NATIVE HARVEST
CATERING

Lakeshore Grill $16 | PERSON

Juicy meats seared to perfection, with a choice of classic sides, plus all the fixings.

SELECT ONE PROTEIN*
Grilled Chicken Breast
Hamburger
Nathan's Hot Dogs
Bratwurst
Bison Burger (+$3/person)
Turkey Burger
Veggie Burger

PLUS:
BURGER/CHICKEN BREAST: Buns, Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles
HOT DOGS AND BRATS: Buns, Sauerkraut, Sautéed Onions, Pickle, Relish
GLUTEN-FREE BUNS: $2 each (can be ordered in any quantity)
ALL: Ketchup, Mustard, Dijon Mustard
SIDES: Choice of three from Sides menu

*per 20 people

You Betcha BBQ $18 | PERSON

Slow-cooked to perfection for the delectable combination of tender and tasty. Choose between our classic savory entrées and sides.

SELECT ONE PROTEIN*
Bone-In Chicken
Pork Ribs
Pulled Pork
Beef Brisket
Barbecue Tofu

SELECT ONE*
Pull-Apart Rolls with Butter
Cornbread with Butter and Honey

SIDES: Choice of three from Sides menu

*per 20 people

Minnesota Made *fresh*

Cabin Comfort Cravings $18 | PERSON

Bringing the comforts of home to your gathering, with a wide selection of savory meats, flavorful entrées, and satisfying side dishes.

SELECT ONE PROTEIN*
Pot Roast
Roasted Turkey
Airline Chicken Breast
Fried Chicken
Baked Ham
Beef Tenderloin (Market Price)

SIDES: Choice of three from Sides menu

SELECT ONE*
Pull-Apart Rolls with Butter
Cornbread with Butter and Honey

*per 20 people

Native to MN MARKET PRICE

Discover traditional, homegrown flavors in every bite, straight from Minnesota's lands and lakes. Based on availability.

SELECT ONE PROTEIN*
Walleye (Broiled, Pan-Fried)
Catfish (Cajun, Pan-Fried)
Bison Short Rib
Venison Loin
Duck Breast

Includes a chef-curated sauce (options will be provided during menu planning).

SELECT THREE SIDES*
Wild Rice Pilaf, Roasted Squash, Braised Green Beans, Three Sisters Succotash, Hominy/Corn Cakes, Sweet Corn on the Cob, Braised Greens with Smoked Turkey

Additional side options may be selected from our Sides menu.

PLUS:
Fry Bread with Wojape sauce

*per 20 people

Sides

Baked Potato with Butter, Sour Cream, and Chives

Mashed Potatoes and Gravy

Cheesy Hashbrown Casserole

Whipped and Baked Sweet Potatoes with Marshmallow

Potato Salad

Potato Chips

Macaroni and Cheese

Baked Beans

Rice Pilaf

Dirty Rice

Roasted Seasonal Vegetables

Cucumber Dill Salad

Wild Rice Citrus Salad

Coleslaw

Macaroni Pasta Salad

Waldorf Salad
(Apple, Celery, Grapes, Pecan, Vegan Mayo)

Ambrosia Salad (Mandarin Orange, Pineapple, Coconut, Greek Yogurt)

Garden Salad

Caesar Salad

Caprese Salad

Kids Menu*

Chicken Nuggets **$7 | PERSON**

Chicken Tenders **$7 | PERSON**

Mini Corn Dogs **$4 | PERSON**

Mini Pizza Bagel Bites **$5 | PERSON**
(Cheese or Pepperoni and Cheese)

Mini Tacos **$6 | PERSON**
(Beef or Chicken)

Sloppy Joes with Slider Buns **$6 | PERSON**

SIDES: Choice of one from Sides menu

*20 children minimum

nativeharvestcatering.com

OWNED AND OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

MN Nice Bowls $15 | PERSON

Our signature wild rice bowls featuring fresh vegetables and tempting drizzles with your choice of protein: Braised Bison, Shredded Turkey Breast, Braised Black Beans, or Roasted Tofu.

