



Velvet Touch Catering

We deliver truly impressive results



Corporate Catering Menu

The 5 hottest Buffets

Taco/Burrito Fiesta

Enjoy taco hamburger, fajita chicken, 2 - 8" soft shell flour tortillas per guest, corn chips, nacho cheese, Mexican shredded cheese, warm black bean salsa, cilantro lime rice, roasted fajita veggies, corn salsa, shredded romaine lettuce, Fresh tomato salsa, sour cream, jalapenos, black olives, lime wedges, cilantro, and hot sauce. Add guacamole for \$1 per guest.

Burger Bar

Flame grilled hand-pattied burgers and seasoned boneless chicken thigh, includes two sides

We can grill at your location with 100 guests or more. (seasonal)

Choose from three options:

- 1 Single half-pound burger per guest
- 2 Bigger than a quarter-pound burger and seasoned boneless chicken thigh, one each per guest
- 3 Two quarter-pound burgers per guest (substitute a beef ¼ pound hotdog or Brat instead of a burger)

Toppings include buns, bacon, American cheese, sautéed mushrooms, sautéed onions, raw onion, tomatoes, jalapenos, lettuce, 1000 Island, ketchup, mustard, hot sauce, Horsey sauce, mayo, and pickles. Two sides are included.

Italian Buffet

Grilled Chicken, Alfredo Sauce and House Made Meatballs in Marinara

Grilled seasoned chicken, hand-crafted Alfredo sauce served with penne pasta and garlic rolls. Choose a Caesar salad or roasted veggies.

-OR-

Lasagna House made hearty beef lasagna or vegetarian lasagna in red sauce packed with flavor. Served with garlic rolls and a Caesar salad

Southern BBQ

Choose up to 3 meats.

PORK: Georgia smoked sausage, St Louis style applewood smoked pork ribs, sliced grilled pork tenderloin or slow smoked pulled pork

CHICKEN: Grilled boneless chicken thighs or pulled chicken.

BEEF: Smoked sliced Texas beef brisket, smoked corned beef brisket, pulled beef. (+\$2 if choosing beef)

BBQ sauce, Horsey sauce, pickles, onion, jalapenos and corn bread with honey butter or Parker House roll. Two sides are included

Mediterranean Grill

Kabob rice bowl or wrap with a side.

Rice or wrap: Cilantro and Basmati rice or 12" wraps

Meat from a skewer: Gyro meat and Seasoned chicken. Add beef steak strips for \$2

Mix-ins: Feta, Cherry tomatoes, Fresh herbs, Cucumbers, Hummus, Jalapenos, Kalamata olives, pickled red cabbage, cilantro, diced red onion.

Sauces: Tzatziki, Mint yogurt, Garlic parmesan sauce, Chipotle

Sides: Orzo Cucumber salad, Roasted Rosemary potato salad (pick 1)

