



Private Dining & Catering



## INTRODUCTION

Holman's Table is a dining experience that celebrates the spirit of travel, encouraging guests to relax and embark from the everyday. Diners can expect fresh, modern, sophisticated dishes complimented by a beautifully classic bar and wine list.

The gorgeous space captures the beau monde essence of jet set travel, lending guests the luxurious sense of finding themselves at the center of the world. Join us in the Dining Room for an unforgettable dinner, or grab drinks & bar snacks in Cora's Lounge. Fly in and park your plane on the tarmac (for real). Dine al fresco on our tarmac patio in the warmer Minnesota months.

Holman's Table is owned & operated locally by ALLY Restaurants. Started by two friends, Troy Reding & Brad Sorenson, over a bump of bourbon. They decided to open a restaurant in their community where they could have great food & meet up with friends over a drink.



## CHEF GARRETT

Chef Garrett's culinary career spans bustling kitchens and luxurious hotels, driven by a passion for fresh, local ingredients. His love for the outdoors inspires his cooking, drawing from experiences in nature to create menus that emphasize sustainability and seasonal flavors.

Garrett has honed his skills across various kitchens, blending tradition with innovation to craft dishes that balance rustic flavors with refined techniques. Whether cooking a campfire meal or curating a sophisticated dining experience, his dedication to quality ingredients and the natural world shines through in every dish.



## PASTRY CHEF BARBARA

Barbara's love for baking started in her grandmother's kitchen, where she first learned the basics of making desserts. Inspired by those early experiences and afternoons spent watching Julia Child on TV, Barbara developed a strong passion for baking.

Since high school, she has worked in bakeries and kitchens around the Twin Cities, gaining valuable experience and mastering the craft of pastry-making. Barbara focuses on using seasonal ingredients and enjoys experimenting with new techniques, blending modern ideas with the traditional recipes passed down from her grandmother.



## CUISINE

Our food embodies a unique blend of American cuisine, showcasing regional and seasonal ingredients. We prioritize the use of local products to ensure freshness and sustainability, highlighting the rich flavors of our community. By implementing classic French techniques, we elevate our dishes, creating a harmonious fusion of tradition and innovation. This approach allows us to celebrate the diversity of American flavors while staying true to the principles of quality and craftsmanship.

Custom Curated Menus Available Upon Request. Please note: A curator fee applies for personalized consultations with Garrett or Barb



# Holman's TABLE

## EARHART ROOM

Our private dining and event space is called The Earhart Room, it is a warm and inviting space that is lined with windows that overlook the airfield. The Earhart Room is a versatile space, perfect for hosting your upcoming company event, rehearsal dinner, or intimate wedding reception in the historic downtown Saint Paul Airport.

The Earhart Room is equipped with its own private bar and can accommodate up to 75 guests for a sit-down meal and up to 95 people for a more social reception style event with cocktails and appetizer displays. Our banquet space comes equipped with complimentary flatscreen TV's for any AV needs, classic décor, and is serviced by a warm and inviting staff.

Booking an event at Holman's Table can be made extra special on Saturdays by adding a helicopter tour through Minnesota Helicopters.



# Holman's TABLE

## CORA'S LOUNGE & CORA'S PATIO

Should you like to add additional space for your upcoming event we also offer Cora's Lounge and Cora's Patio for your group to mix and mingle as a start or finish to your special event. Cora's Lounge is an extension of our main dining area that can be made semi-private while maintaining an open welcoming atmosphere.

The Lounge is a relaxed intimate dining area that can host up to 30 guests for a seated meal or up to 45 guests for a cocktail style event. Cora's Lounge is the perfect addition to host a cocktail hour with appetizers before adjourning to the Earhart room for a more formal seated banquet dinner or for an casual upscale dinner experience following your corporate event in our Earhart room.

Cora's Patio is a weather permitting option off the Earhart room that is available during the late spring to early fall months. The patio provides a picturesque view of the airfield as well as the downtown St. Paul Skyline. Guests are welcome to utilize the patio itself for the perfect unique photo op sure to impress all your friends!



