

PRAIRIE BAY

CATERING

est. 2004

PLATFORM TWO

the cheer collective

“Hip...Hip... Display!” This Platform is geared to entertain. Social stations, chefs on-site and on-display, interactive stations and show-stopping, trendy food!

Mostly disposable china. Eco-friendly available upon request at an upgraded cost. Guest may request real china service. Less serving staff. Includes the set-up of water and beverage stations.

Stations are priced per person.

STATION ONE

> SEAR

Sear is a slider building station with chefs on display and interacting with your guests!

Choose Three Types of Sliders to Feature:

Cluck: Poultry Options

The “Lit” Chicken

Crispy Fried Chicken Fritters. Bourbon Butter. Root Vegetable Slaw. Bread & Butter Pickles. Code Red Buffalo Aioli. Brioche. Charred Chicken Avo-Grill Charred Chicken Breast. Avocado Puree. Pineapple Pico De Gallo. Brioche.

Pesto Turkey

All Time Guest Favorite...Alfalfa Sprouts. Red Onion. Pesto Aioli. Provolone. Spinach. Brioche.

Splash: Fresh Water & Ocean Options

Ahi Tuna

Sesame Seared. Poke Seasoned. Root Vegetable Slaw. Cilantro. Sambal Aioli. Brioche.

MN Walleye Cake

Wild Rice and Red Lake Walleye Cake. Baby Dill Remoulade. Shredded Iceberg Lettuce. Brioche.

Calamari Po' Boy

Crispy Corkscrew Calamari. Rustic Garlic Aioli. Bourbon Butter. Bread & Butter Pickles. Shredded Iceberg Lettuce. Brioche.

Lobster Salad Roll

House Favorite Lobster Salad. Sambal Aioli. Spinach Leaves. Brioche.

Bloom: Plant Based Options

Beets Feta Have My Honey

Slow Roasted Red Beets. Honey Glazed. Hand Crumbled Feta. Truffle Aioli. Spinach. Brioche.

The Sustainable Burger

Our take on a plant-based Impossible Burger. Cheddar Cheese. 1000 Island. Bread and Butter Pickles. Hydroponic Romaine. Brioche.

Mushroom Swiss

Smoky Swiss Cheese. Crispy Portobello. Bourbon Onions. Truffle Aioli. Spinach. Brioche.

Roasted Cauliflower Fritter

Bourbon Butter. Root Slaw. Bread and Butter Pickles. Code Red Buffalo Aioli.

Moo: Beef Options

Cheddar Burger

Aged Cheddar. Sambal Aioli. Brioche.

The Localvore Love

Hollister Farms Beef. Smoky Mayo. Cheddar. Local Bacon Jam. Brioche.

The Gold Digger

White Cheddar. Truffle Aioli. Spinach. Brioche.

Bad & Boozy

Cajun Spiced. Smoky Swiss. Bourbon Onions. Brioche.

Crispy Cowboy

Pepper Jack. Bacon Jam. Crispy Onions. BEER-BQ. Brioche.

3 Cheers Charm

White Cheddar. IPA Spiked Mustard Aioli. Red Onion. Bread and Butter Pickles. Brioche.

Oink: Pork Options

Hot Ham & Cheese

Swiss Cheese. IPA Spiked Mustard Aioli. Slow Braised Pit Ham. Brioche.

The Perfect Pulled Pork

Slow Braised Pork Shoulder. Beer-BQ. Root Vegetable Slaw. Brioche.

Pork Belly Burnt Ends

Slow Braised in Natural Jus. Sambal Aioli. Root Vegetable Slaw. Brioche.

Candied Bacon LT

Sweet and Salty Glacé. Pickled Red Onion. Tomato. Hydroponic Romaine. Candied Bacon Aioli. Brioche.

STATION TWO

> SIZZLE

Sizzle is an interactive Chef's Sauté Station.

Chefs will be building your choice pasta in front of you. Flipping sauté pans, plating, flambé.

Max 150 people. If you would like to have more guests, an additional chef charge will be applied for each additional chef at \$250 each.

Pasta:

Served with Bread Service and Fresh Shaved Parmesan. Build Your Own Bar Set Up.

