



BREAKFAST + BREAKS

Continental, buffet, and plated breakfast includes freshly roasted fair trade coffee and hot tea

CONTINENTAL

Highland Continental

House Granola + Yogurt
Bagels with Cream Cheese
Signature Morning Breads
Seasonal Fruit Display
\$21.95 per person

Lowry Continental

House Oatmeal
Hard Boiled Eggs
Bagels + Muffins + Pastry Basket
Seasonal Fruit Display
\$21.95 per person

BUFFET

B.Y.O. Traditional Breakfast Buffet

Scrambled Eggs with Cream Cheese
Apple Smoked Bacon + Pork Sausage
Potatoes O'Brien
Bagels + Muffins + Pastry Basket
Seasonal Fruit Display
\$26.50 per person

B.Y.O. Breakfast Bowl Buffet

Scrambled Eggs with Cream Cheese
Andouille
Brown Rice
Fixins': spinach-corn mix, black beans, queso fresco
Pastry Basket
Seasonal Fruit Display
\$26.50 per person

PLATED PERFECTION

Steak + Eggs

Scrambled Eggs with Cream Cheese
Seared Beef Medallions
Potatoes O'Brien
Pastry Basket
\$25.95 per person

Scrambled Eggs Benedict

Scrambled Eggs with Cream Cheese
Roasted Ham
English Muffin
Hollandaise
Potatoes O'Brien
Pastry Basket
\$24.95 per person

American Breakfast

Scrambled Eggs with Cream Cheese
Sausage Links or Thick Cut Bacon
Potatoes O'Brien
Pastry Basket
\$24.95 per person

Roast Beef Hash

Scrambled Eggs with Cream Cheese
Spiced Sliced Roast Sirloin
Bistro Sauce
Potatoes O'Brien
Pastry Basket
\$24.95 per person

Add \$1.50 per guest for juice assortment (orange, tomato, and cranberry)

All prices are subject to a 23% service charge and applicable taxes

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BREAKFAST A LA CARTE

Bakery served per dozen

Mini Pastries, Assorted	\$ 35 /dozen	Fresh Brewed Coffee	\$55 /gallon
Signature Morning Breads	\$ 30 /dozen	Assorted Herbal Teas	\$3.50 each
Bagels + Cream Cheese	\$41 /dozen	Bottled Juices	\$4.50 each
Scones	\$42 /dozen	Lemonade	\$49.95 /gallon
Muffins, Blackberry	\$55 /dozen	Iced Tea	\$45 /dozen
Seasonal Fresh Fruit Display	\$204 /display	Bottled Water	\$3.25 each
Assorted Yogurts, Individual	\$45 /dozen	Assorted Sodas	\$42 /dozen
House Oatmeal (Min. 10)	\$45 /dozen		
Hard Boiled Eggs	\$2.25 each		

SWEET+SALTY+HEALTHY A LA CARTE

Brownies	\$ 39 /dozen
House Specialty Macaroons	\$ 16 /dozen
Cookies	\$ 37 /dozen
Rice Krispy Bars	\$ 39/dozen
Assorted Candy Bars	\$ 25 /pound
Nut Mix	\$ 36 /pound
Energy Bars	\$4 each
Whole Fruit	\$3.50 each
Snack Mix	\$19 /pound

BREAK PACKAGES

Build Your Own Trail Mix

Peanuts + Almonds
M & M's
Raisins
Pretzels
\$7.25 per person

Health Nut

Whole Bananas
Energy Bites
Cheez Its + Nut Mix
\$7.95 per person

Nosh

Crudité Wraps + House Dipping Sauces
Tortilla Chips + Charred Salsa
Hummus + Lavash
\$ 7.95 per person

Shindig

Deviled Eggs
Chick Pea Wraps
Smoked Trout Dip + Lavash
\$ 11.95 per person

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LUNCH

Lunch includes freshly roasted fair trade coffee and hot tea

Plated Lunch Entrees

Includes House Salad + Bread Basket

Wild Mushroom Meatloaf

local beef, house sausage,
market vegetables, soy reduction

\$23.50

Roasted Chicken Enchiladas

premium cheeses, charred salsa,
black beans, brown rice

\$22.95

Southern Crabcakes

pan seared, roadside tarter, market
vegetables

\$24.50

Seared Salmon

farm raised roasted salmon,
market vegetables, white wine butter

\$27.95

House Vegetarian Lasagna

fresh pasta sheet layers, lemon ricotta,
ragout, parmesan, house sauce

\$22.95

Almond Crusted Walleye

parmesan almond crust, wild rice pilaf,
light mustard sauce

\$29.95

Chicken Roulade

Goat Cheese-Spinach Stuffed, Herb
Breading, Colcannon Potatoes,
Romesco Sauce, Herb Oil