# Breakfast & Brunch

priced per person served buffet style

## Entrees

### FRIED CHICKEN & WAFFLES

buttermilk and hot sauce marinated chicken thighs | waffles | honey butter | pure maple syrup | hot sauce  
14

### FRENCH TOAST

texas toast | whipped cream | macerated berries | maple syrup  
14

### CLASSIC HOLMAN'S

scrambled eggs | bacon | sausage | creamy hashbrowns | english muffin  
20

## Ala carte Eat

PRICED PER PERSON

### PASTRIES

4

### GRANOLA WITH YOGURT

8

### WHOLE FRUIT

3

### TOAST

3

### ENGLISH MUFFIN

3

### ASSORTED MUFFINS

4

### BREAKFAST MEAT (BACON, SAUSAGE, COTTAGE BACON)

6 | EACH

## Beverages

### FRESH BREWED COFFEE

32/ GALLON

### CHILLED FRUIT JUICE

12/ CARAFE

### ICED TEA OR LEMONADE

25/ GALLON

### HOT CIDER OR HOT CHOCOLATE

26/ GALLON

### SOFT DRINKS

4/EACH

### INFUSED WATER (CUCUMBER & MINT OR CITRUS)

24/GALLON

### HOT TEA

4/ EACH

### MIMOSA BAR

bubbles | fresh fruit | choice of orange | cranberry | grapefruit | pineapple juice | cookies  
14 | per person

### BLOODY MARY BAR

Lovejoy's Classic & Thai Basil mixes | house-infused Earl Giles vodka | bacon | shrimp cocktail | limes | charcuterie | Lovejoy's Burn Yo Face hot sauce  
15 | per person



# Displays

serves 25-30 people

## BRUSCHETTA

marinated tomatoes | mushroom duxelle with goat cheese |  
goathorn pepper hummus | crostini  
120

## CAPRESE

roma tomatoes | fresh mozzarella | pesto | crostini | marinated  
chicken or marinated portobellos  
185

## CHARCUTERIE

artisanal meats | olives | pickles  
240

## ARTISANAL CHEESE

imported and domestic cheeses | macerated berries  
210

## FRESH FRUIT

seasonal fruits & berries  
175

## GRILLED VEGETABLES

seasonal varietal  
145

## MUSHROOM TOAST

roasted wild mushroom | walnut aioli | montamore cheese | red  
onion marmalade | balsamic reduction | ciabatta  
130

## SHRIMP COCKTAIL

32 per display | cocktail sauce | horseradish | lemon  
120

## SMOKED SALMON

capers | red onion | hard boiled egg | rye toast | dill | cucumber | radish  
225

## TENDERLION

horseradish cream | assorted vegetables  
375



prices do not include tax or service charge | menu prices are subject to change

# Appetizers

priced per dozen

## Hot

### CRAB CAKE BITES

1433 sauce  
75

### SLIDERS

bacon & cheese or mushroom & swiss  
75

### BONELESS WINGS

buffalo | bbq | dry rub  
30

### MINI CORN DOGS

mustard | ketchup | 2 dozen per order  
30

### STUFFED MUSHROOMS

wild rice and gruyere sausage  
45

## Cold

### CANAPE

peppered beef | roasted garlic aioli | bell  
pepper | microgreens  
55

### DEVILED EGGS

bacon | chives  
30

### BRUSCHETTA TOMATOES

crostini | boursin cheese | bruschetta tomatoes |  
balsamic glaze  
45

### TOGARASHI SEARED TUNA

rice cracker | wasabi mayo | pickled ginger |  
microgreens  
55

### BAKED BRIE PHYLLO CUP

macerated berries | candied walnuts  
45



# Lunch Buffets

priced per person

## Pasta Buffet

\$30

COMPLIMENTARY BREAD SERVICE

### Pastas

CHEESE TORTELLINI

CAVATAPPI

### Proteins

SAUSAGE

GRILLED CHICKEN

### Sauces

MARINARA

ALFREDO

### Greens

CHOOSE ONE

#### CAESAR

romaine | parmesan |  
croutons | caesar dressing

#### SPINACH

dried cranberry | pepitas |  
bleu cheese crumbles |  
sweet onion vinaigrette

#### HOUSE

spring mix | cucumber |  
tomato | radish |  
champagne vinaigrette

## Sandwich Buffet

\$20

#### BLT

toasted sourdough | smoked  
pecan bacon | green leaf  
lettuce | tomato | mayo

#### MEDITERRANEAN VEGGIE

wheat bread | goathorn  
pepper hummus | cucumber |  
radish | red onion | yellow  
tomato | alfalfa sprouts |  
pickled carrots | champagne  
vinaigrette

