

PRAIRIE BAY CATERING

est. 2004

BANQUET & EVENT

appetizers

TOAST!

Crispy, Crunchy Bite-Sized Canapés!

Charred Brussel Sprout + Ricotta

Toasted Pine Nuts. Sherry poached Golden Raisins. Reduced Balsamic.
Toasted Truffle Ciabatta.

Duck Confit + Burrata

Slow Roasted Duck Leg. Hand Pulled. Garden Chives. Creamy Béarnaise Drizzle. Dried Cherries. Toasted Focaccia.

Classic Avocado

Avocado Puree. Quick Pickled Red Onion. Scallion. Hard Boiled Egg. Bright Orange Vinaigrette. Toasted Sourdough.

Black Mission Fig + Brie

Local Bacon and Onion Jam. Honey. Chili Dust. Toasted Ciabatta.

Sesame Prawn

Think Shrimp Toast! Argentinian Red Shrimp. Spring Onions. Sambal Honey. Cucumber Pico. Toasted Sourdough.

French Onion

Brandy Caramelized Onion. Jarlsberg Cheese. Beef Bone Broth and Fennel Soubise. Toasted French Baguette.

Spiced Sweet Potato + Broccolini

Whipped Sweet Potato Chèvre. Fire Roasted Broccolini. Local Honey. Truffle Toasted Focaccia.

Red Beet Purple Haze

Creamy Lavender Infused Goat Cheese. Slow Roasted Beets. Sea Salt. Local Honey. Pea Sprout. Toasted Ciabatta.

The Perfect Bruschetta Bite

Basil Pesto. Smoked Soft Mozzarella. Seasonal Tomato. Caramelized Onion. Reduced Balsamic. Toasted Ciabatta.

Grilled Cheese Comfort

Smoked Tomato Coulis. Basil Leaves. Melty Soft Havarti And Ricotta. Toasted Sourdough.

Icelandic Smoked Salmon

InHouse Smoked Wild Caught Alaskan Salmon. Bacon and Chive Aioli. Mustard Micro Greens. Toasted Marble Rye.

CHICKEN

Red Curry Crusted Chicken Fritter

Sweet Corn and Scallion Cream.

Wings!

Crispy Bone-In Chicken Wings. Choose Your Sauce: Thai Ginger, Code Red Buffalo Sauce, Apricot BBQ, Traditional BBQ, Teriyaki, Or Naked. Served with Celery, Ranch and Blue Cheese.

Chicken Satay

Pan Seared and Skewered Chicken Breast Choose From: Jamaican Jerk with Pineapple Coulis, Thai Sesame with Peanut Butter Chili Oil, Tandoori with Cucumber Dill Yogurt.

Code Red Buffalo Chicken Wontons

Creamy Buffalo Dip Packed into A Mini Wonton Cup. Bleu Cheese Crumble. Scallion.

Chicken Egg Rolls

Gochujang Aioli. Cilantro.

Chicken + Waffle Bites

Mini Belgian Waffle. Crispy Chicken Fritter. Bourbon Honey Butter. Scallion. Skewered.

PORK

Sidewinder Pork Belly Skewer

Ribboned Crisp Cucumber. Porter and Soy Caramel. Pork Belly Burnt Ends. Skewered.

Mini BLT'S

Local Seasonal Tomatoes. Local Hydroponic Romaine. Crispy Bacon. Kewpie. Toasted Ciabatta.

Pork Potstickers

Orange Marmalade Soy. Cilantro. Lime.

Tenderloin Bites

Chipotle Cranberry Glacé. Candied Bacon Aioli. Crisp Apple. Fennel Greens. Bleu Cheese. Skewered.

Pulled Pork Carnitas

Slow Roasted Pork Shoulder. Havana Flavors. Citrus Cilantro Sour Cream. Red Bell Pepper. Pickled Peppers.

SEAFOOD/FISH

Smoked Trout Hand Salad

Belgian Endive Spears. Quick pickled Red onion. Herbed Soft Cheese. Baby Dill.

Lobster Hand Salad

Belgian Endive Spears. Creamy Lobster Salad. Scallion. Sunflower Seeds.

Crispy Coconut Shrimp

Large Prawn. Pineapple Coulis.

Mini Crab Cakes

Hand Made and Seared. Garden Chives. Sriracha Lime Aioli.

Stretched Shrimp Tempura

Crisp, Lightly Battered Prawns. Sambal Aioli. Cilantro.

Mini Lobster Salad Tostada

Tiny Crunchy Tortilla Tostadas. House Favorite Lobster Salad. Blood Orange Gastrique. Fresh Avocado Puree.

Large Shrimp "Cocktail" Shooters

Bloody Mary Cocktail Sauce. Seasonal Vegetables.

