



Menu

**GREAT
FOOD
FOR
REAL
PEOPLE**

OUR UNIQUE ROOTS

We like to think of ourselves as the garage band of caterers at Unique Dining Catering - the one that got really good but managed to stay real. In 2006, my dad, Michael Conner, started the business out of his East Bethel garage with the help of my brother Brian and I. I bought the business from my dad in 2012 and grew it into a company that manages catering and weddings at multiple event venues, including our HQ venue, Courtyards of Andover.

We are a bit country, a little city, and always real. Whether you want to share your dreams for your event or just want some good, wholesome food for your guests and not think too much more about it, we are listening. If there is something we cannot do, we will tell you. We are a team of veteran caterers that love what we do, and our job is to bring that joy to every plate.

THE GUARDIAN DIFFERENCE

Every member of our team has one goal in mind: to make your event a success. We are dedicated to giving you the best possible experience. **Guaranteed.** Loyalty, fun, creativity, passion, teamwork, and goal-oriented personal development fuel our focus on creating customer elation through exceptional service and cuisine.



Our Promise to You

We promise to provide you with accessible and friendly staff to help plan and service your event, prompt and on-time service at your event, and fresh and delicious food. Unique Dining provides everything from fine catering to backyard, pool-party buffets to corporate drop-off. We continue to grow, to learn, and to be humbled by the lives we get to be a part of. Thank you for choosing Unique Dining as one of your catering options. Here is a list of, and some shortcuts to, what follows in our menu:

[Pig Roasts & Wood Fire Fries](#)
[Buffets](#)

[Appetizers](#)
[Desserts](#)

[Beverage & Bar](#)
[Rentals & Tableware](#)

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-Jeff Conner, CEO, Unique Dining Experiences

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*Menu pricing and options subject to change. Not all items may be available for all events.

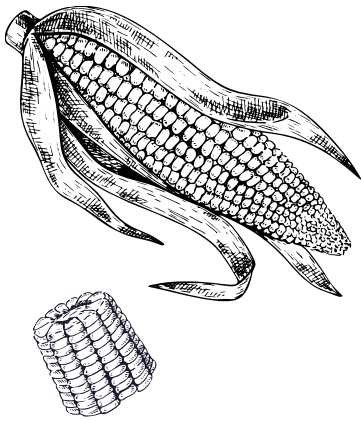
UNIQUE DINING CLASSICS

"WOW" your guests with food from our roots!

Classics pricing includes on-site cooking fee.

Classic Pig Roast with Three Sides

If you are about the ambiance, this option is for you! *Please note:* Pigs are quite large and feed a lot of people. It's why they are an awesome event option! Per person pricing here is for 100+ guests. We love providing pig roasts for smaller parties and are happy to do so.



Sides

Slider Buns with BBQ and Horseradish

Red Potato Salad

BBQ Baked Beans

Coleslaw

\$23 / \$2300 Minimum

Pig Roast

Classic Minnesota Shore Fry with Three Sides

If you really want to "WOW" your guests, this Minnesota Shore Fry is the perfect way to! We build a fire pit on-site and pan fry lightly-breaded, delicious pieces of Walleye over a wood fire! Substitute baked beans with wild rice pilaf or coleslaw with our signature roasted sweet corn to make it a really Minnesotan meal.

Sides

Tartar Sauce and Lemons

Fried Potatoes and Onions

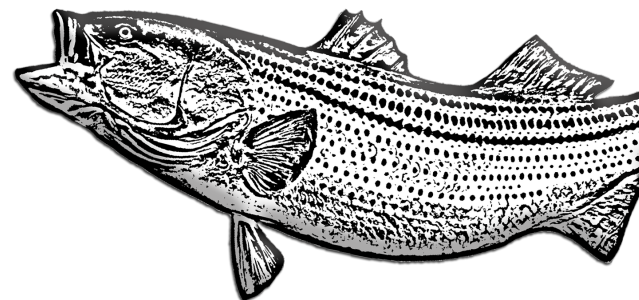
BBQ Baked Beans

Coleslaw

Dinner Rolls

\$34 or Market*

Shore Lunch



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Entrees

Served with Garden Salad, Choice of Vegetable (unless another vegetable noted), Choice of Potato, and Rolls