#### KETTLE CHIPS

variety of flavours in  
individual bags

#### SMOKED TURKEY

herb ciabatta | calabrian chili  
spread | yellow tomato |  
Boursin cheese | arugula |  
lemon & EVOO

# Lunch Prix-Fixe

priced per person | plated option for groups of up to 40 guests

\$50

## Appetizer

### MUSHROOM TOAST

roasted wild mushroom | walnut aioli | montamore cheese | red onion marmalade | balsamic reduction | ciabatta

### SOUP DU JOUR

### CRAB CAKE

house tartar | frisée | lemon

### SMALL HOUSE SALAD

mixed greens | cucumber | tomato | red onion | radish | champagne vinaigrette

## Main

### SMOKED TURKEY SANDWICH

herb ciabatta | calabrian chili spread | yellow tomato | Boursin cheese | arugula | lemon & EVOO

### FARRO SALAD

Revol mixed greens | apple | candied walnuts | pickled golden beets | Prairie Breeze aged cheddar | champagne vinaigrette

### CAESAR SALAD

artisan romaine | egg | cottage bacon | grana padano | grilled baguette | caesar dressing

### BLT

pecan smoked bacon | green leaf lettuce | tomato | mayo | toasted sourdough

### WALLEYE SANDWICH

panko crusted fillet | green leaf lettuce | tomato | red onion | house tartar | hoagie

## Dessert

### PRE ORDER

ASSORTED MINI COOKIE PLATTER

ASSORTED PETITE BAR PLATTER



prices do not include tax or service charge | menu prices are subject to change

# Dinner Prix-Fixe |

\$60

per person served buffet style | fully plated available at additional charge

## Salad

CHOOSE ONE

HOUSE SALAD

spring mix | cucumber |  
tomato | radish |  
champagne vinaigrette

CAESAR SALAD

romaine | croutons | parmesan  
| caesar dressing

SPINACH SALAD

dried cranberry | pepitas |  
bleu cheese crumbles |  
sweet onion vinaigrette

## Main

CHOOSE ONE

LONDON BROIL

housemade beef gravy

PANKO CRUSTED CHICKEN

lemon veloute

BONELESS PORK CHOP

mushroom ragu

SALMON

stoneground mustard & dill  
cream sauce

## Sides

CHOOSE ONE

BABY RED MASHED POTATO

WILD RICE PILAF

HERB ROASTED POTATO

## Vegetables

CHOOSE ONE

VEGETABLE MEDLEY

GREEN BEANS

BROCCOLINI

## Dessert

CHOOSE ONE

VANILLA CHEESECAKE

WITH FRESH BERRIES  
graham crust | vanilla  
cheesecake | fresh berries

CHOCOLATE MOUSSE

TORTE  
chocolate cake | chocolate  
mousse | ganache

TURTLE CHEESECAKE

(GLUTEN FREE)  
candied pecan crust |  
caramel swirl cheesecake |  
chocolate shavings |  
caramel sauce

additional proteins can be added at an additional per person charge | can be served family style for groups up to 40 guests for an additional fee

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# Dinner Prix-Fixe II

\$75

per person served buffet style | fully plated available at additional charge

## Salad

CHOOSE ONE

HOUSE SALAD  
spring mix | cucumber |  
tomato | radish |  
champagne vinaigrette

CAESAR SALAD  
romaine | croutons | parmesan  
| caesar dressing

SPINACH SALAD  
dried cranberry | pepitas |  
bleu cheese crumbles |  
sweet onion vinaigrette

FARRO SALAD  
Revolution mixed greens | apple |  
candied walnuts | pickled  
golden beets | Prairie Breeze  
aged cheddar | champagne  
vinaigrette

## Main

CHOOSE ONE

LONDON BROIL  
housemade beef gravy

PANKO CRUSTED CHICKEN  
lemon veloute

BONELESS PORK CHOP  
mushroom ragu

SALMON  
stoneground mustard & dill  
cream sauce

BEEF TENDERLOIN  
roasted mushroom demi

ROASTED AIRLINE CHICKEN  
tarragon & caper chicken demi  
glace

PANKO CRUSTED WALLEYE  
house tartar sauce

## Sides

CHOOSE ONE

BABY RED MASHED POTATO

WILD RICE PILAF

ROASTED FINGERLING POTATO

HERB ROASTED POTATO

GRAIN BLEND

## Vegetables

CHOOSE ONE

VEGETABLE MEDLEY

BROCCOLI & CAULIFLOWER

GREEN BEANS

ASPARAGUS

BROCCOLINI

BACON BRUSSELS

## Dessert

CHOOSE TWO

VANILLA CHEESECAKE WITH  
FRESH BERRIES  
graham crust | vanilla  
cheesecake | fresh berries