1st Choose Your Noodles (Pick 2):

- Cavatappi
- Fettuccine
- Penne
- Angel Hair
- 3 Cheese Tortellini
- 5 Cheese Ravioli

2nd Choose Your Sauces (pick 2):

- Rustic Garlic Marinara
- Herbed Up Alfredo
- Diablo (Spicy Cream Based Sauce)
- Traditional Vodka Sauce
- Basil Pesto Alfredo
- Smoked Tomato Cream
- Sun Dried Tomato Alfredo

3rd Choose Your Protein (Pick 3):

- Grill Charred Chicken Breast
- All Beef Meat Balls
- Ground Italian Pork
- Seasoned Plant Based Veggie Crumble
- Garlic Herbed Shrimp
- Smoky New Orleans Andouille Sausage
- In House Smoked Wild Caught King Salmon

4th Choose Your Vegetables (Pick 6):

- Blanched Spinach
- Caramelized Onion
- Bell Pepper Blend
- Roasted Garlic Cloves
- Wild Mushroom Blend
- Banana Peppers
- Hot Pickled Peppers
- Scallions
- Artichokes
- Sun Dried Tomatoes

FOR every kind of occasion

- Fresh Baby Tomatoes
- Sweet Corn
- Peas
- Olive Blend
- Peppadews
- Fire Roasted Red Bell Peppers
- Grilled Zucchini
- Broccoli

Don't see the veggie you're looking for, just ask!
We will see what we can do!

*Also available in this section is a Spanish Paella Station. This is only used for outside setups with a large grilling area because our traditional Paella pan is so large! Inquire for details if this interests you.

STATION THREE

>RAW

This is a Chef ran and curated station. The Chef will use intense knife skills and techniques. This price varies due to the ever-changing market pricing of fresh sashimi grade fish and seafood. If interested, have your representative inquire with Executive Chef Jenna to check current market pricing.

Raw Oysters on Ice

Just shucked. Fresh, never frozen. Served with a variety of Chef curated sauces and garnishes.

Chef's Choice Sushi Rolls

Chef will interview your palate and create three exclusive rolls just for your event!
Chef will roll and plate Sushi in front of guests.

Sashimi Slate

Once again, your palate inspires the chef. Chef will choose up to three varieties of fresh, never frozen, Honolulu Sashimi Grade Fish to feature raw with a variety of sauces and garnishes.

All stations beyond this point will not be chef ran, just simple Serve Yourself Tables

Mediterranean Bar

Grilled and Crispy Fried Pita Bread. Falafel Fritters with a Cucumber Tzatziki Dipping Sauce. A trio of Hummus Boards that will include: Roasted Red Pepper Hummus, Rustic Garlic Hummus and Olive Tapenade Hummus. It will be served with a variety of Cucumbers, Carrots, Red Onion, Limes, Harissa, Kalimantan Olives, Tomatoes and Hand Crumbled Feta.

The Taco Truck

Build Your Tacos, Tostada, Nacho or Walking Tacos. Served with a variety of Soft Flour Tortillas, Corn Tortillas, Tostada, Tri Color Tortilla Chips.

Choose three proteins to feature:

- Shrimp Ceviche
- Ancho Chili Lime Chicken
- Traditional Seasoned Ground Beef
- Baja Chili Lime Battered White Fish
- Vegan Chorizo Crumble
- Cubano Flavors Pork Carnitas

Station comes set with a Garnish Table of: Tri Pepper Taco Sauce, Cilantro, Jalapeño, Sour Cream, Sweet Corn, Black Olives, Pico De Gallo, Limes, Black Bean Relish, Citrus Avocado Puree, and House Made Queso Fresco Fondue.

The Bamboo Bowl

Choose between a Ramen Bowl (Noodle) or a Traditional Bibimbap Bowl (Sticky Rice)

This bar comes set up with an epic Garnish

Station:

- Steamed White Fish
- Soy Glazed Pork Belly
- Ginger Grilled Beef Short Rib
- Fresh Ginger
- Minced Garlic
- Bok Choy
- Jalapeño
- Cucumber
- Radish
- Pickled Red Onion
- Chili Oil
- Sriracha Aioli
- Wild Mushrooms
- Tofu
- Bean Sprouts
- Unagi Sauce
- Traditional Umami Broth
- Red Curry Coconut Cream
- Lime
- Cilantro
- Gochujang



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