



SEASONAL MENUS

LOCAL. SEASONAL. ARTISAN.

**When you choose to have TSSC meet all of your catering needs,
you are choosing to support local farmers.**

Why TSSC?

TSSC is committed to using the highest quality, seasonal ingredients in each of its menu selections. Our chefs source local crops and proteins, and will use organics as your budget allows.

Ask about:

- § Bar Service (local beers and liquor from local distilleries, sustainable wines)
- § Pastries and Desserts (made from scratch, with gluten & dairy free options)
- § TSSC Signature Service (chef-to-guest plated dinners)
- § *BY DESIGN* (customizable menus to reflect your preferences)

Why Seasonal?

TSSC believes in celebrating with food when entertaining guests. Menus do not have to be flavorless, and TSSC chooses to work with ingredients during their prime to extract the most flavor and make your event shine.

In the Midwest, we are graced with numerous local farms who care deeply about the quality of the crops and animals they raise – the options are endless. And even though it seems like Winter most of the time in Minnesota, our four distinct seasons results in rich land prime for growing.

Why Local and Sustainable?

TSSC sources most of its ingredients from local farmers who practice sustainable farming methods. This generally means the crops and animals are raised by small, family-owned farms located within the Midwest who can deliver the freshest ingredients, allowing a shorter period of time between farm and table.



SIGNATURE CUISINE

By Design Catering and Event Planning

SEASONAL MENUS

SPRING

BUTLER PASSED HORS D'OEUVRES

Price includes 2-3 ounces of each item per guest

Crispy Turnip Croquette with Whole Grain Mustard Aioli	3.50
Radicchio Lettuce Cups filled with Gorgonzola Pancetta Compote	3.75
Spring Pea Velouté Shooter with Crème Fraîche	3.25
Basil Pistachio Crusted Spring Lamb Kebobs with Aged Balsamic Syrup	4.50
Big Eye Tuna Crudo in Wonton Cup with Ponzo Daikon Relish	5.25

SOUP COURSE

Price includes Soup Bowl and Spoon

Zucchini and Potato Bisque with Sage Browned Butter	6.75
Savory Spring Onion with Shaved Morel Mushroom and Pecorino Romano	6.25
Ginger Carrot Stew with Pea Shoot and Radish Coleslaw	6.25
Creamy Sunchoke with Crispy Chèvre Crouton	7.50

SALAD COURSE

Price includes China, Salad Fork, Artisan Breads & Sweet Cream Butter

Bibb Lettuce Salad with supremed grapefruit, garlic scapes, spiced hazelnuts, green goddess vinaigrette	7.50
Arugula Salad with shaved fennel, supreme oranges, shaved parmesan, citrus vinaigrette	7.50
Morel Mushroom Salad on mixed greens with grilled red onions, gorgonzola, balsamic syrup	8.75
Strawberry and Candied Bacon on mixed greens with Chèvre, champagne vinaigrette	7.50

FOOD STATIONS

Price includes Small China or Disposable Vessel, Flatware, Quality Disposable Napkin

Spring Ham Carving Station: served with Caramelized Pineapple Jam, Horseradish Aioli, Basil Infused Butter, and Dinner Rolls	11.50
Derby Days Station: Bourbon Pork Tenderloin with Biscuits and Fig Jam, Benedictine Finger Sandwiches, and Black Eye Pea Salad Shooter	13.25
Spring Foragers Station: Pickled Ramps, Morel Mushroom Pâté, Pesto with Garlic Shoots, Nettles Soup Shooters, Watercress Salad, and Sautéed Fiddlehead Greens served with Vinaigrettes, Garlic Aioli, and Assorted Crisps	16.50



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SEASONAL MENUS

PLATED ENTREES

Price includes Choice of (1) Vegetable and (1) Starch, China, Flatware, Linen Napkin, and Water Goblet

