



**CANADIAN
HONKER**

Restaurant & Catering



CANADIAN HONKER

WEDDING MENU

507.258.4633 | CanadianHonkerCatering.com

2112 2nd St. SW, Suite 100 | Rochester, MN 55902



INFORMATION & DETAILS

Thank you for considering Canadian Honker to cater your special day. We're here to assist in making the planning for your special day as easy as possible. We have designed this package to include details about our food and beverage services, amenities, and to provide information about how your event will come together with ease as we help plan your event. Our catering staff will happily work with you to customize your menus, service style and overall cuisine taste to meet specific needs for your special occasion.

Menu options are price quoted separately and included in the wedding package. Our catering team is eager to assist with any beverage service you may need; see pricing in the Bar & Beverage Service section.

Final guarantees of attendance must be specified 7-10 days in advance of the reception date. This will allow time for ordering, scheduling and preparation of food.

The following services are complimentary with our wedding package:

Buffet style service with high quality disposable products.

Head table service

Table dismissal (our team will dismiss tables in an orderly fashion to eliminate congestion at the buffet).

Complimentary champagne toast for wedding party if bar service is provided by us.

Linen (for food and beverage tables).

Dessert table will be assisted by our catering staff.

PAYMENT

Payment is due Monday prior to your reception date. We gladly accept personal checks, money orders, cash and all credit cards.

All prices are subject to tax, 20% service charge and a facility charge may apply. A travel fee will be applied outside of city limits. Pricing is subject to menu selection.

LEFTOVERS

Due to the uncontrollable conditions of off-site catering, leftover food may not be left with the customer. The remainder of the food will be taken back to our facility, evaluated and distributed to Community Food Response.

TABLES & LINENS

Please provide tables or counter space for food and beverages.

Linens for all other tables such as guest tables, etc. are available for 5.00 per cloth. It will be your responsibility to pick up linens one and five days prior to your event and cover your tables. Linen napkins are available for 0.50 per napkin.

PAPER-WARE & CHINA

All disposable products are included at no extra charge for buffets. China and silverware range from 3.00 to 5.00 per person.

A Full Setting includes dinner, salad and dessert plates, silverware and water glass and coffee cup.

A Partial Setting includes dinner plate, fork and knife, and paper products for the dessert plate, dessert fork.



ENTRÉE SELECTIONS

CHICKEN

Chicken Marsala

Boneless breast of chicken, pan fried, with a wild mushroom Marsala wine sauce

Boursin Chicken

Seared boneless breast of chicken with a boursin cream sauce.

Balsamic Chicken

Grilled balsamic marinated breast of chicken with a boursin cream sauce.

Herb Crusted Chicken

Herb crusted boneless chicken breast served with a balsamic thyme jus.

Roasted Red Pepper Chicken

Seared breast of chicken with a roasted red pepper cream sauce.

VEGETARIAN

Potato Gnocchi

Tender potato gnocchi tossed with an orange sage brown butter sauce.

Spinach and Portobello Ravioli

Tossed with a wild mushroom cream sauce or a creamy marinara.

Wild Mushroom Quinoa Cake

Wild mushroom quinoa cakes, topped with sautéed spinach and finished with a light garlic cream sauce.

Grilled vegetable Napoleon

Layers of grilled vegetables and crispy polenta, with a rustic romesco sauce.

BEEF

Burgundy Peppercorn Steak

Sliced, served with a wild mushroom demi-glace.

Sliced Pot Roast

Tender braised beef chunk, sliced with a rich red wine demi-glace.

Coffee Chili Flank Steak

Coffee chili rubbed flank steak, sliced and served with a cilantro demi-glace.

PORK

Orange Cranberry Pork Chop

Orange and star anise brined center cut pork chop finished with an orange cranberry demi-glace.

Sliced Pork Loin

Sliced slow roasted pork loin served with a Dijon mustard demi-glace.

Pork Tenderloin

Dijon and herb crusted pork tenderloin, sliced and served with an apple cider demi-glace.

PICNIC

Pulled Barbecue Pork Butt

*Tender pulled pork tossed with our house made barbecue sauce.
Kaiser roll served in place of dinner roll.*

Smoked Barbecue Brisket

Thinly sliced mesquite smoked beef brisket, finished with a barbecue demi-glace.

Rotisserie-Style Chicken

Bone-in 1/4 chicken with a lemon and herb dry rub, slow roasted to perfection.

Entree pricing includes three (3) sides of your choice. Pricing includes fresh baked dinner rolls and butter and a beverage table with lemonade, regular and decaf coffee.

A dual entree meal can be created for an additional \$3.00.

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SIDES

SALADS

- Baby Red Potato Salad
- Fresh Fruit Salad with Fresh Berries
- Broccoli Waldorf Salad
- Mozzarella, Tomato, and Pesto Caprese Salad
- Pesto Parmesan Rotini Pasta Salad
- Roasted Marinated Vegetable Salad
- House Salad with your choice of dressing.
- Country Mix Salad with light Dijon vinaigrette.

VEGETABLES

- Green Beans
 - Buttered, Almondine or with Bacon and Pearl Onions.
- Corn with Cilantro & Red Pepper
- Honey Bourbon Glazed Carrots
- Seasonal Blend of Roasted Vegetables
- Baby Carrots Roasted with Orange and Fresh Sage.
- Pan Roasted Brussel Sprouts

STARCHES

- Herb and Truffle Roasted Baby Potatoes
- Wild Rice Pilaf
- Smoked Gouda Scalloped Potatoes
- Creamy Aged Cheddar Macaroni and Cheese
- Garlic Parmesan Mashed Yukon Gold Potatoes
- Roasted Red Potatoes with caramelized onion and bacon.

KIDS MEALS

All kids meal options include fresh fruit cup, roasted potato wedges, and appropriate condiments.

Chicken Strips

Pigs in a Blanket

Chicken Alfredo or Spaghetti and Meatballs

Mac and Cheese

Cheese Quesadilla

Cheeseburger Slider



BAR SERVICE

HOSTED DRINKS

Bride & Grooms Favorite

Serve the Bride & Grooms favorite cocktails your guests will love!

Soda Package

Serve your group Pepsi products for the entire evening.

WINE

Specialty Wines

Choose from our exceptional wine list with names like Evolution, Benziger, Hess, and William Hill. We would love to pair a wine to fit your tastes. (Market Price)

House Wines

Served by the bottle.

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, and Moscato

LOCAL, CRAFT & IMPORTED KEGGED BEER

Please inquire about other options. (Market Price)

SUPPORT LOCAL BREWERIES

LTS
Little Thistle
SXSE
Thesis
Kinney Creek

MINNESOTA/REGIONAL BREWERIES

Fair State Co-op MN
Bent Paddle MN
Summit MN
Fulton MN
Toppling Goliath IA

NATIONAL BREWERIES

New Belgium CO
Sam Adams MA
Blue Moon CO
Deschutes WA
Bell's MI

CASH BAR OPTIONS

Domestic Bottled Beer

Imported/Premium Beer

Call Cocktails

House Wines

Premium Cocktails

Assorted Sodas

DOMESTIC KEGS

Domestic Beer Kegs

Coors
Michelob Golden Light
Grain Belt
Busch Beer
Bud Light
Miller Light

Each bar must generate minimum sales of \$150.00 per hour, per bar, for this service. Hosted items will be applied towards the minimum. The difference between the bar revenue generated and the minimum will be billed accordingly .

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POWERS
VENTURES

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