KINCAID'S
FISH, CHOPS & STEAKS

SPECIAL EVENT MENUS

Each Kincaid's restaurant is uniquely local, and we invite you and your guests to join us and explore how Kincaid's brings local to life.



KINCAID'S ST. PAUL

380 Saint Peter Street, Suite 125
Saint Paul, MN 55102
(651) 602-9000

KINCAID'S BLOOMINGTON

8400 Normandale Lake Boulevard,
Bloomington, MN 55438
(952) 921-2255



TREAT YOUR GUEST WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX $10

ADD LABEL WITH A CUSTOMIZED MESSAGE OR YOUR COMPANY LOGO +$1 per box

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $65

CAPRESE SKEWERS
50 pieces $85

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

SHRIMP CEVICHE TOSTADAS*
50 each $120

SHRIMP COCKTAIL
50 each $135

SMOKED SALMON TOAST*
25 each $145

PRIME RIB BRUSCHETTA*
25 each $140

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA
25 each $65

CRAB TOTS
50 each $85

CHICKEN TERIYAKI SKEWERS
50 each $110

COCONUT SHRIMP
50 each $110

TERIYAKI BEEF & PINEAPPLE SKEWERS*
50 each $125

MINI CRAB CAKES
50 each $150

GRILLED SHRIMP SKEWERS
50 each $150

PRIME RIB SLIDERS*
25 each $150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

SEASONAL FRESH FRUIT $120

CHILLED CHEF SELECT ROASTED VEGETABLES $75

ASSORTED DOMESTIC CHEESE & CRACKERS $125

CRAB DIP $85

BAKED BRIE WITH CROSTINI & ACCOUTREMENTS $85

FLASH FRIED CALAMARI MISTO $100

ANTIPASTO PLATTER $95

CHILLED OYSTERS* MP

OYSTERS & SHRIMP COCKTAIL* $300
50 of each

CHILLED SEAFOOD DISPLAY* $500
Shrimp, oysters & chilled lobster*



ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

HERB-CRUSTED PRIME RIB* $575

Tax and 21% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENUS

Available for events beginning before 3pm
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





NORTH STAR $39

2 course menu with dessert add on options

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

FRESH SALMON*
Simply grilled, mashed potatoes, chef select vegetables

FETTUCCINE ALFREDO
Bacon, asparagus, garlic cream sauce, Parmesan

PRIME RIB FRENCH DIP*
Au jus, creamy horseradish, garlic butter hoagie

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

DESSERT

Add a dessert selection to your event

VANILLA ICE CREAM +$8

ASSORTED COOKES +$5

SELECTION FROM DESSERT MENU Menu Price

LAKE SUPERIOR $50

3 course menu including dessert

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

FRESH SALMON*
Simply grilled, mashed potatoes, chef select vegetables

ASIAGO CRUSTED WALLEYE*
Pan-seared, mashed potatoes, seasonal vegetables, beurre blanc, capers

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers, mashed potatoes, chef select vegetables

PRIME RIB FRENCH DIP*
Au jus, creamy horseradish, garlic butter hoagie

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

KEY LIME PIE

Vegetarian Pasta Primavera available upon request
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +3

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 21% service charge not included.
A minimum of 20 guests is required.
*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENU

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







SILVER BUFFET $53

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉE

Select 3 options for your guests

GRILLED SHRIMP SCAMPI
Garlic, fried capers, beurre blanc

CREAMY PESTO & SALMON PASTA
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

PENNE ALFREDO
Bacon, asparagus, garlic cream sauce, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

Select 1 option for your guests
ASSORTED COOKIES

GOLD BUFFET $58

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉE

Select 3 options for your guests

GRILLED SHRIMP SCAMPI
Garlic, fried capers, beurre blanc

COCONUT SHRIMP
Cajun marmalade, green onion

PAN-SEARED WALLEYE
Asiago-Parmesan crust, beurre blanc

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

Select 1 option for your guests
ASSORTED COOKIES

ADD A CARVING STATION TO YOUR BUFFET

ROASTED TURKEYBREAST $250 **HERB-CRUSTED ROASTED BEEF TENDERLOIN $485** **HERB-CRUSTED PRIME RIB $575**

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera upon request. House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.



SUNSET $58

FIRST

Select 1 option for your guests

ROMAINE CAESAR

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

CHARGRILLED SIRLOIN
8 oz., sliced with demi-glace

GRILLED FAROE ISLAND SALMON*
Spicy rosemary butter

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream



DUSK $68

FIRST

Select 1 option for your guests

BLUE CHEESE SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB-CRUSTED PRIME RIB
12 oz., au jus, creamy horseradish

GRILLED FAROE ISLAND SALMON*
Spicy rosemary butter

ASIAGO CRUSTED WALLEYE*
Pan-seared, beurre blanc, capers

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crus

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream



TWILIGHT $78

FIRST

Select 1 option for your guests

LITTLE GEM WEDGE

LOBSTER BISQUE

ENTRÉE

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

CHARGRILLED FILET & PRAWNS
9 oz. filet, garlic prawns, asparagus

ORA KING SALMON*
Choose our seasonal preparation or simply prepared

OVEN-ROASTED CHILEAN SEABASS*
Spicy rosemary butter

GRILLED SEAFOOD TRIO
Scallops, shrimp, salmon, beurre blanc, capers, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

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DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





SILVER STAR BUFFET $63

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉE

Select 3 options for your guests

GRILLED FAROE ISLAND SALMON*
Butter basted, beurre blanc

CREAMY SHRIMP & PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

CRAB STUFFED SHRIMP
Oven-roasted, beurre blanc

CHARGRILLED SIRLOIN
Demi-glace
Presented in chafing dish, upgrade to carving station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

DESSERT

MINI KEY LIME PIE

GOLD STAR BUFFET $73

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉE

Select 3 options for your guests

GRILLED ORA KING SALMON*
Butter basted, beurre blanc

CRAB & SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

ASIAGO CRUSTED WALLEYE*
Pan-seared, beurre blanc, capers

CHARGRILLED SIRLOIN
Demi-glace
Presented in chafing dish, upgrade to carving station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

DESSERT

MINI KEY LIME PIE

CHOCOLATE TORTE

ADD A CARVING STATION TO YOUR BUFFET

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