
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.*

We are happy to arrange other aspects of your big day, from live music, to dancing magicians, to flowers and mermaids. Please discuss with our erstwhile Event Goddess.

A P P E T I Z E R S

C R O S T I N I

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

S A T A Y

<i>Vegetable satay</i>	3
<i>Tikka chicken satay - marinated in garam masala, greek yogurt, curry</i>	4
<i>Chipotle-dijon marinated chicken skewer</i>	4
<i>Tuna tataki</i>	5
<i>Korean BBQ short ribs</i>	5
<i>Shrimp and tequila cocktail sauce</i>	5
<i>Pork belly satay with watermelon and feta</i>	4
<i>Caprese skewer - cherry tomatoes, housemade basil mozzarella</i>	3

S P E C I A L T I E S

<i>Sweet corn and black bean quesadillas</i>	3
<i>Spicy chicken quesadilla</i>	3
<i>Sriracha and sweet potato puree wrapped in puff pastry</i>	4
<i>Bacon-jam stuffed endive, with organic goat cheese</i>	4
<i>Herbed lamb chop, tzatziki sauce</i>	5
<i>Deviled egg</i>	3
<i>Deviled egg and bacon</i>	4
<i>Tuna poke on wonton crisp</i>	6

P R I C E S P E R P I E C E
M I N I M U M O R D E R 3 0 P I E C E S P E R I T E M

CHEF'S FORMAL PLATED

*This Is Our Best Service,
featuring a coursed meal created in the Aster Kitchens*

59 PER PERSON

FIRST COURSE

THREE BEAN AND VEGETABLE SOUP *with crema and parsley*

CHILLED PEACH SOUP *with pistachio yogurt*

BEETS AND FETA SALAD

Toasted walnuts, feta, shaved onion, micro greens, toasted quinoa vinaigrette

GARDEN VEGETABLE SALAD

Mixed greens, English peas, carrots, onions, cherry tomatoes, creamy herb dressing

CAESAR SALAD

Crunchy artisan romaine lettuce, croutons, parmesan, cherry tomato and housemade Caesar dressing

SECOND COURSE

BEEF TENDERLOIN

7 oz steak, cooked to medium rare, with rutabaga hash, sautéed spinach with garlic, and red wine demi-glace

GREEK LEMON CHICKEN

10 oz airline chicken breast, roasted baby artichokes, olives, feta, and wild rice pilaf with almonds

PORCHETTA PORK CHOP

10 oz bone-in center cut, stuffed with fennel, leeks and Italian herbs, served with confit fingerling potatoes, zucchini and red pepper coulis

HALIBUT OR SEABASS

6 oz fillet, with curried yellow lentils, roasted carrots and cilantro chutney

TOFU OR HERBIVOROUS BUTCHER VEGAN BBQ RIBS

7 oz, served with fresh peas & corn medley, and saffron yellow rice

THIRD COURSE

BERRY SHORTCAKE

Macerated mixed berries, short cake, orange accented whipped cream

COCONUT PANNA COTTA

Pistachio, raspberries, toasted coconut

CHOCOLATE MOUSSE

Strawberries, aged balsamic, whipped honey-goat cheese

CHEF'S PREMIUM BUFFET

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

54 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 CASUAL PLATTERS

PRICED PER PERSON

CHARCUTERIE PLATTER <i>fresh meats and cheeses, accompaniment</i>	9
FRUIT PLATTER	6
CHEESE & OLIVE PLATTER	7
SALMON LOX PLATTER	8
SALAD PLATTER	6
VEGETABLE PLATTER <i>Dip options (choose two) white bean hummus, olive tapenade, sun dried tomato feta spread, french onion, vegetable dill</i>	6
JEFE PLATTER <i>Guacamole, salsa verde (mild), salsa rojo (medium), salsa diablo (fire), with tortilla chips</i>	6

ASTER 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

House-made tomato sauce, basil, olive oil

JEFE TACO BARRE

with recipes from JEFE URBAN HACIENDA!

32 PER PERSON

INCLUDED

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

PROTEINS CHOOSE TWO

EXTRAS ARE 4 PER PERSON

JEFE CARNITAS

JEFE CHICKEN TINGA

JEFE CHIPOTLE BRAISED SHORT RIB

CHORIZO

SEASONED GROUND BEEF

VEGGIE CHORIZO *(from Herbivorous Butcher)*

VEGGIE CARNITAS *(from Herbivorous Butcher)*

SAFFRON RICE & PINTO BEANS 2

with pork belly/refried black lentils

each per person

DESSERTS

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

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

FEATURED FLAVORS

LEMON - WHITE CHOCOLATE RASBERRY
RED VELVET - MARBLE - CHOCOLATE CHOCOLATE CHIP
WHITE WHITE CHOCOLATE - CINNAMON SWIRL
PECAN PRALINE - CARROT

BRUNCH AT THE ASTER

*The Aster offers a range of brunch options for your crew.
Please seek out the Event Goddess and barrage her with your questions.*