

## Ordering

- 48-hour advance notice required
- \$200 minimum for drop-and-go orders
- No minimum for pick-up orders

## Delivery

- Free delivery within Red Wing City limits
- \$35 delivery fee - Up to 40 mile radius from the St. James Hotel
- Not licensed for Wisconsin deliveries, pick-ups are available at the Hotel
- Deliveries are subject to a 19.5% service charge

Maximum order size varies upon order complexity. Speak with our Catering Coordinator for further information.  
651.385.5542



## Bar Service Package

- 1 Bartender and 1 Server per 100 guests – \$70 per hour
- No bar minimum
- Must include a food order, no exceptions
- Minnesota State Law prohibits the St. James Hotel to serve alcohol provided by other parties

All prices are subject to state and county tax and are subject to change without prior notice. Full payment is required upon order. 72-hour cancellation policy.

## ST. JAMES HOTEL

406 Main Street  
Red Wing, MN 55066  
651.385.5542  
catering@st-james-hotel.com  
www.st-james-hotel.com



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**Fruit Platter** ..... \$110  
Fresh melons, pineapple, strawberries & blueberries

**Vegetable Platter** ..... \$90  
Vegetable crudité, ranch & blue cheese dips

**Cheese Platter** ..... \$160  
Domestic & imported cheeses, assorted crackers

**Antipasti Platter** ..... \$160  
Assorted pickles, olives, cured meats, assorted crackers

**Charcuterie Platter**..... \$185  
Salami, pepperoni, pate, prosciutto, capicola, breads

**Bruschetta Board** ..... \$145  
Balsamic tomatoes, basil pesto, parmesan breads

**Mediterranean Spread** ..... \$135  
Hummus, roasted pepper hummus, olive tapenade, eggplant caponata, pretzels, crackers, pita chips



### Executive Boxed Lunch

Choice of 2 - \$24 | Choice of 3 - \$26  
Ms. Vicky's Chips, Braeburn apple, chocolate chip cookie & bottled water are included

- Black forest ham, cheddar cheese, LTO, dijonaise on wheat
- Roast beef, Swiss, LTO, horseradish-mayo on wheat
- Smoked turkey, bacon, gouda cheese, LTO, ranch on sourdough
- St. James hummus, cucumber, roasted red pepper, black olive, shredded carrot & LTO on wheat

**Twin Bluff Buffet** ..... \$26  
Choice of 2 sandwiches, 1 salad, 1 side, kettle chips

**Bay Point Buffet** ..... \$29  
Choice of 3 sandwiches, 1 salad, 2 sides, kettle chips

**Mississippi Buffet** ..... \$32  
Choice of 4 sandwiches, 2 salads, 2 sides, kettle chips

### Between Bread

- Balsamic marinated roast beef, cream cheese spread, tomato, onion roll
- Roast beef, Swiss, LTO, horseradish, cracked wheat
- Italian deli meats, LTO, sun-dried tomato spread, tomato wrap
- Roasted veggies, LTO, red pepper hummus, herb focaccia bun
- Smoked turkey & brie, LTO, cranberry-mayo, sourdough
- Roast pork banh mi, jalapeno, pickled carrot, cilantro, cucumber, mayo, baguette
- St. James Wrap - Smoked turkey, gouda, bacon, LTO, ranch
- Roasted chicken, kale slaw, pepitas, LTO, lemon-herb dressing, herb wrap

### Garden Salads

Sesame Napa cabbage | Baby greens | Kale power slaw | Garden Spinach | Classic Caesar | Whole fruit

### Hearty Sides

- Curried cous cous, roasted veggies
- Black bean, corn & tomato salad
- Dilled tomatoes & cucumbers
- Traditional potato salad
- Chickpeas & kale, Moroccan spice
- Bruschetta pasta salad

Snacks and desserts available upon request

**Hiawatha Buffet** ..... \$32  
Choice of 1 entrée, 2 pairings, dinner rolls

**Starboard Buffet Buffet** ..... \$38  
Choice of 2 entrées, 3 pairings, dinner rolls

**Portside Buffet Buffet** ..... \$42  
Choice of 3 entrées, 4 pairings, dinner rolls

### Salad

House tossed salad with Ranch, French & lemon-herb vinaigrette

### Entrées

- Chicken parmesan, marinara & three cheeses
- Grilled chicken breast with roasted peppers, garlic, olives, artichokes
- Paprika roasted bone-in chicken with sherry-cream, mushrooms, spinach, bacon
- Tarragon chicken breast with roasted peppers, charred tomatoes, artichokes
- Spinach & portobello ravioli, brown butter, fresh herbs
- Farfalle pasta, roasted vegetables, three cheeses
- Roasted Italian sausage, garlic, peppers & onions
- Pomegranate-balsamic glazed pork loin
- Swedish meatballs, buttermilk dill gravy
- Chef Sarah's classic pot roast, pan gravy

The below items *have an additional supplement charge of \$6 and require a 7 day advance order notice*

- Braised lamb shoulder, lemon, saffron, olives, tomatoes
- Stout braised beef short ribs, roasted shallots
- Sesame seed crusted salmon, teriyaki drizzle
- Shrimp tossed in lemon, butter, fresh herbs

### Pairings

- Yukon gold mashed potatoes
- Mashed sweet potatoes
- Roasted fingerling potatoes
- Pasta with brown butter
- Wild rice & ancient grain pilaf
- Pearl cous cous
- Green beans & patty pan squash
- Honey butter baby carrots
- Broccolini & roasted red peppers
- Asparagus, extra virgin olive oil (additional \$2)
- Roasted brussel sprouts
- Roasted vegetables