

Absolute

Custom Catering

507.382.2133 | catering4mio@gmail.com

CATERING MENU

exclusive caterer of



atomhospitality.com

APPETIZERS

HOT HORS D'OEUVRES

minimum order of 24 each

10z CRAB CAKES

Served with avocado aioli.

BACON WRAPPED SCALLOPS

Served with alfredo or bourbon glaze.

CRAB OR SPICY SAUSAGE STUFFED MUSHROOMS

Topped with alfredo sauce.

BURGER BITES

MAC AND CHEESE BITES

TACO STUFFED SWEET PEPPERS

CHICKEN SATAY

Served with your choice of teriyaki or honey bourbon sauce.

CHICKEN SATAY WITH SWEET THAI CHILI & BACON

BEEF SATAY

Served with your choice of teriyaki or honey bourbon sauce.

MINI LOADED YUKON GOLD POTATOES

BRIE WITH BLACKBERRY CROSTINI

SOUTHERN PORK CROSTINI WITH ASIAN SLAW

SPINACH AND FETA ROLLS

SMOKED GOUDA FRITTERS WITH HONEY MUSTARD BALSAMIC

BOURBON GLAZED SALMON BITES

SLIDERS

Shredded pork, shredded chicken, burger.

BRISKET BURNT ENDS

MEATBALL MOZZARELLA SKEWER

BOURBON SMOKED BACON LOLLIPOPS

APPETIZERS

COLD SELECTIONS

minimum order of 24 each

AHI TUNA WONTON CUPS

GOAT CHEESE AND DATE PHYLLO CUPS

WATERMELON WITH FETA AND MINT

CAPRESE SKEWERS

SHRIMP COCKTAIL

PROSCIUTTO WRAPPED ASPARAGUS

TORTELLINI SKEWERS

6" FRUIT SKEWERS

MEAT AND CHEESE SKEWER

HUMMUS PHYLLO CUPS

With roasted red pepper or pesto hummus and pico

VEGGIE CUPS WITH RANCH OR SPICY RANCY

7 LAYER TACO DIP CUPS

LETTUCE WRAP WITH CHICKEN OR PICKLED VEGETABLES

BRUSCHETTA

SALMON CROSTINI

CHICKEN SALAD CROSTINI

DIPS

*serves 50
served with chips or pita bread*

SPINACH AND ARTICHOKE DIP

Served with chips and pita bread

CRAB AND LOBSTER DIP

BUFFALO CHICKEN DIP

OKOBOJI SALMON

Served with whipped cream cheese, dill sauce and crackers

SMOKED CHICKEN QUESO DIP WITH CHIPS

FRESH GUACAMOLE & HOMEMADE SALSA WITH TORTILLA CHIPS

ROASTED RED PEPPER HUMMUS WITH VEGETABLES & PITA BREAD

HOMEMADE POTATO CHIPS WITH FRENCH ONION DIP

**BAKED BRIE WITH BLACKBERRY COMPOTE AND SPICY PECANS OR
APPLE BACON JAM. SERVED WITH CRACKERS AND CROSTINIS**

Full wheel. Serves 50. Half wheel. Serves 25.

APPETIZERS

THE CLASSICS

MEATBALLS

Qty 50. Served with marinara, swedish or bbq. **\$85**

BONELESS OR TRADITIONAL CHICKEN WINGS

Sauces available: Regular, Hot BBQ, Teriyaki, Honey Mustard, Caribbean Jerk, Sweet Thai Chili. Served with ranch, bleu cheese, and celery. (2 dozen min per sauce.)

VEGGIE PLATTER WITH DIP

14" platter - serves 15.

32" platter - serves 25.

FRUIT PLATTER WITH DIP

14" platter - serves 15.

32" platter - serves 25.

CLASSIC MEAT & CHEESE PLATTER

14" platter - serves 15.

32" platter - serves 25.

Square platter - serves 40.

ASSORTED CHEESE PLATTER WITH CRACKERS

Add dried fruit and nuts.

