



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.

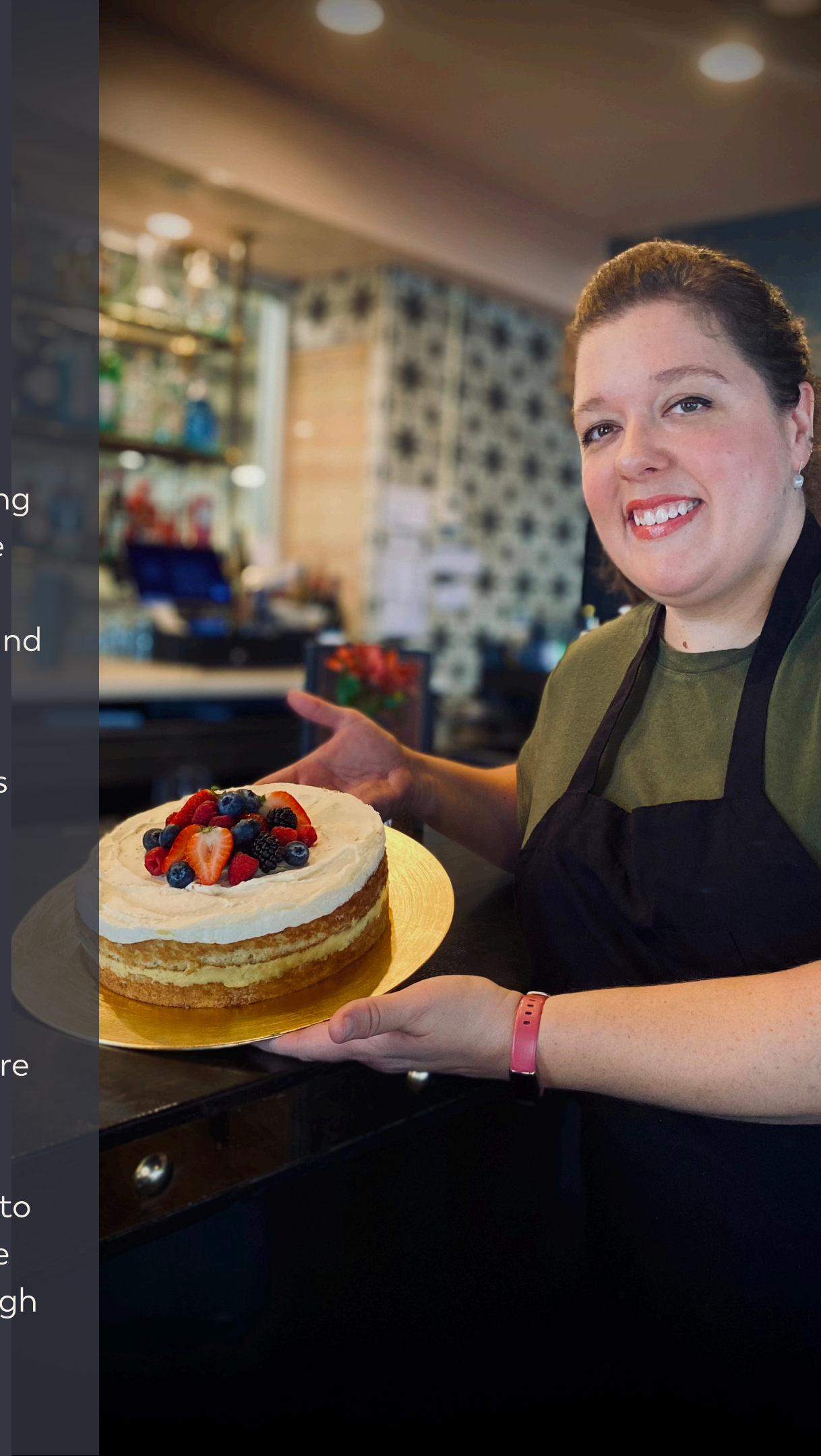
Holman's Table is owned & operated locally by ALLY Restaurants. Started by two friends, Troy Reding & Brad Sorenson, over a bump of bourbon. They decided to open a restaurant in their community where they could have great food & meet up with friends over a drink.