CHICKEN:	Roasted Chicken Breast with Morel Mushroom Cream Sauce	19.75
	Thyme and Lemon Seared Chicken with White Wine Sauce and Grilled Citrus	19.25
	Chicken Tikka Masala yogurt grilled chicken in a spiced tomato cream sauce	19.25
BEEF:	Red Wine Braised Beef Tip Pot Pie with Aromatic Vegetables	23.00
	Grilled Beef Tenderloin with Winter Truffle Butter and Smoked Salt	25.75
	Basil Grilled Beef Sirloin with Tomato-Balsamic Gastrique	22.00
PORK:	Smoked Spring Ham with Caramelized Pineapple-Clove Jam	19.00
	Slow Roasted Pork Belly with Rhubarb Spring Onion Compote	22.50
	Green Tea Crusted Pork Tenderloin with Espanola Sauce	22.75
LOCAL FISH:	Pistachio Crusted Lake Trout with White Wine Beurre Blanc	24.25
SEAFOOD:	Pan Seared Sea Bass with Sunchoke-Sundried Tomato Salad	28.00
	Grilled Mahi Mahi with Pineapple Salsa	28.50
	Roasted King Salmon with Ginger-Soy Glaze	24.50
	Crispy Cornmeal Crusted Red Snapper with Jalapeno Orange Salad	26.50
VEGETARIAN:	Grilled Vegetable Strudel with Wild Mushroom Salad	17.50
	Pecan Crusted Baby Zucchini with Maple Crème	16.75

SPRING ACCOMPANIMENTS

Caramelized Kale with Onions, Garlic, Bacon, Red Wine, and Rich Turkey Stock	Included
Grilled Asparagus with Essence of Citrus	Included
Smoked Brussel Sprouts Sautéed in Browned Butter	Included
Roasted Carrots with Maple Glaze	Included
Pan Roasted Broccoli Rabe tossed in Roasted Garlic Butter	+ 1.00
Creamed Collard Greens Stewed with Spicy Chili Arbol and Smoked Ham	Included



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SUMMER

BUTLER PASSED HORS D'OEUVRES

Price includes 2-3 ounces of each item per guest

Sev Crusted Chaat Bites with Harissa Cream	3.00
Red Curry-Coconut Pulled Chicken in Bib Lettuce Cup with Sweet Pepper Relish	3.75
Coarse Chili Salt Rimmed Gazpacho Shooter with Cilantro Crème	3.25
Roasted Zucchini Cups stuffed with CousCous Tabouli and Feta Cheese	3.25
Miniature Barbeque Braised Brisket Slider with Shooter of Pilsner	4.75
Watermelon Kebob with Fresh Mint and Smoked Sea Salt	3.00

SOUP COURSE

Price includes Soup Bowl and Spoon

Chilled Tomato Emulsion with Micro Watercress Salad and St. Peter Blue Cheese	5.75
Chicken Tortilla Soup with Tomatoes, Sweet Peppers, Cilantro, and Crispy Tortilla Straws	6.50
Spiced Chard and Chickpea Soup with Poached Egg	6.25
Chilled Potato and Leek with Dill Crème Fraîche and Crispy Smoked Bacon	6.25

SALAD COURSE

Price includes China, Salad Fork, Artisan Breads & Sweet Cream Butter

Mixed Greens Salad with Chèvre Croquettes and Brûléed Green Grapes	7.25
Escarole Salad with Grilled Nectarines, Toasted Pinenuts, and Peppercorn Cream	7.75
Balsamic Mixed Berry Salad on Baby Spinach with Toasted Pecans and Shaved Romano	6.25
Grilled Fresh Fig Salad with Serrano Ham, Manchego Cheese, and Extra Virgin Olive Oil	6.25

FOOD STATIONS

Price includes Small China or Disposable Vessel, Flatware, Quality Disposable Napkin