CHARCUTERIE BOARDS

Variety of meats, cheese, jams, fruit and veggies.

POPCORN AND PARTY MIX

Serves 20

FINGER SANDWICHES WITH SLICED HAM, TURKEY, AND CHEESE

Served on king's hawaiian rolls

CHICAGO HOT DOG

4oz vienna beef hot dogs with the classic toppings, green pickle relish, ketchup, mustard

FRESH BAKED COOKIES

Chocolate chip, double chocolate chip, m&m, sugar or white chocolate macadamia nut.

FRESH BAKED BARS

Triple chocolate brownie, 7 layer bars, raspberry almond

ENTRÉES

CHICKEN

*served with bread and
garden salad with dressing*

Choice of Starch and Vegetable

SEAFOOD

*served with bread and
garden salad with dressing*

Choice of Starch and Vegetable

GOUDA CHICKEN

Marinated chicken with smoked gouda fondue accompanies by garlic mashed potatoes and haricot verts.

CHICKEN FLORENTINE

Sautéed chicken breasts with spinach and mushroom cream sauce resting on a bed of Minnesota wild rice.

CHAMPAGNE CHICKEN

Roasted breast of chicken with champagne cream sauce with garden vegetables.

CHICKEN MARSALA

Sautéed chicken, marsala wine sauce with wild mushrooms, chive mashed potatoes, green beans, and scallion butter.

CHICKEN PICCATA

Pan seared chicken with lemon caper sauce, mushroom risotto, and roasted vegetables.

CHICKEN POKE BOWL

Pan seared chicken with basmati, carrots, daikon, sprouts, avocado, cilantro, and coconut Thai sauce.

LA CRESCENT CHICKEN

Airline chicken breast braised in white wine, tomatoes, mushrooms, and garlic mashed potatoes.

CHICKEN SALTIMBOCCA

Pan seared chicken topped with sage, prosciutto, parmesan cream, spinach, and linguine.

CHICKEN PARMESAN

Parmesan breaded chicken breast topped with marinara and served with alfredo cavatappi.

YELLOWFIN TUNA

Seared and served over basmati rice, topped with pickled cucumber salad and garnished with spicy Chinese mustard.

ALASKAN SALMON

Seared salmon topped with choice of pesto sauce or bourbon glaze.

PESCETAPPI

Cavatappi pasta with scallops, shrimp, spinach, tomato, and our four cheese cream sauce.

PARMESAN CRUSTED HALIBUT

Fresh Alaskan halibut, parmesan breaded and topped with caper butter.

ENTRÉES

BEEF

served with bread and garden salad with dressing

Choice of Starch and Vegetable

*Add 2 shrimp to any Steak for \$8
Alternate Sauces available*

*Bordelaise, Chimichurri or
Peppercorn Sauce*

PRIME BEEF TENDERLOIN

Prime beef tenderloin with herb butter and rosemary. **6oz**

SIRLOIN

Sirloin with herb butter and rosemary. **5oz 10oz**

BEEF TENDERLOIN MEDALLIONS

2-3ounce medallions with carmelized onion topped with bordelaise sauce.

NEW YORK STRIP STEAK

10oz aged beef with roasted fingerling potatoes and garden vegetables.

BEEF BRISKET

Beef brisket with garlic mashed potatoes, loaded baked beans, and creamy coleslaw.

PORK

served with bread and garden salad with dressing

Choice of Starch and Vegetable

All pork is topped with honey garlic sauce. Alternate options available: apple chutney or bacon cream sauce

PORK TENDERLOIN MEDALLIONS

PORK LOIN

Slow roasted pork shank.

PORK CHOP

Bone in Duroc pork chop.

MEAL COMPLIMENTS

protein includes choice of 2 if not in description; additional compliments available

STARCHES

**BABY RED POTATOES
GARLIC MASHED POTATOES
MINNESOTA WILD RICE
POTATO PAVÉ
ROASTED SWEET POTATOES
SWEET POTATO MASHED
BASMATI RICE**

VEGETABLES

**GREEN BEANS
HONEY GLAZED CARROTS
ROASTED ASPARAGUS
ROASTED RED PEPPER CORN
BRUSSEL SPROUTS**

ENTRÉES

SIGNATURE PASTA

*served with bread and garden salad
add salmon or jumbo shrimp for
additional cost*

CHICKEN ALFREDO

Grilled chicken with homemade alfredo sauce and penne pasta.