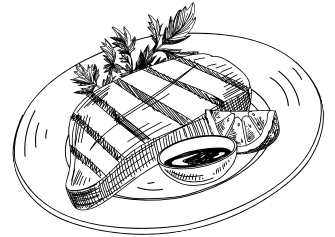
PLATED ENTREES

DUAL ENTREES

New York Strip Steak and Shrimp

Slow Roasted Strip Loin Served With
Three Broiled Shrimp With Lemon Garlic Butter

\$40



Steak and Roasted Chicken

6 oz. Sirloin Steak and
Herb Roasted Chicken Breast With White Wine Sauce

\$35

BEEF

Prime Rib of Beef

Herb Roasted 10 oz. Choice Cut Served With Our
Signature Horseradish Sauce

\$38

Filet Mignon

Quality Selected Steak With a Choice of Our
Chef's Red Wine Mushroom Demi-Glace or Béarnaise Sauce

\$37

Roasted New York Strip Steak

Slow Roasted Strip Loin Sliced With a Choice of Our
Chef's Red Wine Mushroom Demi-Glace or Béarnaise Sauce

\$31

Sirloin Steak

America's Favorite 8 oz. Cut
With a Compound Mustard Butter

\$29

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Beef Tips

Succulent Tips of Beef Served in a Burgundy
Mushroom Sauce

\$25

CHICKEN

Chicken Roulade

Rolled Spinach and Goat Cheese Chicken Breast,
Bacon Wrapped With a White Wine Sauce

\$28



Minnesota Chicken

Chicken Breast Stuffed With Minnesota
Wild Rice Blend & Served With a Cabernet Mushroom Sauce

\$25

Courtyards Chicken

Ham, Bacon, Cheeses, and Broccoli in Chicken Breast
Topped With Cheese Sauce

\$22

Buttermilk Chicken Breast

Baked Chicken Breast Dusted With Stone Ground Flour
and Cornmeal With Creamy Garlic Chive Sauce

\$22

Chicken Marsala

Sautéed Chicken Breast Served
With a Mushroom Marsala Wine Sauce

\$22

Chicken Milanese

Marinated Chicken Breast Breaded With a Cheesy
Italian Blend. Served With Marinara or Alfredo Sauce

