

THANK YOU FOR CONSIDERING
THE ASTER CAFE FOR YOUR EVENT.

Our mission is to provide ambience, service, and catering of the highest quality so that you can relax and know that all of your friends and loved ones will think you are amazing for hosting them at our vibey locale.

Prices shown are **PER PERSON** (unless noted otherwise) and are subject to change. Due to seasonal changes and market fluctuations, **MENU ITEMS AND PRICING CANNOT BE GUARANTEED UNTIL YOUR BEO (BANQUET EVENT ORDER) IS SIGNED BY BOTH PARTIES.**

Food, Liquor, and Service Charges are subject to sales tax per the Aster Event Contract.

Kindly be aware that neither **SALES TAX** nor **SERVICE CHARGES** are listed in this menu.

APPETIZERS

CROSTINI

Camembert and walnut pate, slow roasted grapes	4
Red wine marinated steak medium rare, leek pesto, aged balsamic	4
Steak medium rare, chimichurri, chipotle mozzarella	5
Five spice pork belly, spiced pear jam	4
Cold smoked salmon, pickled artichoke, basil-lemon cream cheese	5
Crispy prosciutto, caramelized onion, sun dried tomato and goat cheese	4
Wild mushroom, roasted garlic and avocado	4

SATAY

Tikka chicken satay - marinated in garam masala, greek yogurt, curry	4
Korean BBQ short ribs	5
Shrimp and tequila cocktail sauce	5
Pork belly satay with watermelon and feta	4
Caprese skewer - cherry tomatoes, housemade basil mozzarella	3
Vegetable satay	3
Herbed chicken and olive tapenade	4

SPECIALTIES

Sweet corn and corn tortillas quesadillas	3
Spicy chicken tinga quesadilla	3
Sriracha and sweet potato puree wrapped in puff pastry	4
Bacon-jam stuffed endive, with organic goat cheese	4
Deviled egg	3
Deviled egg with bacon	3
Tuna poke on wonton crisp	6
Pimiento cheese stuffed Jalapenos	4
Beef samosa tartlets	4
Vegetable samosa tartlets	3

PRICES PER PIECE
MINIMUM ORDER 30 PIECES PER ITEM

CHEF'S FORMAL
PLATED

This Is Our Best Service,
featuring a coursed meal created in the Aster Kitchens

Aster will need each course selection in advance,
ask our event goddess about how plated meals work

59 PER PERSON

FIRST COURSE

CHILLED SWEET CORN SOUP with corn velish, basil oil, and parmesan

POTATO LEEK SOUP with bacon, grated gruyere, and leek oil

BEETS AND FETA SALAD
Toasted walnuts, feta, shaved onion, micro greens, orange-caraway vinaigrette

STRAWBERRY QUINOA SALAD
Blueberries, mini, goat cheese, red onion, spinach, spiced pecans, balsamic vinaigrette

CAESAR SALAD
Crunchy artisan romaine lettuce, croutons, parmesan, cherry tomato and housemade Caesar dressing

SECOND COURSE

BEEF TENDERLOIN
7 oz steak, cooked to medium rare, with rutabaga hash, sauteed spinach with garlic, and red wine demi-glace

GREEK LEMON CHICKEN
10 oz airline chicken breast, roasted baby artichokes, olives, feta, and wild rice pilaf with almonds

PORCHETTA PORK CHOP
10 oz bone-in center cut, stuffed with fennel, leeks and Italian herbs, served with confit fingerling potatoes, zucchini and red pepper coulis

HALIBUT OR SEABASS 6 oz fillet, with curried yellow lentils, roasted carrots and cilantro chutney

TOFU OR HERBIVOROUS BUTCHER RIBS
Ramen, dashi broth, roasted mushroom, swiss chard, bean sprouts, carrot, togarashi, soft boiled egg, leek oil

THIRD COURSE

CHOCOLATE MOUSSE with strawberries, aged balsamic and whipped honey goat cheese

BUNTINIS - ask for flavor selection

THIRD COURSE CAN BE SERVED TABLESIDE OR AS A DESSERT STATION

CHEF'S
PREMIUM BUFFET

A buffet like this is sure to make you the toast of the town

54 PER PERSON

VEGETABLE COURSE CHOOSE TWO

**ROASTED BRUSSELS SPROUTS - CURRY ROASTED CAULIFLOWER
GREEN BEANS ALMONDINE - STEAMED BROCCOLI WITH BUTTER &
CRUSHED PEPPER - SLOW ROASTED CARROTS WITH BUTTER & HERBS**

