

# 2020 HOLIDAY MENU



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## Plated Dinner

\$75/person

### Family Style Boards to Share

Selection of Cured Meats, Local Cheeses  
and Farmer's Market Fruit

### Starter Choice of (1):

Roasted Butternut Squash Soup (V/GF)  
Sunchoke, Crème Fraiche, Sage

### Kale Salad (V/GF)

Pear, Candied Walnut, Gouda Cheese

### Entrees – Choice of (2):

Peterson Farms Ribeye (V/GF)  
Celery Root, Blue Cheese, Dijon Vinaigrette

### Salmon

Turnip, Blood Orange, Crispy Skin

### Hearth Roasted Chicken

Tzatziki, Pita, Chicken Jus

### Vegetarian Risotto (V)

Season Vegetables, Parmesan, Watercress

### Dessert - Choice of (1):

Chocolate Cremeux Cake

Spiced Apple Cake

Flourless Chocolate Cake

Chocolate Hazelnut Tart – Can be GF/V/DF

Seasonal Fruit Tart

Sweet Potato & Pumpkin Tart – Can be DF

## Appetizers + Koltboards

### \$38 per dozen

Gouda Fritters, Herb Aioli (V)  
Locally Sourced Grilled Cheese, Wildflower Honey (V)  
Heirloom Tomato Skewers, Fresh Mozzarella Cheese, Basil (V/GF)  
Hummus Tartlets, Za'atar, Feta Cheese (V)  
Sweet Corn Beignets, Red Pepper Romesco (V)  
Truffle Parmesan French Fries, Malt Vinegar Aioli (V/GF)

### \$48 per dozen

Smoked Salmon Blini, Dill Crème Fraiche  
Baja Style Shrimp Ceviche, Avocado Lime, Cilantro  
Grilled Shrimp Skewers, Sweet Chili Cilantro (GF)  
Oysters with Cocktail and Mignonette (GF)  
Wild Mushroom Croquettes, Truffle Aioli, Parmesan Cheese (V)  
Beef Tartare, Potato Chip, Egg Yolk, Chili

### \$64 per dozen

Tullibee Meatballs, Swedish Gravy, Lingonberry Preserves  
Duck Rillettes Tart, Market Berry Preserves  
Prime Beef Skewers, House Steak Sauce (GF)  
Tullibee Sliders, Burger Sauce, Aged Cheddar Cheese, Red Onion  
Fried Chicken, Hot Mayo, Sweet Pickles  
Maryland Crab Cakes, Basil Aioli, Tomato Relish  
Chilled Gulf Shrimp, Horseradish Cocktail Sauce (GF)

### Koltboards

Selection of Domestic Cheese with Accoutrements (\$16/hour/person  
or \$21 a la carte)  
Artisanal Midwestern Charcuteries (\$17/hour/person or \$22 a la carte)  
Combined Cheese and Charcuterie Display (\$19/hour/person or \$24  
a la carte)  
Seasonal Raw and Marinated Vegetable Display with Dips  
(\$13/hour/person or \$18 a la carte)  
Chilled Seafood Display (\$36/hour/person or \$45 a la carte) Poached  
Shrimp, Oysters, Assorted Seafood

V= vegetarian | GF = gluten free | DF = Dairy Free

Menu Selections are due two weeks in advance with final guarantees due 72-hours or three (3) business days prior to event. Menu items do not include applicable service fee of 24% and taxes.

### Premium Bar Package

\$51/person/2hrs [Each Additional Hour(s) + \$20]

Effen Vodka | Sip Smith London Dry Gin | Plantation 3 Star  
Rum | El Jimador Tequila | Jim Beam Bourbon | Dewar's  
Scotch | Hardy V5 Cognac | Wines | Local Beer | Sodas

Host bars require a minimum of 15 guests and a \$125.00+ tax bartender fee per bar (1 bar/50 guests recommended). Hosted bar items do not include applicable service fee of 24% and taxes.

### Specialty Cocktails (minimum order 30 people each)

30 – 60 drinks \$14 | 61 – 100 drinks \$12 | 101 – 150 Drinks \$10

#### Whiskey Wonderland

Whiskey | Lemon | Ginger | Honey | Thai chili | Seltzer | Corazon Bitters

#### Hewing Hygge Milk Punch

Rum | Warm Baking Spices | Molasses

#### Snowdrop

Brandy | Lemon | Honey | Rosemary