

CATERING & EVENTS



121 N. Broadway Ave Suite 100
Rochester, MN 55906
cameoatthecastle.com
507.287.9309 - events

passed hors d'ouerves

- raspberry brie phyllo cups *V*
- spicy tuna cornets *DF*
- mexican street corn cups *VGF*
- crab cakes with remoulade
- szechuan beef bites *DF*
- mini beef wellingtons
- skordalia croquettes *V*
- ginger pork wontons *DF*
- fried chicken & waffles
- vegan stuffed mushrooms *V* GF DF*
- veggie taco *GF*

bar service

full line of domestic, craft and local beer.
wine and liquor available. all beverage
packages are catered to each event.

chef crafted platters

SEASONAL FRESH FRUIT

fresh cut fruit, honey yogurt

MEDITERRANEAN

hummus, baba ganoush, tzatziki, fresh vegetables

FARMER'S MARKET VEGETABLES

fresh crudite board with seasonal spreads

SMOKED PEPPERCORN SALMON

smoked salmon, capers cream cheese, classic accoutrements

CHARCUTERIE & ARTISAN CHEESE BOARD

cured meats, salami, domestic artisan cheeses, crackers, olives,
mixed nuts

soups

CHICKEN WILD RICE *GF*

carrot, celery, onion, corn, cream

BLACK BEAN *GF V*

avocado cream, roasted corn salsa, pico de gallo

ROASTED TOMATO & BASIL *GF V*

basil chiffonade, extra virgin olive oil

ROASTED POBLANO BISQUE *GF V*

poblano pepper, onion, garlic, cream

LOBSTER BISQUE

lobster meat, chives, sherry cream

*pricing based on quantity



salads

HOUSE SALAD *GF V*

local lettuces, matchstick carrots, sliced cucumbers, red onions, croutons, choice of dressing

CAESAR *GF V*

romaine, creamy caesar dressing, cherry tomatoes, shaved asiago, croutons

TOMATO & BURRATA *GF V*

local baby arugula, fresh burrata, sliced tomatoes, basil vinaigrette

APPLE, PECAN & AMABLU *GF V*

local lettuces, fresh apples, amablu cheese, sour cherry vinaigrette

HARVEST SALAD *GF V*

local lettuces, roasted squash, goat cheese, craisins, toasted pumpkin seeds, cider vinaigrette

entree selections

HERB ROASTED CHICKEN BREAST with sauce supreme *GF*

FILET OF BEEF with sauce bordelaise *GF*

MISO GLAZED SALMON with ginger mushroom sauce *GF DF*

SLOW ROASTED PORK LOIN with hunter's sauce *DF*

CRUSTED WALLEYE with butter sauce

SWEET POTATO COCONUT CURRY *GF V DF*

BRAISED BEEF SHORT RIBS with red wine jus *GF DF*

VEGAN JAMBALAYA *V DF*

BUTTERNUT SQUASH RAVIOLI with sage brown butter bechamel *V*

CRUSTED CHILEAN SEA BASS with smoked almond romesco sauce

vegetables

roasted carrots *GF DF*

grilled asparagus *GF DF*

seasonal vegetables *GF DF*

dill & pancetta green beans *GF DF*

szechuan green beans *DF*

starches

baby red herb roasted potatoes *GF DF*

boursin mashed potatoes *GF*

minnesota wild rice pilaf *GF*

ancient grain medley *DF*

desserts

assorted cupcakes

brownie bites

new york cheesecake

brioche bread pudding

blondie parfait

flourless chocolate cake *GF*

service fee for outside desserts

**pricing based on quantity*

