

3 Cheers Catering



Complimentary Tastings
Personal Coordinator
Event Line: 218 454 5494
Located in Baxter, Minnesota

PASSED HORS D'OEUVRES

\$20 per dozen

- Chicken Satay (Jamaican Jerk, Thai Sesame, or Tandoori)
- Elote Corn Fritter (Mexican Street Corn w/ Chipotle)
- Wings! (Thai Ginger, BBQ, Code Red, or Naked)
- Pork Pot Stickers (Orange Marmalade Soy, Lime)
- Meatballs (Beer BQ, Chipotle, Honey BBQ, Swedish)
- Cheese Curds (Pretzel Crusted, Garlic Infused)
- Red Curry Crusted Chicken Fritter (Sweet Corn Coulis)

PASSED HORS D'OEUVRES

\$26 per dozen

- Mini BLT's (Crisp Bacon, Tomato, Romaine, on Ciabatta)
- Perfect Bruschetta Bite (Basil Pesto, Smoked Mozzarella, Tomato, Caramelized Onion, Balsamic on Toasted Ciabatta),
- Pork Belly Skewer (Pork Belly Burnt Ends, Cucumber, Porter Soy)
- Pork Pot Stickers (Orange Marmalade Soy, Lime)
- Caprese Skewer (Cold Smoked Mozzarella, Cherry Tomato, Basil Balsamic)
- Buffalo Chicken Wonton (Creamy Buffalo Dip packed in a Mini Wonton w/ Bleu Cheese Crumble)

PASSED HORS D'OEUVRES

\$30 per dozen

- Crispy Coconut Shrimp (Large Prawn, Pineapple Coulis)
- Steak and Potato Bites (Smoke Seared Tenderloin, Seasoned Fingerlings)
- Pork Belly Skewer (Pork Belly Burnt Ends, Cucumber, Porter, and Soy)
- Mini Crudite Cups (variety of seasonal Veggies w/ Buttermilk Ranch for Dipping)
- Caprese Skewer (Cold Smoked Mozzarella, Cherry Tomato, Basil Balsamic)
- Whipped Brie Stuffed Strawberries (Fresh Mint, Balsamic)
- Roasted Butternut Squash Bisque Shooters

PASSED HORS D'OEUVRES

\$40 per dozen

- Chicken and Waffle Bite (Mini Belgium Waffle, Crispy Chicken Fritter, Bourbon Honey Butter, Scallion)
- Thai Shredded Short Rib Tacos (Thai Ginger, slow Roasted Pork Robs, Vegetable Slaw, Chibal Aioli)
- Duck Confit & Burrata (slow rusted duck, hand pulled, Chives, Bearanaise Drizzle, Dried Cherries, Focaccia)
- Icelandic Smoked Salmon (In House Smoked Wild Caught Alaskan Salmon, Bacon and Chive Aioli, Mustard Micro Greens, Toasted Marble Rye. 🍷)

PLATED

Choose two main entrees for your guests as well as one vegetarian option. Includes two side selections, a plated salad, and bread and butter baskets.

ENTREES (choose two)

Pan Seared Breast Of Chicken 🍷 28.50
Choose from Roasted Mushroom Marsala, Caprese (Creamy Basil Sauce, Smoked Mozzarella, and Tomato Stuffed), or our Famous Hunters Chicken

Garlic Crusted Duroc Pork Loin 🍷 29
Also available in Red Curry Cream or Truffled Mushroom

Pan Seared Minnesota Walleye 🍷 30
Choose from Dill Pickle Crusted, Parmesan, Pretzel, or Garden Herb add Grilled Prawns at 4.50 per guest

House Smoked Beef Brisket 🍷 30
A wedding favorite! Slow cooked 72 hours. Natural Jus and Horseradish Cream

Slow Roasted Beef Short Ribs 30
Veil Demi Glaze

Smoke Seared Beef Medallions 30
Natural Jus

Sliced Beef Tenderloin 35
Veil Demi Glaze

Filet Mignon Market
Port Wine Reduction or Veil Demi Glaze

NY Strip 35
Port Wine Reduction or Veil Demi Glaze

Pork Belly Burnt Ends 28
Lone Star BBQ(Traditional Austin Heat Spices)

Slow Cooked St Louis Ribs 29.50
Choose from BBQ, Chipotle BBQ, Kansas City Dry Rub,

Surf and Turf Combo 45
Choose Walleye and Brisket or Beef Medallions

VEGETARIAN SELECTION (choose one)

Wild Mushroom Ravioli 24
Creamy Sage and Anisette Alfredo, Four Cheese Stuffed Ravioli. Cheese

5 Cheese Manicotti 23
Rustic Tomato Marinara, Fresh Ground Parmesan, Toasted Ciabatta

Caprese Ravioli 24
Four Cheese Stuffed Ravioli, Basil Pesto Alfredo, Cherry Tomatoes, Fresh Mozzarella

Chefs Choice Vegetarian Plate 24
Always something amazing!

