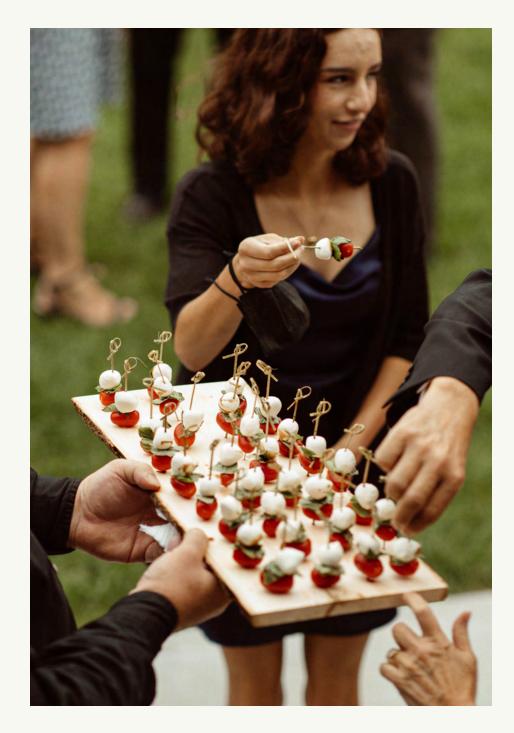
CATERING PARTNERS

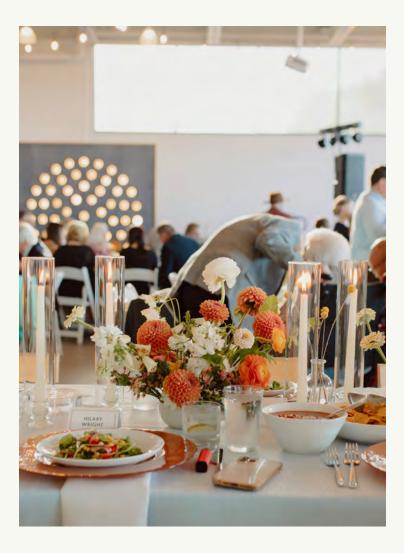


GLASS HOUSE

THE IT LIST

The following caterers are approved for event food service.

No food minimums apply. A venue fee of 10% will be applied.



GLASS HOUSE

CATERING PARNTERS

BRASA CATERING // American Creole Cooking. Brasa Catering provides delicious, nourishing food inspired by the traditional ingredients and flavors of the southern U.S., Caribbean and Mexico. Brasa features fresh produce, 100% natural & regionally sourced meats, organic eggs, beans and fair trade coffee & teas. <u>brasa.us/catering</u>

BUTCHER SALT // Butcher Salt offers full service food and cocktail catering options with a full mobile bar available to enhance your guests experience. The women behind Butcher Salt have been working with clients and serving guests for over 30 years and have put together a unique brand of hospitality with amazing food. Butcher Salt's catering division includes a variety of menus with their guest's favorite appetizers, grazing tables, plated or buffet dinners, drinks, desserts and everything in-between. butchersalt.com

CENTRO // Known for our awarding winning tacos and beloved for our creativity, Centro isn't your typical taco joint. As a woman and latinx owned establishment, Centro has a strong dedication to the community; they have been pushing the boundaries of our restaurant since 2018 and continue to do so outside as well. Centro Catering includes a variety of delicious meal choices with recipes crafted by Executive Chef, Jose Alarcon. Offerings include tacos, burritos, enchiladas, ceviche, various salsas, and desserts including fan favorite tres leches and mole cupcakes. centrompls.com (B)(w) **CHOPPED & SERVED** // Like most small businesses, Chopped & Served grew out of a lofty goal, grit and determination and the continued passion for bringing a sovereign, blewish cuisine, and flavors to the Twin Cities. Imani Jackson, the Black Jew, Executive Chef and CEO, grew up in St Louis Park. Living in the Twin Cities, traveling internationally and being connected to various multicultural communities, Imani grew to understand how food shapes all our lives: "It lets us celebrate our stories, our families, our memories, and makes us feel like we belong. It allows us to preserve our identity, and culture". Chopped & Served is reintroducing what sovereignty means, looks like, and feels like, reconditioning souls back to a sovereign diet similar to their ancestral ways. choppedandserved.com (B)(W)

CHOW GIRLS // Women-owned. Award-winning. As a womenowned company, Chow Girls built a business dedicated to taking care of each other, their clients, and their community. They're proud to have been among the first in sustainable catering and a founding partner of Minnesota Central Kitchen, attracting the innovative, experienced, and thoughtful staff who make them who they are. <u>chowgirls.net</u> (W)(s)

CREATE CATERING // Create is a full service Twin Cities catering company located in Northeast Minneapolis. They offer a unique approach by working within the vision of their client to create an entertaining dining experience unmatched by other caterers. Create believes honest cuisine and warm service make for a successful event. <u>createcaters.com</u>

- (B) BIPOC owned
- Woman owned
- (S) Sustainable practices

CATERING PARNTERS

D'AMICO CATERING // From 20 to 20,000 guests, corporate meetings to social parties, French cuisine to french fries, galas to casual gatherings, D'Amico Catering has done it all. With over 30 years of catering experience, they take pride in offering versatile, fun and customized culinary experiences to fit all event needs with chef-driven menus featuring fresh and imaginative cuisine. <u>damicocatering.com</u>

GASTRO TRUCK // Gastrotruck is all about respecting food and the environment from which it comes. Only products from farms and companies that show the same level of commitment to your food and our environment will be used. Everything on the truck is hand-crafted, right down to the condiments. <u>gastrotruck.mobi</u> (s)

GREEN MANGOS CATERING // Green Mangos Catering provides a talented culinary team that is dedicated to serving you. They have worked in various restaurants around the Twin Cities. With their wide variety of backgrounds, Green Mangos Catering are there to make your event a success. <u>greenmangoscatering.com</u>

MARNA'S CATERING // Marna's Catering is a company with a great vision for improvement, great service, and fresh flavorful quality food. Their vision is to ensure that each guest receives prompt, professional, courteous service, to ensure that all guests are treated with the respect and dignity they deserve and that every customer is completely satisfied by the conclusion of each event. <u>marnascatering.com</u> (B)(W)

(B) BIPOC owned

Woman owned

S Sustainable practices

SURDYK'S CATERING // Surdyk's Catering is a fourth generation family-owned and operated business, keeping the Twin Cities in good spirits since 1934. They provide globally inspired, locally sourced catering for events big & small. Quality ingredients are the building blocks of their cuisine. Surdyk's believes that the food you serve should be as beautiful as your décor, and they will take care of the details so you can enjoy the company of your guests. <u>surdykscatering.com</u>

