



**CANADIAN
HONKER**
Restaurant & Catering



CANADIAN HONKER

CATERING MENU

507.258.4633 | CanadianHonkerCatering.com

2112 2nd St. SW, Suite 100 | Rochester, MN 55902

CANADIAN HONKER

GENERAL CATERING – INFORMATION & DETAILS

PAYMENT

Payment is due three days prior to your event. We gladly accept personal checks, money orders, cash and all credit cards. Payment with credit card may be done over the phone, and a receipt will be mailed/emailed to you.

TABLES & LINENS

Please provide tables or counter space for food and beverages. Table covers are provided at no charge for the beverage and food tables.

Linens for all other tables such as guest tables, etc. are available for 5.00 per cloth. It will be your responsibility to pick up linens one and five days prior to your event and cover your tables. Linen napkins are available for 0.50 per napkin.

DELIVERY or PICKUP

You may have food delivered or pick it up. If you pick up, our 20% service charge is waived.

LEFTOVERS

Due to the uncontrollable conditions of off-site catering, leftover food may not be left with the customer. The remainder of the food will be taken back to our facility, evaluated and distributed to Community Food Response.

PAPER-WARE & CHINA

All disposable products are included at no extra charge for buffets. China and silverware range from 3.00 to 5.00 per person.

A Full Setting (5.00) includes dinner, salad and dessert plates, silverware, water glass and coffee cup.

A Partial Setting (3.00) includes dinner plate, fork and knife, and paper products for the dessert plate, dessert fork and coffee cup.

CLEAN UP

For disposable product buffets, we will clean up around the buffet tables and kitchen, as well as remove dinner plates from the guest tables for staffed events. For china, the same policy applies, except we will clear all dirty china from the guest tables.

BREAKFAST

Continental

Assorted danishes, muffins, fresh fruit, orange juice and coffee.

Continental Royal

Bagels with a variety of spreads, assorted yogurt and berries, assorted danishes and muffins, fresh fruit, orange juice and coffee.

Pancakes & French Toast

Served with sausage, fresh fruit, orange juice and coffee.

Lorraine Egg Bake or Denver Egg Bake

Accompanied by american fries, mini muffins, fresh fruit, apple juice and coffee.

Homemade Biscuits & Gravy

Served with american fries, assorted danishes, fresh fruit, orange juice and coffee.

Scrambled Eggs or Denver Scramble

Served with bacon, sausage patties, american fries, fresh fruit, danishes, muffins, orange juice and coffee.

Garden Quiche or Quiche Lorraine

Accompanied by american fries, mini muffins, fresh fruit, orange juice and coffee.

Croissant Breakfast Sandwiches

Flakey Croissants with Sausage, eggs, cheddar cheese all wrapped and serviced with condiments. Accompanied with sour cream hashbrowns, fresh fruit, cream cheese danish, orange juice and coffee.

BREAKFAST STATION

Healthy Cereal Bar

Toaster and cereal station includes English muffins, sliced bread assortment, bagels, cream cheese, peanut butter, preserves and butter.

Oatmeal Bar

Oatmeal station includes oatmeal, raisins, cinnamon, brown sugar.

ALA CARTE OPTIONS

Carrol's Corn Mix

Fresh Baked Cookies

Assorted Bars & Brownies

Granola Bars

Fresh & Grilled Crudités

Domestic Cheese Platter

Chex Mix

Greek Yogurt

Fresh Danish

Fresh Muffins

Fresh Chunked Fruit

Sliced Fruit Display

Assorted Scones

Carmel Sweet Rolls

Bagels & Spreads

Meat Filled Sandwich

Focaccia, ciabatta, croissant, Kaiser or wrap.

Flame Room Coffee

Hot Coco

Lemonade

Ice Tea

Milk

Pepsi Products

LITE LUNCHES

Sandwich Buffet

Large flaky croissant or fresh baked kaiser roll stuffed with choice of ham, roast, beef or turkey along with lettuce, tomato, cheese, and mayonnaise. Accompanied by fresh fruit, pasta salad and pickle spears.

Soup & Sandwich Buffet

Choose one of our homemade soups to be served with our fresh baked kaiser rolls filled with choice of ham, roast beef, or turkey along with lettuce, tomato, cheese and mayonnaise. Served with fresh fruit and pickle spears.

Homemade Chicken Buffet

Homemade chicken cordon bleu or chicken kiev with a wild rice blend, country mix salad, assorted baked rolls and homemade garlic toast.

Homemade Lasagna *(Vegetarian Available)*

Served with fresh fruit, homemade garlic toast and pickle spears.

BBQ Pork or Beef

With fresh baked kaiser rolls, Honker's baked beans, coleslaw and pickle spears.