Garlic Naan included **Dessert:** Baklava or cookies

More buffet ideas

- **Lemon Pepper Chicken** in a creamy lemon garlic sauce. Includes 2 sides served with a Parker House roll
- **Bangers and Mash** (Grilled smoked sausages, Mashed potatoes and gravy with peas) and Parker House rolls.
- **Corned Beef Dinner** (+\$2) Tender corned beef, fried cabbage, roasted baby potatoes, carrots and Parker House rolls.
- **Sauer Braten** (+\$2) with Red Cabbage, and hot German potato salad served with a Parker House roll.
- **Gyro** (*pronounced "year oh"*) Seared mixture of lamb & beef, Greek yogurt tzatziki, onions, tomatoes, cucumber, pita bread, Potato chips or Potato salad and Greek salad.
- **Pancake Breakfast** House made buttermilk pancakes (blueberry and plain) served with REAL maple syrup. Yogurt, granola, strawberries, blueberries, grapes, pineapple, chocolate chips and whipped cream Sausage patties, Hormel Black label bacon, breakfast potatoes and egg bake or cheesy scrambled eggs.
- **Traditional Chili and/or White Chicken Chili** with too many fixings to list. **take \$3 off the listed price.**
- **Sliced Pork Tenderloin Over Penne Alfredo** topped with sauteed mushrooms and shaved parmesan cheese. Includes a veggie served with a Parker House roll
- **Sliced Pork Tenderloin Over Mashed Butternut Squash.** Includes a veggie and Parker House roll
- **Comfort bowl**
Choose 2: grilled chicken strips, shredded beef roast (+\$2), pulled pork, sliced brisket (+\$2) or Georgia sausage.
Choose 1: mashed potatoes and gravy, mac & cheese, white rice w/ Lo Mein sauce or cheesy potatoes.
Choose 2: oven roasted corn, Smothered green beans or peas.
Served with a Parker House roll
- **Philly Roast Beef** on a hoagie with au jus. Guest choices: Swiss cheese, roasted green peppers and sauteed onions. Add 1 side
- **Chicken Thigh** grilled over charcoal in season, with 2 sides served with a Parker House roll or bun
- **Deli Sandwich Builder** includes potato salad or chips or fruit. Add a cup of soup for \$3
Hoagie buns, wraps, Romaine, deli ham, deli turkey, roast beef, bacon, cheddar cheese, Swiss cheese, American cheese, tomato, cucumber, colored peppers, red onion, pickles, jalapenos, mayo, mustard, ketchup, Horsey sauce, BBQ sauce, hot sauce, Ranch dressing and vinaigrette.
- **Brats** – German brats and bacon cheddar brats with all the toppings, Includes hot German potato salad w/ bacon and loaded baked beans (substitute quarter pound beef hotdog for a brat)
- **Holiday Dinner** Turkey and Ham with mashed potatoes, gravy, corn casserole, cranberry and Parker House roll
- **Commercials** Roast beef and Turkey with Mashed potatoes, gravy, bread, and roasted corn.
- **Texas Smoked Beef Brisket** Includes 2 sides, served with a Parker House roll (+\$2)
- **Prime Rib Dinner** Choice King Cut. Choice of 2 sides and a Parker House roll. Call or text for price 612-747-6955

Sides		add extra sides for \$2
Bread Garlic Rolls Parker House Rolls Hamburger Buns Corn Bread	Potato Cheesy Potatoes Mashed Potatoes (garlic optional) Mac & Cheese (Nacho style) Potato Salad French Fries (100 guest min) +\$3 Hot German Potato Salad w/Bacon Potato Chips Rosemary Baby Potatoes Baked Potatoes	Veggie Grilled Corn on the Cob (seasonal) Oven roasted Sweet Corn Loaded Baked Beans w/Bacon & Hamburger Ginger Glazed Carrots Green bean casserole Asparagus +\$2 Roasted Veggies Corn Casserole German Red Cabbage Smothered Green beans

Super Salad	add \$3 or as a substitute for a side add \$1
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- House Salad** Romaine, cucumber, red onion, colored peppers, grape tomatoes, seasoned crouton and choice of dressing
- Caesar Salad** Romaine, 4 cheese blend, seasoned croutons and Caesar dressing
- Paradise Salad** Romaine, strawberries, blue berries, pineapple, Mandarin oranges and poppyseed dressing
- Strawberry Salad** Romaine, strawberries, dried cranberries, red onion and poppyseed dressing
- Fresh Cut Fruit Salad** Strawberries, pineapple, blueberries, Mandarin oranges, green grapes and red grapes
- Fresh Fruit Salad w/ Vanilla Dressing** Fresh cut fruit in a creamy yogurt, Cool whip, pudding dressing
- Greek Salad** Romaine, tomatoes, red onion, cucumbers, Kalamata olives, Feta cheese and Caesar dressing

Dessert

Baklava \$4
Assorted Cookies \$1.50
Choc Chip, Oatmeal Raisin, White Choc Mac Nut, Sugar
Triple Chocolate Brownies \$2
Apple Crisp \$3 (add ice cream for \$1.25)
Monster (m&m) bars or Lemon bars \$2

Rice Crispy Bars \$2
Assorted Layer Cake (carrot, red velvet, chocolate) \$6.50
Pies (seasonal) \$5.00
Bread Pudding w/ Bavarian Cream \$4
Bread Pudding w/ Praline Sauce \$4
Ice Cream Novelties \$3.50

Cheesecake Buffet \$4.75

New York style cheesecake, strawberry compote, blueberry compote, caramel sauce, chocolate sauce, Pecans, candy crumbles, whipped cream.

