

Historic Concord Exchange



Catering Menu

Appetizers

Prices are per dozen; Minimum of Three Dozen per Selected Item

BEEF & PORK

Chilled Pork Tenderloin - \$20

Served with Creole honey mustard.

Tenderloin of Beef - \$26

Served with horseradish aioli.

Teriyaki Steak Skewers - \$22

Served with roasted peppers and onions.

Meatballs - \$20

Choice of: Swedish, Italian, or BBQ.

Mini Beef Wellington - \$26

Bite-size portions of beef tenderloin baked in flaky pastry with herbbed filling.

Roast Tenderloin of Beef on Garlic Crostini - \$24

POULTRY

Grilled Southwestern Chicken Quesadilla - \$20

Cheese and grilled chicken & pico de gallo.

Smoked Chicken Salad - \$20

Our house recipe with pasta & tarragon dressing.

Chicken Flautas - \$22

Served with fresh house made salsa & sour cream.

Chicken Wings - \$24 | Boneless Chicken Bites - \$26

Chicken Satés - \$16

Served with Thai peanut sauce.

Turkey Wild Rice Meatballs - \$18

Served with honey mustard sauce.

Flaky buttery pastry filled with spinach & feta.

Marinated Asparagus wrapped in Prosciutto - \$22

FISH & SEAFOOD

Cracked Snow Crab Claws - \$32

Served with basil aioli.

Chilled Jumbo Shrimp Cocktail - \$38

Served with our house recipe cocktail sauce.

Crab Tarts - \$25

Mini tarts with crab filling.

Shrimp Egg Rolls - \$20

Shrimp filling in crispy egg roll wrappers.

Crab Cakes - \$28

Bite-size portions with Cajun aioli.

Fresh Tuna Cakes - \$25

Bite-size portions with lemon garlic aioli.

Smoked Salmon with Cream Cheese & Chives on

Toasted Pumpkinseed - \$24

VEGETARIAN

Bruschetta on Crostini - \$18

Fresh tomatoes and herbs on toasted crostini.

Provençal Stuffed Tomatoes - \$20

Baked cherry tomatoes stuffed with olive tapenade, parmesan, olive oil, garlic & herbs with bread crumbs.

Olive Tapenade - \$18

Served on toasted crostini.

Cream Cheese Won Tons - \$20

Cream cheese filling in crispy won ton wrappers.

Mini Brié En Croute - \$20

Bite-size portions of Brié baked in flaky crust.

Spanakopita - \$18

Petite Quiche - \$20

Mushroom Caps stuffed with Italian Sausage or Spinach & Mozzarella - \$20

Entrées

All entrées can be served plated or buffet style
All entrées include our house made parmesan garlic bread with butter, choice of salad, starch and vegetable

Salads

House Salad

Field greens with tomatoes, cucumber, red onion, shredded Cheddar cheese and house made croutons.

Choice of dressings: Blue Cheese, French, Ranch, or Italian

Heart of Romaine Salad

Fresh crisp Romaine lettuce with cucumber, grape tomatoes, and house made garlic croutons, and shredded parmesan. Classic Caesar dressing—anchovies upon request.

Field Greens Salad

Field greens with Mandarin oranges, goat cheese, dried cranberries, and toasted pecans.

Poppy seed Vinaigrette.

Mediterranean Bread Salad

Crisp mixed greens tossed with grilled Ciabatta bread, Roma tomatoes, red onion, black olives, fresh basil, and feta cheese. Fresh Herbbed Vinaigrette.

Poultry

Pan-Seared Chicken Breast - \$27

Served with choice of: Marsala, Parmesan, Supreme, or Lemon-Caper sauce.

Wild Rice Stuffed Chicken Breast - \$28

Savory wild rice stuffing topped with champagne sauce.

Tuscan Chicken Breast - \$28

Chicken breast stuffed with sun-dried tomatoes, basil, and orzo; baked and topped with garlic-pesto sauce.

