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, cheddar, 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 *Optional mix and match*

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 |

WALLEYE SANDWICH *SMALL 130 LARGE 260*

wild rice flour battered & fried Canadian walleye,
lettuce, tomato, ciabatta, pickled beet remoulade,
classic coleslaw

| GFR |

SMOKED CHICKEN BURRITO *SMALL 100 LARGE 200*

green rice, smoked chicken, black beans, corn, red
pepper, monterey and cheddar cheese,
guacamole, lime crema, fire roasted salsa, lime

| VEGR | VR |

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

12-2025

Breakfast Private Group Menu

For groups of 15 or less

Available 8 am - 3:00pm

Eggs

COWBOY HASH *19.75*
house-smoked Peterson Craft Meats brisket, red bell pepper, corn, onion, potato, two sunny-side up eggs, pickled red onion, harissa aioli, GH whole grain sourdough toast | GFR +1.50 |

BISCUITS & CHORIZO GRAVY *18.25*
buttermilk biscuits, Yker Acres chorizo gravy, green onion, grape tomatoes, smoked paprika, cilantro
Add: two eggs +5

EGGS YOUR WAY *13.5*
two eggs your way, home fries, toast | VEG | VR "Just Eggs" +3 | GFR +1.50 |
Add: Beeler's bacon, Yker Acres breakfast, or wild rice sausage +4.25

Grains

GLUTEN-FREE PUMPKIN PANCAKES *13*
three cakes, berry compote, powdered sugar, Rogotzke maple syrup | VEG | GF |

FRENCH TOAST *15.5*
two slices of house-made cranberry-wild rice bread, powdered sugar, berry compote, house-made Lake Superior Brewing oatmeal stout beer syrup | VEG | N |

HOUSE-MADE MAPLE PEPITA GRANOLA *10.5*
choice of organic milk, non-dairy milk +1, or greek yogurt | VEG | GF | VR |
Add fruit or nuts: blueberries, bananas, strawberries, almonds, pecans, walnuts +1 each
| Available in retail bags |

Beverage Station

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

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 add a flavored Monin syrup

SPECIALTY COFFEE DRINKS
all specialty coffee drinks available to order from your server

Small Bites

ALMOND CROISSANT | N | DULUTH'S BEST *6.25*

CHOCOLATE CROISSANT | DULUTH'S BEST *6.25*

HOUSE BISCUIT, BUTTER & BERRY COMPOTE *5.5*

HOUSE-MADE BACON CHEDDAR SCONE *5.5*

MORNING GLORY MUFFIN *6*
carrots, apples, raisins, walnuts, coconut, coarse sugar regular or | GF | V | N |

BLUEBERRY MUFFIN *4.5*
blueberry, lemon zest, cardamom, coarse sugar regular or | GF |V|

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VEG- vegetarian	VEGR- vegetarian request
V- vegan	VR- vegan request

12-2025

Brunch Private Group Menu

For groups of 15 or less

Available 8 am - 3 pm

Salads

CAESAR *FULL 14.5 SIDE 7.25*
vegan caper Caesar dressing, romaine, parmesan, croutons
| VEG | VR | GFR |

GARDEN SALAD *FULL 16 SIDE 8*
spring mix, tri-colored carrot, cucumber, cherry tomato, watermelon radish, croutons
| V | GFR |
dressing choices: bleu cheese, ranch, beet dressing, strawberry balsamic

Sandwiches

GBLT *17.50*
Beeler's bacon, classic guacamole, leaf lettuce, tomato, mayo, ciabatta bread
| GFR +3 | VEGR * tempeh |
| VR *vegan sambal aioli |

PASTURE RAISED BEEF BURGER *19*
Peterson Craft Meats 1/3lb. beef patty, leaf lettuce, tomato, pickles, red onion, brioche bun| GF Bun +2 |
Add: | cheddar, bleu cheese, muenster, havarti +1.50 |

Beverages

MEYER LEMONADE *4*
add flavor +.50

ARNIE PALMER *5.25*
Meyer lemonade, house-brewed iced tea

HOUSE BREWED ICED TEA *4.25*
unsweetened | add flavor +.50

SAN PELLEGRINO SPARKLING WATER *5*
500 ml bottle

COKE PRODUCTS *3.75*
Coke, Diet Coke, Sprite, Mellow Yellow

ITALIAN SODA *5*
sparkling soda water, syrup flavor choice

REED'S GINGER BEER - 12OZ *5.25*

DOROTHY'S ROOT BEER - 12OZ *4*

NORTH STAR KOMBUCHA *5.25*
rotating flavors on tap, ask server for details

THE "CLASSIC" *5*
peppermint, lemongrass | CF |

HOUSE COFFEE *3.75*
"bottomless" mocha java, pecan, decaf

CAFÉ LATTE *6*
espresso & steamed milk

Eggs

COWBOY HASH *19.75*
house-smoked Peterson Craft Meats brisket,red bell pepper, corn, onion, potato,
two sunny-side up eggs, pickled red onion,
harissa aioli, GH whole grain sourdough toast
| GFR +1.50 |

