

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.

APPETIZERS

CROSTINI

Camembert and walnut pate, slow roasted grapes	4
Red wine marinated steak medium rare, leek pesto, aged balsamic	4
Cold smoked salmon, pickled artichoke, basil-lemon cream cheese	5
Steak medium rare, chimichurri, chipotle mozzarella	5
Five spice pork belly, spiced pear jam	4

SATAY

Vegetable satay	3
Tikka chicken satay - marinated in garam marsala, greek yogurt, curry	4
Chipotle-dijon marinated chicken skewer	4
Surf and turf satay	6
Shrimp and tequila cocktail sauce	5
Steak medium rare and mushroom satay	5
Pork belly satay with watermelon and feta	5
Caprese skewer - cherry tomatoes, housemade basil mozzarella	3

SPECIALTIES

Crab stuffed mushroom	5
Sweet corn and black bean quesadillas	3
Chicken quesadilla	3
Bacon jam stuffed jalapenos with melted smoked gouda	4
Sriracha and sweet potato puree wrapped in puff pastry - honey drizzle, toasted papitas	4
Bacon jam stuffed endive with organic goat cheese	4
Herbed lamb chop, tzatziki sauce	5

PRICES PER PIECE
MINIMUM ORDER 30 PIECES PER ITEM

CHEFS FORMAL
PLATED

This Is Our Best Service,
Featuring A Coursed Meal Created in The Aster Kitchens

55 PER PERSON

FIRST COURSE

BEET SALAD <i>Pea pods, arugula, roasted baby carrots, toasted hazelnuts, goat cheese, shaved onion, coriander vin</i>
CLASSIC CAESAR <i>Torn romaine, shaved parmesan, herb croutons, housemade caesar dressing</i>
GARDEN SALAD <i>Mixed greens, carrots, fresh english peas, tomatoes, shaved onion, herb croutons, choice of dressing</i>
GREEK SALAD <i>Romaine lettuce, tomatoes, cucumber, red onion, kalamata olives, bulgarian feta, fresh oregano, olive oil, vinegar</i>
TOMATO BASIL BISQUE

SECOND COURSE

BEEF TENDERLOIN <i>Mashed peruvian potatoes, roasted fennel and leek medley, fren peppercorn and veal demi-glace</i>
PORK CHOP <i>Chipotle sweet potato puree, sherry braised cipollini onions, warm apricot glaze</i>
AIRLINE CHICKEN BREAST <i>Wild rice pilaf, sautéed wild mushroom and kale in pan-sauce</i>
SEA SCALLOPS <i>Cauliflower and ginger puree, roasted asparagus, peanut and coconut milk reduction</i>
HERBIVOROUS BUTCHER KOREAN BARBECUE RIBS <i>Ramen in a garlic, ginger, and dashi broth, pickled red cabbage, roasted cremini mushrooms, sautéed kale shaved radish</i>

THIRD COURSE

DECONSTRUCTED HONEY CRÈME BRULEE <i>Glass caramel, fig gastrique, fresh blackberries</i>
CHOCOLATE MOUSSE <i>Honey goat cheese, 12 year aged balsamic and strawberries</i>
MEDITERRANEAN RICOTTA AND MASCARPONE NAPOLEON <i>Puff pastry, Golden raisin, dried apricot, herbs.</i>

CHEF'S
PREMIUM BUFFET

A buffet like this is sure to make you the toast of the town

49 PER PERSON

VEGETABLE COURSE CHOOSE TWO

BRUSSELS SPROUTS - CAULIFLOWER - GREEN BEANS
BROCCOLI - CARROTS

SALAD COURSE CHOOSE TWO

GARDEN - CAESAR - GREEK

MAIN COURSE CHOOSE TWO

BUTTER BASTED WALLEYE *with herbs and wild rice pilaf*
MOROCCAN CHICKEN *with lemon herb cous cous*
CUMIN CRUSTED PORK TENDERLOIN *with chipotle sweet potato hash*
SZECHUAN BEEF *with cilantro jasmine rice*
HERBIVOROUS BUTCHER KOREAN BBQ RIBS *with yellow rice*

ASTER
CARVING STATION

Served buffet style, with our Carving Chef standing by, slicing knife at the ready

59 PER PERSON

INCLUDED

GREEN SALAD - OVEN ROASTED POTATOES ROASTED BRUSSEL SPROUTS
PROTEINS CHOOSE TWO
TURKEY BREAST <i>cranberry chutney, apple cider gravy</i>
PRIME RIB <i>au jus, horseradish sauce, aster steak sauce</i>
FENNEL-CUMIN CRUSTED PORK LOIN <i>slow roasted tomatoes and garlic, pickled mushrooms</i>
SEARED AHI TUNA <i>olive tapenade, balsamic reduction</i>

ASTER
BRUNCH STATION

Just like grandma used to buy! Prices Per Person

SCRAMBLED EGGS	3	SAUSAGE	4
HASH BROWN PATTIES	3	SALMON LOX PLATTER	7
CINNAMON ROLLS	3	EGGS BENEDICT	5
BISCUITS AND GRAVY	5	BAGELS AND CREAM CHEESE	3
MEAT QUICHE	5	YOGURT AND GRANOLA	4
VEGETABLE QUICHE	4	FRUIT PLATTER	5
BACON	4		

DESSERTS

DESSERT PLATTERS - PRICED PER GUEST
MINIMUM ORDER 30 PIECES PER ITEM

CHOCOLATE CARAMEL TART	5	FRUIT TART	4
BROWNIE BITES	4	MINI VANILLA, CHOCOLATE, OR RED VELVET CUPCAKES	3
ECLAIRS	3	MINI CHEESECAKES	3
SHOOTERS KEY LIME, CHOCOLATE MOUSSE	5	MINI CREME BRULEE	4

PREMIUM DESSERTS

WHOLE 5-LAYER CHOCOLATE CAKE <i>serves 16 guests</i>	85
WHOLE CHEESECAKE WITH FRESH FRUIT <i>serves 16 guests</i>	90
CEREMONIAL CUTTING CAKE <i>contact for pricing</i>	
ARTISANAL BUNDT CAKE <i>ask our event goddess for more information</i>	

BUNDTINIS <i>a dozen.</i>	45
8 INCH CAKE	50
10 INCH CAKE	60
TIERED CAKE <i>(one of each)</i>	125

FALL FEATURED FLAVORS

PUMPKIN SPICE - PECAN PRALINE
CARROT - CINNAMON SWIRL

WINTER FEATURED FLAVORS

WHITE WHITE CHOCOLATE - CARROT
PECAN PRALINE - GINGERBREAD *(December only)*

CUSTOM

We aim to please, so if you want to discuss other options, like mermaids swimming in champagne, contact our event goddess.