Cucumber Cups

Choose From: Thai Ginger Shrimp, Smoked Salmon Salad, Lobster Salad.

Mini Crayfish Cakes

New Orleans Aioli. Trinity Salad. Cilantro.

Rare Ahi Tuna Brochettes

Poke Marinated Ahi Tuna. Crisp Cucumber. Blue Berry. Wasabi Aioli. Skewered. Toasted Sesame Seeds.

BEEF

Meatballs

Choose From: BEER-BQ, Chipotle, Honey BBQ Mushroom Marsala, Marinara, Swedish.

Steak + Potato Bites

Smoke Seared Tenderloin. Seasoned Fingerling Potatoes. Extra Yolky Hollandaise Aioli. Garden Chives.

Thai Shredded Short Rib Tacos

Slow Cooked Short Ribs. Thai Ginger Glacé. Root Vegetable Slaw. Chibal Aioli.

Sagamore Saged "Pie" Cups

Slow Cooked Beef Brisket. Sautéed Mirepoix. Worcestershire Demi Glacé. Crispy Phyllo "Pie" Cups.

Mini Beef Empanadas

Chipotle Crème Fraiche. Cilantro. Lime Zest.

unique \rightleftarrows unique
FOOD FOR EVENTS

FOR every kind of occasion

VEGETABLE

Mini Grilled Cheese and Tomato Basil Soup Shooters

Roasted Butternut Squash Bisque Soup Shooters

Whipped Brie Stuffed Strawberries
Fresh Mint. Reduced Balsamic.

Code Red Buffalo Cauliflower Fritters
Creamy House Bleu Cheese.

Mini Crudités Cups
A Variety of Seasonal Vegetables. Buttermilk Ranch.

Caprese Skewers
Cold Smoked Soft Mozzarella. Cherry Tomatoes.
Fresh Basil. Reduced Balsamic.

Feta Stuffed Watermelon
Fresh Mint. Sea Salt. Blue Berry Gastrique.

Mini Phyllo Tarts
Crispy Flakey Crust. Choose From:
Grilled Peach Compote, Mexican Sweet Corn Succotash, Wild Mushroom Ragu, Harissa Cauliflower Curry.

St. Mathias Farm Pickles
Locally sourced. Quick pickled Cucumbers.
Secret Seasoning Dusted. Spicy Harissa Sauce.

Cheese Curds
Pretzel Beer Breaded. Spicy Honey Mustard.

PLATTERS

(Pricing is Set for 25 people except for *Heirloom Bruschetta* which is per person)

The Heirloom Bruschetta

- Two toasts per person
- Spicy Sun-Dried Tomato Jam
- Basil Pesto
- Olive Oil
- Smoked Tomato Coulis
- Roasted Red Bell Peppers
- Caramelized Onions
- Roasted Garlic Cloves
- Marinated Portobello Mushroom
- Fresh Smoked Mozzarella
- Shaved Parmesan
- Gluten Free Bread is Available Upon Request

Crudité Platter

Seasonal Vegetables including Carrots, Zucchini, Scallions, Tomatoes, Broccoli and Cauliflower.
Served with Buttermilk Ranch.

Chef's Charcuterie Board

Crunchy Pretzels and Crackers. A Variety of Cured Meats including Salami and Prosciutto.
Honeycomb. IPA Spiked Stone Ground Mustard.
Quick Pickled Red Onion. Bread and Butter Pickles. Provolone. Swiss. White Cheddar. Pepper Jack.

Spanish Dip Trio

Guacamole. Pico de Gallo, Warm Cervesa Spiked Queso Fresco. Tri-Color Tortilla Chips. Lime Wedges. Cilantro.

The Drunken Hummus Board

In House Roasted Garlic Hummus. Bloody Mary Reduction. Hand Crumbled Feta. Crispy or Soft Pita. A Variety of Seasonal Vegetables. Tri-color Tortilla Chips.

Warm Artichoke and Crab Dip

Maryland Blue Crab. Pepper chili. Tri-Cheese Blend. Blanched Spinach. Garlic Toasted Crostini.

The Ultimate Seafood Platter

Large Shrimp Cocktail. Morey's Smoked Salmon Lox with Citrus Dill Crème Fraiche. Lobster Salad with Garlic Toasted Crostini's. Bay Scallop Ceviche with Tortilla Chips.

Seasonal Fruit Platter

Chef Curated Variety of Melons, Berries, Pineapple and other Seasonal Fruit.



prairiebay.3cheersmn.com • 218.824.6444
15115 Edgewood Drive, Baxter, MN

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NISSWA, MN
8789 Interlachen Rd
218.963.6261



CROSBY, MN
6 West Main Street
218.545.5444