



# CATERING MENU

**HERBIE'S**  
ON THE PARK



## JOE RUHLAND

Born in Saint Paul, Minnesota, Chef Joe received a degree in culinary arts from the Art Institutes International Minnesota in Minneapolis. He has spent his cooking career at various restaurants and catering establishments in the Twin Cities and Saint Cloud, including ownership of Silver Spoon Catering in Saint Cloud. He had been the Executive Chef of The Alcott Restaurant before joining the Levy family as Executive Sous Chef at Target Center and then as Executive Chef of Herbie's on the Park in 2018.

Chef Joe particularly enjoys preparing approachable, straightforward American cuisine with an emphasis on cooking from scratch and using local and seasonal ingredients. Chef Joe also brings solid experience with special events and hospitality leadership. He loves working collaboratively with his kitchen team to craft the best possible dining experience for their guests.

Outside the kitchen, he is a passionate Minnesota sports fan and loves spending as much time as possible with his wife, Jen and two children, Kai and Nell.





## LOCALLY MADE BREAKFAST BREADS, ROLLS & PASTRIES

*Includes fresh orange juice, market style seasonal fruits and a coffee selection*

*Select ONE of the following:*

Muffins

*Blueberry, chocolate, poppy seed, banana walnut*

Traditional Danishes

Assorted Donuts

*Cake, raised, bismarck, long john*

Turnovers

*Apple, blueberry, cherry*

Scones

*Twin berry, raspberry white chocolate*

Cinnamon Rolls

Bourbon Caramel Pecan Rolls

Cinnamon Streusel Coffee Cake

Butter Croissants with Honey Butter & Jam

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**22 PER PERSON**

## EGGS, BAKES, HOT CEREALS & BREAKFAST MEATS

*Includes above Locally Made Menu*

*Plus THREE of the following:*

Scrambled Eggs

*With or without cheddar cheese*

Individual Frittatas

*Chevre & spinach, tomato & artichoke, smoked ham & cheddar, applewood smoked bacon & provolone*

French Toast Bread Pudding with Warm Maple Syrup

Steel-Cut Oatmeal with All the Fixings

Yogurt with All the Fixings

Pork Sausage Links

Double-Smoked Bacon

Turkey Sausage Links

Turkey Bacon

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**35 PER PERSON**

Please note that all food and beverage items are subject to a 21% service plus applicable sales tax. This service charge is not a gratuity. Additional payment for tips or gratuity is voluntary and at your discretion.



## BREAKFAST SANDWICHES

Smoked Ham, Egg & Swiss

Pork or Turkey Sausage, Egg & Cheddar

Applewood Smoked Bacon, Egg & Cheddar

Portabello Mushroom, Roasted Red Peppers, Egg & Provolone

Bread Options

*Butter croissant, english muffin, herb wrap*

Egg Options

*Fried, scrambled or egg whites*

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15 PER SANDWICH

## OMELET STATION

*Requires a chef attendant fee*

Eggs, Egg Beaters & Egg Whites

*With a variety of fresh vegetables, meats, cheeses & accompaniments*

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11 PER PERSON

## PLATED BREAKFAST

*All served with locally made pastries, muffins, butter croissants & accompaniments*

### HERBIE'S BREAKFAST

Scrambled eggs, fresh fruit, hash browns, double-smoked bacon or sausage

### CINNAMON SPICE FRENCH TOAST

Bourbon apple caramel sauce, fresh fruit, double-smoked bacon or sausage

### SMOKED BEEF BRISKET HASH

Diced potatoes, bell peppers & onions, jalapeno aioli, topped with a soft fried egg