SALAD COURSE CHOOSE TWO

GARDEN - CAESAR - GREEK

MAIN COURSE CHOOSE TWO

BUTTER BASTED WALLEYE with herbs and wild rice pilaf with almonds

MOROCCAN CHICKEN with lemon herb cous cous

KOREAN BEEF with cilantro jasmine rice

HERBIVOROUS BUTCHER VEGAN KOREAN BBQ RIBS with cilantro jasmine rice

ASTER
CASUAL PLATTERS

PRICED PER PERSON

CHARCUTERIE PLATTER fresh meats and cheeses, accomment	9
FRUIT PLATTER	6
CHEESE & OLIVE PLATTER	7
SALMON LOX PLATTER	8
SALAD PLATTER Choice of Greek, Garden, or Caesar	6
VEGETABLE PLATTER Dip options (choose two) white bean hummus, olive tapenade, sun dried tomato feta spread, french onion, vegetable dill	6
JEFE PLATTER Guacamole, salsa verde (mild), salsa rojo (medium), salsa diablo (fire), with tortilla chips	6

FALL CAFÉ
FLATBREADS

All flatbreads prepared with fresh mozzarella

36 FOR 24 PIECES

MEDITERRANEAN
Roasted onions, tomato, kalamata olives, arugula and parmesan

CHEF'S OWN
Soprasatta, fennel sausage, bacon, and chicken

APPLE BACON BLEU
Roasted onion, granny smith apples, bacon, gorgonzola dolce and aged balsamic

BASIL PIZZA
Garlic basil oil, fresh heirloom tomatoes, pecorino

JEFE
TACO BARRE

with recipes from JEFE URBAN HACIENDA!

32 PER PERSON

INCLUDED

**CORN TORTILLAS - PICO DE GALLO - LETTUCE - COTIJA CHEESE
LIMES - CREMA - JALAPENO - ONIONS - RADISH - PICKLED ONIONS
CILANTRO - SALSA ROJA - CREMA
SIMPLE GREEN SALAD WITH HOUSE MADE RANCH**

PROTEINS CHOOSE TWO

EXTRAS ARE 4 PER PERSON

JEFE CARNITAS	VEGAN CHORIZO (from Herbivorous Butcher)	
JEFE CHICKEN TINGA	SAFFRON RICE	2
JEFE CHIPOTLE BRAISED SHORT RIB	PINTO BEANS with pork belly	2
CHORIZO	BLACK LENTILS	2
SEASONED GROUND BEEF		

DESSERTS

DESSERT PLATTERS - PRICED PER GUEST
MINIMUM ORDER 30 PIECES PER ITEM

CHOCOLATE CARAMEL TART	5	FRUIT TART	4
ECLAIRS	3	MINI VANILLA, CHOCOLATE, OR RED VELVET CUPCAKES	3
SHOOTERS KEY LIME, CHOCOLATE MOUSSE	5	MINI CHEESECAKES	3
BUNTINIS PER DOZEN	45	MINI CREME BRULEE	4

ask our event goddess for flavor selection

PREMIUM DESSERTS

WHOLE 5-LAYER CHOCOLATE CAKE serves 16 guests 85

WHOLE CHEESECAKE WITH FRESH FRUIT serves 16 guests 90

CEREMONIAL CUTTING CAKE contact for pricing

ARTISANAL BUNDT CAKE ask our event goddess for more information

FEATURED FLAVORS

**LEMON - WHITE CHOCOLATE RASBERRY
RED VELVET - MARBLE - CHOCOLATE CHOCOLATE CHIP
WHITE WHITE CHOCOLATE - CINNAMON SWIRL
PECAN PRALINE - CARROT**

BRUNCH AT THE ASTER

The Aster offers a range of brunch options for your crew.
Please seek out the Event Goddess and barrage her with your questions.

AND WHILE YOU'RE AT IT

We are happy to arrange other aspects of your big day, from live music,
to dancing magicians, to flowers and mermaids. Please discuss with our
erstwhile Event Goddess.