\$23.50

Chicken Payard

lightly breaded, pan seared,
angel hair pasta, caper cream sauce

\$23.50

Stuffed Pasta

housemade pasta, tomato ragout,
roasted eggplant, goat cheese

\$21.95

Seared Beef Medallions

colcannon potatoes, housemade steak sauce

\$32.95

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LUNCH

Lunch includes freshly roasted fair trade coffee and hot tea

Salad and Sandwich Entrees

Almond Crusted Walleye Sandwich

roadside tartar, greens, herb vinaigrette,
poppy seed bun, house chips

\$21.95

Muffaletta Sandwich

focaccia, locally-made meats, olive relish,
provolone, house chips

\$19.50

Chicken Salad Sandwich

multigrain bread, roasted chicken, walnuts,
lemon pepper dressing, house chips

\$19.50

Nice House Salad

greens, carrots, tomatoes, cucumbers, herb
vinaigrette, bread

Chicken \$ 19.95

Steak \$22.95

Turkey Grinders

roasted turkey, house slaw, 10,000 lake
sauce, marble hoagie, house chips

\$19.50

Turkey Sandwich

house roasted turkey, cheddar, lettuce,
tomato, multigrain bread, house chips

\$19.50

Kale Chicken Salad

kale, house roasted chicken, ramen crunch,
edemame, peanut sauce, bread

\$19.95

Waldorf Chicken Salad

roasted chicken, mixed greens, almonds,
dates, goat cheese, special vinaigrette,
bread

\$19.95

Add Soup Du jour \$4.00 per guest

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LUNCH BUFFETS

Lunch includes freshly roasted fair trade coffee and hot tea

Cold Cuts

\$27.50

Assorted sliced meats and cheeses
Assorted rustic breads and croissants
Wild Rice Salad: farro, spinach, pecans, green onions, soy chili glaze
Chips and Onion Dip

North Loop

\$27.50

Mediterranean Wrap: whole wheat tortilla, tabbouleh, herb goat cheese, kale, red pepper sambal
Turkey Sandwich: house roasted turkey, cheddar, lettuce, tomato. multi-grain bread
Veggie Muffaletta: cucumber, tomato, olive relish, greens, goat cheese, provolone, marble hoagie
Spinach and Quinoa Salad: sunflower seeds, parmesan, grapes, red pepper, quinoa, simple vinaigrette
Soup of the Day
Chips and Onion Dip

Blue Plate BBQ

\$28.95

BBQ Pork Slider: pulled pork, bbq sauce
Turkey Slider: homemade turkey patty, pepper jack, poblano peanut pesto aioli
Tater Tots
Cole Slaw
Fresh Fruit

The Downtowner

\$30.95

Roasted Beet Salad: kale, sweet potatoes, bacon, sunflower seeds, cumin vinaigrette
Fish Tacos: blackened tilapia, avocado, black bean + corn salsa, napa cabbage, sour cream
Sirloin and Pierogis: spiced sliced sirloin and cheddar potato pierogis
Seasonal Vegetables
Roasted Yukon Potatoes

Marquette

\$31.95

Nice Little House Salad: fresh greens, carrots, tomatoes, cucumbers, herb vinaigrette
Dixie Fried Chicken: buttermilk marinated, fried chicken breast
Glazed Pork Ribs: st. louis pork ribs, miso bbq
Potato Wedges
Seasonal Vegetable

Finishing Touches

Chocolate Cake	\$6	Macaroons	\$2
Key Lime Pie	\$6	Banana Cream Pie	\$6
Cookie	\$4	Brownie	\$4
Carrot Cake	\$6		

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HORS D OEUVERS PLATTERS

All platters serve 12 people

Artisan Cheese Platter with crackers	\$39.95 /platter
Chicken Waldorf Salad	\$41.95 /platter
Chick Pea Wraps	\$21.95 /platter
Fresh Fruit Display	\$102 /platter
Freehouse Chopped Salad Platter	\$42.95 /platter
Cured Meats + Rolls	\$55.95 /platter
Roasted & Fresh Vegetable Display	\$35.95 /platter
Warm Kale Dip with house-made parker rolls	\$51.95 /platter
Smoked Salmon Platter	\$77.95 /platter
Trout Dip with Pesto Lavash	\$38.95 /platter
Gorgonzola Chips with Blue Cheese Dressing	\$35.95 /platter

