



NATIVE HARVEST

CATERING

MN Nice Bowls \$15 | PERSON

Our signature wild rice bowls featuring fresh vegetables and tempting drizzles with your choice of protein: Braised Bison, Grilled Chicken 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

GREEK BOWL

Kalamata Olives, Banana Peppers, Fresh Tomatoes, Diced Onions, Tzatziki Drizzle

THAI BOWL

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

Native to MN MARKET PRICE

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

SELECT ONE PROTEIN*

Walleye (broiled, pan-fried)
Trout (broiled, pan-fried)
Bison Short Rib
Venison Loin

Elk Tenderloin
Braised Rabbit

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

SELECT TWO SIDES*

Wild Rice Pilaf, Roasted Squash, Braised Beans, Three Sisters Succotash, Hominy/ Corn Cakes

PLUS:

Fry Bread with Wojape Sauce
*per 20 people

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

PLUS:

Lettuce, Tomatoes, Cheese, Black Olives, Pickled Jalapenos, Green Onions, Salsa, and Sour Cream

Braised Black Beans or Pinto Beans
Spanish Rice

Guacamole (add \$2/person)

Queso (add \$2/person)

*per 20 people

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 (add \$3/person), Bison Brat (add \$3/person)

SELECT TWO ENTRÉES*

Tater Tots, Baked Beans, Potato Salad, Pasta Salad, Potato Chips, Seasonal Vegetables

PLUS:

BURGER: Buns, Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles

HOT DOGS AND BRATS: Buns, Sauerkraut, Sautéed Onions, Pickle, Relish

ALL: Ketchup, Mustard, Dijon Mustard

*per 20 people

Boxed Lunches \$15 | PERSON

Includes a hoagie or wrap, potato chips, apple, 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

*per 20 people

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

YOGURT \$4 EACH

Vanilla, Blueberry, Raspberry, Strawberry, Peach

FRESH FRUIT CUP \$3 EACH

FRUIT, GRANOLA, AND YOGURT PARFAIT \$7 EACH

Daybreaker Hot Buffet \$12 | PERSON

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

SELECT TWO PROTEINS*

Sausage Patties, Sausage Links, Thick-Cut Bacon, Ham, Bison Sausage (add \$3/person)

SELECT ONE HOT ENTRÉE*

Hashbrowns

Creamy Hashbrown Casserole

(add \$3/person)

Pancakes or French toast served with

our own Wozupi pure maple syrup and butter (add \$5/person)

PLUS:

Scrambled Eggs

Toast (White, Wheat, Multigrain, Marble Rye)

served with butter, peanut butter,

assorted jams and jellies

(select one topping per 10 people)

*per 20 people



nativeharvestcatering.com

OWNED AND OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

Minnesota
Made *fresh*

Pasta Bar \$16 | PERSON

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

SELECT ONE ENTRÉE*

Spaghetti, Fettuccine, Penne, Macaroni

SELECT ONE SAUCE*

Meat, Alfredo, Rosa, Cheese

SELECT ONE PROTEIN*

Italian Chicken Breast, Italian Sausage, Meatballs, Lobster (add \$10/person)

*per 20 people

PLUS:

Marinated and Roasted Vegetables
Garden Salad with French, Ranch, or Italian Dressing, or Caesar Salad (select one)
Garlic Toast

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*

Whole Chicken, Pork Ribs, Pulled Pork, Beef Brisket

SELECT TWO ENTRÉES*

Baked Potato, Mashed Potato, Potato Salad, Sweet Potato Waffle Fries, Dirty Rice, Macaroni and Cheese, Cheesy Hashbrown Casserole

SELECT TWO SIDES*

Coleslaw, Baked Beans, Green Beans, Seasonal Vegetables, Dinner Salad with French, Ranch, or Italian Dressing

SELECT ONE*

Pull-Apart Rolls Served with Butter, Cornbread
*per 20 people

Soup and Sandwich \$14 | PERSON

Prepared tray of assorted cold cut hoagies with your choice of hearty soup.

SELECT ONE SOUP*

Chicken Noodle Soup, Vegetable Beef Soup, Broccoli Cheese Soup, Chili, Chicken and Wild Rice Soup (add \$2/person), Loaded Baked Potato Soup (add \$2/person), Bison and Hominy Stew (add \$2/person)

PLUS:

Assorted Cheeses, Tomatoes, Lettuce, Onions, Pickles, Mayonnaise, Mustard
Oyster Crackers, Potato Chips
*per 20 people

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, Butcher-Cut Airline Chicken Breast, Fried Chicken, Baked Ham

SELECT TWO ENTRÉES*

Baked Potato, Mashed Potato, Potato Salad, Sweet Potato Waffle Fries, Dirty Rice, Macaroni and Cheese, Cheesy Hashbrown Casserole

SELECT TWO SIDES*

Coleslaw, Baked Beans, Green Beans, Seasonal Vegetables, Dinner Salad

SELECT ONE*

Pull-Apart Rolls served with Butter, Cornbread
*per 20 people

Party Platters

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 MEATBALLS \$50

Serving size: 50 1-ounce meatballs

BISON AND WILD RICE MEATBALLS WITH WOJAPE SAUCE \$125

Serving size: 50 1-ounce meatballs

CHICKEN WINGS \$100

Serving size: 5 pounds

Dry Rub, Barbecue, Buffalo,

Sweet and Spicy

Choice of Dipping Sauce

Celery and Carrots (add \$25)

CHIPS, GUACAMOLE, AND SALSA \$50

Serves 20

WHITE BEAN DIP WITH CORN CHIPS \$50

Serves 20

Belgian Waffle Bar \$12 | PERSON

Indulgence in every bite, served with our very own Wozupi pure maple syrup, strawberries, whipped cream, and butter. Add \$3/person for choice of breakfast meats.

Northern Lights Delights

COOKIES \$1.75 EACH

Chocolate Chunk, Peanut Butter, Oatmeal Raisin

SUN BLOSSOM COOKIES (GF, VEGAN) \$2 EACH

BARS AND BROWNIES \$2 EACH

Special K Bars, Rice Krispies Treats Bars, Fudge Brownies

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

Peanuts, Cashews, Sesame and Sunflower Seeds, Coconut, Honey

PIES \$40 EACH

Fruit, Lemon Meringue, French Silk, Pecan

CHEESECAKE (16CT) \$80 EACH

CARROT CAKE \$50 EACH

Beverages

ICE WATER FREE

INFUSED WATER

Lemon, Citrus \$2 (per gallon)

Cucumber Mint, Mixed Berry,

Strawberry Basil \$5 (per gallon)

COFFEE SERVICE

Regular and/or decaffeinated. Includes sugar, sweetener, and creamer.

Air pot (10 cups) \$20

Percolator (25 cups) \$50

HOT TEA SERVICE \$25

Assorted teas and honey (10 cups)

COLD HERBAL REFRESHMENTS (PER GALLON) \$10

Sumac Lemonade, Elderberry

Black Tea, Cedar Tea

ASSORTED SODAS (12-OUNCE CANS) \$2 EACH

Pepsi, Diet Pepsi, Mountain Dew, Diet

Mountain Dew, Starry

BOTTLED JUICE \$4 EACH

Orange, Apple, Cranberry, Grapefruit, Tomato

LEMONADE (3 GALLONS) \$10

BOTTLED WATER (12-OUNCE) \$1.50 EACH

