Details.

That’s our specialty.

Whether you are entertaining in your home or backyard or celebrating one of life’s special events at a lavish venue, Catering by Kowalski’s provides everything you need to make your event tasteful and memorable. Our extensive experience enables us to transform any venue into a memorable party space so we can bring your dream to life.

Kowalski’s upscale recipes and custom menus feature Skuna Bay Salmon, Akaushi Beef and Gerber’s Amish Farm Chicken.

No matter the size or occasion, the best way to place your order is to call one of our Event Specialists directly at 651-313-6870. We are available to take your call Monday through Friday from 8 a.m.-6 p.m. and Saturday from 9 a.m.-4 p.m. Voicemail is available for after-hours callers.

All the party trays, cakes, hot foods and other items in this brochure may also be ordered online any time of day or night from anywhere you are. Just click “Order Online” on the home page of our website.

A 48-hour advance notice is requested on all orders, and we request a 24-hour notice on all cancellations.

Prices and items in this brochure are subject to change and substitutions may be necessary when availability is limited. Please visit our website at kowalskis.com/catering for the most current menu and service information.

Floral

Naturally inspired. Uniquely beautiful.

Count on Kowalski’s talented floral designers to bring your special occasion to life with fresh, natural floral arrangements.

We’ll help you set the tone for a memorable event with designs to suit any budget, accentuate your theme and captivate your senses. Call our floral team at 651-578-8800 or order online at kowalskis.com. Substitutions for flowers and containers may apply.

Tropical Paradise

Designer’s Choice

Opulent
Artisan Cheese

Let the Cheese Specialists at Kowalski’s Markets help you create a gourmet culinary experience your guests won’t forget! We offer a variety of specialty cheese platters that will delight your eyes and taste buds. Create an experience, tell a story, gather together with friends and family, and share any of our delicious combinations. We hand-select the finest cheeses and accompaniments to allow you to relax and enjoy the experience along with your guests. Substitutions may apply.

CELEBRATE WITH BUBBLES
A perfect choice with sparkling wine, this tray features Délice de Bourgogne triple crème, cave-aged Gruyère, Humboldt Fog, Mt. Tam triple crème, moscato wine jelly, Effie’s Oatcakes and Marcona almonds. Served with grapes and strawberries. (serves 16–18) $99.95

FROM OUR AREA
Delight in cheeses and accompaniments from Minnesota and surrounding areas. Bent River Camembert, Jeff’s Select Gouda, Fini Cheddar and Northern Lights Blue are joined by luscious slices of handmade salami from Red Table Meat Co. in Minneapolis. We include Lesley Stowe Cranberry & Hazelnut Raincoast Crisps and Salty Nibber Chocolate from Teroir Chocolate in Fergus Falls. The tray is finished with grapes and dried apricots. (serves 16–18) $99.95

SMALL GATHERINGS
We bring our most-loved cheeses together for you and your small group: Milton Creamery’s Prairie Breeze, Deer Creek’s The Robin Colby, Cow Caviar’s Butterkäse and, everyone’s favorite, Fromager d’Affinois double crème paired with Velvet Bees’ Honey Butter and Effie’s Oatcakes. This tray is served with grapes, strawberries and Marcona almonds. (serves 6–8) $39.95

WANT SOME CHEESE WITH THAT WINE?
This tray for red wine lovers features gooey Bent River Camembert, creamy Humboldt Fog, sweet Midnight Moon and zippy Espresso BellaVitano. Accompaniments include Effie’s Oatcakes, Lesley Stowe Fig & Olive Raincoast Crisps, a jar of balsamic vinegar jelly and Valencia almonds. Served with grapes and strawberries. (serves 16–18) $99.95

WEDGE AND A PINT
Cheeses to pair with your favorite beer include: Red Dragon, a Cheddar with ale and mustard seeds; Good Thunder, a local cheese washed with Surly Bender, The Stag, a smooth white Cheddar; and Cotswold, an English cheese with chive and onion. Alongside these cheeses are a spicy prosciutto spread, Spanish cocktail mix and Lesley Stowe Salty Date & Almond Raincoast Crisps. Served with grapes and dried fruit. (serves 16–18) $89.95

WORLD CHEESE PARTY
Our favorites from around the world include Kowalski’s Signature Parmigiano-Reggiano from Italy, St. Angel triple crème from France, Mountain Gorgonzola from Italy and three-milk Iberico from Spain. We pair these cheeses with Lesley Stowe Cranberry & Hazelnut Raincoast Crisps, Rougié Duck and Pork Pâté, and Valencia almonds with fine herbs. The tray is finished with grapes and dried apricots. (serves 16–18) $79.95

Need a custom tray? Call your local Cheese Specialist to put together a custom order.

A 48-hour advance notice is requested on all orders. Prices subject to change.
Cold Appetizers

ASPARAGUS AND PEAR ROULADE TRAY (GF)
For a unique appetizer we have tender asparagus spears rolled in slices of roast beef and turkey with our flavorful Signature Herb Spread. Pear wedges are rolled in prosciutto with mascarpone cheese. (52 pieces) $59.95

BEEF AND BOURSIN CROSTINI TRAY
Sliced petite tender beef with Boursin cheese and arugula layered atop a crostini and garnished with a fire-roasted tomato slice. (24 pieces) $49.95

CAPRESE SKWER TRAY (GF, V)
Heirloom tomatoes and fresh mozzarella cheese marinated in a basil and garlic infused olive oil. Served with balsamic glaze on the side. (52 skewers) $49.95

CHICKEN AND BEEF SATAY TRAY
Beef and Gerber’s Amish Farm chicken are marinated in our Signature Kalbi Marinade, then grilled and skewered. Garnished with chopped peanuts and green onion. Served with creamy peanut sauce for a flavorful appetizer. (36 skewers) $75.95

CIABATTA APPETIZER TRAY
Ciabatta bread is enhanced with a flavorful herb spread and layered with turkey, Brie cheese, tomato slices, onions and spinach. Also available topped with roast beef, horseradish sauce, Dijon mustard and fresh spinach leaves. (30 pieces) $44.95

CURRIED CHICKEN AND GOUGÈRE TRAY
Sweet curried chicken in a Parmesan and Swiss choux pastry. (24 pieces) $54.95

DEVILED EGG TRAY (V)
This classic is timeless in its simplicity and appeal. The fluffy filling is piped into the egg halves for a colorful presentation. Made with locally sourced organic eggs. (24 pieces) $29.95

EGGPLANT AND HUMMUS APPETIZER TRAY (V)
This vegetarian option layers Kowalski’s Signature Salsa di Parma spread, roasted eggplant and sliced Roma tomatoes on our exclusive Manoucher bread. Includes Kowalski’s Signature Hummus on the side for dipping. (24 pieces) $45.95

FOCACCIA APPETIZER TRAY (V)
Classic Italian bread with a variety of meats, cheeses and condiments. Choose up to two varieties: Turkey and Co-Jack, Roast Beef and Cheddar, Ham and Swiss, or Veggie fillings. Layered with a flavorful gourmet spread, lettuce, onions and tomatoes. Veggie fillings are vegetarian. (50 pieces) $49.95

FRUIT AND CHEESE TRAY (GF, V)
Cubes of Cheddar, Jarlsberg, Havarti and Smoked Gouda cheeses are accented with fresh pineapple, strawberries, cantaloupe, and red and green grapes for a combination perfect for a wine and cheese buffet. Fruit selection varies by season. Small (serves 15–20) $49.95 Large (serves 30–35) $69.95

GOURMET VEGETABLE TRAY (GF, V)
Creamy dill dip is front and center to pair with crisp carrots, celery, cucumbers, yellow summer squash, zucchini, grape tomatoes, cauliflower, broccoli, green onions, radishes, and red and green bell peppers. Small (serves 20–30) $35.95 Large (serves 30–40) $49.95

GRILLED VEGGIES AND AIOLI TRAY (GF, V)
Peppers, carrots, yellow summer squash, zucchini, button mushrooms and rosemary new potatoes are grilled to perfection. Dip them in creamy aioli sauce for an updated version of the traditional veggie tray. (serves 25–30) $65.95