Southern Fried Polenta Cake 24
Seared Seasonal Vegetable Succotash, French Quarter Cream

STATIONARY HORS D'OEUVRES

The Heirloom Bruschetta 4.50 pp
Crunchy Ciabatta, a variety of toppings that includes: Sun Dried Tomato Jam, Basil Pesto, Olive Oil, Tomato Coulis, Roasted Bell Pepper, Caramelized Onion, Roasted Garlic Cloves, Portobello Mushroom, Fresh Mozzarella, Shaved Parmesan

Drunken Hummus Board 185 (set for 25 guests)
In House Roasted Garlic Hummus, Hand Crumbled Feta, Crispy or Soft Pita, Seasonal Veggies, Tortilla Chips

Artichoke and Crab Dip 175 (set for 25 guests)
Crab, Tri Cheese Blend, Pepper, Spinach, Garlic Toasted Crostini

Pickle Dip and Chips 150 (set for 25 guests)
Dill Pickle Cheese Ball and Kettle Chips

Chef's Charcuterie Board 225 (set for 25 guests)
Crunchy Pretzels and Crackers. Variety of Cured Meats, Honeycomp, IPA Spiked Stone Ground Mustard, Quick Pickled Red Onion, Bread and Butter Pickles, Provolone, Swiss, White Cheddar, Pepper Jack

Ultimate Seafood Platter (Market)
Large Shrimp Cocktail, Moreys Smoked Salmon Lox with Creme Fraiche, Lobster Salad with Garlic Toasted Crustini, Bay Scallop Ceviche with Tortilla Chips.

Seasonal Fruit Platter 80 (set for 25 guests)
Chef curated variety of Melons, Berries, Pineapple and other Seasonal Fruit

Ask About Our Extended Appetizer Menu!

Wedding Lunch Package Add On (within 20 miles)

with our catering package you are welcome to add on a lunch delivery from us!

Boxed Lunches 13.00 Each

Choose from:

Turkey Avocado BLT

Grilled Chicken Bruschetta

Garden Turkey Wrap

Veggie Humus Wrap

Cranberry Chicken Salad

Comes with a cookie, chips and Potato Salad

**Minimum of a 10 box order*

Mini Sandwich Platters 110

Serves 10. Assortment of Mini Chicken Salad Croissants, Cucumber Cream Cheese on Wheat, and Whipped Raspberry Preserves and Soft Brie with Honey Ham on Croissant

11 per additional guest

Build Your Own Burger Bar 140

Serves 10. Beef Burgers (one per person) comes with Buns, Lettuce, Cheese, Tomato, Onion, Pickles, Condiments, Garden Salad and Chips

14.00 per additional guest

Soup and Sandwich/Salad Bar 140

Serves 10. Assorted Meats, Cheese, Buns, Lettuce Tomato, Pickles and Chefs Choice Sup of Soup or Garden Salad

No dividing - either all soup or salad

14.00 per additional guest



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SALAD (choose one)

St Mathias Farm Salad **GF**
Seasonal and Local Produce (ever evolving) Heirloom Tomatoes, Specialty Vegetables, Young Spring Greens, Green Goddess Dressing

Blueberry Fields Forever **GF**
Fresh Blueberries, Hand Crumbled feta, Candied Pistachios, Baby Mixed Green Leaves, Raspberry Champagne Vinaigrette

Grilled Peach Prosciutto **GF**
Stickney Hill Chevre, Oven Roasted Pecans, Crispy Crunchy Prosciutto, Young Arugula Leaves, Dry Sherry-Dijon Vinaigrette
Add grilled prawns + 3 per guest

Caesar
Local Hydroponic Romaine, Parmesan, Creamy Caesar Dressing, Hand Torn Ciabatta Crouton

Classic Iceberg Wedge
Crispy Local Bacon, Red Onion, Seasonal Tomatoes, English Cucumber, Gorgonzola Crumble, House Buttermilk Ranch

SIDE ACCOMPANIMENTS (choose two)

Honey and Thyme Glazed Carrots **GF**

Fire Roasted Zucchini **GF**

Seared Broccolini (in season) **GF**

Bacon Braised Baby Red Potatoes **GF**

Garlic Herbed French Green Beans **GF**

Roasted Garlic Pomme Puree **GF**
Also available in Parmesan Herb or Truffled Lobster

Cheddar Au gratins **GF**

Creamy Wild Rice Polenta Grits

Yukon Fingerlin Potato Confit **GF**

Elotes **GF**
Mexican Street Corn, 1/2 cobb, Chipotle Mayo, Cotija Cheese, Scallions, Cilantro and Chili Pepper Dust

Something Sweet...