Summer Beach Party: Compressed Watermelon Kebobs, Miniature Italian Baguette Sandwiches, Horseradish Deviled Eggs, Napa Cabbage Coleslaw Shooters, Bacon & Mustard Potato Salad Boats	11.50
State Fair Station: Walleye Cakes with Herbed Remoulade, Toffee Dipped Bacon Kebobs, Funnel Cakes, Cheese Curds with Marinara, Bacon Wrapped Turkey on a Stick	12.75
Mediterranean Grill Station: Souvlaki, Roasted Garlic Hummus, Tabouli Salad, Garlic Grilled Vegetables, Tzatziki Sauce, Sliced Tomatoes, Mixed Greens, and Red Onions, with Pita Wedges	14.75



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PLATED ENTREES

Price includes Choice of (1) Vegetable and (1) Starch, China, Flatware, Linen Napkin, and Water Goblet

CHICKEN:	Chili Seared Chicken with Sweet Pepper-Papaya Relish	19.50
	Grilled Chicken Sausages with Pickled Red Cabbage and Whole Grain Mustard	22.00
	Chicken Scampi <i>pan seared chicken with garlic, parsley, and citrus</i>	19.50
BEEF:	Barbeque Smoked Beef Brisket with Cornichon Caper Relish	23.25
	Herb Crusted Ribeye Roast with Rich Guinness Sauce	26.75
	Salt and Pepper Grilled Angus Sirloin with Roasted Garlic Compound Butter	22.00
PORK:	Mustard Crusted Pork Tenderloin with Grilled Nectarines	22.75
	Grilled Pork Tenderloin with Balsamic-Plum Reduction	22.75
	Bulgogi <i>grilled pork kebobs in Korean barbeque sauce</i>	22.00
LOCAL FISH:	Chile Seared Walleye with Sweet Corn Salsa	24.25
	Flaked Bass with Yellow Curry, Coconut & Lemongrass Broth	25.50
SEAFOOD:	Grilled Sockeye Salmon with Charred Citrus and Crème Fraîche	24.50
	Cashew Crusted Mackerel with Mango-Ginger Butter Sauce	27.50
	Pan Seared Diver Scallops with Bulls Blood Beet Microgreen Salad	28.00
	Nori Crusted Ahi Tuna with Wasabi Soy Sauce	28.25
VEGETARIAN:	Braised Tomato stuffed with Boursin Cheese, Fresh Basil, and Roasted Garlic	16.50
	Grilled Eggplant Steaks with Pumpkin, Tomato, and Mushroom Ragout	16.00

SUMMER ACCOMPANIMENTS

Summer Squash Succotash tossed with Fresh Mint	Included
Caramelized Sugar Snap Peas with Sticky Sesame Soy Glaze	Included
Braised Cherry Tomatoes with Fresh Basil and Sauvignon Blanc	Included
Poached Green Beans with Prosciutto and Chili Flakes	Included
Sautéed Swiss Chard with Grilled Green Chilies and Feta	Included
Puffed Wild Rice with Cucumbers, Tomatoes, Parsley, and Citrus	Included



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FALL

BUTLER PASSED HORS D'OEUVRES

Price includes 2-3 ounces of each item per guest

Chocolate Dipped Bacon Kebobs with Coarse Salt	3.50
Crispy Phyllo Cup with Ahi Tuna Tartar and Wasabi Crème	5.25
Southern Style Shrimp and Grit Cake with Chorizo Sausage	4.50
Spiced Braised Beef Empanadas with Chimichurri Barbeque Sauce	3.50
Cauliflower Pakora Bites with Pomegranate Chutney	3.25
Mushroom & Fennel Croquette with Tarragon Aioli	3.50

SOUP COURSE

Price includes Soup Bowl and Spoon

Sweet Corn Chowder with Bacon-Tomato Salsa	6.75
Creamy Broccoli with Cheddar Crusted Baguette	6.50
Pumpkin Bisque with Sweet -Spicy Toasted Pecans	6.50
Grass Fed Beef and Garden Vegetable Stew	8.25

SALAD COURSE

Price includes China, Salad Fork, Artisan Breads & Sweet Cream Butter

Heirloom Tomato Caprese with fresh mozzarella, chiffonade basil, and balsamic syrup	7.75
Salted Edamame Salad with sweet peppers in a spiced soy vinaigrette on a Napa cabbage leaf	7.25
Farmers Market Salad with sweet corn, sweet peppers, green beans, tomatoes, and broccoli	6.75
Honeycrisp Apple and Brie Salad on butter lettuce with creamy maple dressing	7.50

