

THE
RIVER ROOM
at The Aster Cafe

THANK YOU FOR CONSIDERING
THE ASTER CAFE FOR YOUR EVENT.

Our mission is to provide ambience, service, and catering of the highest quality so that you can relax and know that all of your friends and loved ones will think you are amazing for hosting them at our vibey locale.

*Prices shown are **PER PERSON** (unless noted otherwise) and are subject to change. Due to seasonal changes and market fluctuations, **MENU ITEMS AND PRICING CANNOT BE GUARANTEED UNTIL YOUR BEO (BANQUET EVENT ORDER) IS SIGNED BY BOTH PARTIES.***

Food, Liquor, and Service Charges are subject to sales tax per the Aster Event Contract.

*Kindly be aware that neither **SALES TAX** nor **SERVICE CHARGES** are listed in this menu.*

Chefs Formal Plated

(59/person)

FIRST COURSE – choose 2

Curried Butternut Squash Soup- Pistachio yogurt

Potato Leek Soup- Leek oil, pecorino, bacon

Beets & Feta Salad- toasted walnuts, feta, shaved red onion, micro greens, orange-caraway vinaigrette

Caesar Salad- Artisan romaine lettuce, housemade Caesar dressing, garlic croutons, cherry tomatoes, and parmesan

Panzanella Salad- Croutons, heirloom cherry tomatoes, garlic-basil oil, fresh mozzarella, aged balsamic, and red onion on a bed of mixed greens

SECOND COURSE – choose 2... or 3 if choosing a veg option

Spiced Scallops- (6oz) butternut squash puree, crushed pecans, apple-parsnip hash, aged balsamic

Beef Tenderloin- (7oz) sour cream & chive mashed potatoes, red wine demi-glace, roasted asparagus

Chicken Saltimboca-(10oz) airline breast stuffed with fontina cheese and sage, tomato confit and roasted green beans, smashed red potatoes

Pork Tenderloin- (7oz) Cumin & fennel crusted, roasted red pepper coulis, black beans and rice, roasted pearl onions

Acorn Squash & Stuff- Barley, kale, garlic, red onion, pecans, dried cranberries, spices, goat cheese and aged balsamic

THIRD COURSE – choose 1

Chocolate Mousse- Strawberries, aged balsamic, whipped honey goat cheese

Black Cherry Ricotta Cheesecake- Blackberries, sweetened toasted hazelnuts, white chocolate

Apple Carrot Cake- whipped vanilla-cream cheese frosting, cinnamon, roasted apples

Chef's Premium Buffet

(54/person)

VEGETABLE COURSE – *choose 2*

Brussels Sprouts- Roasted with chili powder, garlic, crushed red pepper and butter

Cauliflower- Curry roasted

Green Beans- Szechuan style

Broccoli- Butter and garlic

Carrots- Roasted with garam masala, and garlic

SALAD COURSE – *choose 1*

Garden

Caesar

Greek

MAIN COURSE – *choose 2*

Butter Basted Walleye- herbs, wild rice pilaf, toasted almonds

Moroccan Chicken- turmeric & cilantro cous cous

Braised Pork Shoulder- black beans & rice

Korean BBQ Short Rib- cilantro jasmine rice

Chicken Marsala- wild mushrooms, mashed potatoes

(Have a few vegetarian guests? Just let us know and we will accommodate)

Aster Casual Platters

(Price per Person)

Charcuterie – cured meats & cheeses with accoutrement	9
Fruit Platter – melons, grapes, pineapple, strawberries	6
Cheese & Olive – assortment of olives, pickled vegetables and cheeses	7
Salmon Lox – cured Alaskan salmon, capers, onions, arugula, hard-boiled egg, preserved lemon cream cheese, tomatoes, crackers, and crostini	8
Salad – choice of Caesar, Garden, or Greek	6
Vegetables – assortment of fresh vegetables (<i>choose 2 dips</i>)	6
Hummus Olive Tapenade Sundried Tomato Goat Cheese	
French Onion Vegetable Dill Green Goddess	
Guacamole & Salsa – tomatillo salsa (mild), chipotle salsa (medium) arbol salsa (hot), tortilla chips	6

Appetizers

(min order of 25 per)

CROSTINI'S

Camembert and walnut pate, slow roasted grapes, basil	4
Red wine marinated steak (medium rare), red pepper leek pesto, aged balsamic	4
Steak (medium rare), chimichurri, chipotle mozzarella	5
Five spiced pork belly and pear jam	4
Wild mushroom, roasted garlic, and avocado	4
Crispy prosciutto, caramelized onion and sundried tomatoes, goat cheese	4