= Vegetarian = Vegan = Gluten Free

A 48-hour advance notice is requested on all orders. Prices subject to change.
ITALIAN ANTIPASTO TRAY \(\text{GF}\)
If Italian is your cuisine, start your meal with an appetizer assortment that includes Italian cheeses and meats with a variety of flavorful accompaniments. (serves 10–15) $59.95

ITALIAN BRUSCHETTA TRAY \(\text{V}\)
These crispy, toasted baguette slices are complimented by a bruschetta topping nestled in the center of the tray. (54 pieces) $39.95

ITALIAN SKEWER TRAY
All of your Italian favorites on a stick! This combo of olives, Boar’s Head Salami, fresh mozzarella, heirloom tomatoes and cheese tortellini is served with Kowalski’s Signature Italian Dressing. (36 skewers) $49.95

JAMAICAN JERK CHICKEN AND PINEAPPLE SKEWERS TRAY \(\text{GF}\)
Tender bites of Gerber’s Amish Farm chicken breast are marinated in our spicy jerk sauce, skewered with juicy pineapple and grilled for a delicious appetizer. (36 skewers) $59.95

KOWALSKI’S SIGNATURE ROTISSERIE MEAT TRAY
Slices of rotisserie beef and turkey are accompanied by horseradish sauce and honey mustard along with grilled mushrooms, grilled red peppers and roasted garlic cloves. (serves 25-30) $129.95

MEDITERRANEAN RELISH TRAY \(\text{GF}\) \(\text{V}\)
This selection of four varieties of olives, roasted garlic cloves, muffaletta salad, Peppadew peppers and cornichons packs a flavor punch. (serves 10–15) $69.95

ROSEMARY GARLIC GRILLED CHICKEN TRAY \(\text{GF}\)
Delicious served cold, this grilled and sliced chicken platter is made with Gerber’s Amish Farm’s all natural chicken and a rosemary garlic marinade. (serves 24) $84.95

SALAMI AND CHEESE SNACKER TRAY \(\text{GF}\)
Make everyone happy with this platter loaded with Co-Jack, Pepper Jack, Colby, Gouda and Boar’s Head Genoa Salami, Hard Salami and Pepperoni. (serves 18–24) $39.95

SIGNATURE FRESH FRUIT TRAY \(\text{GF}\) \(\text{V}\) \(\text{V}\)
Sweet and juicy grapes, watermelon, cantaloupe, pineapple, seasonal berries and kiwi. Selection varies by season.
Small (serves 20–30) $59.95
Large (serves 30–40) $89.95

SIGNATURE PINWHEELS TRAY \(\text{V}\)
Soft flour tortillas layered with a variety of cream cheese spreads, meats, cheeses and veggies rolled and sliced for a spiral appetizer. Choose up to four varieties: Ham, Smoked Turkey, Salami, Roast Beef or Veggie. Veggie fillings are vegetarian. (32 pieces) $45.95

SIGNATURE SALSA DI PARMA TRAY \(\text{V}\)
Fresh Parmigiano-Reggiano cheese is shredded into a special blend of olive oil and herbs in our Signature customer favorite dip. Baguette slices are included. (48 pieces) $45.95

SOUTH OF THE BORDER DIP TRAY \(\text{GF}\) \(\text{V}\)
Our salsa-blended dip is topped with shredded Cheddar cheese, lettuce, tomatoes, red onions, black olives and freshly snipped cilantro. Served with Kowalski’s Signature Tortilla Chips. (serves 20–25) $65.95

VERY BERRY BRIE TRAY \(\text{GF}\) \(\text{V}\)
A creamy wheel of Brie cheese sliced in half and filled with jam, then topped with sweet seasonal berries. (serves 15–20) $69.95

\(\text{V}\) = Vegetarian \(\text{V}\) = Vegan \(\text{GF}\) = Gluten Free

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Hot Appetizers

BACON-WRAPPED KALBI-MARINATED AMISH CHICKEN BREAST
Juicy Gerber’s Amish Farm chicken breast bites marinated with our Signature Kalbi Marinade and wrapped with Kowalski’s Applewood Smoked Bacon. (24 pieces) $39.95

BACON-WRAPPED KALBI-MARINATED BEEF
USDA Choice beef medallion bites marinated in our Signature Kalbi Marinade and wrapped with applewood smoked bacon. (24 pieces) $49.95

BUTTERMILK CHICKEN SLIDERS
Crispy Gerber’s Amish Farm chicken breast sliders with Dijon mustard aioli and pickles on our Signature Sweet Egg Buns. Components sent separately. (24 pieces) $59.95

COCKTAIL MEATBALLS
Classic meatballs tossed with your choice of BBQ, Pomodoro or Marsala sauce. (90 pieces) $39.95

KOWALSKI’S SIGNATURE CHICKEN DRUMMIES (G)
Choose from a variety of flavors, including Rotisserie, Buffalo, Kalbi, Lemon Pepper or General Tso. Rotisserie flavor is gluten free. (36 pieces) $49.95

KOWALSKI’S SIGNATURE SMOKEHOUSE PULLED BBQ MEATS SLIDERS
Build your own sliders with your choice of chicken or pork. 24 slider buns are included. Components sent separately. (24 sliders) $59.95

SPRING ROLLS (V)
Crispy vegetable spring rolls accompanied by a sweet red chile dipping sauce. (24 pieces) $39.95

Baked Salmon Tray
Savory Skuna Bay salmon is baked to perfection, chilled and served with a caper dill sauce. Great as an appetizer or entrée. (serves 20–25) $119.95

CHIPOTLE LIME SHRIMP AND PINEAPPLE SKEWERS TRAY (G)
Tender shrimp are marinated in a spicy chipotle-lime marinade, then grilled on skewers along with chunks of sweet grilled pineapple. (48 skewers) $85.95

CLASSIC SHRIMP TRAY (G)
Tail-on cooked shrimp served with traditional cocktail sauce. (70 pieces) $65.95

HONEY SMOKED SALMON TRAY (G)
Smoked salmon fillet is accented with our caper dill sauce and mango salsa to make an upscale appetizer. (serves 25–30) $129.95

JUMBO SHRIMP TRAY (G)
Our version of the Classic Shrimp Tray made with fresh jumbo shrimp. Served with traditional cocktail sauce. (45 pieces) $79.95

PACIFIC RIM SHRIMP TRAY (G)
Tail-on cooked shrimp seasoned with a Pacific Rim seasoning. Served with aioli and cocktail sauce for that extra punch of flavor. (70 pieces) $79.95

SUSHI HYBRID ICHI PLATTER

SUSHI HYBRID GO TRAY
Red Dragon Roll, White Dragon Roll, Orange Dragon Roll, Nigiri Sushi, Spicy Mango Roll and Red Rock Roll. (43 pieces) $52.49

SUSHI HYBRID MINI PLATTER
Crunchy Roll, Ultimate Chile Roll, Tempura Shrimp Roll and Nigiri Sushi. (18 pieces) $18.99

SUSHI MEDLEY PARTY TRAY
Rainbow Roll, Dragon Roll, California Roll, Spicy Tuna Roll, Giant Dynamite Roll, Giant Tempura Shrimp Roll, Dynamite Gunkans, Heart in Hearts, Sushi Sandwiches and assorted Nigiri. (60 pieces) $67.99

Call the Deli Department for custom sushi tray options.

