



# *Distinctive Catering*

EXPERIENCE THE DISTINCTIVE DIFFERENCE



# Passionately Refining Life's Celebrations

*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!*



OUR EXECUTIVE CHEF

*Andrew*

*Key*

**V** Vegetarian

**Vg** Vegan

**GF** Gluten Free

**DF** Dairy Free

**B** Buffet Style

**P** Plated

*includes: preset salad  
and bread with butter*

*\*Prices are subject to change and do not include event production, gratuity, and taxes. Prices are reflected on a guest count of at least 100. Please inquire for more detail. revised 2/10/21*

*Hors D'oeuvres • Add 4.99 for Butler Passed appetizers.*

**Shrimp & Grits**

*Toasted grit cakes topped with red royal shrimp, cooked with cream and peppers ..... 8.99*

**Ceviche tostada with Avocado Crema and Cilantro**

*Lime cured red shrimp, avocado crema, and lime with a corn tostada ..... 7.99*

**Hand Salad with Whipped Burrata, Heirloom Tomatoes and Micro Basil** (V) (GF)

*Hearts of Romaine filled with seasoned burrata cheese, topped with tomato bruschetta, finished with micro basil salad ..... 5.99*

**Brie Tart with Strawberry, Pine Nuts and Mint** (V)

*Savory, crispy Tart shell filled with local brie cheese and imported French strawberry jam, topped with toasted pine nuts ..... 5.99*

**Mini Ahi Tuna**

*Mini corn taco shells filled with spicy tuna, topped with wasabi mayo ..... 6.99*

**Hangar Steak Crostini**

*Grilled rare, thin sliced hangar steak with rosemary cheese on top of a buttery crostini ..... 6.99*



*Salads • Chef's bread selection is included with salad course.*

**Distinctive Wedge Salad** GF

*(Must be preset on table even for a buffet service)*

*A classic steak house salad topped with a homemade dressing, cherry tomatoes, and thick cut bacon*

**Beet Salad with Pistachios and Orange Tarragon Vinaigrette** GF V

*Beautifully roasted yellow beets mixed with fresh farm cheese, tossed with tarragon orange dressing, finished with chopped pistachio*

**Chilled Pea Gazpacho with Red Royal Shrimp** GF DF

*(Must be preset on table even for a buffet service)*

*Bright green Sweet pea soup with a fresh shrimp salad*



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*Sides • Two sides are included in the entree price, unless otherwise noted. 3.00 for each additional side.*

**Roasted Green Beans with Duck Fat and Black Garlic** GF DF

*French cut green beans tossed with black garlic and balsamic dressing*

**Yukon Gold Smoked Potatoes** GF V

*Creamy Yukon potatoes with imported smoked gouda*

**Parsnip Puree** GF V

*Sweet and earthy parsnip mash*

**Green Garden Vegetables** GF V

*Romanesco and sweet peas sautéed with garlic and buttery lemon*

**Minnesota Wild Rice** GF V

*Famous Minnesota wild rice with the upscale taste of home*

**Roasted Broccolini with Orange and Pink Peppercorn** GF V VG

*Young broccolini seasoned with ground pink peppercorns and orange zest*

**Asparagus** GF DF VG

*Grilled with a kiss of lemon, garlic, and olive oil*



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## Entrees

### **Beef Short Ribs** GF DF

*Beef Short ribs braised for 24 hours in Cabernet wine*

*and served with a beef demi-glace ..... B 44.99 P 53.98*

### **Spinach and Artichoke Stuffed Chicken** GF

*Airline chicken breast stuffed with three cheeses, spinach, and*

*artichoke served with a bright green garlic sauce ..... B 48.99 P 57.98*

### **Chicken Piccata** GF

*Airline chicken breast paired with lemon-caper cream sauce .....*

*B 39.99 P 48.98*

### **Salmon with Carrot Ginger Vinaigrette** DF

*Fresh Alaskan king salmon served with refreshing carrot*

*ginger vinaigrette ..... B 55.99 P 64.98*

### **Sea Bass with Grapefruit Butter Sauce** GF

*Sweet flaky Sea Bass served with a rich, pink grapefruit*

*butter sauce ..... B 69.99 P 78.98*

### **Smoked Pork Collar with Cherry Gastrique** GF DF

*Smoked and braised Duroc pork collar, crisped on the grill,*

*finished with a sweet and sour cherry sauce ..... B 40.95 P 49.94*

### **Eggplant Parmesan** V

*Crispy eggplant with rich, red sauce and fresh mozzarella .....*

*B 39.99 P 48.98*

### **Beef Tenderloin** GF DF

*Prime Beef Tenderloin grilled to a perfect medium rare,*

*served with a luscious beef demi-glace ..... B 59.99 P 68.98*

### **Ground Wagyu Boule** DF

*King meatloaf, with ground wagyu beef, truffle demi*

*and gold flake ..... B 42.99 P 51.98*

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*Desserts*  \*Disposable reflection plates and reflection silverware are included with dessert service.

**Chocolate Torte**

*Baked chocolate torte served with a creamy, coffee sauce* ..... **5.50**

**Macarons**

*a variety of flavors* ..... **3.95 per macaron**

**Ice Cream Sundae Bar**

*Bridgeman's vanilla ice cream with a selection of toppings* ..... **7.99**

**Dessert Shooters**

*A variety of flavors* ..... **5.00**

**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* ..... **11.99**

**Waffle Bar Experience**

*Fresh waffles are cooked in front of guests and served on a stick, allowing them to add their own variety of creatively displayed toppings* ..... **12.95**



## Late Night Snacks

*\*Disposable plates and silverware are included with late night snacks.*

### **Pork Sliders**

*Award winning pulled pork with accompanying BBQ sauces and toppings ..... 5.95*

### **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 cheese ..... 7.95*

### **Cheese Curds**

*Served with BBQ sauce and ranch ..... 6.95*

### **Tator Tot Bar**

*Tater tots, nacho cheese, black olives, beef gravy, sour cream, jalapenos, bacon, ranch and hot sauce ..... 7.95*

### **Walking Tacos**

*Sour cream, hamburger, diced tomatoes, jalapenos, shredded cheese, shredded lettuce ..... 6.99*

### **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 ..... 6.99*





## Extra Service Options

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

### Coffee Station

*regular coffee served with sugar and creamer with styrofoam cups* ..... **1.50**

**China Coffee Cups** ..... **1.99**

### Table Coffee Service

*China cups set on table and servers pour coffee to guests* ..... **5.99**

**Champagne or Wine Glasses** ..... **1.50**

### Champagne or Wine Pour

*glasses set on table and servers pour champagne or wine for guests* ..... **5.99**

*Champagne Wall* ..... **499.99**

### Preset Salad (buffet style meal)

*preset salads and bread with butter on plates* ..... **2.00**

**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.*

**Cake Cutting Service (Buffet Style Meal)**..... **3.50/person**  
**(Plated Style Meal)**..... **4.99/person**



**NEW**  
Champagne  
Wall



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*Unsure on what items to choose?*

*Visit our website and virtually*

***Build Your Distinctive Plate!***



*Start by choosing a starch, vegetable, and protein.  
Finish by choosing your linen and charger color to see  
how beautifully everything is paired together.*

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*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*