EGGS YOUR WAY *13.5*
two eggs your way, home fries, toast| VEG | GFR +1.50 |
Add: bacon, breakfast, or wild rice sausage +4.25

Specialty

FRENCH TOAST *15.5*
two slices of house-made cranberry-wild rice bread, powdered sugar, berry compote, house-made Lake Superior Brewing oatmeal stout beer syrup
| VEG | N |

GLUTEN-FREE PUMPKIN PANCAKES *13*
three cakes, berry compote, powdered sugar, Rogotzke maple syrup
| VEG | GF |

BISCUITS & CHORIZO GRAVY *18.25*
buttermilk biscuits, Yker Acres chorizo gravy, green onion, grape tomatoes, smoked paprika, cilantro

THAI PAD SEE EW *16*
red pepper, onion, shitake, carrot, cabbage, snow peas, broccoli, tofu, fettuccini rice noodles, Umami sweet & sour sauce, green onions | V | GF |

SO-CAL BOWL *17*
green rice, black beans, corn, roasted red peppers, avocado, confit cherry tomatoes, lime crema, hominy, cilantro | V | GF |

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

12-2025

Lunch Private Group Menu

For groups of 15 or less

Available 8 am - 3 pm

Salads

CAESAR *FULL 14.5 SIDE 7.25*
vegan caper Caesar dressing, romaine, parmesan, croutons
| VEG | VR | GFR |

GARDEN SALAD *FULL 16 SIDE 8*
spring mix, tri-colored carrot, cucumber, cherry tomato, watermelon radish, croutons
| V | GFR |
dressing choices: bleu cheese, ranch, avocado dressing, balsamic & olive oil

Sandwiches

GBLT *17.50*
Beeler's bacon, classic guacamole, leaf lettuce, tomato, mayo, ciabatta bread
| GFR +3 | VEGR * tempeh |
| VR *vegan sambal aioli |

PASTURE RAISED BEEF BURGER *19*
Peterson Craft Meats 1/3lb. beef patty, leaf lettuce, tomato, pickles, red onion, brioche bun| GF Bun +2 |
Add: | cheddar, bleu cheese, havarti +1.50 |

Beverages

MEYER LEMONADE *4*
add flavor +.50

ARNIE PALMER *5.25*
Meyer lemonade, house-brewed iced tea

HOUSE BREWED ICED TEA *4.25*
unsweetened | add flavor +.50

SAN PELLEGRINO SPARKLING WATER *5*
500 ml bottle

COKE PRODUCTS *3.75*
Coke, Diet Coke, Sprite, Mellow Yellow

MILK *4*
organic 2%, chocolate, oat, almond, soy

ITALIAN SODA *5*
sparkling soda water, syrup flavor choice

REED'S GINGER BEER - 12OZ *5.25*

DOROTHY'S ROOT BEER - 12OZ *4*

NORTH STAR KOMBUCHA *5.25*
rotating flavors on tap, ask server for details

THE "CLASSIC" *5*
peppermint, lemongrass | CF |

HOUSE COFFEE *3.75*
"bottomless" mocha java, pecan, decaf

CAFÉ LATTE *6*
espresso & steamed milk

Brunch

EGGS YOUR WAY *13.5*
two eggs your way, home fries, toast| VEG | GFR +1.50 |
Add: bacon, breakfast, or wild rice sausage +4.25

COWBOY HASH *19.75*
house-smoked Peterson Craft Meats brisket,red bell pepper, corn, onion, potato,
two sunny-side up eggs, pickled red onion,
harissa aioli, GH whole grain sourdough toast
| GFR +1.50 |

BISCUITS & CHORIZO GRAVY *18.25*
buttermilk biscuits, Yker Acres chorizo gravy, green onion, grape tomatoes, smoked paprika, cilantro
Add: two eggs +5

FRENCH TOAST *15.5*
two slices of house-made cranberry-wild rice bread, powdered sugar, berry compote, house-made Lake Superior Brewing oatmeal stout beer syrup
| VEG | N |

Specialty

OKONOMIYAKI *19*
Japanese savory "pancake"; cabbage, potato,shiitake, red pepper & tofu, house kimchi,
vegan sambal aioli, green onions, cilantro| V | GF |
Add: | 2 eggs on top or inside + 5 | 2 "Just Eggs" on top +5 | 1 egg or "Just Egg" +2.5 | 3 oz grilled salmon +6 |

SO-CAL BOWL *17*
green rice, black beans, corn, roasted red peppers, avocado, confit cherry tomatoes, lime crema, hominy, cilantro | V | GF |
Add: | one egg +2.5 | one "Just Egg" +3.5 | smoked or organic chicken breast +7 | 3oz grilled salmon +6 |

SMOKED CHICKEN BURRITO *21*
green rice, smoked chicken, black beans, corn, red pepper, monterey and cheddar cheese,
guacamole, lime crema, fire roasted salsa, lime
| VEGR | VR |

