



SHINDIG  
EVENT SPACE

# BREAKFAST

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

## CONTINENTAL

### HIGHLAND CONTINENTAL \$21.95 per person

house granola + yogurt, bagels with cream cheese, signature morning breads, seasonal fruit display

### LOWRY CONTINENTAL \$21.95 per person

house oatmeal, hard boiled eggs, bagels + muffins + pastry basket, seasonal fruit display

## BUFFET

### B.Y.O. TRADITIONAL

#### BREAKFAST BUFFET \$26.50 per person

scrambled eggs with cream cheese, apple smoked bacon + pork sausage, potatoes o'brien, bagels + muffins + pastry, basket, seasonal fruit display

### B.Y.O. BREAKFAST

#### BOWL BUFFET \$26.50 per person

scrambled eggs with cream cheese, andouille brown rice, fixins': spinach-corn mix, black beans, queso fresco, pastry basket, seasonal fruit display

## PLATED

### STEAK + EGGS \$25.95 per person

scrambled eggs with cream cheese, seared beef medallions, potatoes o'brien, pastry basket

### SCRAMBLED EGGS BENEDICT

\$24.95 per person

scrambled eggs with cream cheese, roasted ham, english muffin, hollandaise, potatoes o'brien, pastry basket

### AMERICAN BREAKFAST \$24.95 per person

scrambled eggs with cream cheese, sausage links or thick cut bacon, potatoes o'brien, pastry basket

### ROAST BEEF HASH \$24.95 per person

scrambled eggs with cream cheese, spiced sliced roast sirloin, bistro sauce, potatoes o'brien, pastry basket

## BREAKFAST A LA CARTE

*Served per dozen*

Mini Pastries, Assorted \$ 35 /dozen

Signature Morning Breads \$ 30 /dozen

Bagels + Cream Cheese \$41 /dozen

Seasonal Fresh Fruit Display \$35 /display

Hard Boiled Eggs \$2.25 each

Assorted Yogurts, Individual \$45 /dozen

House Oatmeal (Min. 10) \$45 /dozen

# BREAKS

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## SWEET + SALTY + HEALTHY A LA CARTE

Whole Fruit \$30 / dozen    Rice Krispy Bars \$39/ dozen

Brownies \$39 / dozen    Nut Mix \$36 / pound

Energy Bars \$39 / dozen    Assorted Candy Bars \$25 / pound

Cookies \$37 / dozen    Snack Mix \$19 / pound

## BREAK PACKAGES

### BUILD YOUR OWN TRAIL MIX \$7.25 per person

peanuts + almonds, m & m's, raisins, pretzels

### NOSH \$7.95 per person

crudit  wraps + house dipping sauces, tortilla chips + charred salsa, hummus + lavash

### HEALTH NUT \$7.95 per person

whole bananas, energy bites, cheez-its + nut mix

### SHINDIG \$11.95 per person

deviled eggs, chickpea wraps, smoked trout dip + lavash

# LUNCH

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Lunch includes freshly roasted fair trade coffee and hot tea.

Plated entrees include house salad + dinner roll.

## PLATED LUNCH ENTREES

### BEEF & 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

# LUNCH

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Lunch includes freshly roasted fair trade coffee and hot tea.  
Plated entrees include house salad + breadstick.

## PLATED LUNCH ENTREES

### CHICKEN ROULADE

goat cheese and spinach stuffed, herb breading,  
colcannon potatoes, romesco sauce, herb oil **\$23.50**

### PORTOBELLO SPINACH RAVIOLI

tomato ragu, goat cheese **\$21.95**

### SEARED BEEF MEDALLIONS

colcannon potatoes, housemade steak sauce **\$32.95**

### HOUSE VEGETARIAN LASAGNA

fresh pasta sheet layers, lemon ricotta, ragout, parmesan,  
house sauce **\$22.95**

## SALAD & 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 lakes 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, edamame,  
peanut sauce, bread **\$19.95**





# HORS D'OEUVRES

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Platters serve 12 people.  
Hot & cold appetizers can be passed or stationed.  
Minimum 24 each.