FOOD STATIONS

Price includes Small China or Disposable Vessel, Flatware, Quality Disposable Napkin

Bruschetta Bar: Heirloom Pomodoro, Caper-Olive Compote, Eggplant Caponata, Chickpea-Feta, & Mushroom-Fennel served with Assorted Crostini & Grilled Canapés	8.50
Harvest Station: Grilled Sweet Corn Medallions, Wild Rice Succotash, Pumpkin Bisque Shooters, Honeycrisp Apple & Smoked Sausage Kebobs, Pecan Crusted Zucchini with Maple Crème	12.75
Paella Station: Slow Cooked Saffron Rice with Onions, Garlic, Bell Peppers, Haricot Verts, Plum Tomatoes, Chorizo Sausage, Pulled Rabbit, Gulf Shrimp, and Herbs & Spices (min. 50 guests)	15.50



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PLATED ENTREES

Price includes Choice of (1) Vegetable and (1) Starch, China, Flatware, Linen Napkin, and Water Goblet

CHICKEN:	Pan Seared Chicken with Chanterelle Mushroom-Cognac Cream Sauce	20.25
	Chili-Lime Grilled Chicken Breast with Charred Sweet Corn Salsa	19.50
	Ginger Barbeque Grilled Chicken with Apple Coleslaw	19.50
BEEF:	Porcini Crusted Beef Tenderloin with Herbed Butter and Crispy Onion Straws	25.75
	Char Grilled Ribeye with Smoked Tomato Jam and Aged Balsamic Glaze	36.00
	Thousand Hills Grilled Beef Sirloin with Roquefort Wilted Arugula Sauce	28.00
PORK:	Herb Grilled Pork Tenderloin Medallions with Pomegranate Cream	22.75
	Braised Pork Shoulder with Rock Fruit Jam	19.75
	House Made Chorizo Sausages with Pico De Gallo and Crispy Tortilla Strips	18.75
LOCAL FISH:	Dijon Glazed Brook Trout with Charred Lemon	24.00
	Pan Seared Catfish with Apricot & Chile Glaze	22.75
SEAFOOD:	Fresh Steamed Mussels in Sauvignon Blanc Butter Sauce	25.50
	Applewood Smoked Sockeye Salmon with Pancetta-Apple Salsa	25.75
	Grilled Mahi Mahi with Roasted Artichoke Heart and Tomato Salad	28.50
	Chili Seared Halibut with Tomatillo Salsa Verde	27.50
VEGETARIAN:	Stuffed Sweet Peppers <i>with Red Lentils, Artichoke Hearts, Sun-Dried Tomatoes, Gruyère Cheese, and Vegetable Au Jus</i>	17.25
	Roasted Acorn Squash with White Beans, Parsnips, and Carrots	16.75

FALL ACCOMPANIMENTS

Roasted Eggplant Ratatouille with Fresh Stewed Tomatoes and Parmesan	+ 1.00
Charred Heirloom Cauliflower tossed in Browned Butter	Included
Chili Spiced Sweet Corn Sautéed with Roasted Tomatillos	Included
Roasted Carrot and Green Bean Bundles in Chive Butter	+ 1.00
Pumpkin and Apple Hash with Maple Glaze	Included
Puffed Wild Rice with Pomegranates and Toasted Pecans	Included



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WINTER

BUTLER PASSED HORS D'OEUVRES

Price includes 2-3 ounces of each item per guest

Cranberry Fennel Jam on Butter Canapé with Turnip Mousse and Parmesan Crisp	3.00
Snow Crab Rangoon with Spicy Mustard Sauce	4.75
Crispy Butternut Squash Agnoloti with Maple Crème	3.75
Braised Rabbit Croquette with Horseradish Aioli	4.75
Albondigas in Bravas Sauce <i>spiced lamb meatballs in a Spanish red sauce</i>	3.25
Crispy Beet Chips with Herbed Chèvre	3.00