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

A la 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

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



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

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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

DEVEILED 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

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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

SMOKED TURKEY

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

KETTLE CHIPS

variety of flavours in
individual bags

Lunch Prix-Fixe

\$50

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

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

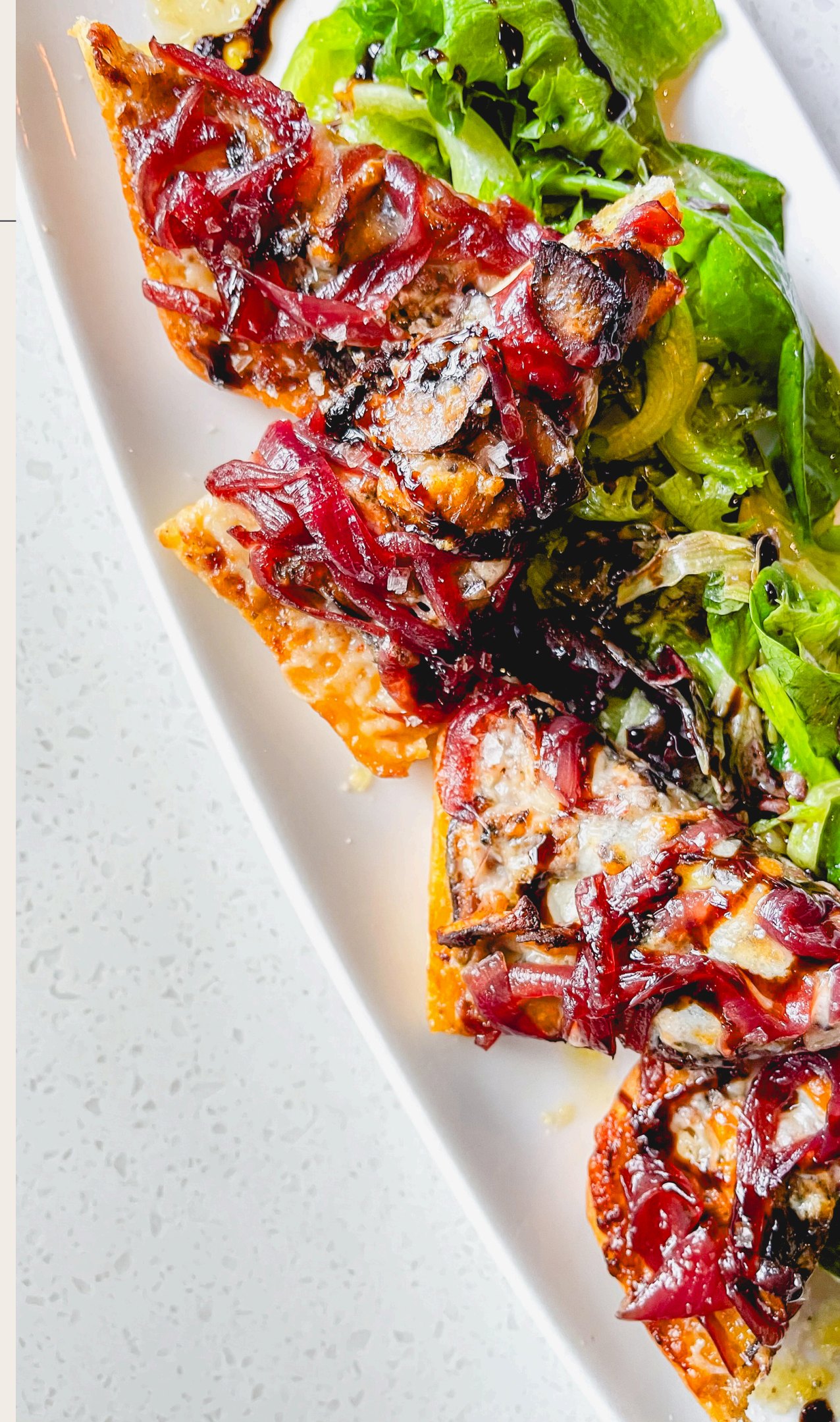
Dessert

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 I

\$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

Revol 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

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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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

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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



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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

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



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

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

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Holman's

T A B L E

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.

✉ kasey.nixt@holmanstable.com

☎ 612.500.3745

Holman's
TABLE