Seafood & Sushi

V = Vegetarian V = Vegan G = Gluten Free

A 48-hour advance notice is requested on all orders. Prices subject to change.
Salads

Green Salads [serves 10-12]

ASIAN NAPA SALAD V V
Crunchy cabbage, green onions, cashews, sunflower seeds and ramen noodles are dressed in our Signature sweet Asian Napa Dressing. $39.95

CHEF SALAD GF
Crisp romaine lettuce is layered with turkey, ham, shredded Cheddar, hard-cooked egg, tomatoes and red onions. Paired with Kowalski’s Signature French Dressing. $29.95

CHICKEN CAESAR SALAD
Grilled antibiotic-free chicken is combined with romaine lettuce, shaved Parmesan cheese, croutons and our Signature Creamy Caesar Dressing for a delicious classic salad. $29.95

CHOP CHOP SALAD GF
Salami and provolone cheese top fresh romaine lettuce along with grape tomatoes, garbanzo beans, fresh basil and Kowalski’s Signature Balsamic Vinaigrette. $29.95

COBB SALAD GF
A traditional favorite with romaine lettuce, tomatoes, black olives, green onions, hard-cooked eggs, turkey, bacon and Gorgonzola cheese. Served with our Signature Steakhouse Blue Dressing. $29.95

CRANBERRY FETA SALAD GF
Romaine lettuce layered with antibiotic-free chicken breast, crumbled feta, dried cranberries and walnuts. Served with all natural white French dressing for a sweet and savory treat. $29.95

GARDEN SALAD V
This classic salad combines romaine lettuce, cucumbers, carrots, grape tomatoes and croutons with your choice of dressing. $29.95

GOURMET RASPBERRY ALMOND SALAD GF V
Garden fresh spring mix blend topped with fresh raspberries, dry-roasted almonds, feta, sunflower seeds, red onions and Kowalski’s Signature Raspberry Poppy Seed Dressing. $29.95

GREEK SALAD GF V
This classic salad is made up of crisp romaine lettuce, cucumber slices, red onion, grape tomatoes, capers, Kalamata olives, crumbled feta cheese and a red wine vinaigrette. $29.95

KALE CAESAR! SALAD
Hail this twist on the classic Caesar salad featuring good-for-you kale, Parmesan, croutons and Gerber’s Amish Farm all natural grilled chicken. Served with our Signature Creamy Caesar Dressing. $29.95

KRISPY KALE AND CRAISIN GF V V
This frilly, flavorful salad is made with kale, dried cranberries, golden raisins and pine nuts. It’s dressed with fresh lemon juice, olive oil and pepper. $29.95

Pasta Salads [serves 20]

CASHEW CHICKEN PASTA SALAD
Diced antibiotic-free chicken, celery, grapes and cashews combined with radiatore pasta in a flavorful house-made mayonnaise-based dressing. Mayonnaise is EDTA free and made with cage-free eggs. $49.95

GREEK FETA PASTA SALAD V
Farfalle pasta, crunchy cucumbers, tomatoes, Kalamata olives and feta cheese tossed in a bright fresh herb vinaigrette. $45.95

ITALIAN TOMATO AND CAPER SALAD V
Capers and feta cheese add their distinct flavors to penne pasta, diced tomatoes and chewy sun-dried tomatoes. Italian dressing and Parmesan cheese round out this fabulous salad. $45.95

PEPPERONI PASTA SALAD
Colorful rotini pasta, garden-fresh vegetables, pepperoni and Parmesan cheese are combined with Kowalski’s Signature Italian Vinaigrette and a special seasoning for a zesty pasta salad. $45.95

THAI CHICKEN PASTA SALAD
A secret recipe for years, this is sure to become your new favorite with its crunchy blend of colorful veggies and a peanut dressing with a sweet yet spicy kick. $49.95


All dressings with the exception of Italian, Creamy Caesar and Steakhouse Blue are vegetarian.
Signature Salads

[serve 20]

**ANTIPASTO BEAN SALAD GF V**
Garbanzo and kidney beans are tossed with shredded Parmesan, peppers, olives, tomatoes and house-made Italian herb vinaigrette. $45.95

**AUNT NETTIE’S POTATO SALAD GF V**
This Kowalski family recipe has become a customer favorite. Made with potatoes, hard-cooked eggs, crunchy celery and a mayonnaise sour cream dressing. $29.95

**CASHEW CHICKEN**
Diced antibiotic-free chicken, grapes and celery are combined with a flavorful house-made mayonnaise-based dressing. Mayonnaise is EDTA-free and made with cage-free eggs. $59.95

**CLASSIC COLESLAW GF**
A traditional blend of crunchy cabbage and shredded carrots tossed with our creamy Signature Coleslaw Dressing. $59.95

**FRESH BROCCOLI WALDORF SALAD WITH WALNUTS GF V**
It’s not your granny’s Waldorf, but this fresh, updated favorite does contain Granny Smith apples as well as broccoli, carrots and dried cherries tossed in a creamy sweet chile dressing. $59.95

**FRESH FRUIT BOWL**
Freshly cut seasonal fruit. $45.95

**SARDINIAN GARBANZO SALAD GF V**
This beautiful vegetable blend combines garbanzo beans, artichokes, tomatoes, cucumbers, yellow bell pepper, and red and green onions with briny Kalamata olives, piquant-sweet Peppadew peppers and tangy feta in a light Greek vinaigrette. $45.95

Individual Meals

**Live Well Power Bowls [serves 1]**
(Can be enjoyed hot or cold.)

**BUTTERNUT QUINOA POWER BOWL GF V V**
Roasted butternut squash and Brussels sprouts in a tangy mustard vinaigrette on a bed of organic spinach. $6.99

**MEXICAN CHICKEN TINGA POWER BOWL GF**
A blend of antibiotic-free chicken, brown rice, black beans and peppers dressed with a smoky chipotle dressing on a fresh bed of baby spinach. $6.99

**MOROCCAN POWER BOWL V**
A hearty, nutrient-rich grain bowl dressed with a honey lemon sumac dressing. $6.99

**Sushi Meals [serves 1]**

**CHEF SAMPLER**
½ Rainbow Roll, ½ Crunchy Dragon Roll, ½ Tuna Roll, one piece of Tuna Nigiri and one piece of Salmon Nigiri. (9–12 pieces) $12.99

**CRUNCHY ROLL**
Inside: Imitation crab, avocado and cucumber. Outside: Imitation crab salad, fried onion, spicy sauce and sushi sauce. (8 pieces) $8.99

**CRUNCHY SHRIMP TEMPURA ROLL**
Inside: Tempura shrimp and cucumber. Outside: Fried onion, spicy sauce and sushi sauce. (8 pieces) $9.99

**Fresh Fruit Bowl**

**Sardinian Garbanzo Salad**

**Mexican Chicken Tinga Power Bowl**

**Moroccan Power Bowl**

**Chef Sampler**

V = Vegetarian  GF = Gluten Free  V = Vegan

A 48-hour advance notice is requested on all orders. Prices subject to change.
Individual Meals

Market Meals [serves 1]

**CIABATTA SANDWICH**
Your choice of Rosemary Ham and Provolone, Turkey and Brie, Veggie, Caprese or Club. Includes grapes, Kowalski’s Signature Seasoned Potato Chips and a Kowalski’s Family Favorite Cookie. Veggie and Caprese are vegetarian. **$11.95**

**CROISSANT SANDWICH**
Your choice of Ham and Swiss, Turkey and Cheddar, Roast Beef and Cheddar, Veggie, Egg Salad, Chicken Salad or Tuna Salad. Includes grapes, Kowalski’s Signature Seasoned Potato Chips and a Kowalski’s Family Favorite Cookie. Veggie and Egg Salad are vegetarian. **$11.95**

**FOCACCIA SANDWICH**
Your choice of Ham and Swiss, Turkey and Co-Jack, Roast Beef and Cheddar, or Veggie. Includes grapes, Kowalski’s Signature Seasoned Potato Chips and a Kowalski’s Family Favorite Cookie. Veggie fillings are vegetarian. **$11.95**

**GLUTEN-FREE SANDWICH**
Your choice of Turkey and Cheddar, Ham and Swiss, or Roast Beef and Cheddar. Includes grapes, potato chips and a gluten-free cookie. **$12.95**

**GLUTEN-FREE LETTUCE WRAP**
Turkey, bacon and avocado lettuce wrap. Includes grapes, potato chips and a gluten-free cookie. **$12.95**