Box Lunch: Meat Filled Croissant or Wrap

Choice of entrée salad or sandwich. Accompanied by assorted chips, cookies or brownies and whole fruit.

SOUP & SALAD BUFFET

Choose one of our homemade soups to be served with two of our Salad options. Served with fresh fruit, and crackers spears.

ADD LEMONADE or COFFEE ASSORTED PEPSI PRODUCTS and WATER

SALAD OPTIONS

Country Mix Salad

One of our House Specialties with craisins, feta cheese, candied walnuts on romaine with dijon vinaigrette.

Caesar Salad

A traditional caesar salad with grape tomatoes, fresh shaved parmesan cheese, croutons and a creamy caesar dressing.

Garden Salad

Shredded cheddar cheese, grape tomatoes, sliced cucumbers and two types of dressing.

Grilled Vegetable Balsamic Salad

Grilled seasonal vegetables with a balsamic reduction on a mix of romaine lettuce.

Blueberry Goat Cheese Salad

Blueberry crusted goat cheese, blackberries and candied walnuts, served with a raspberry vinaigrette.

SOUP OPTIONS

Tomato Basil Soup *(V, GF)*

Sun-dried tomatoes, red peppers, garlic and fresh herbs roasted to bring out their natural flavors throughout, then blended to a creamy finish.

Chicken Wild Rice Soup

A hearty Honker tradition of cream, Minnesota wild rice and chicken. This is a local favorite.

Veggie Beef Soup

A hearty veggie packed soup with chunks of tender beef.

Beer Cheese Soup

Upper Midwest favorite, a perfect mix of light beer and cheddar cheese.

APPETIZERS

Option #1

Bacon wrapped tenderloin, butternut squash ravioli, antipasto display and hummus, chicken tenders with assorted sauces, exotic and seasonal fresh sliced fruit.

Option #2

Chicken drummies with assorted sauces, BBQ meatballs, domestic cheese display and crackers, Italian sausage stuffed mushrooms and fresh fruit.

Option #3

Meat filled croissants, spinach artichoke dip with breads and crisps, bacon wrapped water chestnuts, domestic cheese display with assorted crackers, fresh and grilled crudités display and dip.



Option #4

Shrimp cocktail, whole smoked salmon, fresh sliced melons and berries, crab cakes, baked Brie and Camembert, caprese skewers and tartlets of ratatouille.

Hors d'Oeuvres

Tenderloin crostini, roasted brisket and gouda stuffed creamer potato, crab cakes, Italian sausage stuffed mushroom, coconut shrimp with pina colada sauce.

TWO ENTRÉE DINNERS

Chicken Cordon Bleu & Roast Beef

Served with potatoes au gratin, green bean almondine, country mix salad, fresh fruit, dinner rolls and coffee or punch.

Apple Pork Loin & Butternut Squash Ravioli

Paired with rice pilaf, broccoli apple walnut salad, Caesar salad, garlic toast, 7 grain rolls and coffee or punch.

Sliced Burgundy Pepper Steak & Chicken Ala Riche

Accompanied by herb roasted Yukon potatoes, honey bourbon carrots, fresh garden salad and dressings, fresh fruit, cheddar harvest rolls and coffee or punch.

Pinot Noir Braised Short Ribs & Miso Salmon

Served with herb roasted fingerlings, roasted seasonal vegetable, country salad, fresh chunked fruit, dinner rolls and coffee or punch.

ASK US ABOUT
ADDING A DESSERT STATION
OR CARVING STATION
TO YOUR EVENT!

ADD LEMONADE or COFFEE 2.00

CHICKEN

Thyme & Rosemary Brined Airline Chicken

Tender, flavorful brined airline chicken served with garlic mashed Yukon, honey bourbon carrots, country mix salad, fresh fruit, assorted rolls and coffee or punch.

Panko Crusted Chicken

Topped with fresh basil cream and julienne vegetables, and accompanied by our house wild rice blend, fresh colorful squash, Caesar salad, fresh fruit, assorted rolls and coffee or punch.

Boursin Chicken

Fresh chicken breast stuffed with boursin cheese and rolled in our blend of bread crumbs and baked to perfection. Accompanied by potatoes au gratin, green bean almondine, country mix salad, fresh fruit, assorted rolls and coffee or punch.

Chicken Ala Riche

Pan fried boneless chicken breast finished with shrimp and mushrooms in a white wine cream sauce. Served with wild rice blend, Belgium carrots, fresh greens salad and assorted dressings, assorted rolls and coffee or punch.

Pan Seared Apple Chicken Breast

Boneless chicken breast finished with apple and current glaze, roasted Yukon, fresh green beans with lemon butter, blueberry goat cheese salad, quinoa couscous salad, dinner rolls, coffee and punch.