CAVATAPPI & MEATBALLS

Meatballs served with cavatappi pasta and tossed with a rich housemade sauce and parmesan cheese.

CAJUN CAVATAPPI

Italian fontanini sausage with onions, peppers, and vodka sauce over pasta.

PENNE POMODORO

Roma tomatoes, basil, garlic olive oil, and balsamic gastrique, served with marinated chicken.

PESTO CAVATAPPI

Roasted red pepper, sun dried tomatoes, and pest cream sauce, served with chicken.

CARBONARA

Cavatappi pasta with applewood smoked bacon, grape tomatoes, spinach and garlic cream sauce, with grilled chicken.

LASAGNA

A homemade bolognese sauce of Italian sausage, onions, mushrooms, garlic, and parmesan, with layers of ricotta and mozzarella. Baked to perfection.

VEGETABLE LASAGNA

Homemade marinara sauce vegetables, garlic and parmesan, with layers of ricotta and mozzarella.

BUTTERNUT SQUASH RAVIOLI

Butternut squash in a sage cream with vegetable ratatouille.

RED PEPPER PENNE

Roasted red pepper pesto, basil, sun dried tomatoes, and a creamy parmesan sauce with your choice of protein. **Chicken Shrimp**

BUFFET & CHEF CARVING STATIONS

**CONTACT US FOR FURTHER INFORMATION ON A VARIETY OF BUFFET AND
CHEF CARVING SERVICES AVAILABLE.**

ENTRÉES

VEGETARIAN

*served with bread and
garden salad with dressing*

GRILLED EGGPLANT

Fresh mozzarella with marinara sauce over parmesan and risotto.

PORTABELLA RATATOUILLE V

Stuffed portabella mushroom with vegetable ragout over risotto.

SWEET BELL PEPPER

Stuffed with quinoa and mushrooms served on corn and black bean salsa.

CURRY VEGETABLES

Carrots, peppers, potatoes, chickpeas, and zucchini in a curry sauce over basmati rice.

MEAL COMPLIMENTS

GARDEN SALAD

Romaine, tomato, cucumber, carrots, and croutons. Served with choice of dressing. Garden salad is included with entrée selection.

SUMMER SALAD

Romaine, strawberries, mandarin oranges, and citrus vinaigrette.

WEDGE SALAD

Iceberg lettuce, bacon, and bleu cheese crumbles, served with ranch

CAESAR SALAD

Crisp romaine, croutons, parmesan cheese, and our creamy Caesar dressing.

SPINACH SALAD

Spinach, blueberries and candied walnuts in a homemade lemon poppy seed dressing.

ARUGULA SALAD

Arugula, sliced pears, candied walnuts, cranberries and parmesan with balsamic vinaigrette dressing.

SANDWICHES & WRAPS

BOXED LUNCHES: 1/2 wrap, chips and a cookie

WRAPS

*served with chips
minimum of 12*

BALSAMIC CHICKEN WRAP

Grilled marinated chicken with lettuce, tomato, feta cheese, topped with a balsamic dressing in a garden vegetable tortilla.

BBQ CHICKEN WRAP

Grilled chicken, red onion, tomatoes, lettuce, and cheddar cheese in garden vegetable tortilla.

ROASTED RED PEPPER HUMMUS WRAP

Lettuce, tomato, cucumber, green pepper and onion on a cheddar tortilla.

CHICKEN RANCH WRAP

Sliced grilled chicken, lettuce, tomato, pepper jack cheese, and ranch dressing on a cheddar tortilla.

LEMON GARLIC CHICKEN WRAP

Grilled chicken, lettuce, tomato, pickles and lemon garlic dressing on a garden vegetable tortilla.