**GLUTEN-FREE VEGGIE LETTUCE WRAP**
Tomato, avocado, shredded carrot and cucumber wrapped in romaine lettuce and served with a side of red hummus. Includes grapes, potato chips and a gluten-free cookie. **$12.95**

**PRETZEL ROLL SANDWICH**
Your choice of Ham and Swiss, Turkey and Cheddar, or Roast Beef and Cheddar. Includes grapes, Kowalski’s Signature Seasoned Potato Chips and a Kowalski’s Family Favorite Cookie. **$11.95**

**WRAP SANDWICH**
Your choice of Ham and Swiss, Smoked Turkey and Cheddar, Curried Chicken, Roast Beef and Cheddar, Cashew Chicken, Asian Chicken, Kale Chicken Caesar or Mediterranean Artichoke Feta. Includes grapes, Kowalski’s Signature Seasoned Potato Chips and a Kowalski’s Family Favorite Cookie. Mediterranean Artichoke Feta is vegetarian. **$11.95**

Executive Salad/Sandwich Meals [serves 1]

**CHICKEN CAESAR SALAD**
Includes an artisan hard roll, fruit and a mini cheesecake. **$12.95**

**CLASSIC ICEBERG WEDGE SALAD**
A crisp iceberg lettuce wedge with bacon, blue cheese, tomato, onion and our Signature Steakhouse Blue Dressing. Served with an artisan hard roll, fruit and a mini cheesecake. **$12.95**

**CRANBERRY FETA CHICKEN SALAD**
Includes an artisan hard roll, fruit and a mini cheesecake. **$12.95**

**EXECUTIVE SALAD AND SANDWICH**
Choose from Turkey and Brie, Rosemary Ham or Caprese on ciabatta bread. Comes with Gourmet Raspberry Almond Salad, fresh fruit and a mini cheesecake. Caprese is vegetarian. **$12.95**

**ROMAINE VEGETABLE SALAD**
Served with Kowalski’s Signature Balsamic Vinaigrette. Includes an artisan hard roll, fruit and a mini cheesecake. **$12.95**

**SALAD MEDLEY**
A trio of salads served with an artisan hard roll, fruit and a mini cheesecake. Salad selection varies. Vegetarian options available. **$12.95**

**VEGETARIAN GOURMET GREEK SALAD**
Includes an artisan hard roll, fruit and a mini cheesecake. **$12.95**

A 48-hour advance notice is requested on all orders. Prices subject to change.
Sandwich Platters

CIABATTA SANDWICH TRAY
Choose up to three varieties from the following flavors: Ham and Swiss, Turkey and Cheddar, or Roast Beef and Cheddar, all with spinach, onion and tomato; or Tuna Salad, Egg Salad or Chicken Salad with leaf lettuce. 
Egg Salad is vegetarian. 
Small (16 sandwiches) $79.95  
Medium (24 sandwiches) $109.95  
Large (32 sandwiches) $139.95

DINNER ROLL SANDWICH TRAY
Choose up to three varieties from the following flavors: Ham and Swiss, Turkey and Cheddar, Roast Beef and Cheddar, Tuna Salad, Egg Salad or Chicken Salad.  
Egg Salad is vegetarian.  
(12 sandwiches) $39.95

FOCACCIA SANDWICH TRAY
Classic Italian bread baked fresh in-store is layered with a variety of meats, cheeses and condiments. Choose up to two of the following flavors: Turkey and Co-Jack, Roast Beef and Cheddar, Ham and Swiss, or Veggie fillings. All are layered with a flavorful gourmet spread, lettuce, onions and tomato.  
Veggie fillings are vegetarian.  
Small (12 sandwiches) $64.95  
Large (24 sandwiches) $119.95

MINI CROISSANT SANDWICH TRAY
Choose up to three varieties from the following flavors: Ham and Swiss, Turkey and Cheddar, Roast Beef and Cheddar, Tuna Salad, Egg Salad or Chicken Salad.  
Egg Salad is vegetarian.  
(12 sandwiches) $39.95

PRETZEL ROLL SANDWICH TRAY
Choose up to three varieties from the following flavors: Ham and Swiss, Turkey and Cheddar, or Roast Beef and Cheddar, all with leaf lettuce, onion and tomato.  
Small (16 sandwiches) $79.95  
Medium (24 sandwiches) $109.95  
Large (32 sandwiches) $139.95

WRAP SANDWICH TRAY
Choose up to three varieties: Ham and Swiss, Smoked Turkey and Cheddar, Curried Chicken, Roast Beef and Cheddar, Cashew Chicken, Asian Chicken, Kale Chicken Caesar or Mediterranean Artichoke Feta.  
Mediterranean Artichoke Feta is vegetarian.  
Small (12 sandwiches) $54.95  
Large (16 sandwiches) $69.95

CONDIMENT TOPPER TRAY
Whether burgers or sandwiches are on the menu, this assortment of condiments will make a masterpiece out of either entrée. Includes tomatoes, red onions, cucumber, dill pickle, lettuce, and red and green pepper rings. Mayo and mustard not included.  
(serves 20–25) $34.95

KOWALSKI’S SEASONED POTATO CHIPS BOWL
A hearty bowl of our handmade chips lightly seasoned with our Signature seasoning.  
(serves 12) $9.95

Signature Soups

KOWALSKI’S SIGNATURE SOUPS
Made with fresh, natural ingredients. Includes cups, spoons and crackers.  
(serves 3–4) $14.95/qt.

Chicken Wild Rice  
Tomato Bisque  \(\text{GF} \)  \(\text{V} \)  
Beef Chili  \(\text{GF} \)

Rotisserie Chicken Noodle  
Tuscan Minestrone  
A 48-hour advance notice is requested on all orders. Prices subject to change.

Call 651-313-6870 for other soup varieties.
Hot Entrees

CAVATAPPI CHICKEN ALFREDO WITH SUN-DRIED TOMATOES
Cavatappi pasta with grilled Gerber’s Amish Farm chicken breast, sun-dried tomatoes, Kowalski’s Signature Alfredo Sauce and shredded Parmesan cheese. $69.95

CHICKEN BREAST MARSALA
Grilled boneless, skinless Gerber’s Amish Farm chicken breast is served with a sweet Marsala wine sauce. $79.95

CHICKEN CHARDONNAY
Grilled boneless, skinless Gerber’s Amish Farm chicken breast served with Chardonnay cream sauce. $79.95

CITRUS HERB SALMON GF
Skuna Bay salmon fillets are marinated in a lemon vinaigrette dressing accented with oregano and thyme. $109.95

FRIED CHICKEN
Gerber’s Amish Farm chicken breasts, wings, thighs and legs. $39.95

GRILLED BEEF MEDALLIONS WITH MUSHROOMS & AU JUS GF
Tender beef medallions grilled simply with kosher salt and pepper. Served with sautéed mushrooms in a flavorful au jus. $109.95

GRILLED VEGGIES AND TOFU IN HARISSA SAUCE V V
Grilled vegetables and tofu in a mildly spicy harissa sauce. $59.95

KALBI SALMON
Our Signature Kalbi Marinade adds a sweet teriyaki-like flavor to moist Skuna Bay salmon fillets. $109.95

KOWALSKI’S SIGNATURE SMOKEHOUSE BBQ PULLED CHICKEN
A smoky-sweet selection features our Signature BBQ Sauce with your choice of 12 hamburger buns or 24 slider buns. $59.95

KOWALSKI’S SIGNATURE SMOKEHOUSE BBQ PULLED PORK
Hardwood smoked pork accented with Kowalski’s Signature BBQ Sauce and your choice of 12 hamburger buns or 24 slider buns. $59.95

PENNE WITH POMODORO V V
Made with our Signature Fresh Pomodoro Sauce. with chicken, Bolognese or meatballs $59.95

ROSEMARY GARLIC GRILLED CHICKEN GF
Savory and herbaceous flavors of garlic and rosemary are ideally suited for Gerber’s Amish Farm chicken. $59.95

ROTISserie CHICKEN GF
Gerber’s Amish Farm chicken is perfectly seasoned with our Signature Rotisserie Seasoning. $39.95