\$22



Chicken Supreme

Grilled Chicken Breast Served With Sage Dressing and
Our Chef's White Wine Sauce

\$22

Herb Roasted Chicken Breast

Roasted Breast of Chicken Served in Our Chef's
White Wine Sauce

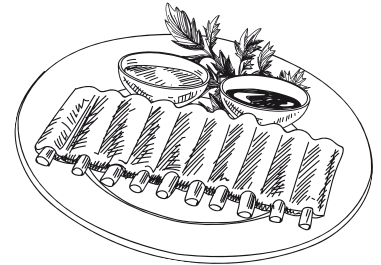
\$20

PORK

Dry Aged Pork Chop

Dry Aged Slow Roasted Pork Chop
With Rosemary Garlic Gravy

\$28



Roasted Pork Loin

Slow Roasted Pork Loin With
Our Chef's Apple Jack Sauce

\$24

SEAFOOD

Broiled Walleye

Minnesota's Favorite White Fish
Broiled & Finished With a Lemon Garlic Butter

\$38 or Market

Broiled Salmon

Salmon Filet Served With Our Chef's Lemon Dill Cream Sauce

\$25

PASTA

Tuscan Penne

Tuscan Summer Penne Pasta
With Italian Sausage, Peppers, and Onions

\$27

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Chicken Penne Alfredo

Chef's Roasted Vegetable and Chicken Mix Over Penne
Noodles With Alfredo Sauce

\$22

VEGETARIAN

Penne Alfredo

Chef's Roasted Vegetable Mix Over Penne
Noodles With Alfredo Sauce

\$20

Roasted Stuffed Pepper

Great Gluten Free, Vegetarian Option

\$20

KIDS MEALS

For Kids 12 and Under

Beef Sliders

Served with Tator Tots and Applesauce

\$13

Mac and Cheese

Served with Applesauce

\$12

Chicken Tenders

Served with Tator Tots and Applesauce

\$11

Mini Corn Dogs

Served with Tator Tots and Applesauce

\$10

THE BEST BUFFETS

Buffets

Premier Buffet

Broiled Salmon with Lemon Dill Cream Sauce
Herb Roasted Prime Rib with Au Jus and Horseradish
Garlic Mashed Red Potatoes, Green Bean Almondine, Balsamic Pear Salad, and Dinner Rolls
\$42

Minnesotan Inspired Buffet

Chicken Stuffed with Minnesota Wild Rice and Cabernet Mushroom Sauce
Sirloin Steak with Compound Mustard Butter or Garlic Butter Mushroom Sauce
Roasted Red Potatoes, Roasted Vegetables, Strawberry Pecan Salad, and Dinner Rolls
\$26

Homestyle Buffet

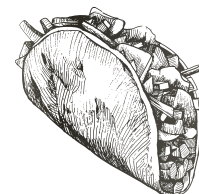
Roasted Pork Loin Served with Our Apple Jack Sauce
Sliced Roast Beef with Herbed Gravy
Mashed Potatoes with Beef Gravy
Glazed Carrots, Raspberry Summer Salad, and Dinner Rolls
\$25

Mac N' Cheese Bar

Build Your Own Masterpiece with Cavatappi Noodles, Alfredo and Cheese Sauce, Diced
Chicken Breast, Bacon Bits, Meatballs, Roasted Broccoli, Onions,
Diced Tomatoes, Shredded Cheddar, and Grated Parmesan Cheese.
Green Bean Almondine, Garden Salad with Choice of Two Dressings, and Garlic Breadsticks
\$24

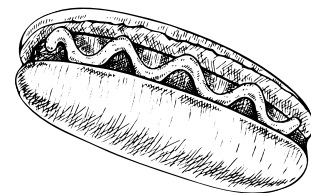
Street Taco Bar

Pork Carnitas and Pulled Chicken Served with Corn Tortillas and Street Taco Fixings
Corn and Black Bean Salad, and Chips and Salsa
\$23



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Comfort Buffet

Herb Roasted Chicken Breast with White Wine Sauce
Beef Tips with Burgundy Mushroom Sauce
Garlic Mashed Red Potatoes, Roasted Vegetables
Garden Salad with Choice of Two Dressings, and Dinner Rolls

\$22

BBQ Roast Buffet

Pulled Pork and Brisket Served with BBQ Sauce, Horseradish, and Slider Buns
Garlic Mashed Red Potatoes, Green Bean Almondine, and Garden Salad with Choice of Two Dressings

\$20

Italian Delight Buffet

Tuscan Summer Penne Pasta with Italian Sausage, Peppers, and Onions
Roasted Vegetable Penne Alfredo, Garlic Green Beans
Caesar Salad, and Garlic Breadsticks

\$19

Backyard Picnic Buffet

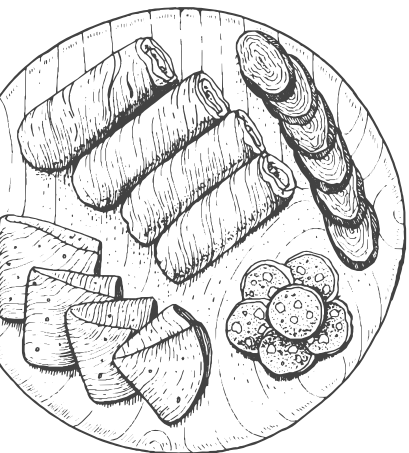
Burgers and Brats Served with Hamburger and Hot Dog Buns and Standard Condiments
Italian Pasta Salad, Fruit Bowl, and Coleslaw

\$18



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APPETIZERS & SNACKS

Additional \$2 fee per appetizer selection, if passed.

