Distinctive Catering & EVENTS

Menu

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OUR FOOD & BEVERAGE
COORDINATORS

Cassie

Jenna

Vanessa

Willie

(612) 339-0222

OUR EXECUTIVE CHEF

Andrew

Andrew grew up in Eagan, Minnesota and attended culinary training at Mendota Heights Le Cordon Bleu. His favorite food is oysters, and the first meal he ever learned to cook was quiche!

This is your event.
Allow us to make it spectacular.

Our catering truly is distinctive! At Distinctive Catering & Events, we align impeccable service with incredible food for all of your important events. Throughout the planning process, our Food & Beverage Coordinators are here to guide you with their kindness and trusted experience. Our chefs have the capability of customizing your appetizers, food stations, meals, desserts, and late-night snacks, making them distinctive to your occasion. Our servers will impress you with their etiquette, friendliness, and overall professionalism. The bartenders eliminate any stress of the bar by effortlessly implementing a service that is customized to your exact needs and budget. We also take pride in the presentation! Presenting our services and food in an elegant fashion is a very high-priority at Distinctive Catering and Events. You've spent time coordinating each detail of your event, and we aim to complement all of your effort. Above all, our food quality is what sets us above the rest. We cook on-site, so your meal has finished cooking just minutes before it is served onto your plate. We welcome you to a personal tasting to savor each flavor for yourself!

Key

- V **Vegetarian**
- VG **Vegan**
- GF **Gluten Free**
- DF **Dairy Free**
- B **Buffet Style**
- F **Family Style**
- P **Plated**
  includes: preset salad and bread with butter

revised 1/17/2020

Hors D'oeuvres

Mini Grilled Cheese with Tomato Soup V
toasted crostini, grilled with cheddar cheese and served with a side of tomato soup

Bruschetta V
diced roma tomatoes, fresh garlic, basil, topped with shaved parmesan served on a toasted crostini

Rosemary Steak Tips GF
tenderloin steak tips served in a burgundy wine reduction, with bleu cheese

Summertime Caprese Skewer V GF
cucumber, watermelon, basil, and mozzarella, drizzled with a citrus vinaigrette

Stuffed Mushrooms GF
mushrooms stuffed with sausage and fresh herbs, covered in our own parmesan cream sauce

Crab Bites
crab, cream cheese, red pepper, onion, celery, deep fried then dipped in a ghost pepper aioli

Smoked Salmon Cucumber Delights
dill cream cheese served on English cucumbers, and topped with fresh wild caught Atlantic salmon

Candied Bacon
thick-cut bacon served on a stick featuring three flavors: spicy, maple and rosemary

Brie and Bacon Cup
phyllo cups filled with brie and balsamic onions, topped with savory bacon

Salads

Chef's bread selection is included with salad course.

Distinctive Seasonal Salad V GF

spinach and mixed greens, with thinly sliced red onion, feta cheese, dried cherries, candied walnuts tossed in a white truffle vinaigrette

Caesar Salad

house made creamy Caesar dressing, with romaine lettuce, shaved parmesan and croutons

Waldorf Salad V GF

romaine lettuce topped with walnut, apple, raisins, celery and a light yogurt vinaigrette

Sides

Two sides are included in the entree price, unless noted otherwise.

Seasonal Medley VG
chef's pick of seasonal, fresh vegetables tossed with a white balsamic glaze

Green Beans VG GF
poached green beans with garlic, salt, pepper, and olive oil

Asparagus VG GF DF
asparagus grilled with extra virgin olive oil, garlic, and lemon

Roasted Red Skins VG GF DF
baby red skin potatoes, cut into wedges tossed in herbs, olive oil, and spices, then roasted

Yukon Gold Garlic Mashed Potatoes V GF
Yukon gold mashed potatoes with goat cheese and chives

Butternut Squash V GF
butternut squash roasted with brown sugar and warm spices

Wild Rice GF
served with virginia ham, peas, and spinach

Entrees

Red Pepper Chicken GF
roasted red pepper parmesan cream sauce, served over grilled or baked chicken breast

Chicken Provençale GF
grilled pesto rubbed chicken, topped with tomato, capers, olives, garlic, and fresh herbs

Chicken Marsala GF
seared chicken breast covered in a sweet marsala sauce with bacon, mushrooms and onions

Pork Chops GF
boneless center cut pork chops, grilled and served with whole grain mustard sauce

Beef Short Ribs DF
braised short ribs with a red wine, cherry, and rosemary au jus

Prime Rib with Au Jus GF DF
classic king cut ribeye, slow roasted to medium rare served with savory au jus sliced on-site

Filet Mignon GF DF *when served without sauce*
beef tenderloin seared and roasted to medium rare served with a creamy, garlic, tarragon sauce