CHOCOLATE MOUSSE  
TORTE  
chocolate cake | chocolate  
mousse | ganache

TURTLE CHEESECAKE  
(GLUTEN FREE)  
candied pecan crust | caramel  
swirl cheesecake | chocolate  
shavings | caramel sauce

DARK CHOCOLATE MOCHA  
FLOURLESS CAKE (GLUTEN  
FREE)  
dark chocolate flourless |  
espresso | whipped cream |  
strawberries

CARROT CAKE  
spiced carrot cake | brown  
butter cream cheese icing |  
caramel sauce

DOUBLE CHOCOLATE  
CHEESECAKE  
Oreo crust | chocolate  
cheesecake | chocolate  
ganache

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# Dessert Displays

## Cupcakes

48 | PER DOZEN

DOUBLE CHOCOLATE

CLASSIC VANILLA

SALTED CARAMEL

PEANUT BUTTER CUP

CARROT CAKE

GERMAN CHOCOLATE

BLACK FOREST

STRAWBERRY CHANTILLY

RED VELVET

## Mini Desserts

3 PER PERSON | 12  
CHEFS SELECTION

MINI ECLAIR

CHEESECAKE BITES

CREAM PUFF

LEMON TART

TURTLE TART

FRUIT TART

## Mini Mousse

3 PER PERSON | 12  
CHEFS SELECTION

RASPBERRY

DARK CHOCOLATE

STRAWBERRY CHANTILLY

SALTED CARAMEL

LEMON



# Fresh Baked

\$36

priced per dozen | two dozen minimum

## Cookies

CHOCOLATE CHIP

PEANUT BUTTER

SUGAR

MONSTER- GF

OATMEAL RAISIN

## Bars

LEMON

RASPBERRY CRUMBLE

SCOTCHEROOS

MONSTER BAR- GF

BROWN BUTTER RICE CRISPY BAR

## Brownies

FUDGE BROWNIE

MINT BROWNIE

RASPBERRY SWIRL BROWNIE

PECAN BLONDIE

BROWN SUGAR BLONDIE



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# Celebration Cakes

## Sizes

6 INCH | 3 LAYERS |  
SERVES 8 TO 10  
40

8 INCH | 3 LAYERS |  
SERVES 12 TO 16  
60

9 INCH | 3 LAYERS |  
SERVES 16 TO 20  
75

10 INCH | 3 LAYERS |  
SERVES 20 TO 24  
90

¼ SHEET | 2 LAYERS |  
SERVES 24  
75

½ SHEET | 2 LAYERS |  
SERVES 48  
150

## Flavors

VANILLA  
CHOCOLATE  
MARBLE  
CARROT  
CONFETTI  
RED VELVET

## Fillings

VANILLA  
CHOCOLATE  
GANACHE  
CREAM CHEESE  
STRAWBERRY CHANTILLY

## Frostings

VANILLA  
CHOCOLATE  
GANACHE  
CREAM CHEESE



# libations

For your event, we offer two drink tiers to choose from, providing flexibility to suit your preferences. In addition to these options, we also have a selection of canned beer and wine available for guests to enjoy throughout the event. Custom bar packages can also be built from our in-house selections.