SATAY

Tikka Chicken	4
Korean BBQ Short Rib	5
Shrimp & Tequila Cocktail Sauce	5
Pork Belly, Watermelon, & Feta	4
Tomato, Fresh Basil Mozzarella, Aged Balsamic	3
Roasted Butternut Squash, Pearl Onion, Aged Balsamic	4
Chipotle & Dijon Chicken	4

SPECIALTIES

Corn & Black Bean Quesadilla	3
Chicken Tinga Quesadilla	4
Endive, Bacon Jam, Organic Goat Cheese	4
Deviled Eggs	3
Deviled Eggs with Bacon	3
Tuna Poke on Wonton Crisp	6
Sausage & Mozzarella Stuffed Mushroom	4
Chorizo Stuffed Jalapeno with Cheese	4

Jefe Taco Barre

(32/person)

INCLUDED

CORN TORTILLAS – PICO DE GALLO – LETTUCE – COTIJA CHEESE – LIMES –
CREMA – JALAPENO – ONIONS – RADISH – PICKLED ONIONS – CILANTRO –
SALSA ROJA – SIMPLE GREEN SALAD WITH HOUSE MADE RANCH

PROTEIN CHOICES – choose 2 (extra protein +4)

Carnitas

Chicken Tinga

Short Rib

Ground Beef

Chorizo

Veggie Chorizo (Herbivorous Butcher)

EXTRAS

Saffron Rice + 2

Pinto Beans with Pork Belly + 3

Refried Lentils + 2

Guacamole + 4

Grilled Pepper & Onions + 2

Flatbreads

All flatbreads prepared with fresh mozzarella

36 for 24 pieces

MEDITERRANEAN

Roasted onions, tomato, kalamata olives, arugula and parmesan

CHEF'S OWN

Soprasatta, fennel sausage, bacon, and chicken

APPLE BACON BLEU

Roasted onion, granny smith apples, bacon, gorgonzola dolce and aged balsamic

BASIL PIZZA

Garlic basil oil, fresh heirloom tomatoes, pecorino

Premium Desserts

Mini Apple Pies 4

House-made Apple Pie with Streusel Topping

Fresh Fruit Tartlets 4

Lemon Cream Cheese Filling Garnished with Fresh Blueberries & Raspberries

Salted Caramel French Macarons (GF) 3.25

Parisian Sandwich Cookies with Caramel Buttercream & Caramel Filling

Lemon French Macaron (GF) 3.25

Parisian Sandwich Cookie with Lemon Buttercream Filling

Raspberry French Macaron (GF) 3.25

Parisian Sandwich Cookie with Raspberry Buttercream Filling

Pistachio French Macaron (GF) 3.25

Parisian Sandwich Cookie with Pistachio Buttercream Filling

Valrhona Chocolate Bouchons 4

Cork Shaped Brownies Studded with Mini Chocolate Chips Dusted with Powdered Sugar

Mini Vanilla Bean Cheesecakes 4

Classic Vanilla Cheesecake with Graham Cracker Crust and Fresh Whipped Cream Garnish

Mini Raspberry Swirl Cheesecakes 4

Cheesecake Swirled with Raspberry Puree & topped with Fresh Whipped Cream Garnish

Mini Key Lime Cheesecakes 4

Graham Cracker Crust and Key Lime Cheesecake

Key Lime Pie Shooters 4

Graham Cracker Crumble, Key Lime Custard & Fresh Whipped Cream & Lime Zest Garnish

Tiramisu Shooters 4

Lady Fingers, Mascarpone Cream, Fresh Whipped Cream & Cocoa Powder Garnish

Butterscotch Budino Shooters 4

Butterscotch Pudding and Salted Caramel topped with Fresh Whipped Cream

Sweet Vanilla Bean Cupcakes 3.25 mini / 5 regular

Vanilla Cake Topped with Vanilla Bean Buttercream

Sinfully Chocolate Cupcakes 3.25 mini / 5 regular

Dark Chocolate Cake with Chocolate Ganache Filling, Chocolate Buttercream Icing and Dipped in Chocolate Ganache

Black Velvet Cupcakes 3.25 mini / 5 regular

Black Velvet Cake topped with Cream Cheese Icing

Lemon Raspberry Cupcakes 3.25 mini / 5 regular

Vanilla Cake filled with Lemon Curd and topped with Raspberry Buttercream

Carrot Cupcakes 3.25 mini / 5 regular

Moist Carrot Cake topped with Cream Cheese Icing

Mexican Wedding Cookies 3

Soft Pecan Cookies Dusted with Powdered Sugar

Large Desserts

9" Vanilla Cheesecake 65

9" Vanilla Cheesecake with Fruit 70

9" Flourless Chocolate Cake (GF) 65

9" Round Layer Celebration Cake 75