Cold

Charcuterie Spread - \$12

Deli Meat with Sliced Cheese and Crackers - \$5

Pinwheel Sandwich Tray - \$4

Cheese Tray with Crackers - \$3

Sliced Fruit Tray - \$5

Bruschetta with Fresh Tomato and Basil - \$3

Fresh Vegetable Tray with Dip - \$3

Cucumber Bites with Herb Cream Cheese and Cherry Tomato - \$3

Deviled Eggs - \$3

Chilled Shrimp with Cocktail Sauce - \$6 or Market

Salmon Stuffed Baby Red Potatoes with Crème Fraîche - \$6

Smoked Side of Salmon with Eggs, Red Onion, and Capers - \$4

Prosciutto Wrapped Asparagus - \$6

Caprese Skewers - \$6

Steak and Horseradish Crostini - \$6

Pecan Goat Cheese Truffles - \$6

Apps



Apps

Hot

Parmesan Encrusted Walleye - \$6

Chicken Satay with Spicy Peanut Sauce - \$6

Beef Satay with Cherry BBQ Glaze - \$6

Buffalo or Teriyaki Wings with Ranch or Blue Cheese Dressing - \$3

Mini Franks in BBQ Sauce - \$3

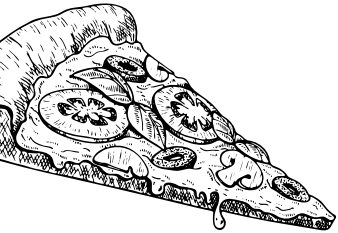
Swedish or BBQ Meatballs - \$3

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Bacon-Wrapped Water Chestnuts - \$6
Reuben Dip Crostini - \$5
Stuffed Mushroom Caps - Sausage/\$3 or Crab/\$4
Artichoke Spinach Dip with Tortilla and Pita Chips - \$2

More
Apps



Late Night Snacks

Pizza

Pepperoni, Sausage, Pepperoni and Sausage or Supreme
\$20 (GF \$23)

Mashed Potato Bar

Create Your Own Mashed Potatoes! Garlic Red Mashed Potatoes With Toppings:
Cheese, Sour Cream, Gravy, Green Onions, Butter, and Bacon Bits
\$10

Walking Taco Bar

Ground Taco Beef or Shredded Chicken With Individual Bags of Doritos,
Lettuce, Tomatoes, Onions, Shredded Cheese, Sour Cream, and Salsa
\$8

Deli Meat and Cheese Tray

Served With Rolls, Mayo, and Mustard
\$6

Chips and Salsa - \$2

Beef Sliders with Cheese

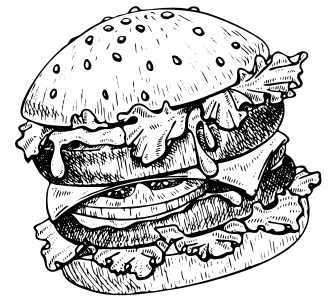
Beef Patties Topped With Cheese Served on Slider Buns With Ketchup and Mustard
\$5

Mini Pulled Pork Sliders

With BBQ and Horseradish Sauce
\$5

Popcorn Bar

Popcorn Ready for You To Add Your Favorite Toppings of M&M's or Peanuts
\$2.75



DESSERTS

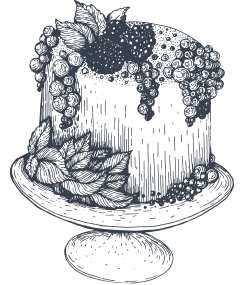
Assorted Cookies & Bars

\$2

White Chocolate Mousse

Topped with Whipped Cream and Raspberries

\$4



Chocolate Mousse

Topped with Whipped Cream and Chocolate Sprinkles

\$4

Mousse Martini Bar

Assorted Toppings, with Disposable Martini Cups

\$8

Kentucky Pecan Pie

Served with Bourbon Infused Whipped Cream

\$5

Apple Pie

Served with Cinnamon Whipped Cream

\$5

Flourless Chocolate Torte

Great Gluten-Free Option

\$6

Chocolate Cake with Chocolate Frosting

Can't Get Enough Chocolate? This One's for You!