### HERBIE'S QUICHE

Double-smoked bacon, spinach & swiss cheese, flaky crust, freshly dressed greens

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25 PER PERSON

## HOT ITEMS

### RED LAKE WALLEYE CAKES

Garlic tartar, watermelon radish, dill  
40 /dozen

### ITALIAN HAM & CHEESE

Provolone, tomato, arugula, basil aioli  
36 /dozen

### HERBIE'S BLT

Tomato, bacon, bibb lettuce, guacamole, jalapeño aioli  
36 /dozen

### HERBIE'S SLIDERS

Caramelized onion, white cheddar, pickle, mayo  
36 /dozen

### STEAK BITES

Pickled onion, horseradish cream, fried onion strings  
36 /dozen

### CHICKEN WINGS — *choose a flavor*

Dry rub, bourbon glaze, garlic buffalo  
28 /dozen

### CHICKEN SATAY — *choose a flavor*

Zesty lemon, bourbon glaze, garlic buffalo  
28 /dozen

### ARTICHOKE DIP

Roasted garlic, parmesan, cream cheese, grilled baguette  
36 /dozen

### PEI MUSSELS — *minimum of two dozen*

White wine, red curry, fennel, garlic, grilled baguette  
24 /dozen

## COLD ITEMS

### MINI CAESAR SALAD

Romaine, kalamata olives, parmesan, croutons, caesar dressing  
36 /dozen

### MINI HOUSE SALAD

Romaine, radicchio, golden raisins, edamame, sunflower seeds, white balsamic vinaigrette  
36 /dozen

### DEVILED EGGS

Candied bacon, pickled onion, toasted cumin  
24 /dozen

### APPLE TOAST

Bleu cheese, fig jam, balsamic reduction  
28 /dozen

### TENDERLOIN CROSTINI

Horseradish cream, pickled onion, chives  
48 /dozen

### SHRIMP COCKTAIL SHOOTER

Bloody mary cocktail sauce, dill  
48 /dozen

### MINI CRÈME BRULEE

Seasonally inspired selection  
39 /dozen

### WARM CHOCOLATE CHIP COOKIES

Classic chunky chocolate chip cookie  
39 /dozen

## SOUPS AND SALADS

*Select ONE of the following:*

### HOUSE SALAD

Romaine, radicchio, golden raisins, edamame, sunflower seeds, white balsamic vinaigrette

### CAESAR SALAD

Romaine, parmesan, kalamata olives, croutons, peppercorn caesar dressing, parmesan crisp

### MUSHROOM BISQUE

Butter-toasted baguette

## ENTRÉES

*Select ONE of the following:*

### HERBIE'S BLT

Double-smoked bacon, tomatoes, bibb lettuce, guacamole, jalapeño aioli  
*Choice of fries or greens*

### HERBIE'S BURGER

White cheddar, caramelized onions, pickles, mayo, butter-toasted bakery bun  
*Choice of fries or greens*

### LINGUINE PASTA

San marzano marinara, garlic, basil, spinach, grilled rosemary ciabatta

## SWEET FINISH

### DARK CHOCOLATE CAKE

Vanilla ice cream, bourbon caramel, chocolate dust

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**29 PER PERSON**

*Includes all non-alcoholic beverages*



## SOUPS AND SALADS

Select ONE of the following:

### HOUSE SALAD

Romaine, radicchio, golden raisins, edamame, sunflower seeds, white balsamic vinaigrette

### CAESAR SALAD

Romaine, parmesan, kalamata olives, croutons, peppercorn caesar dressing, parmesan crisp

### MUSHROOM BISQUE

Butter-toasted baguette

## ENTRÉES

Select ONE of the following:

### LEMON CHICKEN SANDWICH

Creamy artichokes, arugula, brined peppers, provolone, rosemary ciabatta  
Choice of fries or greens

### BACON BLEU BURGER

Bleu jack cheese, double-smoked bacon, spicy fig jam, arugula  
Choice of fries or greens

### HERBIE'S REUBEN

Smoked brisket, swiss, red kraut, horseradish 1,000 island  
Choice of fries or greens

### ROAST CHICKEN

Yukon mashed potatoes, green beans, roasted garlic gravy

## SWEET FINISH

### SEASONAL CRÈME BRULEE

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35 PER PERSON

*Includes all non-alcoholic beverages*



## SOUPS AND SALADS

*Select ONE of the following:*

### HOUSE SALAD

Romaine, radicchio, golden raisins, edamame, sunflower seeds, white balsamic vinaigrette