## CHEF CARVED MEATS\*

Roast Turkey Breast (per person) **\$13/guest**

Prime Rib Roast (per person) **\$15/guest**

Beef Tenderloin (per person) **\$18/guest**

Carved meats served with: *Parker Rolls, House Steak Sauces, Horseradish Cream and Au Jus*

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

# DINNER

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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

### THE DISTRICT CHOPPED SALAD

spinach, olives, queso fresco, capers, egg,  
garbanzo beans, cucumbers, herb vinaigrette

### CAESAR SALAD

romaine, crouton toast, parmesan crisp,  
deviled egg, caesar dressing

## SOUP COURSE – add \$7.00

### LOBSTER BISQUE

### CORN+CLAM CHOWDER

### TOMATO BISQUE

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## DINNER ENTREES

### SEARED BEEF MEDALLIONS

colcannon potatoes, market vegetables,  
housemade 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 **\$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**

# HORS D'OEUVRES

Platters serve 12 people. Minimum 24 each.  
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## PLATTERS

- Artisan Cheese Platter with crackers **\$39.95 /platter**
- Chick Pea Wraps **\$21.95 /platter**
- Fresh Fruit Display **\$35 /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 Housemade Parker Rolls **\$51.95 /platter**
- Trout Dip with Pesto Lavash **\$38.95 /platter**
- Gorgonzola Chips with Blue Cheese Dressing **\$35.95 /platter**
- Hummus + Olive Tapenade **\$31.95 /platter**

## HOT APPETIZERS

- Roasted Chicken Meatball **\$3.50 /each**
- Buffalo Chicken Meatball **\$3.50 /each**
- Chicken Satay **\$3 /each**
- Grilled Chicken Wings **\$4 /each**
- Mercury Beef Slider **\$4.50 /each**
- Asian Beef Skewer **\$4 /each**
- Blackened Beef Bites **\$3.50 /each**
- Kale + Sausage Stuffed Mushroom **\$3 /each**
- Bacon Steam Buns **\$3.75 /each**
- Bacon Wrapped Scallop **\$5 /each**
- Shrimp and Andouille Skewer **\$2.50 /each**
- Salmon Meatballs **\$3.50 /each**
- Lobster Rangoon **\$3.50 /each**
- Crab Bites **\$4 /each**
- Southern Tamales **\$3.50 /each**
- Pierogies **\$2.50 /each**
- Herbed Falafel **\$2 /each**
- BBQ Pork Ribs **\$3.50 /each**
- Cheddar Zucchini Croquettes **\$2.50 /each**
- No Mess Tomato Soup Shooter **\$3.50 /each**

## COLD APPETIZERS

- Oysters on the Half Shell **\$4 /each**
- Avocado + Roasted Corn Toast **\$4 /each**
- Caprese Skewer **\$3.50 /each**
- Seared Tuna Tartar **\$3.50 /each**
- Smoked Trout Crostini **\$3 /each**
- Southern Deviled Egg **\$3 /each**
- Vegetable Muffaletta Sandwich **\$4 /each**
- Chickpea Lettuce Wrap **\$3 /each**
- Truffled Mushroom Crepe **\$2 /each**
- Smoked Salmon Latke **\$3 /each**
- Shrimp Ceviche **\$2.50 /each**
- Peppered Tenderloin Tartar **\$3 /each**
- Cured Swordfish Tacos **\$3.50 /each**
- Shrimp Cocktail **\$2.50 /each**



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# DESSERTS

*plated individually per guest*

- Chocolate Cake \$6
- Housemade Chocolate Coconut Macaroon \$2
- Key Lime Pie \$6
- Banana Cream Pie \$6
- Cookie \$4
- Brownie \$4
- Carrot Cake \$6
- Mini Dessert Platter (*serves 12 people*) \$39.95

# NON-ALCOHOLIC BEVERAGES

- Fresh Brewed Coffee \$55 / gallon
- Lemonade \$49.95 / gallon
- Iced Tea \$45 / gallon
- Hot Chocolate \$43.95 / gallon
- Apple Juice \$23.95 / half gallon
- Orange Juice \$23.95 / half gallon
- Cranberry Juice \$23.95 / half gallon
- Lemonade \$23.95 / half gallon
- Blue Basil Lemonade \$29.95 / half gallon
- Assorted Sodas \$42 / dozen
- Assorted Herbal Teas \$3.50 / each
- Bottled Water \$3.25 / each
- Infused Water Station \$14.95 / each
- Coca-Cola Products \$2.95 / person



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All prices are subject to 23% service fee and applicable state and city taxes. Event hosts must place food and beverage order 7 business days prior to event to ensure all menu items will be available.

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**612.276.1111**

**[www.shindigevent.com](http://www.shindigevent.com)**

**105 S 5th St, Minneapolis, MN 55403**

**Book your next private event  
or social gathering!**

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**CARRIE DEVNEY**

**EVENT SALES COORDINATOR**

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