BEEF

Roast Beef

Served with parsley buttered potatoes, green bean almondine, Caesar salad, fresh fruit, garlic toast and coffee or punch.

Burgundy Pepper Steak

Accompanied by roasted red potatoes, whole kernel corn, garden salad, fresh fruit, assorted dinner rolls and choice of coffee or punch.

BBQ Demi Sliced Brisket

Served with wild rice blend, fresh carrots, pasta salad, red dill potato salad, corn bread, lemonade and iced tea.

Prime Rib

Served with au jus accompanied by Yukon Gold mashed potatoes, chef's choice vegetable, house salad and dressings, pasta salad, garlic toast and coffee or punch.

Sliced Tenderloin

Accompanied by rosemary Duchess potatoes, Belgium carrots, Caesar salad, fresh fruit, assorted dinner rolls and coffee or punch.

Pinot Noir Braised Short Ribs with Julienne Vegetables

Fingerling potatoes, Belgium carrots, grilled vegetable balsamic salad, fresh fruit, assorted dinner rolls and choice of coffee or punch.

SEAFOOD

Panko Crusted Cod

Served with country mix salad, Parmesan garlic mashed potatoes, green bean almondine, assorted dinner rolls and coffee or punch.

Parmesan Walleye

Served with parsley buttered potatoes, chef's choice vegetable, country mix salad, assorted dinner rolls and coffee or punch.

Mango Chutney Topped Broiled Walleye

Prepared with asparagus, jasmine rice, oriental mandarin salad, assorted dinner rolls and coffee or punch.



Balsamic & Honey Glazed Salmon

Julienne vegetables, ginger rice blend, Caesar wedge salad, assorted dinner rolls and coffee or punch.

Seared Yellow Fin Tuna

Oriental blend of vegetables, harvest grains and rice blend, blackberry goat cheese salad, assorted dinner rolls and coffee or punch.

PASTA

Macaroni & Cheese

Served with fresh greens salad and assorted dressings, fresh fruit, garlic toast and coffee or punch.

Butternut Squash Ravioli

Served with Caesar salad, fresh fruit, garlic toast and coffee or punch.

Chicken or Shrimp Alfredo

Accompanied by Caesar salad, fresh fruit, assorted dinner rolls, garlic toast and coffee or punch.
Chicken | Shrimp

Smoked Tortellini in Vodka Sauce

Accompanied by fresh greens salad and assorted dressings, fresh fruit, assorted dinners rolls and coffee or punch.

Lobster Ravioli

Served with country mix salad, fresh fruit, assorted dinner rolls and coffee or punch.

Striped Mascarpone & Sun-Dried Tomato Ravioli

Served with tomato concasse, Caesar wedge salad, Italian pasta salad and garlic toast.

PORK

Rosemary & Thyme Crusted

Pork Tenderloin

Served with mashed sweet potatoes, chef's choice vegetables, garden salad, fresh fruit, assorted dinner rolls and coffee or punch.

Mesquite Pork Loin

Accompanied by baked potato with sour cream, butter blend of squashes, fresh field greens salad and assorted dressings, fresh fruit, assorted dinner rolls and coffee or punch.

Frenched Bone-In Pork Chops

Served with herb roasted Yukons, honey bourbon carrots, country salad with our Dijon vinaigrette, fresh fruit, assorted dinner rolls and coffee or punch.

DESSERT

Fresh Baked Cookies

Includes M&M, chocolate chip, and chocolate chip-oatmeal.

Bakery Fresh Bars

Includes turtle, mint, German, and classic brownies.

House Cakes

Choose between:

Bunnie's Coconut Cake

Chocolate Fudge Mint Cake

Chocolate Raspberry Cake

Apple Crisp

White Raspberry Cake

TOP TIER DESSERTS



Chocolate Hazelnut Torte

Rich chocolate cake layered with dark chocolate mousse and hazelnut Bavarian finished with chocolate ganache and fresh berries.

Chocolate Flourless Torte (V, GF)

Flourless chocolate cake accompanied by freshly whipped cream and fresh berries.

Cheesecake & Berries

Served with whipped cream and fresh seasonal berries.

Fresh Berries Sabayon

A classic elegant vanilla custard garnished with seasonal berries. Limit to 25 people.

Strawberry Shortcake Skewers

Topped with fresh strawberries, whipped cream and miniature scones.

Lavender Macaroons

Filled with lemon scented buttercream.

Deconstructed Apple Pie

Crisp puff pastry with a caramel Bavarian cream and sautéed spiced apple garnished with crystallized ginger.

OUR CULINARY TEAM
WOULD LOVE TO MAKE ANY DESSERT
AT YOUR REQUEST!