SOUP COURSE

Price includes Soup Bowl and Spoon

Cabbage and Maitake Mushrooms in Savory Miso Broth	6.75
Creamy Cauliflower Bisque with Chili Infused Oil	6.75
Pumpkin Cream with Sweet -Spicy Toasted Pecans	7.25
Thousand Hills Grass Fed Beef and Garden Vegetable Stew	8.25

SALAD COURSE

Price includes China, Salad Fork, Artisan Breads & Sweet Cream Butter

Roasted Red Beet Salad <i>with chèvre and spiced hazelnuts</i>	7.50
Maple Roasted Winter Squash Salad <i>with toasted pecans and bacon</i>	7.25
Grilled Artichoke Salad <i>with roasted red peppers and feta cheese</i>	7.50
Fennel And Cabbage Coleslaw <i>with toasted caraway</i>	6.50

FOOD STATIONS

Price includes Small China or Disposable Vessel, Flatware, Quality Disposable Napkin

Olive Bar: <i>Choice of 8 Olive Varietals (including 4 stuffed olives) served with Mixed Greens, Roasted Red Peppers, and Pepperoncini</i>	8.50
Pierogi Station: <i>Variety of Pierogis (Potato, Caramelized Onion, Mushroom, & Beef) served with Horseradish Aioli, Scallion Crème, Sliced Chives, and Diced Bacon</i>	11.50
Winter Tapas Station: <i>Papas con Bravos, Albondigas (Spanish Meatballs), Champignon de Aioli, and Tortilla de Camarones (Shrimp Fritters)</i>	13.00



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PLATED ENTREES

Price includes Choice of (1) Vegetable and (1) Starch, China, Flatware, Linen Napkin, and Water Goblet

CHICKEN:	Wild Mushroom and Pancetta Stuffed Chicken with Gorgonzola Cream Sauce	20.25
	Coq Au Vin <i>red wine braised chicken with mushrooms and bacon</i>	20.75
	Herbes de Provence Roasted Chicken with Pan Sauce and Crispy Parsnip Ribbons	19.25
BEEF:	Filet Oscar <i>butter seared beef tenderloin with snow crab and hollandaise</i>	32.50
	Coca-Cola Braised Short Ribs with Sweet Pan Sauce	24.50
	Ossobuco <i>slow roasted bone in beef shank in savory vegetable tomato sauce</i>	27.00
PORK:	Fennel Crusted Boneless Pork Chops with Gruyère Fondant	20.50
	Farm Girl Saison Braised Pork Roast with Fennel and Aromatic Vegetables	19.75
	Apple Cider Braised Pork Belly with Spiced Cranberry Compote	22.50
LOCAL FISH:	Broiled Lake Superior Trout with Clementine Chicory Salad	23.75
	Bacon Wrapped Walleye Roulade with Mustard Cream Sauce	24.75
SEAFOOD:	Pan Seared Striped Bass with Shitake-Miso Broth	28.00
	Coconut Crusted Striped Marlin with Pineapple-Thai Chili Relish	27.50
	Grilled Swordfish with Cranberry-Fennel Jam	27.50
VEGETARIAN:	Roasted Vegetable Galette <i>with Plum Tomatoes, Leeks, & Fingerling Potatoes</i>	17.25
	Green Onion & Parmesan Popovers <i>filled with Vine Tomato Ragu</i>	17.50

WINTER ACCOMPANIMENTS

Celery Root Puree with Sweet Cream and Parmesan	Included
Mirin-Soy Braised Mustard Greens with Wild Mushrooms	Included
Fried Yucca in Aromatic Vegetable Gravy	+ 1.00
Hickory Smoked Brussels Sprouts with Apple Cider Gastrique	Included
Root Vegetable Hash <i>with Parsnips, Sweet Potatoes, Rutabagas, Carrots, and Turnips</i>	Included
Roasted Beets tossed in Whiskey Brown Sugar Glaze	Included