\$4



Dessert



Miniature Cheesecakes

Assorted Varieties of Mini-Cheesecakes

\$5

Cheesecake

New York Style with Cherry, Chocolate, or Raspberry Drizzle

\$6

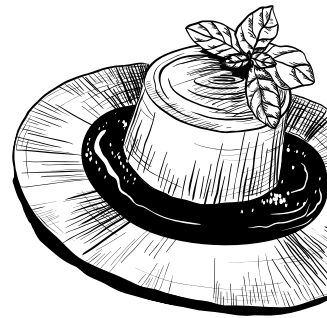
Sweet & Fruit Table

Miniature Cheesecakes, Fresh Fruit, Lemon Bars, Brownies, Cookies, Eclaires, and Strawberry and Chocolate Mousse.

\$10

Desserts with ice cream can increase price by a range of \$7 - \$10 per person.

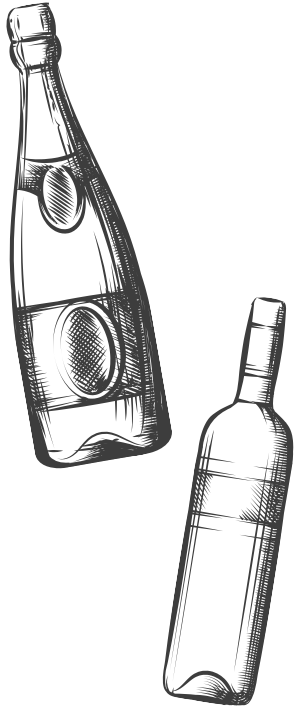
All the desserts!



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BEVERAGES & BAR SERVICES



- Can Domestic Beer - \$5
- Can Imported/Craft Beer - \$6
- Premium Drinks - \$6.50 - \$17
- House Wine- by the Glass - \$6
- Soda - \$2.50

Keg Beer

16 gallon - 150 servings

Domestic

\$325

Imported and Micro/Craft

\$425

Spirits

House Wines & Champagne

Sold by the bottle. Ask your event planner about other wine choices.

House Wines: Two Vines

\$28

Champagne: House Brut

\$25

Beverages

Coffee - per gallon

\$20

Punch - per gallon

\$20

Lemonade - per gallon

\$20

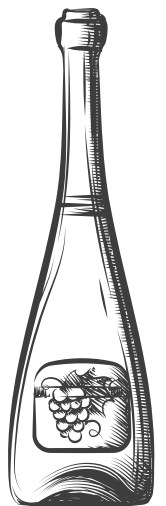
Iced Tea - per gallon

\$20

Bottled Water/Soda

\$2

Libations



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HOSTED BAR PACKAGES

Prices per Guest

House Bar Package

Wine, Beer, Soda, & Juice

Cabernet Sauvignon, Merlot, Chardonnay, & Moscato
Coors Light, Nordeast, & Seltzer
Coke Products

1 Hour - \$8 | 2 Hour - \$14 | Each Additional Hour \$5

Call Bar Package

Wine, Beer, Liquor, Soda, & Juice

Cabernet Sauvignon, Merlot, Chardonnay, & Moscato
Coors Light, Nordeast, Seltzer, & Summit
Coke Products, Orange Juice, & Cranberry Juice
Absolut, Jim Beam, Jack Daniels, Captain Morgan, Bacardi, Korbel, Dewars, Malibu, &
Bombay Sapphire

1 Hour - \$13 | 2 Hour - \$20 | Each Additional Hour \$6

Premium Bar Package

Wine, Beer, Premium Liquor, Soda, & Juice

Cabernet Sauvignon, Merlot, Chardonnay, & Moscato
Coors Light, Nordeast, Seltzer, & Summit
Coke Products, Orange Juice, & Cranberry Juice
Absolut, Jim Beam, Jack Daniels, Captain Morgan, Bacardi, Korbel, Dewars, Malibu,
Bombay Sapphire, Crown Royal, Jameson, Grey Goose, & Sauza Tequila

1 Hour - \$18 | 2 Hour - \$25 | Each Additional Hour \$8

So. Much. Fun.