### CAESAR SALAD

Romaine, parmesan, kalamata olives, croutons, peppercorn caesar dressing, parmesan crisp

### CHICKEN WILD RICE SOUP

Butter-toasted baguette

## ENTRÉES

*Includes dinner rolls & whipped butter*

*Select ONE of the following:*

### PECAN BREADED WALLEYE

Shore lunch fingerling potatoes, garlic tartar, buttermilk dill cucumber salad, grilled lemon

### HOMEMADE MEATLOAF

Yukon mashed potatoes, green beans, roasted onion & herb gravy

### TATERTOT HOTDISH

Sage pork sausage, mushroom béchamel, sweet peas, yukon potato hash

### HERBIE'S JUCY LUCY

Roasted garlic cream cheese, swiss, bibb lettuce

*Choice of fries or greens*

## SWEET FINISH

### BLUEBERRY STREUSEL PIE

Spiced crunch topping, shortbread crust, whipped sour cream

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45 PER PERSON

*Includes all non-alcoholic beverages*





## COMBO PLATED LUNCH OPTIONS

*Select TWO from the following – limit of one per category:*

### SALADS

- HOUSE SALAD
- CAESAR SALAD
- SPRING GREENS

### SOUPS

- MUSHROOM BISQUE
- TOMATO SPINACH CURRY SOUP
- CHICKEN WILD RICE SOUP

### SANDWICHES & BURGERS

- ITALIAN HAM AND CHEESE
- LEMON CHICKEN
- SALMON BURGER
- HERBIE'S BLT
- HERBIE'S REUBEN
- HERBIE'S BURGER

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25 PER PERSON

*Includes all non-alcoholic beverages*



## SOUPS AND SALADS

*Select ONE of the following:*

### HOUSE SALAD

Romaine, radicchio, golden raisins, edamame, sunflower seeds, white balsamic vinaigrette

### CAESAR SALAD

Romaine, parmesan, kalamata olives, croutons, peppercorn caesar dressing, parmesan crisp

### MUSHROOM BISQUE

Butter-toasted baguette

## ENTRÉES

*Includes dinner rolls & whipped butter*

*Select ONE of the following:*

### ROAST CHICKEN

Yukon mashed potatoes, green beans, roasted garlic gravy

### MARINATED SIRLOIN 8oz.

Yukon mashed potatoes, creamed spinach, fried onion strings

### NORWEGIAN SALMON

Sweet corn asparagus succotash, butter beans, herb sauce, grilled lemon

### LINGUINE PASTA

San marzano marinara, basil, parmesan, grilled rosemary ciabatta

## SWEET FINISH

### SEASONAL CRÈME BRULÉE

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**47 PER PERSON**

*Includes all non-alcoholic beverages*



## SOUPS AND SALADS

*Select ONE of the following:*

### HOUSE SALAD

Romaine, radicchio, golden raisins, edamame, sunflower seeds, white balsamic vinaigrette

### CAESAR SALAD

Romaine, parmesan, kalamata olives, croutons, peppercorn caesar dressing, parmesan crisp

### MUSHROOM BISQUE

Butter-toasted baguette

## ENTRÉES

*Includes dinner rolls & whipped butter*

*Select ONE of the following:*

### ROAST CHICKEN

Yukon mashed potatoes, green beans, roasted garlic gravy

### NEW YORK STRIP 12oz.

Yukon mashed potatoes, creamed spinach, fried onion strings

### NORWEGIAN SALMON

Sweet corn asparagus succotash, butter beans, herb sauce, grilled lemon

### SWEET PEA RISOTTO

Mint, red cherry peppers, toasted pine nuts, grilled rosemary ciabatta

## SWEET FINISH

### DARK CHOCOLATE CAKE

Vanilla ice cream, bourbon caramel, chocolate dust

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**52 PER PERSON**

*Includes all non-alcoholic beverages*



## SOUPS AND SALADS

*Select ONE of the following:*

### HOUSE SALAD

Romaine, radicchio, golden raisins, edamame, sunflower seeds, white balsamic vinaigrette

### COBB SALAD

Romaine, radicchio, blue cheese, tomatoes, poached egg, guacamole toast, honey sriracha dressing