ROTISserie PORK LOIN GF
Enjoy slow-cooked flavor with delicious, juicy sliced pork loin made with Premium Iowa Pork. $59.95

ROTISserie TURKEY BREAST GF
Moist and juicy sliced white turkey breast meat. $59.95

TRADITIONAL MEATLOAF
All natural, antibiotic-free Creekstone ground beef mixed with panko breadcrumbs, onions, garlic and our own blend of seasonings and spices. Topped with a sweet BBQ glaze. $69.95

ROASTED VEGETABLE LASAGNA V
Fresh pasta sheets layered with Kowalski’s Signature Alfredo and Pomodoro sauces, a tangy ricotta mixture, fresh spinach, tender roasted carrots, mushrooms and zucchini. Topped with whole-milk mozzarella cheese. $69.95

SAUSAGE AND BEEF LASAGNA
Freshly shredded mozzarella, shredded Parmesan and ricotta cheeses layered with Italian sausage, ground beef, crushed tomatoes, tomato sauce and sheets of fresh pasta. $59.95

A 48-hour advance notice is requested on all orders. Prices subject to change.
Sides à la Carte

**[serves 10]**

- **FOUR-CHEESE GARLIC WHITE MAC & CHEESE** $29.95
- **GARLIC MASHED POTATOES GF V** $17.95
- **GLAZED CARROTS GF V** $19.95
- **GREEN BEANS AMANDINE GF V V**
  Steamed green beans with garlic and roasted almonds, simply seasoned with salt and pepper. $19.95
- **KEY BISCAYNE VEGETABLE BLEND GF V V**
  A blend of green beans, carrots, pearl onions and red pepper. $14.95
- **MASHED POTATOES & GRAVY** $24.95
- **MACARONI AND CHEESE** $24.95
- **ORGANIC CALIFORNIA VEGETABLE MEDLEY GF V V**
  A blend of broccoli, cauliflower and carrots. $14.95
- **RICE MEDLEY WITH MUSHROOMS GF** $39.95
- **ROASTED BRUSSELS SPROUTS GF V V** $39.95
- **ROSEMARY ROASTED POTATOES GF V V** $34.95

Artisan Breads

**ARTISAN BREAD TRAY V**
Each tray contains a sliced loaf of whole grain, roasted garlic and sourdough breads. Served with butter. (serves 20–24) $26.95

**ASSORTED CRACKER TRAY V V**
Three varieties of crackers are the perfect accompaniment for meat, seafood and cheese trays. (serves 25–30) $15.95

**CROISSANT TRAY V**
Buttery, flaky fresh-baked croissants. Choose 12 large croissants in Original or Multigrain or 24 Original mini croissants.

**SOFT DINNER ROLL TRAY V**
An assortment of 24 butter, wheat and potato dinner rolls. A perfect match for a meat and cheese tray. Served with butter. (serves 12–18) $15.95

Gluten-free options available:
- Hamburger Buns
- Hot Dog Buns
- Sliced Breads

V = Vegetarian  V = Vegan  GF = Gluten Free

A 48-hour advance notice is requested on all orders. Prices subject to change.
Meat & Cheese Trays

CHEESE TRAY
We combine Swiss, Mild Cheddar, Muenster, Pepper Jack, Co-Jack, Dill Havarti, Smoked Gouda and creamy Boursin for an easy-to-eat appetizer to serve with your favorite wine. Choose from sliced, cubed or cracker cut.

KOWALSKI’S SIGNATURE MEAT AND CHEESE TRAY
Ham, Turkey, Roast Beef, Hard Salami, Havarti, Swiss and Cheddar are accented with an assortment of mixed olives for accompaniments. Condiments not included.

KOWALSKI’S SIGNATURE ROTISSERIE MEAT TRAY
Slices of rotisserie beef and turkey are accompanied by horseradish sauce and honey mustard along with grilled mushrooms, grilled red peppers and roasted garlic cloves.

SALAMI AND CHEESE SNACKER TRAY
Make everyone happy with this platter loaded with Co-Jack, Pepper Jack, Colby, Gouda and Boar’s Head Genoa Salami, Hard Salami and Pepperoni.

THE ALL AMERICAN BOAR’S HEAD TRAY
Tavern Ham, Seasoned Filet of Roast Beef, EverRoast Chicken, Hard Salami, Black Wax Cheddar and Baby Swiss. Condiments not included.

THE FABULOUS FIVE BOAR’S HEAD TRAY
EverRoast Chicken, Ovengold Turkey, Maple Honey Turkey, Blazing Buffalo Chicken and Mesquite Wood Smoked Turkey. Condiments not included.

THE MEDITERRANEAN ANTIPASTO BOAR’S HEAD TRAY
Genoa Salami, Pepperoni, Italian Ham, Manchego, Asiago and Chorizo Panino sliced ultra-thin. Condiments not included.

THE TERRIFIC QUINTET BOAR’S HEAD TRAY
London Broil, Ovengold Turkey, Maple Honey Ham, Black Wax Cheddar and Baby Swiss. Condiments not included.

Accompaniments

CONDIMENT TOPPER TRAY
Whether burgers or sandwiches are on the menu, this assortment of condiments will make a masterpiece out of either entrée. Includes tomatoes, red onions, cucumber, dill pickle, lettuce, and red and green pepper rings. Mayo and mustard not included.

KOWALSKI’S SEASONED POTATO CHIPS BOWL
A hearty bowl of our handmade chips lightly seasoned with our Signature seasoning.

*V*= Vegetarian  *GF*= Gluten Free

A 48-hour advance notice is requested on all orders. Prices subject to change.
### Cheesecake Tray
An assortment of decadent cheesecake bites made to our own Signature recipe. Includes Classic, Classic with Fresh Raspberry, and Chocolate Turtle. (36 pieces) $49.95

### Dipped Strawberries Tray
Perfectly ripe strawberries dipped in chocolate. (24 pieces) $35.95

### Flower Cupcake Tray
A beautifully decorated white and chocolate cupcake assortment topped with French buttercream. (16 pieces) $49.95

### Kowalski's Family Favorite Bar Tray
A variety of fresh-baked bars from our Bakery Department. (36 pieces) $29.95

### Kowalski's Family Favorite Cookie Tray
A variety of fresh-baked cookies from our Bakery Department. Large (24) or Minis (72) $29.95

### Kowalski's Family Favorite Cupcake Tray
Traditional cupcakes topped with Kowalski's Signature Vanilla or Chocolate Buttercream Frosting. (24 pieces) $39.95

### Nut Goodie Bar Tray
Peanuts and rich maple cream covered in chocolate. (24 pieces) $23.95

**Call your local Kowalski’s Bakery for fresh fruit dessert options.**

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## Celebrate with Cake

### Carrot Cake
This popular cake is packed with walnuts, raisins, carrots and a touch of sweet pineapple, then topped with cream cheese icing.

### Champagne Cake
Real Champagne is baked into our white cake, which is then topped with airy whipped mousse frosting. Also available filled and topped with seasonal fresh fruit and fruit fillings.

### Chocolate Ganache Cake
Super-moist chocolate cake filled and iced with rich chocolate ganache.

### Mary Anne’s Classic Buttercream Cake
Chocolate or traditional white cake with smooth Kowalski’s Signature Buttercream Frosting. Available in any size.

### Peanut Butter Cake
Wonderfully moist chocolate cake is iced in our Family Favorite Peanut Butter Buttercream with a thin layer of rich chocolate ganache on top. It’s a peanut butter lover’s dream!

### Themed or Custom Cakes
Check out our complete catalog of themed decorated cakes online at kowalskis.com. Need something extra special? We can create anything you have in mind. Just call our Call Center at 651-313-6870. Custom cakes require a minimum of 3 business days advance notice.