DAKOTA BOWL
Fresh Kale, Roasted Sweet Potatoes, Diced Onions, Pumpkin Seeds, Cranberry Drizzle

FIESTA BOWL
Roasted Sweet Corn, Cilantro, Fresh Tomatoes, Diced Onions, Cilantro Lime Drizzle

MINNESOTA BOWL
Fried Potato Sticks, Roasted Sweet Corn, Shredded Cheese, Green Onion, Ranch Drizzle

THAI BOWL
Red Pepper, Roasted Sweet Potatoes, Green Onion, Cilantro, Apricot Curry Drizzle

South of 'Sota $17 | PERSON

Build-your-own nachos (tortilla chips) or tacos (hard/soft shell or fry bread) with all the fixings.

SELECT ONE PROTEIN*
Grilled Chicken, Shredded Chicken, Ground Beef, Pork Carnitas, Ground Bison (+$2/person)

PLUS:
Nachos (tortilla chips) or Tacos (hard/soft shell or fry bread)
Lettuce, Tomatoes, Cheese, Black Olives, Pickled Jalapenos, Green Onions, Salsa, and Sour Cream
Braised Black Beans or Pinto Beans
Spanish Rice
Guacamole (+$2/person)
Queso (+$2/person)

*per 20 people

Boxed Lunches $15 | PERSON

Includes a hoagie, wrap, or gluten-free sandwich (+$2/person), potato chips, apple/orange/banana, chocolate chip cookie, pickle spear, and bottled water.

SELECT ONE HOAGIE OR WRAP*
Cold Cuts and Cheese
Italian Cold Cuts
Turkey with Pesto and Sprouts
Ham and Cheddar with Dijon Maple Sauce
Veggie

*per 20 people

Soup and Sandwich $15 | PERSON

Prepared tray of assorted cold cut hoagies with your choice of hearty soup. Includes potato chips, oyster crackers, and all the fixings.

Gluten-free bread available (+$2/sandwich).

SELECT ONE SOUP*
Chicken Noodle, Vegetable Beef, Broccoli Cheese, Chili, Chicken and Wild Rice, Loaded Baked Potato, Bison and Hominy Stew, Tomato Basil Bisque

PLUS:
Assorted Cheeses, Tomatoes, Lettuce, Onions, Pickles, Mayonnaise, Mustard

*per 20 people

Pasta Bar $16 | PERSON

Rich pasta with a choice of velvety sauces, plus fresh salad and breadsticks.

SELECT ONE ENTRÉE*
Spaghetti, Fettuccine, Macaroni, Penne (GF available), Lasagna, Cheese Tortellini

SELECT ONE SAUCE*
Meat, Alfredo, Rosa, Cheese

SELECT ONE PROTEIN*
Beef Meatballs, Italian Sausage, Italian Chicken Breast, Shrimp Scampi, Italian Tofu

CHOICE OF CAESAR SALAD OR GARDEN SALAD
Served with French, Italian, Ranch, or Balsamic Vinaigrette*

PLUS:
Marinated and Roasted Vegetables
Breadsticks

*per 20 people

Northern Lights Delights

COOKIES $1.75 EACH
Chocolate Chunk, Peanut Butter, Oatmeal Raisin

GLUTEN-FREE COOKIES $2 EACH
Cranberry Oatmeal, Snickerdoodle, Chocolate Chip

BARS AND BROWNIES $2 EACH
Special K Bars, Rice Krispies Treats Bars, Fudge Brownies, Lemon Bars

BUMBLE BITES (GF) **$3 SMALL » $6 LARGE**

PIES $40 EACH
Apple, Blueberry, Pumpkin, Lemon Meringue, Pecan, French Silk

CHEESECAKE (12CT) $50
Choice of toppings

CARROT CAKE (12CT) $50 EACH

FLOURLESS CHOCOLATE TORTE (GF) **$100**
with Raspberry Coulis (16CT)

Party Trays and Shareables

FRESH FRUIT TRAY
Serves 15 $25
Serves 30 $50
Serves 50 $75

FRESH VEGETABLE TRAY WITH RANCH DIP
Serves 15 $25
Serves 30 $50
Serves 50 $75

MEAT, CHEESE, AND CRACKER TRAY
Serves 15 $25
Serves 30 $50
Serves 50 $75

BBQ BEEF MEATBALLS $40
Serving size: 50 1-ounce meatballs

BISON AND WILD RICE MEATBALLS WITH WOJAPE SAUCE $75
Serving size: 50 1-ounce meatballs

