

Events
Graham Messenger
Executive Chef

ESTD 2016

FITZGERALD'S
ON CATHEDRAL HILL

173 Western Ave N, Saint Paul
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fitzgeraldsstpaul.com

Thank you for hosting your 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

CHICKEN YAKITORI {GF}
scallions, ginger soy glaze | 96

BEEF YAKITORI {GF}
scallions, ginger soy glaze | 96

BOCONCINI {GF}
fresh mozzarella, sun-dried tomato,
basil, kalamata olives | 72

CURRIED SHRIMP {GF}
lemon, mint, olive oil, greek yogurt | 96

GRILLED SEASONAL VEGETABLES {GF}
miso-glazed, sesame seeds | 72

SWEET CHILI SHRIMP {GF}
chilled, marinated shrimp, avocado purée | 96

HOUSE MEATBALLS
beef, pork, veal, marinara, parmesan | 96

CANAPES

GOAT CHEESE CROSTINI
olive tapenade, roasted red pepper relish | 90

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

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

BABA GANOUSH {GF}
roasted eggplant, feta, endive cup | 72

ROASTED CHICKEN LETTUCE CUPS {GF}
labneh, ras el hanout | 96

FITZ BURGER SLIDERS
american cheese, lettuce, dill pickle,
russian dressing | 120

BLACK BEAN BURGER SLIDERS
tomato jam, arugula, fried shallots | 120

TUNA CRISPS
tuna tartar, wonton crisps, ginger soy | 125

DISPLAY PLATTERS

priced per platter • serves 25

CHICKEN WINGS

buffalo, house dry rub, or sweet chili-lime | 125

FRIED ST. LOUIS-STYLE RIBS

buffalo, mustard bbq, or sweet chili-lime | 175

DEVEILED EGGS {GF}

dry-cured chorizo, smoked paprika, chives | 75

ARTISAN CHEESE {GF}

chef's selection of fruits and berries, lavosh, imported and specialty cheeses | 150

ARTISAN MEATS

chef's selection of locally cured meats and accompaniments | 175

VEGETABLE CRUDITE {GF}

seasonal vegetables, ranch dressing, hummus dip | 120

SEASONAL FRESH FRUIT {GF}

assorted seasonal fruit and berries | 130

HOUSEMADE SPREADS & PITA CHIPS

select one: | 95

spinach & artichoke dip

baba ganoush

hummus

CHILLED SHRIMP {GF}

horseradish cocktail, lemon | 175

RECEPTION STATIONS

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

NACHOS

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

SLIDERS

choice of two meats: braised beef, pulled chicken, pulled pork
house slaw, barbeque sauce, rolls | 15

PENNE PASTA

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

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

PLATED DINNER

Create your custom three-course plated dinner with a choice of salad, entrée, and dessert.

Events with 35 guests or less do not require a pre-order. Select two entrées for your guests to choose from the night of your event.

Events with 35 guests or more require a pre-order on entrées. Select three entrées for your guests to pre-select prior to the event.

Final selections must be made at least 10 days prior to the event.

FIRST COURSE

select one for all guests

CAESAR SALAD

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

SOUTHWESTERN CHOP SALAD {GF}

romaine, avocado, bacon, cheddar, tomato, black
bean and roasted corn relish, chipotle ranch | 8

MIXED GREENS SALAD {GF}

baby mixed greens, apple,
roasted garlic vinaigrette | 7

SECOND COURSE

without pre-order: select 2 with pre-order: select 3

FARFALLE

shrimp, broccoli, tomato, garlic, chili | 27

SEARED SALMON {GF}

polenta cake, blood orange, mushroom conserva | 33

NEW YORK STRIP {GF}

potato purée, maître d'hôtel | 47

FETTUCCHINE

alfredo sauce, sun-dried tomato, asparagus | 25

NEW YORK STRIP + GRILLED SHRIMP {GF}

potato purée, maître d'hôtel | 60

BONELESS PORK CHOP {GF}

8oz. boneless loin chop, cornichon cream sauce,
dijon, potato purée, seasonal vegetables | 33

ROASTED CHICKEN {GF}

boneless half chicken, potato purée,
seasonal vegetables, pan jus | 32

CHAR-BROILED BISTRO FILET {GF}

8oz. bistro filet, red wine demi-glace,
potato purée, seasonal vegetables | 34

BISTRO FILET + SALMON {GF}

red wine demi-glace, potato purée, seasonal vegetables | 54

THIRD COURSE

select one for all guests

TRIPLE CHOCOLATE MOUSSE

three layers, brownie, milk & white chocolate | 8

VANILLA CHEESECAKE

gluten friendly cornflake crust, triple berry compote
garnish | 8

LEMON MOUSSE CAKE

double lemon sponge cake, lemon mousse, cream cheese
frosting, candied lemon | 8

DESSERT DUO

vanilla cheesecake & triple chocolate mousse | 11

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.
Minimum 25 guests, priced per guest.*

SALADS

select a minimum of one

CAESAR

lemon, anchovy, garlic, olive oil, seasoned croutons | 6

MIXED GREENS {GF}

baby mixed greens, apple, roasted garlic vinaigrette | 6

PASTA

salami, mozzarella, kalamata olive, tomato, red onion,
roasted garlic, red wine vinaigrette | 5

SOUTHWESTERN COBB {GF}

romaine, avocado, bacon, cheddar, tomato, black bean
and roasted corn relish, chipotle ranch | 8
add chicken 2

VEGETABLES

select a minimum of one

SAUTÉED GREEN BEANS {GF} | 5

SEASONAL ROASTED VEGETABLES {GF} | 5

GRILLED BROCCOLI {GF} | 5

ASPARAGUS {GF} | 5

STARCHES

select a minimum of one

POTATO SALAD {GF} | 5

WILD RICE PILAF {GF} | 6

POTATO PURÉE {GF} | 6

HERB-ROASTED RED POTATOES {GF} | 6

ENTRÉES

select a minimum of two

ROASTED PORK LOIN {GF}

dijon, cornichon cream sauce
4oz. 9 | 6oz. 11

FRIED ST. LOUIS-STYLE RIBS

buffalo, mustard bbq, or sweet chili-lime
two ribs 7 | four ribs 11

STEAMED COD {GF}

white wine lemon butter or lemon dill cream
4oz. 9 | 6oz. 11

MEATLOAF

brown sugar glaze | 10

BEEF BURGUNDY

red-wine braised, mushrooms
4oz. 12 | 6oz. 14

CHICKEN MARSALA {GF}

red-wine braised, mushrooms
5oz. 7 | 7oz. 9

MACARONI & CHEESE

aged cheddar, bread crumbs | 9
add chicken 2

FARFALLE

shrimp, broccoli, tomato, garlic, chili | 13

DESSERTS

select a minimum of one

TRIPLE CHOCOLATE MOUSSE

three layers, brownie, milk & white chocolate | 8

VANILLA CHEESECAKE

gluten friendly cornflake crust, triple berry compote garnish
| 8

LEMON MOUSSE CAKE

double lemon sponge cake, lemon mousse, cream cheese frosting,
candied lemon | 8

DESSERT DUO

vanilla cheesecake & triple chocolate mousse | 11