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**We have a great selection of single-layer and double-layer cakes for every taste. Call 651-313-6870 for pricing or order online at kowalskis.com.**

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**Hot Breakfast**

**COUNTRY BREAKFAST BAKE**
Start your morning right with this classic breakfast egg dish made with fresh hash browns, Cheddar cheese, sausage and just a touch of green onion. (serves 8–10) $39.95

**FRITTATA**
An individual crustless quiche made with local cage-free eggs and fresh vegetables. Choose from Denver, Sausage and Mushroom, Spinach Feta or Veggie. Spinach Feta and Veggie are vegetarian. $5.99/person

**HAM AND CHEESE STRATA**
A hearty, creamy and delicious egg casserole made with artisan Italian bread, Cheddar cheese and all natural ham with a bit of green onion. (serves 8–10) $39.95

**KOWALSKI’S QUICHE**
Choose from Denver, Ham and Cheese, Veggie, Sausage and Mushroom, Spinach Feta or Three Cheese. Made with local cage-free eggs. Available hot or cold. Veggie, Spinach Feta and Three Cheese are vegetarian. (serves 6) $17.95

**KOWALSKI’S BREAKFAST MEATS**
Choose from three strips of bacon, three sausage links or 3 oz. of Boar’s Head Tavern Ham. $2.95/person

**QUATTRO FORMAGGIO CHEESY HASH BROWNS**
Fresh hash brown potatoes in a blend of four Italian cheeses, heavy cream and fresh garlic. (serves 10) $19.95

**SCRAMBLED EGGS**
Fluffy scrambled eggs are great for a large group gathering. (serves 8–10) $29.95
with ham and cheese $39.95

**SCRAMBLED EGG BUFFET**
Scrambled eggs with your choice of sausage links or bacon, hash browns and fresh fruit. Available for groups of 10 or more. $9.95/person
with ham and cheese $10.95/person

**Beverages**

**BOTTLED WATER**
16.9 oz. Kowalski’s Signature Spring Water $1

**CANNED SODA**
Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, Diet Sprite, Barq’s Root Beer, Mountain Dew, Diet Mountain Dew. $1

**COFFEE TRAVELERS**
Portable 12-cup coffee carrier. Regular and decaf available. Cups and condiments included. (12 cups) $17.95

**FRESHLY BREWED COFFEE**
The perfect blend to start your day or a great afternoon pick-me-up. Regular and decaf available. Includes cups, stir sticks, sugar, sweetener and creamers.

Small (35–40 cups) $60
Large (70–80 cups) $115

**INDIVIDUAL BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>16 oz. Premium Orange Juice</td>
<td>$1.85</td>
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<tr>
<td>16 oz. Lemonade</td>
<td>$1.85</td>
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<tr>
<td>16 oz. Apple Juice</td>
<td>$1.85</td>
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<tr>
<td>16 oz. Chilled Organic Green or Black Tea</td>
<td>$2.50</td>
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**KOWALSKI’S SIGNATURE FRESH SQUEEZED ORANGE JUICE**

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>48 oz. (serves 6–10)</td>
<td>$11.95</td>
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**LEMONADE**

<table>
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<tr>
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<tbody>
<tr>
<td>52 oz. (serves 5–7)</td>
<td>$6</td>
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</table>

**A 48-hour advance notice is requested on all orders. Prices subject to change.**
Breakfast Pastries

BAGEL BITE TRAY
Freshly baked bagels quartered for a smaller serving. Served with cream cheese. (36 pieces) $24.95

BAGEL TRAY
Freshly baked bagels sliced for your convenience and served with cream cheese. (12 bagels) $24.95

BAKERY BREAKFAST BITE TRAY
An assortment of freshly baked bite-sized muffins, scones, kouign-amann, Mini Morning Buns and Mini Caramel Pecan Rolls. (40 pieces) $29.95

BAKERY BREAKFAST TRAY
An assortment of delicious baked muffins, Morning Buns, kouign-amann, caramel rolls, cinnamon rolls and scones. (13 pieces) $35.95

DONUT TRAY
An assortment of glazed and chocolate dipped raised donuts, old-fashioned cake donuts and our Signature filled bomboloni. (16 pieces) $24.95

MINI MORNING BUN TRAY
Three dozen assorted freshly baked Mini Morning Buns and Mini Caramel Pecan Rolls. (36 pieces) $29.95

MINI MUFFIN TRAY
An assortment of freshly baked mini muffins. (36 pieces) $19.95

MINI SCONE TRAY
An assortment of freshly baked mini scones. Served with Kowalski’s Sweet Cream. (32 pieces) $29.95

Gluten-free options available:
Mini Muffins • Coffee Cakes • Cookies • Bars • Buns • Breads

Accompaniments

FRESH FRUIT BOWL
Freshly cut seasonal fruit. (serves 15–20) $45.95

FRUIT AND BREAD WITH LEMON CURD SPREAD
An assortment of quick bread slices paired with a lemon curd and cream cheese spread. Served with fresh strawberries and grapes. (serves 10–12) $39.95

FRUIT, YOGURT AND GRANOLA TRAY
French vanilla yogurt, gluten-free granola and fresh strawberries, blueberries and raspberries. (serves 10–12) $59.95

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Full-Service Catering and Bar Service • Event Coordination
Menu Planning • Floral Design
Food and Wine Pairings • Custom Cocktails
Professional Service Staff • Bartenders • Equipment Rental

Whether your style is rustic or vintage, classic or modern, we can help make your dream come to life with a stunning presentation that will keep your guests captivated. Sit back and enjoy your event. Take in the moment.

WE’VE GOT THIS.

catering@kowalskis.com
HOT HORS D’OEUVRES

ARTICHOKE SPINACH DIP
Warm artichoke spinach dip served with freshly baked French baguette slices. (serves 24) $66
with 100% all natural, wild-caught blue crab $139

BANH MI SLIDERS
Kowalski's Signature Smoked Pulled Pork, Super Slaw, Sriracha aioli, jalapeño and fresh cilantro. Components are sent separately. (24 pieces) $144

BEEF SHORT RIB SLIDERS
Build your own slider with chuck and short rib patties, savory bacon-tomato jam and icebox pickles on a sweet egg bun. Components are sent separately. (24 pieces) $99

BEER CHEESE DIP WITH SOFT PRETZEL KNOTS
Artisan beer cheese dip and soft pretzel knots. (serves 24) $99

CAULIFLOWER BITES
Lightly breaded cauliflower florets with your choice of Srracha Buffalo sauce or spicy honey sauce. Served with yogurt dip. (serves 24) $66

CHICKEN PICCATA BITES
Gerber’s Amish Farm chicken wrapped in prosciutto and served with lemon caper beurre blanc sauce. (48 pieces) $90

COCONUT SHRIMP
Tailless jumbo shrimp hand-breaded with coconut and panko breadcrumbs. Served with a mango-pineapple Sriracha dipping sauce. (48 pieces) $139

GAME DAY SAUSAGE SAMPLER
Bite-sized pieces of Kowalski’s Signature Brats in Wild Rice, Beer and Smoked varieties. Served with honey mustard and pretzel “skewers.” (serves 24) $65

ITALIAN POLENTA BITES
Crispy corn polenta topped with eggplant, roasted tomatoes, yellow squash and zucchini in pomodoro sauce. (serves 24) $66

JALAPEÑO CHEDDAR BRAT SLIDERS
Build your own slider with jalapeño Cheddar brat patties, stone-ground mustard and icebox pickles on a salted pretzel bun. Components are sent separately. (24 pieces) $90

LOBSTER MAC AND CHEESE
Delicate lobster and pasta accented by a creamy blend of four cheeses. (serves 24) $99

MADEIRA BEEF BITES
Beef petite tender served in a Madeira mushroom demi-glace. (48 pieces) $90

MINI BEEF WELLINGTONS
Beef tenderloin, Dijon mustard and mushroom duxelles wrapped in a flaky puff pastry. (24 pieces) $95

PORK BELLY SLIDERS
Signature Kalbi-glazed pork belly served on a potato bun with a grilled scallion-ginger aioli and a fresh Asian slaw. Components are sent separately. (24 pieces) $120

