



SAINTS CATERING MENU 2023

TERMS & CONDITIONS



Our menu is subject to change and ingredients may vary based on seasonality and availability. All pricing is guaranteed ninety (90) days prior to your event date.

All food and beverage, including alcohol, must be purchased through Professional Sports Catering, the exclusive food and beverage supplier at CHS Field. No food or beverage of any kind may be brought into or removed from the space by any guests.

Buffet times are set at two (2) hours. This is to assure proper quality and freshness to our guests.

Linen service is available and included in your catering package, in white, black and ivory only. If desired, other colors are available at an additional charge.

We are a Green building, all plates cups and flatware are compostable and/or recyclable. China is available at an additional charge.

ADDITIONAL CHARGES

Buffets have a minimum of 20 guests. Buffets served for under 20 guests are subject to additional fees.

All carving, action and attended station have an additional \$100.00 service fee.

Bartender fees are \$100.00 per bartender. For every \$1,000 in bar sales \$100.00 in bartender fees will be waived.

Events that require attendants more than two (2) hours prior to service may be subject to additional fees.

SERVICE CHARGES & GRATUITY

Please note that all food, beverage and related items for suite locations, hosted bars & non-game day catering events are subject to applicable sales tax, and an 18% service charge (10% is retained by Professional Sports Catering and 8% is distributed to service staff). Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.



BREAKFAST

BREAKFAST BUFFET

All Pricing per Person, minimum 20 people.

Each buffet package comes with coffee, hot teas, orange and cranberry juice

Continental Breakfast \$16.50

Seasonal fresh fruit, assorted muffins, bagels, pastries, whipped cream cheese, butter and jams

Lowertown Breakfast \$23

Seasonal fresh fruit, breakfast croissants sandwich. Apple wood smoked bacon, sausage patties, roasted breakfast potatoes. French toast soufflé, with maple syrup. Warm muffins, bagels, pastries, served with whipped cream cheese, butter and jams

Club Breakfast \$20

Seasonal fresh fruit, fluffy scrambled eggs with cheddar cheese, Applewood smoked bacon, sausage patties, roasted breakfast potatoes, warm muffins, bagels, pastries, served with whipped cream cheese, butter and jams.

BREAKFAST ENHANCEMENTS

Pricing per Person

Breakfast Sandwich \$8

Fried or Scrambled Egg, with your choice of bacon, sausage patty or sliced ham steak. Swiss Cheese or Cheddar Cheese, served on your choice of English Muffin, croissant or bagel.

Chef Attended Waffle Station \$17.50

Choice of Sides: fresh berries, bananas, pecans, whipped butter and maple syrup (\$100 Attendant Fee)

Chef Attended Omelet Station \$17.50

Range of Toppings available: Ham, apple wood smoked bacon, cheddar cheese, tomato, onion, red and green peppers, asparagus and mushrooms

*Egg Whites Available upon Request (\$100 Attendant Fee)

*Gluten Free available



A LA CARTE SNACKS

Warm Muffins and Fruit Scones **\$26/dozen**

Bagels with Whipped Cream Cheese **\$26/dozen**

Assorted Yogurt **\$5 each**

Whole Fresh Fruit **\$4 each**

Chewy Granola Bars (Oatmeal Raisin and Chocolate Chip) **\$4 each**

Stone Ground Tortilla Chips, House Made White Queso and Salsa **\$20/bowl (serves 10)**

House Made Hummus and Pita Triangles **\$20/bowl (serves 10)**

Sliced Seasonal Fresh Fruit **\$8/person**

Vegetable Crudités with Herbed Yogurt Dip **\$6/person**

Regular and Flavored Stadium Popcorn **\$15/bowl (serves 10)**

Deluxe Mixed Nuts **\$20/lbs (serves 10)**

Novelty Ice Cream Bars **\$6 each**

House Baked Assorted Cookies **\$25/dozen**

Chocolate Brownies, Dessert Bars **\$30/dozen**



A LA CARTE BEVERAGES

Full Coffee Service \$50/Gallon

Fresh brewed coffee, Decaffeinated Coffee and Assorted Hot Teas

*Serves Approximately 15 Cups

Assorted Canned Soda \$5.00 each

Coke, Diet Coke, Sprite, Minute Maid Lemonade

Beverages by the Gallon \$40/Gallon

Iced Tea, Lemonade, Fruit Punch, Orange Juice, Cranberry Juice, Pineapple Juice, Hot Chocolate

*Serves Approximately 15 Cups



INTERMISSION SNACKS

All Pricing per Person

Sweet & Salty \$14

Ranch and regular stadium popcorn, tortilla chips with roasted salsa, Chex Mix, and M&M's

The Sweet Tooth \$14

Freshly baked assorted cookies and dessert bars, plain and peanut M&M's, cheesecake minis

Heart Healthy \$16

Fresh grapes, roasted almonds, cashew and walnuts, assorted yogurts, baby carrots, peppers and hummus

Hummus Among Us \$16

House made hummus, pita chips, crudites, kalamata olives, Greek herb dip, sun dried tomato basil, green olive and white bean crostini