### SHRIMP BISQUE

Cognac butter shrimp, roasted red peppers, tomatoes, cream, fresh herbs, butter-toasted baguette

## ENTRÉES

*Includes dinner rolls & whipped butter*

*Select ONE of the following:*

### DIVER SCALLOP PASTA

Squid ink pasta, bacon, capers, tomatoes, beurre blanc, grilled rosemary ciabatta

### BONE-IN PORK CHOP

Parmesan creamed corn, roasted fingerlings, bourbon glaze, chives

### FILET MIGNON 6oz.

Yukon mashed potatoes, creamed spinach, fried onion strings

### BLACKENED HALIBUT

Citrus herb couscous, grilled pineapple salsa, avocado crème, grilled lemon

### SAFFRON BUTTER RISOTTO

Parmesan, roasted portobellos, red cherry peppers, spinach, grilled rosemary ciabatta

## SWEET FINISH

### TURTLE CHEESECAKE

Bourbon caramel, chocolate ganache, glazed pecans, cardamom graham crust

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**72 PER PERSON**

*Includes all non-alcoholic beverages*

## BAR SELECTIONS

Select your preferred bar package based on our offerings below.  
Beverages are billed on consumption unless otherwise noted.

## HOSTED BAR OPTIONS

### CRAFTED COCKTAILS

10 | 12 | 14 PER DRINK

### PREMIUM HOUSE

10 PER GLASS

### EXCLUSIVE WINES

16 PER GLASS

### PREMIUM BEER

8 EACH

### CRAFTED BEERS

10 EACH

### SOFT DRINKS

4 EACH

## PACKAGE BAR SERVICE

150.00 Bartender fee required for all alcohol services.  
One bartender per 75 guests.

	2 HOURS	3 HOURS	4 HOURS
TOP SHELF BRANDS	36.00 pp	41.00 pp	46.00 pp
PREMIUM BRANDS*	32.00 pp	37.00 pp	42.00 pp
BEER AND WINE*	28.00 pp	33.00 pp	38.00 pp

\*Wines in this package are only our Premium House Wines

## CASH BAR OPTIONS ARE ALSO AVAILABLE

A minimum per bar is required, as well as a bartender fee.  
Please review with your Event Manager for details.





ITEMS BELOW ARE JUST SOME OF THE ADDITIONAL SERVICES AVAILABLE:

LIVE ENTERTAINMENT

EVENT SIGNATURE DRINK

FLORAL ARRANGEMENTS & DECORATIONS

DESSERT BAR

CARVING STATIONS

OYSTERS ON THE HALF SHELL

RAW BAR

VALET PARKING SERVICES

COAT CHECK

BUTLER PASSED SERVICE

EVENT BRANDING — BAR TVs, POSTERS, MENUS

*(Approval required)*

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*Ask your Event Manager for details and pricing.*



## ATTENDANCE GUARANTEE

In arranging for private functions, the attendance must be definitely specified at least 72 hours in advance. The number will be considered a guarantee, not subject to reduction, and charges will be assessed accordingly. If the restaurant receives no guarantee, the original number expected will be used as the guaranteed number of attendees.

## SEATING

Seating will be pre-arranged based on availability unless otherwise specified. Special seating diagrams with numbered tables are available upon request.

## DECORATIONS

Arrangements for props and floral can be made through Event Manager or directly through your own florist. All decorations must meet the approval of the St. Paul fire department. No open flame, confetti, or pyrotechnics are allowed. The restaurant does not permit the affixing of anything to walls or ceiling without prior approval.

## FOOD RESTRICTIONS

The Minnesota Department of Health prohibits the packaging of and/or removal of leftover food from the premises. At the conclusion of the function, such food and beverages become the property of the restaurant.

## MENU PRICING

Menu pricing is guaranteed 30 days prior to event.

## ADDITIONAL CHARGES

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. This service charge is not a gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. All price quotes are subject to applicable service charge, local and state taxes.

## PAYMENT

Payment in full is required three (3) days prior to event. Food or beverage on consumption basis will require a credit card on file.

