

Private Events
Fall/Winter 2017
Graham Messenger, Executive Chef

THE ZELDA ROOM

AT FITZGERALD'S

173 Western Ave N, Saint Paul
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fitzgeraldsstpaul.com

Thank you for hosting your private event with Fitzgerald's! Below you will find a selection of catering possibilities, and our team will work with you to create a delicious and unique menu for your event. Adjustments can be made to accommodate your guests in case of dietary restrictions, allergies, and the like; just ask and our team will work to create a menu that all of your guests can enjoy. Cheers!

HORS D'OEUVRES

*pre-set or butler passed
priced per two (2) dozen, minimum 24 pieces*

SKEWERS

YAKITORI

beef or chicken, scallions,
ginger soy glaze | 96

BOCONCINI

fresh mozzarella, sun-dried tomato, basil, kalamata olives | 72

SHRIMP

curry, minted greek yogurt | 96

EGGPLANT & MUSHROOM

miso-glazed, sesame seeds | 72

CANAPES / CROSTINI

TRIO

goat cheese, olive tapenade, roasted red pepper | 90

BEEF TENDERLOIN

medium-rare chilled beef, blue cheese, red onion marmalade | 125

SWEET CHILI CRAB TARTLETS

jumbo lump crab, sweet chili sauce, scallions, phyllo tart | 100

BABA GANOUSH

feta, endive cup | 72

ROASTED CHICKEN

labneh, ras el hanout, lettuce cup | 96

DISPLAY PLATTERS

priced per platter • serves 25

CHICKEN WINGS

buffalo, house dry rub, or sweet chili-lime | 124

FRIED ST. LOUIS-STYLE RIBS

buffalo, mustard bbq, or sweet chili-lime | 172

DEVEILED EGGS

dry-cured chorizo, smoked paprika, chives | 63

CHEESE PLATE

traditional: cheddar, swiss, etc. | 93
artisanal: imported and specialty cheese | 141

VEGETABLE CRUDITE

seasonal vegetables, ranch dressing, hummus dip | 103

SEASONAL FRESH FRUIT

assorted seasonal fruit and berries | 100

SPINACH & ARTICHOKE DIP with crostini | 95

HUMMUS & PITA CHIPS | 95

ASSORTED DIPS & SPREADS

choice of tortilla chips & salsa OR
potato chips with garlic, parsley, & harissa mayo | 50

RECEPTION STATIONS

*Round out hearty appetizers with a Reception Station
for your guests! Minimum 25 guests, priced per guest.*

NACHO BAR

choice of chicken or beef, chipotle cheese sauce, tortilla chips, jalapeños,
black olives, shredded lettuce, salsa, sour cream | 17

COLD CUTS

sliced roast beef, turkey, ham, salami, swiss, cheddar, lettuce, tomato, onion,
pickles, mayo, mustard, buns | 16

PENNE PASTA BAR

choice of alfredo or marinara | 24
add sautéed vegetables +2 | add meatballs +2 | add chicken +4

** You may elect to host Chef-Attended Reception Stations for an additional \$150 per hour **

PLATED DINNER

choice of salad, entrée, and dessert

FIRST COURSE

select one for all guests

CAESAR SALAD

lemon, anchovy, garlic, olive oil,
seasoned croutons | 7

MIXED GREENS

baby mixed greens, apple,
roasted garlic vinaigrette | 7

CHOPPED WEDGE

sunflower seeds, red onion,
tomato, bleu cheese | 7

SECOND COURSE

without pre-order: select 2

with pre-order: select 3

STEAK AU POIVRE

8oz. bistro filet, shallots, green peppercorn, brandy,
demi-glace, potato purée, green beans | 34

ROASTED CHICKEN

boneless half chicken, potato purée,
green beans, pan jus | 32

SEARED SALMON

wild rice pilaf, mushroom conserva | 33

BONELESS PORK CHOP

12oz. boneless loin chop, cornichon cream sauce,
dijon, potato purée, green beans | 33

FETTUCINE

alfredo sauce, sun-dried tomato,
asparagus | 25

FARFALLE

shrimp, broccoli, tomato, garlic, chili | 27

THIRD COURSE

select one for all guests

BROWNIE

cocoa sauce, candied hazelnuts, fudgeline | 8

STRAWBERRY CUSTARD

brown butter, strawberry compote | 9

KIDS MENU

served with french fries | 15

CHICKEN FINGERS

MAC & CHEESE

CHEESEBURGER

GRILLED CHEESE

BUFFET

*Delight your guests with a buffet of hearty New American specialties.
Please select a minimum of 1 Salad, 1 Vegetable, 1 Starch, 2 Entrées, and 1
Dessert for your guests to choose from. Minimum 25 guests, priced per guest.*

SALADS

CAESAR SALAD

lemon, anchovy, garlic, olive oil, seasoned croutons | 5

MIXED GREENS

baby mixed greens, apple, roasted garlic vinaigrette | 4

POTATO SALAD

yukon gold potatoes, red onion, celery | 4

PASTA SALAD

salami, mozzarella, kalamata olive, tomato, red onion,
roasted garlic & red wine vinaigrette | 4

VEGETABLES

SAUTÉED GREEN BEANS | 5

SEASONAL ROASTED VEGETABLES | 4

GRILLED BROCCOLI | 4

ASPARAGUS | 5

STARCHES

WILD RICE PILAF | 6

POTATO PURÉE | 6

HERB-ROASTED RED POTATOES | 6

ENTRÉES

ROASTED PORK LOIN

dijon, cornichon cream sauce | 11

BEEF BURGUNDY

red-wine braised, mushrooms | 12

MEATLOAF

brown sugar demi | 10

STEAMED COD

white wine lemon butter or lemon dill cream | 10

MACARONI & CHEESE

aged cheddar, bread crumbs | 9

DESSERTS

CHOCOLATE & ESPRESSO POT DU CRÈME

whipped cream, feuilletine | 6

MINI STRAWBERRY CUSTARD

strawberry compote, brown butter streusel | 5

BREAD PUDDING

seasonal selection | 6