LIGHT LUNCH

All Pricing per Person

Included artisan breads, water and lemonade

Caesar Salad \$16

Romaine hearts, shaved parmesan, focaccia croutons, with Caesar dressing

- Add grilled chicken \$18
- Add shrimp \$22

Greek Salad \$16

Romaine hearts, cucumbers, kalamata olives, tomato, marinated chilies, feta cheese, red onions, with a lemon vinaigrette

- Add grilled chicken \$18
- Add shrimp \$22

Soup, Salad, or Sandwich \$18 (Pick 2)

See soup (pg 15) and box lunch section for options (below)

BOX LUNCH \$19.50

All Pricing per Person

Includes chips, pasta vegetable salad, cookie, pickle and canned soda or water

Choice of assorted breads: 7 Grain, Whole Wheat, Ciabatta

- Smoked turkey breast with lettuce, tomato, pepper jack cheese, apple wood smoked bacon, and cranberry aioli,
- Slow roasted inside round of beef with lettuce, tomato, red onions, cheddar cheese and smoked tomato mayo
- Double smoked ham with lettuce, tomato, Swiss cheese, stone ground mustard and honey sauce
- Tuscan chicken salad with celery, onions on a bed of lettuce and tomato



LUNCH BUFFET

*All Pricing per Person
Includes water and lemonade*

Minnesota Buffet \$29

Romaine hearts, shaved parmesan, focaccia croutons, seasonal fresh fruit salad, Wild Rice stuffed chicken breast with smoked cheese sauce, slow-roasted pot roast with pan reduction, roasted seasonal vegetables and roasted potatoes

Barbecue Buffet \$30

CHS field greens with lemon oregano vinaigrette, coleslaw, house-made creamy potato salad, slow-roasted molasses baked beans, smoked pulled pork, sliced smoked brisket and slider rolls

Classic Ballpark Buffet \$27

CHS field greens with lemon oregano vinaigrette, house-made creamy potato salad, bratwurst, sauerkraut, hot dogs, hamburgers, fresh lettuce, tomato, onion and cheese tray, slow-roasted molasses baked beans, roasted seasonal vegetables and appropriate rolls

Executive Deli Buffet \$26

CHS field greens with lemon oregano vinaigrette, vegetable pasta salad, Old Dutch kettle chips, and house-made creamy potato salad. Multi grain, sourdough, and ciabatta bread. Fresh Lettuce, tomato, onion, pickles. Smoked turkey breast, Tuscan chicken salad, baked ham and herb crusted roast beef



COLD APPETIZERS

All Pricing per 25 People

Tuscan Chicken Salad \$75

Served in puff pastry shells

Caprese Skewers* \$65

Mozzarella, cherry tomatoes, kalamata olives, with garlic basil vinaigrette

Bruschetta \$70

A mix of fresh garlic, onion, diced tomatoes, fresh basil and capers on an olive oil and garlic crostini

Sliced Beef Tenderloin \$95

Served on crostini with caramelized onions and horseradish cream

Jumbo Gulf Shrimp \$175

Served with cocktail sauce and lemons

Vegetarian*



HOT APPETIZERS

All Pricing per 25 People

Chicken or Beef Quesadilla \$80

Served with salsa and sour cream

Smoked Meatballs \$70

Hickory smoked with house-made marinara

Bacon Wrapped Chicken Skewers \$80

House made sweet chipotle seasoning with cilantro lime sour cream dip

Almond Crusted Chicken Tenders \$90

Served with spicy apricot dipping sauce

Stuffed Mushroom Caps* \$70

Panko crusted, vegetable stuffed mushrooms

Pork or Chicken Pot Stickers \$75

Seasoned pork or chicken, steamed and served with ponzu sauce

Spanakopita* \$70

Greek spinach and feta

Spring or Egg Rolls* \$175

Pork, cello noodles and fresh vegetables seasoned with fresh garlic, ginger and lemongrass. Served with sweet chili dipping sauce

Vegetarian*



APPETIZER DISPLAY

All Pricing per 25 People

Crudites \$120

Seasonal cut vegetables with lemon herb dip

Fresh Fruit \$140

Sliced seasonal vine ripened melon, berries with honey yogurt dipping sauce

Artisan Cheese \$160

Assorted fruits, crackers and crisps

Spinach Artichoke Gratin \$160

Served with warm baguette



RECEPTION STATIONS

*Chef Attendant Fee \$100 per Attendant
Prices per Person & Based on One Hour Service*

Stir Fry Station \$19

Chicken and beef, peppers, onions, cauliflower, carrots, celery, broccoli, and pea pods. Fresh garlic and ginger in a Thai peanut sauce or teriyaki. Served with white jasmine rice

Pasta Station \$18

Penne pasta, marinara and alfredo sauces, grilled chicken, meatballs, fresh herbs, and aged parmesan cheese

Fajita Station \$18

Chicken and beef, onions, peppers, jalapeños, cilantro, shredded cheese, sour cream, and salsa with flour and corn tortillas