Caramel Apple Buffet \$4.75

Wedged Granny Smith apple, caramel sauce, chocolate sauce, candy crumbles, strawberry sauce, peanuts, sunflower nuts, cashew, mini chocolate chips and whipped cream.

Ice Cream Buffet \$4.75

Vanilla ice cream, caramel sauce, chocolate sauce, candy crumbles, strawberry sauce, peanuts, sunflower nuts, cashew, mini chocolate chips and whipped cream.

A well-rounded beverage service! . \$2.50

You'll have a nice selection of drinks to complement your meal. Aquafina water will keep everyone hydrated, and the variety of Coke and Pepsi products will cater to different tastes

PRICING plus tax and 12% tip, No delivery charge, Service staff are available and We will clean up the buffet area.

10 to 20 Guests	\$26.95 each
21 to 30 Guests	\$22.95 each
31 to 50 Guests	\$20.95 each
51 to 99 Guests	\$17.95 each
Over 100 Guests	\$14.95 each
Over 200 Guests	\$13.45 each
Over 350 Guests	\$12.95 each

All catering includes:

Misc:

- Disposable plates, heavy duty disposable knives and forks, napkins, chaffers, Sternos, serving utensils are all included.
- Velvet Touch will set up the buffet line and help serve and cleanup the buffet area.
- We will arrive 1 to 3 hours before serving and stay until we have finished serving.
- When we leave, we will take most or all our equipment with us. If it is still in use, then we will stop back to pick up that equipment.
- The leftovers are yours and we will repack them into to-go pans. We will leave it at the venue.
- A non-refundable down payment will reserve your date and is figured by taking your estimated number of guest times \$3.

You can choose to upgrade to a Premium plastic disposable plate for \$1 per guest.



Velvet Touch Catering, 123 Main St E, New Prague MN – call or text 612-747-6955
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Charcuterie is Our signature appetizer table



WOW! That's a table full of food!

**As an appetizer for 100 guests and up the price is \$4.95 per guest
(3 to 4 servings each)**

with an entrée purchase.

Keep in mind you have a big meal next.

As a full meal for 100 guests and up the price is \$19.95 per guest

Includes choice of 2 hot appetizers

(12 servings for lunch and 16 servings for dinner each)

If you have special requests for your charcuterie table let us know.

Items listed can be seasonal but always a good assortment

Mozzarella sticks with salami
Assorted salami
Deli meats
Smoked cheddar
Cheddar
Wensleydale cheese
Pepper cheese
Jarlsberg cheese
Red grapes

Baby cucumbers
Strawberries
Raspberries
Blackberries
Colored peppers
Assorted olives
Baby pickles
Stuffed peppers
Sweet pickles

Artichoke hearts
Smoked almonds
Red pepper hummus
Spinach artichoke dip
Pita wedges
Club crackers
Assorted crackers
Bread sticks
GF crackers

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A taste of home menu on a budget

All meals in this section take **\$3.00 off** the listed pricing per guest
includes:

Delivery and setup once each day and pickup equipment the next day
8" Chinette plates, fork, knife, dinner napkins, chaffers & Sterno, and serving utensils.

Traditional Beef Chili and White Chicken Chili

cornbread, shredded cheddar, diced black olives, diced yellow onion, goldfish crackers, chives, sour cream, Ranch, jalapenos, cilantro, hot sauce, Frito bags, French fried onions

Chicken Comfort bowl

Grilled chicken strips, Mashed potatoes, Gravy, Corn, and Parker house roll

Spaghetti Bake Casserole

Hamburger, spaghetti, onion, garlic, spaghetti sauce, Mozzarella cheese, and Parker house roll

Egg Bake Casserole

Bacon, sausage, cheese, hash browns, and Parker house roll

Sloppy joe

House made sloppy Joe, buns, bag of chips, jalapenos, pickles and raw onion.

Sheppard's Pie Casserole

Shredded beef, gravy, veggies topped with cheesy mashed potatoes, and Parker house roll

Chili cheese dog (add a second hotdog for \$3)

Quarter pound beef hotdog in a bun, chili, shredded cheese, nacho cheese sauce, jalapenos, black olives, diced onion, diced tomatoes and a bag of Fritos.

