items*

HOUSE SALAD

Romaine, radicchio, jewel yams, sunflower kernels, cranberries, white balsamic
add chicken or salmon

CAESAR SALAD

Baby romaine, kalamata olive, satori cheese
add chicken or salmon

SOUP DU JOUR

Mushroom bisque, white truffle, oyster mushrooms

entrées *choose one of the below items*

BLT

Hickory bacon, lettuce, tomato, avocado, jalapeno aioli, sour dough

LEMON CHICKEN

Creamed artichokes, brined peppers, provolone, spinach, ciabatta

NEW YORK STRIP *6oz.*

Yukon potatoes, roasted shallots, fried onions

WILD SALMON

Braised beans, cashew gremolata, watercress

PAPPARDELLE PASTA

San marzano, tomato, spinach, oblique garlic, sweet basil

sweet finish

DESSERT PETIT FOUR

Homemade, seasonal options

34 PER PERSON

*Includes all non alcoholic beverages
20% gratuity is automatically added to final bill*



DINNER PRIX FIXE MENU A

soups and salads *choose one of the below items, includes dinner bread*

HOUSE SALAD

Romaine, radicchio, jewel yams, sunflower kernels, cranberries, white balsamic

CAESAR SALAD

Baby romaine, kalamata olive, satori cheese

SOUP DU JOUR

Mushroom bisque, white truffle, oyster mushrooms

entrées *choose one of the below items*

ROAST CHICKEN

Smoked jus, black garlic, yukon potatoes

NEW YORK STRIP *12oz.*

Yukon potatoes, roasted shallots, fried onions

WILD SALMON

Braised beans, cashew gremolata, watercress

PAPPARDELLE PASTA

San marzano, tomato, spinach, oblique garlic, sweet basil

sweet finish

PUMPKIN CRÈME BRULEE

Roasted pumpkin, mulled spice, ginger snap cookie

46 PER PERSON

*Includes all non alcoholic beverages
20% gratuity is automatically added to final bill*



soups and salads *choose one of the below items, includes dinner bread*

CAULIFLOWER SALAD

Peppadews, prince almonds, dates, garlic vinaigrette

CAESAR SALAD

Baby romaine, kalamata olive, satori cheese
add chicken or salmon

SOUP DU JOUR

Mushroom bisque, white truffle, oyster mushrooms

entrées *choose one of the below items*

BAY SCALLOPS

Bristol bay scallops, black spaghetti, brined caper, beurre blanc

ROAST CHICKEN

Smoked jus, black garlic, yukon potatoes

FILET MIGNON 6oz.

Wild carrots, asparagus, celeriac root potatoes, bone marrow butter

WILD SALMON

Braised beans, cashew gremolata, watercress

MUSHROOM RISOTTO

San marzano, tomato, spinach, oblique garlic, sweet basil

sweet finish

BITTERSWEET CHOCOLATE CAKE

Butterscotch, caramel corn, tahitian vanilla ice cream

57 PER PERSON

*Includes all non alcoholic beverages
20% gratuity is automatically added to final bill*



DINNER PRIX FIXE MENU C

soups and salads *choose one of the below items, includes dinner bread*

CAESAR SALAD

Baby romaine, kalamata olive, satori cheese

SOUP DU JOUR

Mushroom bisque, white truffle, oyster mushrooms

entrées *choose one of the below items*

ROAST CHICKEN

Smoked jus, black garlic, yukon potatoes

DUROC PORK SHANK

Cheese grits, harissa sauce, roasted root vegetables

WILD SALMON

Braised beans, cashew gremolata, watercress

PAPPARDELLE PASTA

San marzano, tomato, spinach, oblique garlic, sweet basil

sweet finish

MINI PANA COTTA

Coconut milk, ginger root, raspberry curd

41 PER PERSON

*Includes all non alcoholic beverages
20% gratuity is automatically added to final bill*



SHORE LUNCH

MINIMUM OF 35 PEOPLE

Includes dinner bread

soups and salads

HERBIE'S MUSHROOM BISQUE WITH TRUFFLE

SPRING GREEN SALAD

Cucumber, tomato, carrot, dressing

CLASSIC CAESAR SALAD

Romaine, Satori cheese, garlic crouton

entrées

BURRE BLANC WALLEYE

Almond crusted, wild onion

FREE RANGE CHICKEN

Sundried tomato conserve

dessert

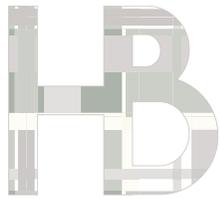
COCONUT PIE SHOOTERS

CHERRY PIE SHOOTERS

47 PER PERSON

*Includes all non alcoholic beverages
20% gratuity is automatically added to final bill*





attendance guarantee

In arranging for private functions, the attendance must be definitely specified at least 72 hours in advance. The number will be considered a guarantee, not subject to reduction, and charges will be assessed accordingly. If the restaurant receives no guarantee, the original number expected will be used as the guaranteed number of attendees.

seating

Seating will be pre-arranged based on availability unless otherwise specified. Special seating diagrams with numbered tables are available upon request.

decorations

Arrangements for props and floral can be made through restaurant management or directly through your own florist. All decorations must meet the approval of the st. Paul fire department. No open flame, confetti, or pyrotechnics are allowed. The restaurant does not permit the affixing of anything to walls or ceiling without prior approval.

food restrictions

The Minnesota Department of Health prohibits the packaging of and /or removal of leftover food from the premises. At the conclusion of the function, such food and beverages become the property of the Restaurant.

menu pricing

Menu pricing is guaranteed 30 days prior to event.

additional charges

All price quotes are subject to applicable gratuity or service charge, local and state taxes. For groups of less than fifteen (15) persons, could be subject labor fee of \$100.00 depending on the menu choice.

payment

Payment shall be made in advance of the function unless credit card has been established with the restaurant. In such case, the complete account is due and payable no later than 10 days from the date of the function.