Pork

Herb Marinated Roast Pork Loin - \$26

Vegetarian

Vegetable Cannelloni - \$25

Portabella mushrooms, mozzarella, roasted red peppers, and spinach & ricotta cheese with fresh oregano-garlic red sauce.

Vegetable Penne Pasta - \$24

Fresh basil, oven-dried tomatoes, Buffalo mozzarella, Kalamata olives, red onion and peppers with roasted garlic butter olive oil sauce.

Three Cheese Tortellini with Vodka Cream Sauce

Sea Food

Scampi style Tiger Prawns - \$31

Served with angel hair pasta. Herb Butter Baked Halibut - \$31 Served with fresh basil, garlic & tomato relish.

Panko Aioli Crusted Walleye - \$29 Served with caper-citrus tartar sauce.

Atlantic salmon Fillet with Shallot-Dilled Beurre Blanc

Shrimp and Summer Squash Alfredo

Beef

Fillet Mignon of Beef – by weight

8 ounce cut - \$36

6 ounce cut - \$33

4 ounce cut - \$30

Choice of: Blue cheese & roasted garlic butter, or Bourbon & mushroom demi glaze.

Roast Sirloin Slices and served Au Jus

Steak Duxes

Fillet Mignon 4 ounce cut & Choice of:

Grilled Salmon - \$37

Served with dilled cream sauce.

Crab Cakes - \$37

Served with house made Remoulade.

Sautéed Chicken Breast - \$34

Served with garlic-herb sauce.

Starch Selection

Classic Mashed Potatoes

Cheddar Potato Gratin

Wild Rice Pilaf

Potatoes Dauphine

Whipped Sweet Potatoes with Maple Syrup

Parmesan Basil Orzo

Herb-roasted Baby Red Potatoes

Vegetable Selection

Honey glazed Carrots

Blanched Asparagus Spears

Fresh Seasonal Vegetable Medley
(chef's choice)

Patty Pan Squash, Zucchini, and
Baby Carrots (add \$3 per plate)

Broccoli, Cauliflower and Carrots

Green Beans with Caramelized

Onions & Bacon

Children's Entrees

For children ages 5-10 years. You may select one children's entree for your menu. All children's entrees are served with a fresh seasonal fruit cup and 2% milk.

Chicken Fingers served with French Fries, or Macaroni & Cheese side order. \$10

Macaroni & Cheese \$10

Hamburger or Cheeseburger with French Fries. \$10

Cheese Pizza, personal sized 6-inch. \$10

Late Night Snacks

Served buffet-style

Tortilla Chips and fresh house made salsa. Approximately 25 servings - \$25

Fresh Guacamole, by the pound - \$8

Flatbread Pizza with Assorted Meats & Vegetable Toppings, 10-inches each - \$20

Tortilla Roll-ups with roasted red pepper and cilantro & cream cheese, 3 dozen pieces - \$18

Quesadillas with Smoked Chicken & Roasted Red Peppers Served with fresh house made salsa & sour cream, 3 dozen pieces - \$20

Chicken Wings - \$24 | Boneless Chicken Tenders - \$26

Choice of: Teriyaki, BBQ, or Buffalo sauce, Cajun dry rub.

Chicken Flautas - \$22 | Mini Tacos – soft flour tortilla or fried corn tortilla, with ground beef or chicken - \$24

Served with fresh house made salsa & sour cream

Mini Sandwiches per dozen:

Hamburgers & Cheeseburgers - \$18

BBQ Pulled Pork - \$22

Beef Brisket - \$24

Crispy Chicken - \$19

Italian Meatballs - \$17

Grilled Cheese - \$12

Bar Snacks

All bar snacks are priced by the pound and served in a bowl or glass carafe for pouring.

Roasted Peanuts - \$8

Mixed Nuts - \$10

Cheex Mix - \$6

Pretzels - \$6

Kettle Chips - \$6

Our Executive Chef, Duke Lindberg, is happy to accommodate special requests and work with you to create a menu that is customized to your event. Please call 651-210-5046 or email us at Info@HistoricConcordExchange.com to arrange an appointment.