

Displays

SERVE 25 - 30

CHARCUTERIE

artisanal meats, olives, pickles 225.00

ARTISINAL CHEESE

midwest cheeses, macerated berries 175.00

MUSHROOM TOAST

roasted wild mushroom, walnut aioli, montamore cheese, red onion marmalade, balsamic reduction, ciabatta 120.00

GRILLED TENDERLOIN

horseradish cream, assorted vegetables 375.00

BRUSCHETTA

marinated tomato, mushroom duxelle with goat cheese, hummus with olive tapenade, crostini 120.00

CAPRESE

roma tomatoes, fresh mozzarella, pesto, choice of marinated & grilled chicken, or marinated & grilled portabella mushroom 185.00

GRILLED & ROASTED VEGETABLES

seasonal varietal 125.00

SMOKED SALMON

capers, red onion, hard boiled egg, rye toast, dill 225.00

FRESH FRUIT DIP

seasonal fruits & berries 150.00

SHRIMP COCKTAIL

32 per display, cocktail sauce, horseradish, lemon 115.00



Hors d'oeuvres

BY THE DOZEN

TWO DOZEN MINIMUM PER SELECTION

CANAPE

peppered beef 55.00

DEVILED EGGS

bacon, chives 30.00

CHICKEN SATAY

coconut peanut curry, bbq, or chimichurri 50.00

CRAB CAKE BITES

1433 sauce 60.00

SLIDERS

bacon & cheese or mushroom & swiss 75.00

BONELESS WINGS

buffalo, bbq, or dry rub 30.00

MINI CORN DOGS

mustard, ketchup, 2 dozen per order 25.00

a la carte Drink

BAR SERVICE AVAILABLE BASED ON
NEEDS & BUDGET

FRESH BREWED COFFEE	32.00 / gallon
CHILLED FRUIT JUICE	12.00 / carafe
ICED TEA OR LEMONADE	25.00 / gallon
HOT CIDER OR HOT CHOCOLATE	26.00 / gallon
SOFT DRINKS	4.00 / each
INFUSED WATER	24.00 / gallon
cucumber & mint or citrus	



Dinner BUFFETS

50.00 PER PERSON

10.00 PER PERSON EACH ADDITIONAL ENTREE

GREENS

HOUSE
mixed greens, cucumber,
tomato, red onion, radish
champagne vinaigrette

SPINACH
dried cranberry, pepitas,
bleu cheese crumbles,
sweet onion vinaigrette

CAESAR
romaine, parmesan,
croutons, caesar dressing

VEGETABLES

VEGETABLE MEDLEY
BROCCOLI & CAULIFLOWER
GREEN BEANS

SIDES

BABY RED MASHED POTATOES
RICE PILAF
ROASTED RED POTATOES

ENTREES

LONDON BROIL
housemade beef gravy
PANKO CRUSTED CHICKEN
lemon veloute

BONELESS PORK CHOP
mushroom ragu
SALMON
stoneground mustard & dill cream sauce

ADD BREAD SERVICE 2.50 PER PERSON

Premium Options

VEGETABLES

3.00 PER PERSON

ASPARAGUS
BROCCOLINI WITH ROASTED RED PEPPERS
BACON BRUSSELS SPROUTS

SIDES

3.00 PER PERSON

POTATO LEEK LATKE
HERB ROASTED POTATOES
GRAIN BLEND

ENTREES

ADDITIONAL 10.00 PER PERSON

BEEF TENDERLOIN
roasted mushroom demi

PANKO CRUSTED WALLEYE
house tartar sauce

ROASTED AIRLINE CHICKEN
yellow curry

PLATED MEAL ADDITIONAL 5.00



Lunch BUFFETS

Pasta Bar

30.00 PER GUEST

PASTAS

PENNE
CAVATAPPI

PROTEINS

SAUSAGE
GRILLED CHICKEN

SAUCES

ALFREDO
MARINARA

VEGETABLES DU JOUR

GREENS

CHOOSE ONE

CAESAR
romaine, parmesan,
croutons, caesar dressing

SPINACH
dried cranberry, pepitas,
bleu cheese crumbles,
sweet onion vinaigrette

HOUSE
mixed greens, cucumber,
tomato, red onion, radish
champagne vinaigrette

ADD BREAD SERVICE 2.50 PER GUEST

Wrap Bar

25.00 PER GUEST

VARIETY INCLUDED

TURKEY
mesquite smoked, lettuce,
onion, avocado spread,
tomato, swiss

BLT
bacon, lettuce, tomato,
mayo

VEGGIE GRAIN
farro, wild rice, radish, pickled
peppers, cucumber, tomato,
onion, lettuce,
champagne vinaigrette

SIDES

INCLUDED

KETTLE CHIPS

MACARONI SALAD



Breakfast BUFFETS

Continental

14.00 PER GUEST

ASSORTED PASTRIES, SLICED FRUIT

Holman's Continental

17.00 PER GUEST

ASSORTED PASTRIES, SLICED FRUIT, GREEK YOGURT,
BERRIES, GRANOLA

Classic Holman's

25.00 PER GUEST

SCRAMBLED EGGS, BACON, SAUSAGE, CREAMY HASHBROWNS,
SLICED FRUIT, ASSORTED PASTRIES

a la carte Drink

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NEEDS & BUDGET

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ICED TEA OR LEMONADE	25.00 / gallon
HOT CIDER OR HOT CHOCOLATE	26.00 / gallon
SOFT DRINKS	4.00 / each
INFUSED WATER	24.00 / gallon
cucumber & mint or citrus	

a la carte Eat

ASSORTED DOUGHNUTS	28.00 / dozen
HARD BOILED EGG	1.50 / each
BAGELS	4.00 / each
with cream cheese & jam	



Desserts

PREPARED BY OUR IN-HOUSE PASTRY CHEF BARB FIRKUS

Speciality Cake

75.00

9" ROUND
serves 16

GERMAN CHOCOLATE

RED VELVET

CARROT

DARK CHOCOLATE FLOURLESS
CAKE- GF

KEY LIME PIE

CHEESECAKE

turtle, fruit topped, seasonal

Cupcakes

48.00/ dozen

VARIETIES

double chocolate, classic vanilla,
salted caramel, peanut butter cup,
carrot cake, german chocolate, black
forest, strawberry chantilly, red
velvet

Celebration Cake

6" ROUND

3 layers, serves 8
30.00

9" ROUND

3 layers, serves 16
60.00

VARIETIES

devils food, vanilla, marble, mousse
filling, swiss meringue icing

Mini Dessert Display

10.00 per person

3/ PER PERSON

SEASONAL ASSORTED SELECTION

mini eclair, cheesecake bites,
chocolate covered strawberry, cream
puff, lemon tart, turtle tart

Mini Mousse Display

10.00 per person

3/ PER PERSON

SEASONAL ASSORTED SELECTION

raspberry, dark chocolate,
strawberry chantilly, salted caramel,
lemon

Cookies

36.00/ dozen

VARIETIES

chocolate chip, peanut butter,
sugar, monster- gf, oatmeal raisin

Bars

36.00/ dozen

VARIETIES

brownie, lemon, raspberry crumble,
pecan blondie

TWO DOZEN MINIMUM
PLATED DESSERTS ADDITIONAL \$5

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