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# Classic Beverage Package

hosted \$20 first hour | \$10 second hour | \$5 each additional hour

## Spirits

10 | PER DRINK

TITOS

BOMBAY

BACARDI

CORAZON

KORBEL

DEWAR'S

JAMESON

## Beer

8 | PER DRINK | CHOOSE 4

BUD LIGHT

LIFT BRIDGE FARM DAY

SUMMIT SAGA IPA

FAIR STATE PARTY FORWARD HAZY IPA

LOON JUICE HONEYCRISP CIDER

FAIR STATE ROSELLE SOUR

NUTRL BLACK CHERRY SELTZER

SUMMIT NIALA'S IPA NON-ALCOHOLIC

## Wines

12 | PER DRINK

HOUSE WHITE

HOUSE RED

HOUSE ROSE



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# Premium Beverage Package

hosted \$24 first hour | \$12 second hour | \$7 each additional hour

## Spirits

12 | PER DRINK

GREY GOOSE

HENDRICKS

PLANTERAY SILVER 3 STAR

CIMARRON BLANCO

KORBEL

MAKERS MARK

JOHNNY BLACK

JAMESON

## Beer

8 | PER DRINK

BUD LIGHT

LIFT BRIDGE FARM DAY

SUMMIT SAGA IPA

FAIR STATE PARTY FORWARD HAZY IPA

LOON JUICE HONEYCRISP CIDER

FAIR STATE ROSELLE SOUR

NUTRL BLACK CHERRY SELTZER

SUMMIT NIALA'S IPA NON-ALCOHOLIC

## Wines

14 | PER DRINK

WAGNER FAMILY CONUNDRUM

WHITEHAVEN SAUV BLANC

FOREVER SUMMER ROSE



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# Non Alcoholic Beverages

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## Non Alcoholic

FRESH BREWED COFFEE  
32/ GALLON

CHILLED FRUIT JUICE  
12/ CARAFE

ICED TEA OR LEMONADE  
25/ GALLON

HOT CIDER OR HOT CHOCOLATE  
26/ GALLON

SOFT DRINKS (COCA COLA PRODUCTS)  
4/EACH

INFUSED WATER (CUCUMBER & MINT OR CITRUS)  
24/GALLON

HOT TEA  
4/ EACH

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# Specialty Cocktails

## PORTO TONIC

Quevedo white port | tonic 12

## KILLER BEE

Bayab pineapple & palm gin | honey syrup | lemon 14

## ST. PAUL SLING

gin | house-infused cherry brandy | dry curacao |  
Benedictine | pineapple | lime | Angostura 16

## PIÑA PICANTE

House-infused grilled pineapple & jalapeno  
tequila | agave | lime 11

## SUMMER SANGRIA

pinot grigio | brandy | curacao | peach |  
kiwi | strawberry | raspberry 13

## AVIATION

gin | creme de violette | Luxardo Maraschino | lemon 15

## PENICILLIN

Dewar's scotch | ginger honey | lemon 13

## OLD FASHIONED

45th Parallel New Richmond Rye | demerara |  
Bittercube Cherry Bark & Blackstrap bitters 17

## HEADWATERS A LA LOUISIANE

45th Parallel New Richmond Rye | Cocchi di Torino |  
Benedictine | Brovo Uncharted Rhapsody | Peychaud's 14

## CHERRY BRAMBLE MULE

House-infused cherry Dampfwerk brandy | Cock'n Bull | lime 14





# Holman's TABLE

## Audio Visual Options

Our event space is fully equipped with advanced audio-visual capabilities to ensure a seamless experience. We offer HDMI connectivity, allowing you to easily hook up your laptop to our TV for presentations, video, or other media. For larger gatherings, our dual TV setup provides mirrored displays, ensuring clear visibility for all attendees. A microphone is also available onsite, ideal for speeches or announcements, ensuring crisp, professional audio. Additionally, we offer customizable music options, with the ability to select a genre that suits your event's atmosphere, powered by our Control Play system. For those utilizing external media, we support USB drives in FAT16, FAT32, NTFS, EXT2, EXT3, and HFS+ file formats.

Our comprehensive A/V setup is designed to enhance the success of your event, providing both convenience and customization.

# Holman's TABLE

## Location

Holman's Table is located at the historic Downtown St. Paul Airport, offering a unique dining experience with stunning views of the Mississippi River and nearby runways. Our elegant space combines modern sophistication with the charm of a vintage aviation setting, making it an ideal venue for special events, from intimate gatherings to grand celebrations.

644 Bayfield Street  
Saint Paul, MN  
55107

## Parking

Holman's Table is the perfect place to experience downtown Saint Paul without the headache of street parking. There is ample parking available in the parking lot across from the building with an additional overflow parking lot a short walk away from the main entrance.





## Contact

Kasey Nixt recently joined the Holman's Table team as the Catering Manager on October 1st of 2024. A graduate from the University of Minnesota Twin Cities, Kasey has over 12 years of experience in the Restaurant Industry and is excited to be joining the Holman's team! Kasey's main focus will be on event planning to assist guests in hosting large events from rehearsal dinners, intimate weddings, company holiday parties, networking events, conferences, and more.



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612.500.3745

Holman's  
TABLE