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OFF-SITE BARTENDER SERVICES

Not applicable for venues that do not allow for client-purchased liquor.

Client is responsible for providing any necessary items to properly serve their product, including but not limited to: ice, cups, beverage tubs and/or coolers, straws, cocktail napkins, keg taps, wine/bottle openers, mixers, garnishes, etc. UDE can provide beverage tubs and ice for additional fees. Client is responsible for supplying chilled product and maintaining temperature until bartenders arrive.

We cannot charge your guests for alcohol that you provide so any product that you provide is free for your guests. Just make sure it's unopened so we can serve it.

Bar Fee - \$300

Bar Set Up Fee (only if bar set up is needed) - \$150

Cash Bar (only if there is a cash bar) - \$150



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ADDITIONAL PRICING

Service Charge

A service charge of up to 25% may be applied to your event based on location and services. This service charge is not a gratuity nor is it property of any one employee.

Bar Set Up Fee

Includes black-linen covered bar front and back.

Cash or Hosted Bar Fee

This fee covers the cost of Unique Dining providing additional beverages or beverage options beyond what is provided/hosted by client.

On-Site Roasting Fee

Fee applied to events using our roaster. Pig roast and fish fry pricing is inclusive of this fee.

Tax

The county tax for which the event takes place will be applied to all applicable items.

Mileage

A mileage rate of \$.58 per mile will be applied for any order being dropped off or catered at the event site.

Lodging Accommodation

Lodging fee for staff may need to be added depending on location of service. Pricing will vary depending on event logistics.

Staffing

Staff needed varies depending on service and guest count. Initial labor costs are an estimate and will be refined as your event details become clear. Carvers and Chefs are an additional charge, if needed, as are additional servers and bartenders.

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RENTALS AND TABLEWARE

China Rental, Silverware, and Tableware

China Dinner Plate, Linen Napkin, and Silverware - \$5

China Dinner Plate - \$2.50
Dinner Fork and Knife - \$1.50

Water Goblet - \$1.25
Wine Glass - \$1.25
Champagne Flute - \$1.25

Linen Napkin - \$1
Linen Tablecloth (White, Black, or Ivory) - \$5 each

Disposable Tableware Options

Compostable Plates - \$2 per person
White Chinet - \$1.50 per person
Clear or Colored Plastic Plates Your Choice - \$1.25 per person
Black Plastic Plates - \$.50 per person

Styrofoam plates, disposable dinner napkins, and black plastic flatware are included at no charge for all services.

Elegant Buffet Set Up

Includes buffet tables, linen tablecloths for the buffet, and stainless steel chaffing racks and serving utensils

\$150

Classic Buffet Set Up

Our economy chafing set up with wire racks, aluminum pans, and plastic serving utensils are included for all buffets. Additional charges apply for buffet tables.

Rentals

Set-up

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Customization

We love doing custom menus when it's the right fit. We only take on a few custom-menu clients a season and charge a bit more to change up our standard menu. The overall increase in price depends on the actual menu decided upon, but on average it's at least \$10 or more per person. But it's worth it!

To make sure all Unique Dining's fine catering menus are given the designated attention and care they deserve, a \$25 charge for custom menu-planning is billed to the client.

Tasting

We offer a few group tastings each year. For events that are already reserved, two guests may attend the tasting at no charge. Any additional guests are \$25 each. If you are not reserved with us yet, a tasting fee of \$25 per person will apply.

Fine
PRINT