COMMONLY HOSTED BAR ITEMS

Domestic Draft Beer by the Keg

Specialty Keg Pricing

House Wines

Cabernet, Chardonnay, Pinot Noir, Sauvignon Blanc
(750 ml)

Champagnes

Fully Hosted Bar

Assorted Sodas

CASH BAR PRICING

Domestic Bottled Beer

Imported/Premium Beer

House Wines

Call Cocktails

Premium Cocktails

Assorted Sodas

THE FINE PRINT

Top quality plastic-ware is provided for all bars. The use of glassware adds 5.00/person.

Each cash bar must generate minimum sales of 100.00/hour per bar in order to avoid any charges for this service. Hosted items will be applied towards the minimum.

A 10.375% tax and 20% service fee will apply to hosted items.

We responsibly serve alcoholic beverages and encourage you and your party to help us promote consumption in moderation. Absolutely NO minors under 21 years of age will be served alcoholic beverages. We will also not tolerate those adults that choose to serve minors on their own. Any issues of minor consumption will result in the immediate closing of cash bars.

ALLOW US TO SERVE YOU

Please talk to us about customizing bar services to fit your needs and budget. We can do anything from a full hosted bar to a full cash bar and anything in between.

NO bar tender fees

NO set-up or tear-down fees

NO fees for mixers or disposables

OUR BAR TENDERS
WOULD LOVE TO CREATE
A SIGNATURE DRINK
FOR YOUR EVENT!

CATERING VENUE LIST

VENUES IN TOWN

125 Live

125 Elton Hills Dr NW
Rochester, MN 55901

(507) 287-1404
125livemn.org

Ironwood Springs

7291 County 6 Rd SW
Stewartville, MN 55976

(507) 533-4315
ironwoodsprings.com

Rochester Art Center

40 Civic Center Dr SE
Rochester, MN 55904

(507) 282-8629
rochesterartcenter.org

Blue Moon Ballroom

2030 Hwy 14 East
Rochester, MN 55904

(507) 288-0556
bluemoonballroom.com

Mayowood Stone Barn

3385 Mayowood Road SW
Rochester, MN 55902

(507) 281-2276
mayowoodstonebarn.com

Rochester Fair Grounds

414 Building
Floral Building

(507) 282-9862
co.olmsted.mn.us/grahampark

Cambria

400 S Broadway, Suite 105
Rochester, Minnesota 55904

Contact: Jennifer Seresse
(507) 206-2323
cambriausa.com/galleries/rochester

Peace Plaza

311 Broadway Ave South, Suite A2
Rochester, MN 55904

(507) 216-9882
downtownrochestermn.com/
peace-plaza

Studio 324

324 South Broadway
Rochester, MN 55904

Contact: Shawn Fagon
(507) 316-2868
studio324.org

Cascade Meadows

2900 19th St NW
Rochester, MN 55901

(507) 252-8133
cascademeadow.smumn.edu

Plummer House

1091 Plummer Ln SW
Rochester, MN 55902

(507) 328-2525
rochestermn.gov

Wood Lake Meeting Center

210 Wood Lake Drive SE
Rochester, MN 55904

(507) 281-6699
woodlakemeetingcenter.com

Heartland Gun Club & Range

5105 Commercial Dr SW
Rochester, MN 55902

(507) 361-4080



CATERING VENUE LIST

VENUES OUT OF TOWN

Cannon River Winery

421 Mill St W
Cannon Falls, MN 55009
(507) 263-7400
cannonriverwinery.com

The Mill Event Center

310 2nd Ave SW
Waseca, MN 56093
(507) 461-1434
millevntcenter.com

Serenty Hills Pavilion

21630 US-52
Preston, MN 55965
(507) 251-1760
serenityhillspavilion.com

Coops Event Barn

65572 200th Ave
Dodge Center, MN 55927
(507) 696-3280
coopsbarn.com

Nelson Stone Barn

s685 Co Rd KK
Nelson, WI 54756
(715) 673-4478
thenelsonstonebarn.com

Steeple Chase

59468 423rd Ave #1
Mazepa, MN 55956
(507) 261-8033
steeplechaseevents.com

Legacy Hill Farm

16434 Hwy 61 Blvd,
Welch, MN 55089
(612) 600-2143
legacyhillfarm.com

Old Glory Barn

18410 Old Glory Rd
St Charles, MN 55972
(507) 696-3818
barnsofoldglory.com

Villa Bellezza

1420 3rd St
Pepin, WI 54759
(715) 442-2424
villabellezza.com

The Hidden Meadow & Barn

W9602 Balsam Ln
Pepin, WI 54759
(715) 448-0326
hiddenmeadowandbarn.com

Pond View Barn

23897 510th St
Pine Island, MN 55963
(507) 421-6443
pondviewbarn.com

