



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!

REVISED 2/4/20

Hors D'oeuvres

FOR BUTLER PASSED APPETIZERS, ADD \$1.50 TO THE PRICE BELOW.

MINI GRILLED CHEESE & TOMATO SOUP VEGETARIAN

toasted crostini, grilled with cheddar cheese and served with a side
of tomato soup

BRUSCHETTA VEGETARIAN

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

ROSEMARY STEAK TIPS GLUTEN FREE

tenderloin steak tips served in a burgundy wine reduction and bleu cheese

SUMMERTIME CAPRESE SKEWER GLUTEN FREE & VEGETARIAN

cucumber, watermelon, basil, and mozzarella, drizzled with a citrus vinaigrette

STUFFED MUSHROOMS GLUTEN FREE

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 GLUTEN FREE

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

CANDIED BACON GLUTEN & DAIRY FREE

thick-cut bacon served on a stick featuring a chili, maple and
rosemary flavor

BRIE & BACON CUP

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

Salads

A CHEF'S BREAD SELECTION IS INCLUDED WITH THE SALAD COURSE.
ONE SALAD IS INCLUDED IN THE ENTREE PRICE, UNLESS NOTED OTHERWISE.

DISTINCTIVE SEASONAL SALAD GLUTEN FREE & VEGETARIAN
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 GLUTEN FREE & VEGETARIAN
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 VEGAN

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

GREEN BEANS GLUTEN FREE & VEGAN

poached green beans with garlic, salt, pepper and olive oil

ASPARAGUS VEGAN

asparagus grilled with extra virgin olive oil, garlic and lemon

ROASTED RED SKINS VEGAN

baby red skin potatoes, cut into wedges tossed in herbs, olive oil,
and spices - then roasted

YUKON GOLD GARLIC

MASHED POTATOES GLUTEN FREE & VEGETARIAN

Yukon gold mashed potatoes with goat cheese and chives

BUTTERNUT SQUASH GLUTEN FREE & VEGETARIAN

butternut squash roasted with brown sugar and warm spices

WILD RICE GLUTEN FREE

served with virginia ham, peas and spinach

Entrées

A PLATED MEAL INCLUDES A PRESET SALAD AND BREAD WITH BUTTER.

RED PEPPER CHICKEN GLUTEN FREE

roasted red pepper parmesan cream sauce, served over grilled or baked chicken breast

CHICKEN PROVENÇALE GLUTEN FREE

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

CHICKEN MARSALA GLUTEN FREE

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

PORK CHOPS GLUTEN FREE

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

BEEF SHORT RIBS DAIRY FREE

braised short ribs with a red wine, cherry and rosemary au jus

PRIME RIB WITH AU JUS GLUTEN & DAIRY FREE

classic king cut ribeye, slow roasted to medium rare served with savory au jus, sliced on-site

FILET MIGNON GLUTEN & DAIRY FREE WHEN SERVED WITHOUT SAUCE

beef tenderloin seared and roasted to medium rare served with a creamy garlic and tarragon sauce

Entrées Continued

SMOKED BRISKET GLUTEN & DAIRY FREE

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 GLUTEN FREE

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

FLANK STEAK GLUTEN & DAIRY FREE

barbacoa grilled flank steak with chimichurri sauce

LEMON PICCATA GLUTEN FREE

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

EGGPLANT PARMESAN VEGETARIAN

eggplant breaded and layered with marinara and parmesan cheese

PENNE ALFREDO GLUTEN FREE & VEGETARIAN UPON REQUEST

chicken breast diced and tossed with our own parmesan cream sauce and al-dente penne

Desserts

COFFEE & COCOA BAR

includes two spoon dipping flavors, whipped cream and mini marshmallows

additional flavor: peppermint, Heath bar, sweet heat chili, pumpkin spice, peanut butter cup, chocolate caramel and 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 and 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 cheeses

CHEESE CURDS

served with BBQ sauce and ranch

TATOR TOT BAR

tater tots, nacho cheese, black olives, beef gravy sour cream, jalapeños, bacon, ranch and hot sauce

WALKING TACOS

sour cream, hamburger, diced tomatoes, jalapeños, cheese and lettuce

PRETZEL WALL

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

DISPOSABLE PLATES AND SILVERWARE ARE
INCLUDED WITH LATE NIGHT SNACKS.

Extra Service Options

NEW! BREAD & GOURMET BUTTER PACKAGE

This fresh upgrade enhances and complements any menu. For a single price, your guests can indulge in four choices of gourmet butters and five varieties of bread, including: Blackberry, Rosemary Garlic, Sweet Chili, and Simply Salted Butters and Asiago, Ciabatta, Baguette, French Petits Pains, and Whole Wheat Baguette Breads.

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