PORK POT STICKERS WITH CELLOPHANE NOODLES
Crisp pork pot stickers drizzled with plum sauce and served over cilantro cellophane noodles. (serves 24) $54

SALMON LOLLIPOPS
Rich Skuna Bay salmon is marinated and baked in our Signature Kalbi sauce. Served spiraled on skewers. (24 skewers) $120

TENDERLOIN BITES
Cajun-rubbed beef tenderloin bites garnished with fried tempura onion rings and served with kicked-up horseradish sauce. (serves 24) $195

WILD RICE MEATBALLS WITH CREAM SHERRY SAUCE
Savory all-beef wild rice meatballs in a rich cream sherry sauce accented with thyme. (48 pieces) $64
COLD HORS D’OEUVRES

BASQUE RICE SALAD (GF)
A colorful saffron basmati rice salad with savory shrimp, prosciutto, Genoa salami, green onions, and red and green bell peppers. (serves 10) $89

BEEF AND CHICKEN ROULADES
Beef petite tender stuffed with a feta cheese, spinach and tomato filling; and Gerber’s Amish Farm chicken breast stuffed with our Signature Salsa di Parma, asparagus and roasted red bell pepper. Both are rolled and sliced pinwheel style and served with pesto sauce on the side. (48 pieces) $99

BLACKBERRY WHITE CHEDDAR SKEWERS (GF)
White Cheddar marinated in sage, wrapped with prosciutto and topped with fresh blackberries. (36 skewers) $64

BOUNTIFUL HARVEST SALAD (GF) V
A blend of chopped romaine lettuce and gourmet salad greens topped with dried apricots, cranberries, toasted pecans and popped wild rice. Served with blue cheese dressing. (serves 10) $39

BRUSCHETTA ASSORTMENT
Lightly toasted sliced baguettes and herbed crackers with classic Italian bruschetta, artichoke tomato bruschetta, smoked salmon dill spread and whipped feta spread. (serves 24) $84

CHARCUTERIE BOARD
Specialty crackers paired with an assortment of artisan cheeses, cured meats, paté and a selection of dried fruits and nuts. (serves 24) $175

CRUDITÉ CUPS (GF) V V
Celery, zucchini, yellow squash, red bell peppers and carrots served with red pepper hummus in shooter cups. (24 pieces) $72

CUBANO SKEWERS (GF)
A deconstructed play on a popular sandwich made with pork tenderloin, Swiss cheese, ham and chef-made house pickles. Served with stone-ground mustard. (24 skewers) $68

HERBED GOAT CHEESE & PEAR V
Mild goat cheese infused with rosemary and thyme piped into a spoon and garnished with pear compote. (24 pieces) $69

HUMMUS PLATTER V
Hummus served with spears of paneer, grilled green onion and fennel, artichoke hearts, Peppadew peppers, roasted garlic cloves and flatbread triangles. (serves 36) $148

ISLAND SHRIMP (GF)
Tail-on sautéed shrimp served with a tropically inspired apricot-coconut dipping sauce. (70 pieces) $120

MEDITERRANEAN LAYERED DIP V
Kowalski’s Signature Garlic Hummus topped with red onion, artichokes, tomato, cucumber, feta cheese, Kalamata olives and toasted pine nuts. Served with flatbread. (serves 24) $90

ONION TARTLETS
Caramelized onion, bacon and Jarlsberg cheese in an egg custard baked in a savory tart. (24 pieces) $66

ROSEMARY-GARLIC LAMB SKEWERS (GF)
Lamb, tomato and cucumber skewered together with aromatic rosemary and served with tzatziki sauce. (24 skewers) $124

QUICHE BITES
Miniature quiche bites in your choice of one flavor per tray: Boursin and Herb; Asparagus and Roasted Tomato; or Prosciutto, Gorgonzola and Fig. (36 pieces) $99

SWEET HEAT BEEF SKEWERS
Chimichurri-marinated beef with grilled pineapple and Peppadew peppers. Served with a chimichurri dipping sauce. (48 skewers) $136

TUNISIAN SHRIMP AND CHORIZO SKEWERS (GF)
Succulent shrimp and bold chorizo with curried cauliflower. (24 pieces) $59
ENTRÉES
Served buffet-style or plated and served. Includes seasonally inspired accompaniments.
All entrées are priced per person and include two sides, bread and a salad. Available for groups of 10 or more.

**BACON-WRAPPED PORK TENDERLOIN**
Tender and juicy pork medallion wrapped in smoked bacon and served with a stone-ground mustard cream sauce. $24
*Pairs with: Rhône-Style Reds, California Zinfandel, Domestic Red Blends*

**BEEF PETITE TENDER STEAK**
Beef petite tender served with a mushroom Madeira demi-glace. $26
*Pairs with: Merlot, Cabernet, Domestic Red Blends*

**BLACK PEPPER TOFU**
Peppery fried tofu, shallots, green onion and Fresno chile peppers in a savory pomegranate molasses sauce. $18
*Pairs with: Vouvray, Riesling*

**BOURSIN-STUFFED CHICKEN**
Signature French-cut Gerber’s Amish Farm chicken breast stuffed with Boursin cheese and spinach. Served with a basil pesto drizzle. $24
*Pairs with: Oak-Aged Chardonnay, Champagne*

**CURRIED CAULIFLOWER**
Cauliflower, sweet potatoes, snow peas and red bell peppers served in a coconut-curry sauce. $18
*Pairs with: Gewürztraminer, Riesling*

**JAMAICAN JERK CHICKEN KABOBS**
Grilled chicken, onion, and red and green bell peppers with our Jamaican jerk marinade. $19
*Pairs with: Sauvignon Blanc, Semi-Dry Riesling*

**LEMON ORZO WITH BAY SCALLOPS**
Orzo, roasted tomatoes, asparagus and bay scallops served in a lemon-thyme beurre blanc sauce. $20
*Pairs with: Sauvignon Blanc, Pinot Grigio*

**PORK LOIN WITH MAPLE MUSTARD SAUCE**
Brined pork loin finished with a maple mustard sauce and fire roasted apples. $22
*Pairs with: California Zinfandel, Oregon Pinot Noir*

**PROSCIUTTO-WRAPPED CHICKEN PICCATA**
Gerber’s Amish Farm chicken breast wrapped in prosciutto and served in creamy beurre blanc sauce with a hint of lemon and capers. $24
*Pairs with: Oak-Aged Chardonnay, Sauvignon Blanc*

**RISOTTO**
Creamy Arborio-style rice with your choice of shrimp or sautéed vegetables.
*Shrimp* $20
*Pairs with: Sauvignon Blanc, Pinot Grigio, Muscadet*
*Vegetable* $18

**SKUNA BAY SALMON FILLET**
Our Signature pan-seared salmon fillet is finished with a red wine sour cherry sauce. $28
*Pairs with: Pinot Noir, California Rosé*

**SURF AND TURF**
Ball-tip steak topped with succulent lobster pieces and oil-cured tomatoes. $29
*Pairs with: Red Bordeaux, Cabernet, Merlot*

**WHITE CHEDDAR MACARONI AND CHEESE**
Creamy macaroni and cheese with a buttered panko crumb topping. $20
*Pairs with: Oak-Aged Chardonnay, Champagne, Vouvray*

Items subject to change. Please visit our website at kowalskis.com/catering for the most current menu information.
ACCOMPANIMENTS

SIDES (CHOOSE TWO)
- Roasted Rosemary Potatoes
- Boursin Pancetta Mashed Potatoes with Chives
- Herbed Goat Cheese Mashed Potatoes
- Mashed Sweet Potatoes (Seasonal)
- Potato Gratin
- Long-Grain Basmati Rice
- Wild and White Rice Blend
- Brown Rice and Red Quinoa Blend
- Tri-Color Couscous and Quinoa
- Pacific Coast Rice Pilaf
- Roasted Cauliflower
- California Vegetables Medley
- Roasted Root Vegetables
- Primavera Vegetable Blend

CHOICE OF BREAD WITH BUTTER PAT (CHOOSE ONE)
- Artisan Roll Assortment (Potato, Sesame, Semolina and Sourdough Wheat)
- Artisan Sliced Bread
- Petite Croissants
- Soft Dinner Rolls (Butter, Wheat or Potato)
- Sweet Egg Buns

SALAD (CHOOSE ONE)
- Classic Caesar Salad with Croutons and Shaved Parmesan
- Gourmet Greens with Fresh Berries, Goat Cheese and Citrus Vinaigrette
- Chopped Romaine with Carrots, Cucumbers, Tomatoes, Croutons and Herbed Vinaigrette
- Spring Mix with Gorgonzola, Caramelized Walnuts, Strawberries and Balsamic Vinaigrette
- Mandarin Orange and Spinach Salad with Caramelized Walnuts, Shaved Parmesan and Poppy Seed Dressing
- Kale Apple Salad with Raisins, Walnuts and Apple Cider Dijon Dressing
- Tahini Kale Lemon Salad with Carrots, Red Bell Peppers, Cucumbers, Toasted Chickpeas and Lemon Tahini Dressing

WEDDING CAKES & FLORAL

Wedding Cakes
Starting at $4.95/serving. Contact us for your customized quote.

