Appetizer & Platter Menu

Any sized group - Pre-order only

Appetizer Platters

Small serves approx. 10 people
Large serves approx. 20 people

FRIED BRUSSEL SPROUTS *SMALL 30 LARGE 60*
maple lemon or Korean bar-b-que
| V | GF |

HOUSE HUMMUS *SMALL 35 LARGE 70*
vegetable crudité & pita
| V | GFR |

POLENTA WILD RICE FRIES *SMALL 35 LARGE 70*
creamy yellow polenta, fried & harissa aioli
| VEG | GF |

VEGETABLE CRUDITÉ *SMALL 35 LARGE 70*
carrots, broccoli, celery, cucumbers, cherry tomatoes
served with ranch or blue cheese

FRUIT PLATTER *SMALL 50 LARGE 100*
grapes, watermelon, cantaloupe, blueberries, pineapple, strawberries
| V | GF |

BEEF CROSTINI *SMALL 65 LARGE 135*
seared shaved beef, caramelized onions, Boursin cheese, crostini
| GFR |

CAPRESE SKEWERS *SMALL 45 LARGE 90*
tomatoes, basil, fresh mozzarella, balsamic, olive oil
| VEG | GF |

CHEESE PLATE *SMALL 60 LARGE 120*
house Boursin, Havarti, aged white cheddar, Munster, grapes, crackers, or bread

CHICKEN SHAWARMA SKEWERS *SMALL 50 LARGE 100*
organic chicken breast, spice rub, cucumber yogurt sauce
| GF |

SMOKED SALMON *SMALL 70 LARGE 140*
house cured & smoked salmon filet, havarti, dill, warm bread or crackers
| GFR |

Sandwich Platters

*Small serves approx. 10 people 1/2 sandwich * Comes with kettle chips*
Large serves approx. 20 people 1/2 sandwich

GLBT *SMALL 85 LG 170*
bacon, classic guacamole, leaf lettuce, tomato, mayo, ciabatta bread
| VEGR | GFR | VR |

KOREAN FRIED CHICKEN *SMALL 90 LARGE 180*
Larry Schultz organic buttermilk & breaded chicken, Korean BBQ sauce, kimchi slaw, Asian pickle, brioche bun | N |

FISH TACOS *SMALL 120 LARGE 240*
Bodin's Lake Superior whitefish, tajin, avocado dressing, pineapple chamoy slaw, three corn tortillas | GF |

PULLED PORK BURRITO *SMALL 100 LARGE 200*
Yker Acres pulled pork, black beans, red peppers, corn, cheddar & jack cheese, basmati rice, garlic herb wrap, avocado dressing, fire roasted salsa, queso fresco
| VR * meat free & vegan cheese |
Add: | sour cream + .50 | sub two scrambled eggs |

N - nuts | GF - gluten-free | GFR- gluten-free request | VEG- vegetarian
VEGR- vegetarian request | V- vegan | VR- vegan request

Buffet Menu

Groups of 16 people or more - Priced per Person
Breakfast & Dinner options

Breakfast Buffet

FRENCH TOAST *7*
one thick sliced cranberry wild rice bread, powdered sugar, maple syrup

SCRAMBLED EGGS *5*
2 scrambled organic eggs *Choose your favorite sides

WILD RICE MUESLI *12*
Native Wise wild rice, warm spice blend, oat milk, cranberries, strawberries, blueberries, almonds & walnuts | V | GF | N |

HOME FRIES *5*

WHOLE GRAIN SOUR DOUGH TOAST *2*

MIXED FRUIT BOWL *5*

SIDE OF MEAT *7*
3 slices or bacon, 2 patties of wild rice sausage or breakfast sausage

All Day Buffet

Salads

Choose 1 or skip

GARDEN SALAD *6*
spring mix, tri-colored carrot sticks, bay produce cherry tomatoes, cucumber slices, with or without croutons
Dressing Choices: mustard vinaigrette, ranch, blue cheese, oil & balsamic vinegar
| V | GF |

CAESAR *FULL 14 SIDE 7*
caper Caesar dressing, romaine, parmesan, croutons
| VEG | VR | GFR |

Proteins

Choose 1-2

BEEF BULGOGI *11*
Korean inspired marinade & grilled Peterson Beef

GRILLED SALMON *13*
lemon butter Rogotzke wild caught salmon | GF |

GREEK CAULIFLOWER STEAKS *8*
oven roasted cauliflower & olive tapenade I GF I V I

GRILLED CHICKEN BREAST *8*
brined & grilled organic chicken

CLASSIC CHESTER CURRY *VEGETARIAN 16 CHICKEN 19*
broccoli, carrots, red pepper, zucchini, onion, garlic, coconut milk, red curry

Starch

Choose 1-2

WILD RICE POLENTA *6.5*
yellow polenta, cream, parmesan, wild rice

ROASTED BABY POTATOES *6*
garlic butter & fresh herbs

MUSHROOM WILD RICE *6.50*
local wild rice, onion, mushrooms, garlic, olive oil
I GF I V I

WHITE BASMATI RICE *5*
great for the curry

Vegetables

Choose 1-2

GRILLED ASPARAGUS *4*

ROASTED TURMERIC CAULIFLOWER *4*
| GF | V I

STEAMED BROCCOLI *4*
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| N - nuts | GF - gluten-free | GFR- gluten-free request
| VEG- vegetarian| VEGR- vegetarian request |
| V- vegan | VR- vegan request |

Beverages & Baked Goods

Any sized group - Pre-order only

Sweets & Treats

COOKIE PLATTER *1 DOZEN 25 2 DOZEN 50*
choice of oatmeal, chocolate chip, ginger, lemon-poppyseed
| GFR | VR I

BREAKFAST PASTRIES *1 DOZEN 26 2 DOZEN 52*
A mixture of muffins, & rugalach

DELUXE BREAKFAST PASTRIES *1 DOZEN 36 2 DOZEN 72*
a mixture of muffins, rugalach, danish, & croissants.

SPECIAL ORDER PIES, CAKES, & CUPCAKES
Devil's Food Cake, Cheesecake & Carrot Cake
7-day preorder required

Beverage Station

REFRESHING FRUIT INFUSION *25*
3 gallon infusion jar filled with fresh colorful fruit combo of your choosing
Strawberry & Mint | Orange & Lemon | Lime & Pineapple

LEMONADE *25*
infusion jar filled with classic lemonade or choose from our selection of gourmet Monin flavored syrups.

COFFEE STATION *PER POT 30*
mocha java coffee, a selection of cream & sugar options
*serves 10

TEA STATION *PER POT 20*
hot water, selection of teas, lemon & honey
*serves 10

HOT COCOA STATION *PER POT 40*
hot cocoa, chocolate chips, crushed peppermint, marshmallows & whipped cream
*serves 10

BEER, WINE & COCKTAILS
Full Menu Available Upon Request

Our restaurant uses tree nuts, peanuts, and gluten. Please notify us if you have a food allergy, intolerance, or sensitivity. We will take every precaution possible but cannot guarantee the absence of allergens. Our fryers use peanut oil & contain trace amounts of soy and gluten. Consumption of undercooked eggs, meat, or seafood may increase your risk of food borne illness.

At Sara's Table Chester Creek Cafe Catering menu
astccc.net | 218-724-6811
Prices subject to change
Most items can be adjusted to meet dietary needs.