CHEF CARVED MEATS*

Roast Turkey Breast (per person)	Market Price
Prime Rib Roast (per person)	Market Price
Beef Tenderloin (per person)	Market Price

Carved meats served with:

Horseradish, Au Jus, and House Steak Sauces
Parker Rolls

*Carver required, \$55.00 per hour (minimum 2-hour service)

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HOT HORS D OEUVERS

Minimum 24 each

Asian Beef Skewer	\$4 each
Bacon Wrapped Scallop	\$5 each
Roasted Chicken Meatball	\$3.50 each
Buffalo Chicken Meatballs	\$3.50 each
Marinated and Grilled Chicken Wings	\$4 each
Chicken Satay	\$4 each
Chimichurri Beef Bite	\$4 each
Crab Bites	\$4 each
Downtown BBQ Ribs	\$4.50 each
Mini Fish Tacos	\$5 each
Kale + Sausage Stuffed Mushroom	\$3 each
Mercury Beef Slider	\$4.50 each
Pierogis	\$2.50 each
Potato + Zucchini Bake	\$4 each
Roasted Root Vegetables	\$3 each
Southern Tamales	\$3.50 each

COLD HORS D OEUVERS

Minimum 24 each, unless platter

Oysters on the half shell	\$4 each
Ahi Tuna Poke	\$3.50 each
Avocado + Roast Corn Toast	\$4 each
Cauliflower and Braised Red Tartine	\$3 each
Caprese Skewer	\$3.50 each
Hummus + Olive Tapenade	\$31.95 /platter
Peel and Eat Shrimp	\$4 each
Roast Carrot Saffron Tartine	\$3 each
Roast Turkey Grinder	\$4 each
Seared Tuna Tartar	\$3.50 each
Smoked Salmon + Asparagus Crepe	\$4 each
Smoked Trout Crostini	\$3 each
Southern Deviled Egg	\$3 each
Shrimp + Avocado	\$4.50 each
Vegetable Crudite Roll	\$3.50 each
Vegetable Muffaletta Sandwich	\$4 each
Watermelon Radish + Goat Cheese Crostini	\$3 each

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DINNER

All dinner entrees are also available as plated, family style or buffet

Dinner includes a dinner beginning, bread basket, and freshly roasted fair trade coffee and hot tea

Dinner Beginnings – Select One

Nice Little House Salad: fresh greens, carrots, tomatoes, cucumbers, herb vinaigrette

Caesar Salad: romaine, crouton toast, parmesan crisp, deviled egg, caesar dressing

The District Chopped Salad: spinach, olives, queso fresco, capers, egg, garbanzo beans, cucumbers, herb vinaigrette

Spinach and Quinoa: sunflower seeds, parmesan, grapes, red pepper, quinoa, simple vinaigrette

Soup Course – Add \$7.00

Lobster Bisque
Corn+Clam Chowder
Tomato Bisque

Dinner Entrees

Seared Beef Medallions
colcannon potatoes, market vegetables, house-made steak sauce \$34.95

Braised Beef Short Ribs
slow roasted boneless short ribs, charred cauliflower, roasted potatoes \$34.95

Almond Crusted Walleye
roadside tartar, greens, herb vinaigrette, poppy seed bun, house chips \$33.95

Blackened Salmon
hard sear, colcannon potatoes, market vegetables, cream sauce \$36.95

House Vegetarian Lasagna
fresh pasta sheet layers, lemon ricotta, ragout, parmesan, house sauce \$33.95

Horseradish Crusted Petite Filet
grass-fed beef, potato gratin, market vegetables, brandy peppercorn sauce \$45.95

Roasted Chicken Breast
boneless chicken, colcannon potatoes, market vegetables, lemon cream sauce \$32.95

Brown Rice Bowl
seared beef, colcannon cabbage, onions, pickled red onions, poached egg \$25.95

Chicken Payard
lightly breaded, pan seared, angel hair pasta, caper cream sauce \$29.95

Shrimp Ravioli
house-made pillows, rossa sauce, sausage crumbs, peas, roasted peppers, parmesan \$39.95

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LIQUOR & BEER

Liquor Tiers

Rail Line \$7

Vodka: Sobieski

Gin: Gordons

Whiskey: Jim Beam

Brandy: Christian Brothers

Tequila: Sauza

Scotch: Dewars

Blue Line \$9 *Includes Rail Line +*

Vodka: Titos Or Stoli

Gin: Tanqueray Or Bombay Sapphire

Whiskey: Makers Or Bulleit Rye

Tequila: Patron Silver

Scotch: Macallan

Gold Line \$11 *Includes Rail Line + Blue Line +*

Vodka: Belvedere Or Grey Goose Or Chopin

Gin: Hendricks Or Plymouth

Whiskey: Woodford Reserve & Buffalo

Tequila: Avion Silver

Scotch: Glenmorangie or Laphroaig

Please inquire about special liquor requests for your event.