Street taco 3 per guest

4" tortillas, Fajita chicken, taco beef, red onion, cilantro, Fresh salsa, Mexican cheese, sour cream, Spanish rice and refried beans, hot sauce

Pulled pork sandwich.

buns, BBQ sauce, pickles, jalapenos, hot sauce, coleslaw, and chips

Cheeseburger Casserole

Hamburger, American cheese, bacon, onion, pickles, and Parker house roll

Loaded mac & cheese.

House made mac & cheese with grilled Black Oak sausage in the mix and a Parker house roll.

Chicken Cordon Bleu Casserole

Grilled chicken, ham, Swiss cheese, pasta, and Parker house roll

Chicken Noodle Casserole

Grilled chicken, egg noodles, peas & carrots, cream of chicken cheesy sauce topped with French fried onions, and Parker house roll.

Chicken Divan

Grilled chicken, broccoli, cheesy creamy sauce, and Parker house roll

Continental breakfast \$8.95 mini croissant ham & Swiss, yogurt, granola, fresh fruit, boiled eggs, assorted mini pastries.

Pasta and grilled chicken in an alfredo sauce,
with parmesan cheese and garlic roll

Tator Tot Hot Dish

Tator Tots, hamburger, gravy, veggies, cheese, and Parker house roll

Jambalaya

Sausage, rice, veggies, Creole spices, and a Parker house roll

All catering in this section includes:

One delivery and setup each day and pickup equipment the next day
8" Chinette plates, fork, knife, dinner napkins, chaffers & sterno, and serving utensils.

Monthly suggestions

January	Mediterranean Grill or Chili and White Chicken Chili
February	Comfort bowl or Lasagna or Chicken Alfredo and Meatballs in Marinara
March	Corned beef dinner or Bangers and Mash
April	Philly roast beef or Pancake, yogurt parfait and meat breakfast
May	Taco/ burrito buffet or Beef and chicken enchiladas dinner
June	Burger buffet
July	Southern BBQ Choose up to 3 meats
August	Sliced Pork tenderloin over Alfredo Penne
September	Sliced Pork tenderloin over mashed butternut squash
October	Brats and Hot German potato salad or Sauer Braten dinner
November	Thanksgiving dinner or Commercials or Bangers and Mash
December	Texas Brisket or Prime rib dinner

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Appetizer Ideas or add these to your Charcuterie table

Servings		Price
Warm		
30	Stuffed Mushrooms (bacon, cheddar, onion, mayo)	\$60
20	Cocktail Wieners in BBQ (5/serving)	\$40
25	Meatballs (2/servings) in marinara	\$50
25	Meatballs (2/servings) in gravy	\$50
30	Cocktail wieners in a Crescent blanket	\$50
30	Jalapeno & Cream cheese w/ bacon Poppers	\$90
Cold		
16	Sliders Ham & Swiss (mayo & mustard packets)	\$50
16	Sliders Turkey & Cheddar (mayo packets)	\$50
30	Deviled Eggs is a Minnesota must (add bacon or jalapenos)	\$60
30	Shrimp Cocktail platter	\$90
30	Shrimp Cocktail Shooters	\$90
60	Cheesecake bites	\$60
Cold Platters (25 servings)		
6#	Veggie Tray	\$50 (already on Charcuterie)
6#	Fruit Platter	\$50 (already on Charcuterie)
6#	Fruit Bowl	\$50 (already on Charcuterie)
5#	Meat and cheese platter with crackers	\$50 (already on Charcuterie)
5#	Meat and cheese platter with dollar buns	\$50 (already on Charcuterie)
Hot Dips (w/ corn chips) 20 servings		
4#	Nacho cheese dip	\$35
3#	Bean, Chili and cheese dip	\$35
3#	Cheesy Buffalo Chicken dip	\$35
Cold Dips (w/crackers) 20 servings		
2#	Spinach Artichoke dip	\$35 (already on Charcuterie)
2#	Roasted red pepper hummus	\$35 (already on Charcuterie)

For appetizers ahead of a meal order 3 to 4 servings per guest.

For a full meal order 12 to 16 servings per guest.

Appetizers include small plates, napkins, forks, frill picks, serving utensils and chaffers if needed.

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