SOUTHWEST CHICKEN WRAP

Blackened chicken with black bean, lettuce, tomato and southwest ranch on a jalapeño tortilla.

CHICKEN CAESAR WRAP

Lettuce, tomato, parmesan cheese and caesar dressing on a flour tortilla.

FAJITA WRAP

Choose beef or chicken, onion, peppers, cheddar, lettuce, sour cream and salsa on a jalapeño tortilla.

CALIFORNIA CLUB WRAP

Ham and turkey, bacon, American cheese, lettuce, tomato, onion and basil aioli on a jalapeño tortilla.

SANDWICHES

served with chips

SWISS CHICKEN

Grilled chicken on a ciabatta roll with lettuce, tomato and avocado aioli.

CHICKEN BACON RANCH

Grilled chicken on ciabatta bun with lettuce and tomato.

CARNITAS PORK

Shredded pork piled on a kaiser roll served with BBQ sauce and pickles.

CHICKEN BUFFALO

Grilled chicken with our famous buffalo wing sauce on a grilled bun topped with bleu cheese crumbles.

CHICKEN ARTICHOKE SANDWICH

A signature spinach and artichoke spread with marinated chicken on a toasted ciabatta.

SANDWICHES & WRAPS

VEGETARIAN

served with chips

VIP LUNCH

*served with chips
minimum of 10*

SOUP

CAPRESE

Tomato slices with fresh mozzarella and tomato, mixed greens, avocado and basil coulis on a baguette.

VEGETABLE WRAP

Mushroom, red pepper, onion, spinach, goat cheese, balsamic dressing in a garden vegetable tortilla.

EGGPLANT MELT

Grilled eggplant and mozzarella with marinara on a ciabatta bun.

VEGGIE MELTS

Sautéed mushrooms, peppers, onions and melted cheese with spinach and avocado aioli.

PRIME RIB SANDWICH

Onions and garlic aioli topped with bleu cheese fondue on a ciabatta bun.

CHICAGO ITALIAN BEEF

Italian beef sliced thin and piled high with provolone and giardinera pepper mix.

SWISS TURKEY

Roasted turkey sliced and topped with Swiss cheese, crispy bacon and honey mustard dressing on a ciabatta roll.

ROSEMARY CHICKEN SALAD

Our homemade chicken salad with sliced apples on an herb ciabatta bun.

ITALIAN TURKEY

Smoked turkey with canadian bacon, pepperoni, lettuce, tomato and garlic aioli and a drizzle of Italian dressing.

BBQ CHICKEN & BACON

Tangy BBQ with crispy bacon on a kaiser bun.

MEATBALL SUB SANDWICH

Hearty meatballs with fresh provolone and marinara.

TOMATO BASIL

CHICKEN WILD RICE

CREAMY POTATO & SAUSAGE

LOBSTER BISQUE

CHICKEN NOODLE SOUP

CHILI

BUFFET BARS

MINIMUM ORDER OF 25

TACO BAR

*add an additional meat
for extra per person*

FAJITA BAR

*add an additional meat
for \$2 per person*

PIZZA BAR

minimum purchase of 5 pizzas

PASTA BAR

*minimum 20 person
includes breadsticks
add caesar salad \$3*

BURGER BAR

minimum 20 person

BBQ BAR

minimum 20 person

TACO BAR INCLUDES

Choice of 2 - seasoned chicken, ground beef, pulled pork, or vegetarian
Two soft shells or hard shells per person
Cheese, lettuce, tomato, salsa, sour cream, rice

ADD ONS

Guacamole, onion, jalapeños, refried beans

FAJITA BAR INCLUDES

Choice chicken, steak, or pork
Two soft shells per person
Peppers, onions, cheese, lettuce, tomato, salsa, sour cream, rice

ADD ONS

Guacamole, jalapeños, refried beans

OPTION 1 - SINGLE TOPPING

Choose up to three - pepperoni, sausage, or cheese

OPTION 2 - TWO SPECIALTY PIZZAS & TWO SINGLE TOPPING PIZZAS

The Dino, Farmer's Market, Mutch's Gourmet, Foghorn Leghorn, Margherita, Italian Day Dream