Entrees Continued

Smoked Brisket GF DF
beef brisket rubbed and slow smoked for 24 hours, served with a house made BBQ sauce

Lobster Mac and Cheese
pasta covered in a rich and creamy four cheese sauce and tossed with lobster and pancetta, topped with herbed bread crumbs

Wild Caught Atlantic Salmon GF
center cut salmon filets seared crispy and served with creamy lemon dill or soy ginger glaze (soy option is not gluten free)

Flank Steak GF DF
barbacoa grilled flank steak with chimichurri sauce

Lemon Piccata GF
grilled or baked chicken breast, finished with a creamy meyer lemon, white wine, and caper sauce

Eggplant Parmesan V
eggplant breaded and layered with marinara and parmesan cheese

Penne Alfredo GF V *available upon request*
chicken breast diced and tossed with our own parmesan cream sauce, and al-dente penne

Desserts (V)

Coffee & Cocoa Bar
includes two spoon dipping flavors, whipped cream, and mini marshmallows

additional flavors: peppermint, Heath bar, sweet heat chili, pumpkin spice, peanut butter cup, chocolate caramel, espresso, cappuccino

Chocolate Torte
baked chocolate torte served with a creamy, coffee sauce

Macarons
a variety of flavors

Ice Cream Sundae Bar
Bridgeman's vanilla ice cream with whipped cream, crushed oreos, crushed M&M's, sprinkles, walnuts, peanuts, pecans, strawberries, blueberries, cherries

Dessert Shooters
a variety of flavors

NEW! **Cherries Jubilee Experience**
Cherries, sugar, and cherry liqueur - cooked in front of guests and served warm on ice cream, along with a flambé experience that will not be forgotten.

NEW! **Bananas Foster Experience**
Bananas, sugar, and rum - cooked in front of guests and served warm on ice cream, along with a flambé experience that will not be forgotten.

NEW! **Waffle Bar Experience**
This action station is one you've likely never seen before! Fresh waffles are cooked in front of guests and served on a stick, allowing them to add their own variety of creatively displayed toppings.

Disposable reflection plates and reflection silverware are included with dessert service.

Late Night Snacks

Wood Fire Pizza
assortment of pepperoni, sausage, three cheese, and supreme

Pork Sliders
award winning pulled pork with accompanying BBQ sauces and toppings

Mac & Cheese Bar
our signature mac and cheese topped with choice of jalapeños, bacon bits, broccoli, kernel corn, sugar snap peas, chives, bread crumbs and shredded cheeses

Cheese Curds
served with BBQ sauce and ranch

Tator Tot Bar
tater tots, nacho cheese, black olives, beef gravy sour cream, jalapenos, bacon, ranch and hot sauce

Walking Tacos
sour cream, hamburger, diced tomatoes, jalapenos, shredded cheese, shredded lettuce

Pretzel Wall
salted pretzel twists and bites, served with stone ground mustard, Dijon mustard, yellow mustard, and cheese sauce while displayed creatively on a wall

Disposable plates and silverware are included with late night snacks.

Extra Service Options

Coffee Station
regular coffee served with sugar and creamer with styrofoam cups

China Coffee Cups

Table Coffee Service
China cups set on table and servers pour coffee to guests

Champagne or Wine Glasses

Champagne or Wine Pour
glasses set on table and servers pour champagne or wine for guests

Buffet Style Meal
preset salads and bread with butter on plates

Candle Lighting • *pricing based on quantity*

Customized Table Settings Available
work with our planners to choose table settings that are unique to your style and taste (ex. gold silverware, glass chargers, satin napkins). The items chosen will determine cost.

China plates, table setting (linen napkin, charger plate, and silverware), and water service are included in standard service.

Distinctive Catering & Events helped make the wedding day perfect! Professional service and quality food were provided. Our food and beverage coordinator was instrumental in helping us make decisions with the meal we selected. She was always very gracious and helpful. She worked very hard the day of the wedding and the table set-up could not have looked more beautiful. Bartenders were efficient and professional also. Our food was exceptional. All Distinctive staff presented themselves in a very professional manner. The food along the serving line was wonderfully presented. We had so many compliments on how great the food was. Distinctive delivered exactly what they said they would do for us. Thank you for all your hard work, all very much appreciated.

-Kathy

Distinctive Catering did an amazing job at our wedding. We had lots of options and flexibility in our food and drink packages to start. And on our big day, guests continued to praise the food all night. Not to mention the service was outstanding. We didn't have to worry about a thing.

-Alyssa

We used Distinctive Catering for our wedding in August and we are so glad that we did! First off, the food was AMAZING. We received countless compliments from guests on the appetizers and dinner (rare that wedding food is great). The staff is wonderful to work with. They have excellent customer service - timely responses to all questions I had. I would use Distinctive for all future catering needs!

- Jordan