THAI PAD SEE EW *16*
red pepper, onion, shitake, carrot, cabbage, snow peas, broccoli, tofu, fettuccini rice noodles,
Umami sweet & sour sauce, green onions
| V | GF |
Sub for tofu: | one scrambled egg or "Just Egg" +1 | Add: | sauteed or smoked chicken +7 | beef teriyaki +8 |

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

12-2025

Dinner Private Group Menu

For groups of 15 or less

Available 3 pm - 9 pm

Salads

CAESAR *FULL 14.5 SIDE 7.25*
vegan caper Caesar dressing, romaine, brussels sprouts leaves, parmesan, croutons
| VEG | VR | GFR |

GARDEN SALAD *FULL 16 SIDE 8*
spring mix, tri-colored carrot, cucumber, cherry tomato, watermelon radish, croutons
| V | GFR |
dressing choices: bleu cheese, ranch, beet dressing, strawberry balsamic

Sandwiches

GBLT *17.50*
Beeler's bacon, classic guacamole, leaf lettuce, tomato, mayo, ciabatta bread
| GFR +3 | VEGR * tempeh |
| VR *vegan sambal aioli |

PASTURE RAISED BEEF BURGER *19*
Peterson Craft Meats 1/3lb. beef patty, leaf lettuce, tomato, pickles, red onion, brioche bun| GF Bun +2 |
Add: | cheddar, bleu cheese, havarti +1.50 |

Beverages

MEYER LEMONADE *4*
add flavor +.50

ARNIE PALMER *5.25*
Meyer lemonade, house-brewed iced tea

HOUSE BREWED ICED TEA *4.25*
unsweetened | add flavor +.50

SAN PELLEGRINO SPARKLING WATER *5*
500 ml bottle

COKE PRODUCTS *3.75*
Coke, Diet Coke, Sprite, Mellow Yellow

ITALIAN SODA *5*
sparkling soda water, syrup flavor choice

REED'S GINGER BEER - 12OZ *5.25*

DOROTHY'S ROOT BEER - 12OZ *4*

NORTH STAR KOMBUCHA *5.25*
rotating flavors on tap, ask server for details

THE "CLASSIC" *5*
peppermint, lemongrass | CF |

HOUSE COFFEE *3.75*
"bottomless" mocha java, pecan, decaf

CAFÉ LATTE *6*
espresso & steamed milk

Appetizers

HOUSE FOCACCIA, BALSAMIC & OLIVE OIL *4*

CRISPY BRUSSELS SPROUTS *13.50*
deep fried brussels sprouts, choice of maple lemon or Korean BBQ | V | GF |

TRUFFLE FRIES *16.50*
house-cut russet potatoes, white truffle parmesan, chives, tarragon aioli
| VEG | GF | N | VR |

Specialties

SO-CAL BOWL *17*
green rice, black beans, corn, roasted red peppers, avocado, confit cherry tomatoes, lime crema, hominy, cilantro| V | GF |

SMOKED CHICKEN BURRITO *21*
green rice, smoked chicken, black beans, corn, red pepper, monterey and cheddar cheese, guacamole, lime crema, fire roasted salsa, lime
| VEGR | VR |

Entrees

BISON & WILD RICE POLENTA *36*
red wine braised Native Wise bison, sauce chasseur, wild rice polenta, asparagus
| GF |

FRUITTI DI MARE PUTTANESCA *SCALLOPS 28 VEGAN 18*
Scallops, plum tomato, caper, kalamata olive, Mafalda pasta, Parmigiano Reggiano, parsley, house-made focaccia
| VR | GFR* rice noodles & GF bread +2.5 |

CLASSIC CHESTER CURRY *ORGANIC CHICKEN 26 VEGETABLE 21 TOFU 22*
broccoli, carrot, red pepper, zucchini, onion, tomato, shiitake, snow peas, garlic, ginger, coconut milk, red curry, basmati rice, lime, cilantro, sesame seeds
| GF | VR |

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

12-2025

Beverages & Baked Goods

Any sized group - Pre-order only

Sweets & Treats

COOKIE PLATTER *1/2 DOZEN 18* *1 DOZEN 36*
Mixed platter of large cookies, including raspberry white chocolate, chocolate chip, ginger, lemon poppyseed.
Gluten Free and Vegan available upon request

MUFFIN PLATTER *1/2 DOZEN 28* *1 DOZEN 57*
Combination of Blueberry and Morning Glory Muffins. Gluten Free and Vegan available upon request

BREAKFAST PASTRIES *1/2 DOZEN 31* *1 DOZEN 62*
Combination of house made cream cheese Danish and Duluth's Best Bread croissant

RUGELACH *1/2 DOZEN 18* *1 DOZEN 36*
Combination of apricot and seasonal flavors

BACON CHEDDAR SCONES *1/2 DOZEN 33* *1 DOZEN 66*

SPECIAL ORDER PIES, CAKES, & CUPCAKES
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.

12-2025