OPTION 1 - CLASSIC OPTIONS

Choose two - Alfredo sauce and chicken, red meat sauce, roma rosa, sautéed vegetables and red sauce

OPTION 2 - SIGNATURE OPTIONS

Choose two - Spicy chicken penne, beef stroganoff, chicken parmesan, lasagna, baked cavatappi

HAMBURGERS OR CHEESEBURGERS 4oz 7oz

Wrapped individually in paper with ketchup, mustard, lettuce, tomato, onion, and pickle on the side. Served with homemade chips and dip.

CHOOSE TWO:

Pulled pork, smoked 1/4 chicken, brisket or 1/4 rack of ribs with coleslaw, bakes beans and cornbread muffins with honey butter

BRUNCH

INCLUDED

CLASSIC BUFFET

SWEET BREADS & PASTRIES
SCRAMBLED EGGS
BACON & SAUSAGE
FRENCH TOAST
POTATO PAVÉ
FRUIT
YOGURT & GRANOLA

ADDITIONS

FRITTATA OR QUICHE
SHRIMP & GRITS
SALMON & CHEESE PLATTER
BISCUITS & GRAVY
HOT OR COLD CEREAL SELECTION

EXTRA BUFFET OPTIONS

ASSORTED PASTRIES
CINNAMON ROLLS
BREAKFAST SANDWICH bacon or sausage with egg and cheese
MINI YOGURT PARFAIT WITH BERRIES
STRAWBERRY AND BASIL CROSTINI
DEVILED EGGS
BACON & EGG QUESADILLAS
APPLE CINNAMON FRENCH TOAST STICK WITH CARAMEL SYRUP
EGG SALAD CROSTINI
SMOKED SALMON CROSTINI
FRENCH TOAST ROLL-UPS
BUTTERMILK BISCUITS WITH HAM & APPLE
BLOODY MARY SHRIMP COCKTAIL CUPS
CHICKEN AND WAFFLE BITES

BRUNCH

CHEF STATIONS

*minimum 25 people
additional cost for chef to carve*

OMELET STATION

WAFFLE STATION

CARVING STATION

Prime rib, ham, pork loin

BEVERAGES

GOURMET COFFEE BAR

Served with assorted creams and sugar.

HOT COCOA BAR

Assorted cocoa flavors

HOT TEA ASSORTMENT

FRESH ORANGE JUICE

CHAMPAGNE OR MIMOSA

Prosecco with fruit and assorted juices

BLOODY MARY Tito's vodka, bloody mary mix, pickle spears, olives, beef sticks, cheese cubes, lemons and limes.

INFUSED WATER

BRUNCH

INCLUDED

CLASSIC BUFFET

SWEET BREADS & PASTRIES
SCRAMBLED EGGS
BACON & SAUSAGE
PANCAKES
BISCUITS & GRAVY
FRUIT
YOGURT & GRANOLA

BUTLER OR BUFFET OPTIONS

STRAWBERRY & BASIL CROSTINI
BRIOCHE BITES Egg, kale, gouda, and tomato
FRITTATA ON TOAST ROUNDS
MINI YOGURT PARFAIT WITH MARINATED BERRIES
CHIVE & TARRAGON DEVILED EGG
BACON & EGG QUESADILLAS
CINNAMON APPLE FRENCH TOAST STICK WITH CARAMEL SYRUP
BACON & CHEESE POTATO CAKES WITH CHIVE CREME FRESH
EGG SALAD CROSTINI
BUTTERMILK BISCUITS WITH HAM & APPLE
BLOODY MARY SHRIMP COCKTAIL CUPS
STEAK & EGG CROSTINI
FRIED CHICKEN STRIPS ON WAFFLE CROSTINI

BEVERAGES

GOURMET COFFEE BAR
Served with assorted creams and sugar.

