

PRAIRIE BAY CATERING

est. 2004

PLATFORM THREE

the chefs cheer

This is your traditional fine dining experience brought to the next level! It's our classic and consistent-quality plated experience we have been bringing to you for over 15 years! This is the Service Elite Package.

If there is something not found on here that you would like, don't be afraid to ask, our Executive Chef loves to curate menus and experience to your palate and vision!

PACKAGES:

Package One: Includes 2 butler-passed appetizers, 1 salad, 2 entrée choices, 2 sides.

Package Two: Includes 3 butler-passed Appetizers, 1 salad, 2 entrée choices, 2 sides.

Package Three: Includes 3 butler-passed appetizers, 1 salad, 3 entrée choices, 2 sides, and 1 late night station.

APPETIZERS

Please refer to and choose from our extensive aperitif Menu.

SALAD

From The Farm On St. Mathias

Seasonal and local produce (ever evolving).
Heirloom Tomatoes. Specialty Vegetables.
Young Spring Greens. Green Goddess Dressing.

Blueberry Fields Forever

Fresh Tart Blueberries. Hand Crumbled Feta.
Candied Pistachios. Baby Mixed Green Leaves.
Raspberry Champagne Vinaigrette.

Grilled Peach Prosciutto

Stickney Hill Chèvre. Oven Roasted Pecans.
Crispy, Crunchy Prosciutto. Young Arugula
Leaves. Dry Sherry-Dijon Vinaigrette.

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.

unique
FOOD

FOR

unique
EVENTS

PROTEIN ENTRÉE

Pan Seared Duroc Pork Loin

Choose between Red Curry Cream, Rustic Garlic
Crusted, Or Truffled Mushroom Cream.

MN Walleye

Pan Seared. Choose from Hazelnut Crusted,
Almond Crusted, Parmesan Crusted, Or Garden
Herb Crusted. Served with Baby Dill Remoulade.

House Smoked Beef Brisket

Natural Jus and Horseradish Cream.

Slow Roasted Beef Short Ribs

Veil Demi Glacé or Dark Ale Mustard Demi.

Pan Seared Breast of Chicken

Choose from Roasted Mushroom Marsala,
Cashew Mole, Caprese (Creamy Basil Sauce
covered, Smoked Mozzarella and Tomato
stuffed), or our Famous Hunter's Chicken.

Smoke Seared Beef Medallion

Natural Jus.

*Add \$5 Per Person For these Choices

Sliced Beef Tenderloin

Veil Demi Glacé.

6 oz. NY Strip

Port Wine Reduction or Veil Demi Glacé.

6 oz. Filet Mignon

Port Wine Reduction or Veil Demi Glacé.

6oz. Loin of Lamb

Curry Crusted or ask for the Chef to create your
Perfect Sauce.

Glazed and Caramelized Breast of Duck

Miso Honey Glazed, A La Orange, Or Juniper
Honey.

VEGETARIAN ENTRÉE

5 Cheese Manicotti

Rustic Tomato Marinara. Fresh Ground
Parmesan. Toasted Ciabatta.

Wild Mushroom Ravioli

Creamy Sage and Anisette Alfredo. Four Cheese
Stuffed Ravioli. Chèvre.

Red Beet and Quinoa Bowl

Slow Roasted Red Beets. House Made Rustic
Garlic Hummus. Toasted Pepitas. Broccoli.
Organic Brown Rice and Quinoa. Lemon Zest
Gastrique.

Southern Fried Polenta Cake

Seared Seasonal Vegetable Succotash. French
Quarter Cream.

SIDES

Honey and Thyme Glazed Young Carrots

Fire Roasted Zucchini

Garlic Herbed French Green Beans

Butternut Squash Puree

Bacon Braised Baby Red Potatoes

Yukon Fingerling Potato Confit

Roasted Garlic Pomme Puree

Truffled Pomme Puree

Celery Root Puree

Heirloom Potato Medley

Parmesan and Herbed Pomme Puree

Coconut Sweet Potato Puree

Aged White Cheddar Au gratin

Creamy Wild Rice Polenta Grits

Chef's Truffled Lobster Pomme Puree

*Combination and creative plates can be
curated with Executive Chef Jenna Brower Von
Siebolds.