Tap Beer

Freehouse beers always available:

No. #1 Kolsch

No. #2 India Pale Ale

No. #3 Brown Ale

No. #4 Stout

Please inquire about special beer requests for your event.

Keg Wine

Altos Las Homigas Malbec, Argentina

Tangent Sauvignon Blanc, Italy

\$8.50

Please inquire about our full bottled wine list for your event.

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WINE

FIRST TIER

	PRICE		
99 Vines Pinot Grigio CALIFORNIA	26.00	La Vielle Ferme Blanc FRANCE	28.00
99 Vines Chardonnay CALIFORNIA	26.00	La Vielle Ferme Rose FRANCE	28.00
Alias Pinot Noir CALIFORNIA	26.00	Ca Donini Pinot Rouge ITALY	28.00
Alias Merlot CALIFORNIA	26.00	Ca Donini Pinot Grigio ITALY	24.00
Alias Cabernet Sauvignon CALIFORNIA	26.00	Ca Donini Montepulciano D'Abruzzo ITALY	24.00
Olcaviana Chardonnay SPAIN	28.00	Ca Donini Pinot Noir ITALY	24.00
Olcaviana Sauvignon Blanc SPAIN	28.00	Penya Rose FRANCE	26.00
Olcaviana Cabernet Sauvignon SPAIN	28.00	Bellafina Prosecco Glera VENETO	28.00
Olcaviana Tempranillo SPAIN	28.00	Celebrate Grand Cuvee Sparkling Wine CALIFORNIA	26.00

MID TIER

	PRICE		
Seven Falls Cabernet Sauvignon WAHLUKE SLOPE	36.00	Cline Chardonnay CALIFORNIA	38.00
Seven Falls Merlot WAHLUKE SLOPE	36.00	Cline Ancient Vines Zinfandel CONTRA COSTA	44.00
Au Contraire Chardonnay RUSSIAN RIVER VALLEY	46.00	Salentein Reserve Malbec MENDOZA	46.00
Aviary Cabernet Sauvignon NAPA VALLEY	50.00	Planeta "La Segreta" Blanco SICILY	38.00
Whoa Nelly Pinot Blanc WILLAMETTE VALLEY	46.00	Planeta "La Segreta" Rosso SICILY	38.00
Whoa Nelly Pinot Noir WILLAMETTE VALLEY	46.00	Montgravet Cinsault Rosé FRANCE	30.00
Alois Lageder Pinot Grigio ALTO ADIGE	46.00	Mas Fi Brut Cava SPAIN	36.00
Verus Sauvignon Blanc SLOVENIA	40.00	Lamberti Prosecco VENETO	38.00
Verus Furmit SLOVENIA	40.00	Fantini Farnese Gran Cuvee Rose ABRUZZO	48.00
Verus Riesling SLOVENIA	40.00	Canella Brut Rose TREVISO	52.00
Mohua Sauvignon Blanc NEW ZEALAND	36.00	Mumm Napa Cuvee M Sparkling Wine CALIFORNIA	56.00

WINE

PREMIUM TIER

PRICE

Pol Roger Champagne CHAMPAGNE	112.00	Far Niente Varietal REGION	xx.xx
Argyle Brut Rose Pinot Noir WILLAMETTE VALLEY	93.31	Shafer Varietal REGION	xx.xx
Iron Horse Wedding Cuvee Pinot Noir SONOMA COUNTY	120.00	Ridge Varietal REGION	xx.xx
Bollinger Champagne CHAMPAGNE	220.00	Ferrari Carano Varietal REGION	xx.xx
Rose Bubbles Varietal REGION	80.00	Joseph Phelps Varietal REGION	xx.xx
Duckhorn Varietal REGION	xx.xx	Siduri Varietal REGION	xx.xx
Flowers Varietal REGION	xx.xx	Jordan Varietal REGION	xx.xx
Frog's Leap Varietal REGION	xx.xx	Silver Oak Varietal REGION	xx.xx
Chateau Montelena Varietal REGION	xx.xx	Stag's Leap Varietal REGION	xx.xx
Twomey Varietal REGION	xx.xx		