HOT COCOA BAR
Assorted cocoa flavors

HOT TEA ASSORTMENT

FRESH ORANGE JUICE

CHAMPAGNE OR MIMOSA

BLOODY MARY

INFUSED WATER

BAR SERVICES

* LISTED PRICES ARE FOR OFF-SITE EVENTS ONLY. PLEASE INQUIRE ABOUT SKY ONE ELEVEN BAR PRICING *

Absolute Catering is licensed and insured for off-site bar service. We provide a professionally trained staff and complete bar. Services include two liquor packages, variety of bottled beer and wine selection for you to choose from. Bar service can be cash, hosted, or combined to meet your budget preferences. Our liquor license requires us to serve food with any bar service, there is a food minimum for any bar service. Hosted order is due 14 days before the event.

Deposit required to hold the date, applied to balance. Deposit is non-refundable.
Hosted order due 14 days before event with final count. Balance due three days following event, credit card number on file.

BOTTLED BEER OPTIONS

Choose 5 - Coors Light, Busch Light, Michelob Golden Light, Miller Lite, Bud Light, Stella Artios, Fulton Lonely Blonde, Budweiser, Scheels Firebrick, Mankato Brewery Mad Butcher, Mankato Brewery Organ Grinder, White Claw Raspberry or Mango, Nutrl Pineapple Seltzer, High Noon Black Cherry, Heineken 0.0

WINE BY THE GLASS

Chardonnay, Pinot Grigio, Rose, Cabernet, Pinot Noir

LIQUOR PACKAGE 1

Tito's, Tanqueray, Bacardi, Bacardi Limon, Captain Morgan, El Jimador, Jack Daniels, Jim Beam and Dewar's

LIQUOR PACKAGE 2

Kettle One, Bombay Sapphire, Plantation 3 Star, Crown Royal, Maker's Mark, Buffalo Trace, Patron, Jameson

Signature or Speciality drinks are available, prior arrangements are necessary; sales are guaranteed and final.
Special order beer, wine and liquor are available upon request; sales are guaranteed and final.

BARTENDER SERVICES

4-hour minimum; paid per hour

1 BARTENDER

1-100 GUESTS

2 BARTENDERS

101-200 GUESTS

3 BARTENDERS

201-400 GUESTS

4 BARTENDERS

401-600 GUESTS

ABSOLUTE WILL PROVIDE: Plastic cups, drink set-ups, ice, staff and bar equipment, set up, and tear down. Absolut will require wristbands, check IDs and will provide a "Last Call" at the host or venue's request.

HOST RESPONSIBLE FOR: Garbage receptacles and removal, lighting, electricity and access by van load and unload.

DESSERTS

TARTS

TRIPLE CHOCOLATE CREAM

Chocolate crust filled with dark chocolate pudding topped with white chocolate whipped cream and chocolate shavings.

VANILLA BEAN WITH FRUIT

Shortbread crust filled with vanilla bean pastry cream and fresh berries.

LEMON WITH BERRIES

Shortbread crust filled with lemon curd and topped with fresh berries.

SALTED CARAMEL

Shortbread crust filled with salted caramel garnished with candied peanuts, sea salt, and a bittersweet chocolate drizzle.

DECORATOR CUPS

TIRAMISU

Espresso soaked ladyfingers layered with marscarpone mousse, coffee bean, and cocoa garnish.

WHITE CHOCOLATE MOUSSE

Whipped white chocolate cream with strawberry, raspberry, or blueberry compote with a matching berry and white chocolate shaving garnish.

CITRUS PARFAIT WITH BERRIES

Lemon curd mixed with whipped cream topped with berries.

CUPCAKES

two dozen minimum order

VANILLA

CHOCOLATE

MARBLE

CHOCOLATE CREAM

Devil's food chocolate cake topped with chocolate cream frosting, coated with chocolate shavings and topped with fresh berries.

RED VELVET

Red velvet cake, topped with swiss meringue buttercream frosting, coated in white chocolate shavings and topped with fresh berries.

CARROT

Raisin, carrot, and pecan studded spice cake topped with cream cheese buttercream frosting and topped with pecans and caramel sauce.