CAKE FLAVORS
Choose from White, Chocolate, Marble, Carrot, Chocolate Ganache, Champagne or Fresh Raspberry Champagne.

FILLING FLAVORS
Choose from Raspberry, Strawberry, Cream Cheese, Lemon, Chocolate Mousse or Bavarian Cream.

FROSTING FLAVORS
Choose from Almond Buttercream, Vanilla Buttercream, Chocolate Buttercream or White Chocolate Mousse.

Floral Arrangements
Call 651-313-6870 for a custom quote.

A 48-hour advance notice is requested on all orders. Prices subject to change.
CARAMEL-WRAPPED CHOCOLATE-DIPPED PRETZELS
Pretzel rods wrapped in buttery caramel and hand-dipped in rich milk chocolate. (30 pieces) $60

CHOCOLATE AND CHEESE INDULGENCE TRAY
Chocolate-covered fruit, almonds, pretzels and graham crackers paired with espresso-rubbed BellaVitano cheese and creamy Gouda.
Small (serves 20–25) $80
Large (serves 35–40) $140

DESSERT SHOOTERS
Miniature dessert favorites in seasonal flavors. (24 pieces) $72

MINI CANNOLIS
Petite versions of the traditional Italian pastry filled with your choice of Classic or Chocolate Hazelnut filling. (24 pieces) $60

MINI CREAM PUFFS
Pâte à choux pastries filled with your choice of Vanilla Bean or Chocolate Hazelnut fillings. (24 pieces) $60

MINI RASPBERRY MASCARPONE TULIPS
Edible chocolate tulips filled with mascarpone cream and topped with fresh raspberries. (24 pieces) $84

MINI TARTLETS
Two-bite tartlets with Fresh Fruit & Sweet Cream or Chocolate Mousse. (24 pieces) $72

POT DE CRÈME CHOCOLATE CUPS
Rich mocha custard in a dark chocolate coffee cup, topped with chocolate ganache and whipped cream. (24 pieces) $72

STRAWBERRY TUXEDOS
Sweet Marsala mousse mixed with strawberries in a chocolate tuxedo cup. (24 pieces) $96

Items subject to change. Please visit our website at kowalskis.com/catering for the most current menu information.
BAR SERVICES

Catering By Kowalski’s offers full bar service with catered food for any private event. Our professional bartenders are trained and certified. We offer a hand-picked selection of beers, wines and spirits. Our event specialists will provide you with an all-inclusive quote based on the following event styles.

<table>
<thead>
<tr>
<th>Hosted Bar</th>
<th>Cash Bar</th>
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<tbody>
<tr>
<td>BEER</td>
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</tr>
<tr>
<td>House Beer</td>
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<tr>
<td>Premium Beer</td>
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<tr>
<td>WINE</td>
<td></td>
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<tr>
<td>House Wine</td>
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<tr>
<td>Premium Wine</td>
<td>$9</td>
</tr>
<tr>
<td>SPIRITS</td>
<td></td>
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<tr>
<td>Mixed Drinks</td>
<td>$9</td>
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<tr>
<td>Specialty Cocktails</td>
<td>Call for pricing</td>
</tr>
<tr>
<td>CANNED SODA</td>
<td>$2</td>
</tr>
<tr>
<td>BOTTLED WATER</td>
<td>$2</td>
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</tbody>
</table>

A bar setup fee of $150 is applicable on all events and includes disposable cups, beverage tubs, cocktail napkins, drink garnishes, mixers and ice. Bartender labor is billed separately. Additional fees may apply for special requests, such as bar or equipment rental. A $400 bar minimum is applied to all hosted and cash bar services.

DISPLAYS & STATIONS

Available for serviced events only.

FRESH FRUIT  V  V
A three-tiered display of fresh cut cantaloupe, pineapple, grapes, strawberries, raspberries and blackberries. Selections vary by season.  (serves 100)  $425

FRESH FRUIT AND CHEESE  V
A three-tiered display of fresh cut fruit and cheeses. Includes fruit listed above, plus an assortment of cracker-cut cheeses: Swiss, Colby, Dill Havarti, Smoked Gouda, Mild Cheddar, Muenster and Pepper Jack. Served with an assortment of crackers.  (serves 100)  $495

SALAD BAR
Your very own salad bar complete with a crowd-pleasing selection of greens, meats, dressings and more than a dozen fresh toppings.  (serves 25)  $250

MAC & CHEESE BAR
Creamy white Cheddar macaroni and cheese with toasted breadcrumbs and your choice of shredded mild Cheddar cheese, Boar’s Head Applewood Smoked Bacon, green onions, tomatoes and jalapeños.  (serves 25)  $200

TACO BAR
Corn and flour shells with chicken, beef, cilantro-lime rice and all the best fresh taco fixin’s.  (serves 25)  $225

BRATWURST BAR
Kowalski’s Smoked Original Brats (or veggie brats) paired with buns, diced onion, Boar’s Head Sauerkraut (hot or cold), stoneground mustard and ketchup.  (serves 25)  $175

HAMBURGER BAR
Kowalski’s Certified Humane Angus Beef Burgers (or veggie burgers) and Kowalski’s Sweet Egg Buns with a selection of cheeses, fresh toppings and condiments.  (serves 25)  $225

Items subject to change. Please visit our website at kowalskis.com/catering for the most current menu information.
everything PAIRS WELL with wine

For the perfect pairing for your next event, turn to the experts at The Wine Shop. We’ve procured a unique selection of wines, spirits and beers from some outstanding local, domestic and international purveyors. No matter what you are celebrating, our experts will help you make the perfect selections to complement your food and theme.

Of course, you are always welcome to experience The Wine Shop at your convenience and discover our unique offerings.

Eden Prairie Market
16500 W. 78th St. • Eden Prairie
952-937-9585

Grand Ave. Market | The Wine Shop
1261 Grand Ave. • St. Paul
651-698-3366

Oak Park Heights Market | The Wine Shop
5801 Neal Ave. N • Stillwater
651-439-9161

Excelsior Market | The Wine Shop
440 Water St. • Excelsior
952-229-8300

Parkview Market
5615 Chicago Ave. S • Minneapolis
612-824-2430

Uptown Market | The Wine Shop
2440 Hennepin Ave. • Minneapolis
612-377-3448

Lyndale Ave. Market
5327 Lyndale Ave. S • Minneapolis
612-822-2935

White Bear Lake Market
4391 S. Lake Ave. • White Bear Lake
651-429-5913

Woodbury Market | The Wine Shop
8505 Valley Creek Road • Woodbury
651-578-8800

Eagan Market | The Wine Shop
1646 Diffley Road • Eagan
651-328-8300

Shoreview Market | The Wine Shop
441 Hwy. 96 West • Shoreview
651-313-6868

CATERING POLICIES: A 48-hour advance notice is requested on all orders. We request a 24-hour notice for cancellations.

REVISED SEPTEMBER 2019