CHICKEN WINGS $75
Serving size: 5 pounds
Dry Rub, Barbecue, Buffalo, Sweet and Spicy
Choice of Dipping Sauce
Celery and Carrots

CHIPS, GUACAMOLE, AND SALSA $50
Serves 20

HUMMUS WITH PITA CHIPS OR FRESH VEGETABLES $50
Serves 20

SPINACH ARTICHOKE DIP WITH FRY BREAD $60
Serves 20

COWBOY CAVIAR WITH TORTILLA CHIPS $60
Serves 20

BACON WRAPPED WEENIES $75
75 count

Daybreaker Hot Buffet $12 | PERSON

Choose a hearty meal to start the day, with a selection of sizzling breakfast meats, and hot entrées.

SELECT ONE EGG OPTION:
Scrambled Eggs, Vegetarian or Meat and Veggie Egg Bake (+$2/person)

SELECT TWO PROTIEN OPTIONS:*
Pork Sausage Patties, Pork Sausage Links, Thick-Cut Bacon, Ham, Turkey Sausage Patties or Links, Turkey Bacon, Bison Sausage Patties (+$3/person)

SELECT ONE SIDE:*
Hashbrown Triangles, Creamy Hashbrown Casserole (+$2/person), Breakfast Fried Rice (+$2/person), Home Fries with Peppers and Onions (+$2/person)

SELECT ONE:*
Pancakes or upgrade to French toast (+$2/person) with Wozupi maple syrup and butter

*per 20 people

Breakfast Bowl Buffet $15 | PERSON

Choice of Bison, Turkey or Tofu with Long-Grain Wild Rice or Potatoes, plus Scrambled Eggs, Braised Black Beans, Bell Peppers, Pico de Gallo, Mixed Cheese, and Smoky Maple Drizzle.

Sunrise á la carte

MUFFINS $3 EACH
Blueberry, Apple Cinnamon, Chocolate Chip, Lemon Poppyseed (Served with Butter)

DANISH PASTRIES $3 EACH
Assorted Fruit Fillings

BAGELS $3 EACH
Plain, Honey Wheat, Blueberry, Cinnamon Raisin, Everything (Served with Butter and Cream Cheese)

CINNAMON ROLLS $3 EACH
Served with Butter

YOPLAIT® YOGURT $3 EACH
Vanilla, Blueberry, Raspberry, Strawberry, Peach

NON-DAIRY OR GREEK YOGURT $4 EACH
Flavor availability varies.

FRESH FRUIT CUP $3 EACH

FRESH BERRY AND GRANOLA YOGURT PARFAIT $7 EACH

Beverages

ICE WATER
LINK Event Center No charge
Offsite/Catered $5/gallon

INFUSED WATER
Lemon
Citrus
Cucumber Mint
Mixed Berry
Strawberry Basil
LINK Event Center $5/gallon
Offsite/Catered $10/gallon

COFFEE SERVICE
Regular and/or decaffeinated. Includes sugar, sweetener, and creamer.
LINK Event Center $20/gallon
Offsite/Catered $25/gallon

HOT TEA SERVICE
Assorted teas and honey (10 people)
LINK Event Center $20/gallon
Offsite/Catered $25/gallon

HOT COCOA SERVICE
With mini marshmallows
LINK Event Center $25/gallon
Offsite/Catered $30/gallon

SPECIALITY DRINKS
Sumac Lemonade
Elderberry Black Tea
Cedar Tea (Seasonal)
Cranberry Refresher
Housemade Lemonade
LINK Event Center $15/gallon
Offsite/Catered $20/gallon

ASSORTED SODAS (12-OUNCE CANS) $2 EACH
Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Starry

BOTTLED JUICE $4 EACH
Orange, Apple, Cranberry, Grapefruit, Grape

BOTTLED WATER (12-OUNCE) $1.50 EACH