UGLY Cheesecake (slices and whole cakes) 5.00 slice 40 whole cake
Local business, over 75 flavors. Also available in cupcake sizes

Mini Donuts 5.00 pp
Delicious mini donuts with a variety of toppings including Chocolate Ganache, Caramel, Raspberry Jam, and Cinnamon and Sugar

Flourless Chocolate Torte **GF** 5.00 pp
A delicious Gluten Free option

BUFFET / \$25 PER PERSON

Includes two entrees, two accompaniments, dinner rolls and butter. Add on a salad at \$2 per guest

SALAD ADD ON (choose one)

Caesar Salad with Shaved Parmesan

The Farm Salad **GF**
Ever-Evolving Local Seasonal Produce.
Tomatoes, Specialty Vegetables, Young
Spring Greens, with French and ranch
Dressing on Side

KID'S MENU

Perfect for ages 2 - 9

Chicken Strips or Mini Corn Dogs
8.00
served with Fries and Fruit

Combo of Both: Chicken Strips and
Mini Corn Dogs 10.00

ENTREES (choose two)

House Smoked Beef Brisket w/
Natural Jus and Horseradish Cream
on Side **GF**

Our Famous Hunters Chicken **GF**
Creamy Demi with Bacon,
Mushrooms, Onions, Peppers and
Tomatoes.

Orange Honey Glazed or Bacon and
Bourbon Pit Ham

Quarter Roasted Chicken w/ Secret
Dry Rub or Lemon Herb **GF**

Slow Roasted St Louis Ribs (BBQ,
Chipotle BBQ, or Dry Rub

Rustic Garlic Crusted Smoke Seared
Pork Loin **GF**

Pork Belly Burnt Ends
Lone Star BBQ (Traditional Austin
Heat Spices)

Beer Cheese Tortellini
Three Cheese - Local Beer Spiked.
Aged Cheddar Mornay, Pretzel
Crumble

Caprese Ravioli
Four Cheese Stuffed Ravioli, Basil
Pesto, Alfredo, Cherry Tomato, Fresh
Mozzarella

Chicken and Spinach Feta Alfredo
Smoked Portabello, Fire Roasted Red
Peppers, Fettucini, Feta, and Chicken

ACCOMPANIMENTS (choose two)

Cheddar Au Gratin Potatoes **GF**

Three Cheese Tin Foil Tots **GF**

Bacon Braised Baby Red Potatoes **GF**

Garlicky Green Beans **GF**

MN Wild Rice and Roasted Chicken
Salad

Chef's Choice Seasonal Vegetable **GF**

Jo Jos (large Potato Wedges, Choose
from Garlic Parmesan, Herbed Out,
Cajun or Salt and Pepper - served with
our Malt Liquor Sour Cream,

Garlic Puree Potatoes - choose from
Garlic, Parmesan and Herb, or Sweet
Potato **GF**

Potato Salad **GF**

ADD ONS

Cheesecake Cupcakes 3.00 pp
Assortment of flavors to choose from

Goody's Popcorn (ask for pricing)
Available in assorted flavors and sizes
from small individual bags to 6.5
gallon Bags (serves 25-30)

Coffee Station 1.50 per cup
Includes Cream, Sugar and Stir Sticks

What We Include With Our Service

Professional Menu Planning

Prompt responses to your messages

Two Complimentary Tastings (for
events over 100 guests)

China Plates

Black Linen Napkins

Silverware

Water Glasses

Staff

Coordinator Assistance

Changes can be made up to 12 days
prior to your event date

Late Night Bites

Looking to give your guests a little something later on in the night?

We Got You!

*late night is usually 1/2 to 2/3 of your guests

Walking Tacos 150 (priced per 25 guests)

Choose from Ancho Chili Lime Chicken, Cuban Pork Carnitas or Seasoned Ground Beef. Served with Mexi Cheese Blend, Pico De Gallo, Jalapeno, Tomato, Onion, Black Olives, Sour Cream, Taco Sauce and Doritos

BBQ Pulled Pork Sliders 150 (priced per 25 guests)

Slow Roasted Pork Shoulder, Sliced Onion, Jalapeno, Banana Pepper, Cheddar Cheese. IPA Spiked Stoney Mustard, Bread and Butter Pickles. Brioche Buns. Kettle Chips

Pub Pretzel Bar 160 (priced per 25 guests)

5 oz Soft Pretzels, Beer Cheese Bisque, Pickled Red Onion, IPA Spiked Stone Ground Mustard, Smoked Andouille Sausage, Herbed Soft Cheese, Salami, Baby Dill.



Call our event line anytime at 218 454 5494. We are always happy to answer any questions as well as line up a complimentary tasting. Don't see it on the menu? Ask us about customizing!
All prices are subject to change.