Caesar Salad \$16

Romaine lettuce, ciabatta croutons, aged parmesan, Caesar dressing and lemon

- add chicken \$4
- add shrimp \$6

CARVING STATION

*Chef Attendant Fee \$100 per Attendant
Serves ~30 per order
Served with Artisan Rolls*

House-Smoked Brisket \$200

Bourbon barbecue sauce, horse radish cream

Apple Wood Smoked Pork Loin \$200

Mango chutney, sweet chili sauce and orange marmalade

Herb Crusted Beef Tenderloin \$325

Horse radish cream, Mushroom demi sauce



PLATED MEALS

All pricing per person

*Entrees Include CHS Field Green Salad,
Seasonal Vegetables, Artisan Breads*

CHINA RENTAL FEE NOT INCLUDED

Grilled Pork Loin \$29

Center cut pork loin, apple currant chutney, roasted mashed sweet potatoes

Minnesota Chicken \$28.50

Chicken breast, wild rice blend, smoked cheese and sherry velute

Mediterranean Pasta \$24

Penne pasta, spinach, roasted tomato, artichokes, kalamata olives and feta cheese

Pecan Crusted Walleye Fillet \$43

Wild rice pilaf, asparagus, carrots and maple butter

Cabernet Braised Short Ribs \$35

Boneless short ribs, pan roasted mushrooms, cabernet sauce, and chef choice potatoes

Top Sirloin Steak \$39

Sirloin steak, marinated and grilled. Chef choice potatoes

****You may choose up to three (3) options for your plated meals. All menu choices will automatically be billed at the highest priced entree****



DINNER BUFFET

All Pricing per Person

Includes artisan breads, fresh brewed coffee and lemonade

Classic Ballpark \$37

Farfalle pasta salad, house-made creamy potato salad, bratwurst, sauerkraut, hot dogs, hamburgers with sides of lettuce, tomato and cheese, slow-roasted molasses baked beans, roasted corn.

Saints Barbecue \$41

Farfalle pasta salad, creamy horseradish, cabbage slaw, house-made creamy potato salad, slow-roasted molasses baked beans, smoked brisket, smoked pulled pork, pulled chicken, and slider rolls

Southwest \$45

Romaine, roasted corn and cherry tomato salad. Mixed chop tomatoes, zucchini, cucumbers, sweet peppers with a honey lime jalapeno vinaigrette. Flank steak, roasted citrus relish, grilled chicken, roasted sweet onions, charred tomato salsa. Spanish rice, cilantro lime rice, roasted corn.

Pecan Crusted Walleye Fillet \$43

A mix of torn romaine and spring greens with tomato, red onion, mandarin oranges and almonds with a honey mustard dressing. Pan-seared pecan crusted red lake walleye. Served with Minnesota wild rice pilaf, steamed lemon zested asparagus, topped with whipped maple butter.



DINNER ENHANCEMENTS

*Designed as an Addition to a Dinner Buffet
Pricing per Person*

Chef Selection Soup \$16

Roasted tomato bisque with basil oil
Minnesota Wild Rice
Minestrone Beef barley

SPECIALTY SALAD \$5

Securian Club

Mixed greens, roasted beets, goat cheese, tomatoes, candied walnuts, and citrus vinaigrette

Green Line Spinach

Baby spinach, pickled red onions, almonds, gorgonzola cheese, raspberry vinaigrette

Classic Caesar

Romaine hearts, shaved parmesan, focaccia croutons, house-made Caesar dressing

Caprese

Fresh mozzarella, vine ripened tomatoes, basil leaves with garlic basil vinaigrette

Lowertown

Power greens, orange fillets, strawberries, almonds, shaved parmesan, apple cider vinaigrette



DESSERTS \$9

All Pricing per Person

Chocolate Decadence

Flourless chocolate torte with a raspberry coulées, caramel drizzle topped with fresh berries and whipped cream

Blueberry Cheesecake

White chocolate cheesecake with swirls of berry compote

Carrot Cake

Fresh pumpkin spiced cake with carrots and chantilly cream

Assorted Pies (choose 1)

Pumpkin, apple, cherry, pecan with chantilly cream

Strawberries Romanoff

Freshly sliced strawberries topped with brown sugar and a vanilla cherry clotted cream

GUARANTEES & PAYMENT

100% of all estimated charges shall be made no later than one week (7 days) prior to the event. We will not commence service without receipt of this payment.

The payment will in all cases non-refundable. Payment can be made in cash, certified check or by an authorized credit card.

For additions to the initial payment, a major credit card is required. These payments, including but not limited to: bar fees, hosted bar tabs, additional food made due to increase in attendance or any damages incurred, will be made the day of the event.

Final attendance guarantees are required no later than one week (7 days) prior to your event. Any dietary restriction numbers are also required when the guarantee is provided. This number will be considered your minimum guarantee and is not subject to reduction.

CALL: You can always contact the Catering Manager at (763) 703-5218 to place your order right over the phone.

EMAIL: You can also contact the Catering Manager with any questions or to place your order at aschroer@prosportscatering.com.

No matter which method you choose to use, always keep in mind that the catering coordinator is on hand to help you with your menu selections and any needs you may have. Please feel free to contact us at any time.