



BAIT & HOOK

SEAFOOD AND GRILL

525 Cokato Street • Cokato, Minnesota • 55321
320.286.4628 • BaitandHookMN.com



About Us...

Bait & Hook Seafood and Grill opened in 2016 with the idea of providing top quality seafood and other grilled options for affordable prices. Owners, Miha and Alisha Khondoker offer many years of experience in the hospitality industry. Having spent 15 years in the New York City Restaurant business we wanted to bring a taste of NY to the community.



Bait and Hook Seafood and Grill, located in Cokato, MN, is a pleasant drive from the Twin City area, Willmar, St. Cloud and Hutchinson. Our creative menu will definitely make us your choice for a destination dining experience. Our Cokato Room, located in the lower level, will seat up to 150 people. A smaller dining room is located on the main floor and will seat 25 people.

A farm to table gourmet menu ensures fresh seafood and local meat. Recipes from our New York location are used by our local chef as well as creating specials for you. Our mission is to create an inspired dining experience with the finest of customer service.

Our bar staff is able to provide many seasonal fusion spirits, craft beers and wine. We offer an extensive catering menu that is available in house for your special events.

The restaurant is available for private events Sunday-Wednesday upon request.

For reservations contact Alisha at 952-465-2371 or Miha at 320-286-4628 or email info@baitandhookmn.com.

EVENT MENU

Bait and Hook offers a wide range of food platters featuring fresh seafood, local French Lake meats as well as market fresh vegetables. We are the perfect place for business or private functions. Bait and Hook can accommodate any event from 50-250 people. We can provide seafood and/or meat carving stations, buffet stations and cocktail service. Full service sit down dining is also available. Please give us advance notice if there are any special requests for your event. We cater to all occasions!

PASSED HORS D' OEUVRES

*Choice of four items: \$20pp per Hour
each Additional Hour \$10*

*Choice of six items: \$25 pp per Hour
each Additional Hour \$10*

- Satay of Chicken with Coconut Peanut Sauce
- Thai Vegetable Spring Rolls with Honey Soy Sauce
- Fried Coconut Shrimp
- Cocktail Beef Franks in Puff Pastry with Mustard
- Chilled Jumbo Shrimp with Traditional Cocktail Sauce
- Mini Crab Cakes with Old Bay Aioli Sauce
- Meatball with Marinara Sauce
- Chicken Quesadillas with Sour Cream, Guacamole and Salsa
- Shrimp Quesadillas with Tartar sauce and Sour Cream
- Breaded and Seasoned Chicken Fillet Tenders served with Bleu Cheese Dip or Barbeque Sauce
- Chicken or Beef Skewers coated in an Herb Marinade and Grilled with Onions and Peppers
- Breaded Jalapeño Poppers stuffed with Cheddar Cheese
- Spicy Chicken Wings served with Celery Sticks and Bleu Cheese Dip
- Mozzarella Sticks served with Ranch Dressing and Marinara Sauce
- International Cheese and Fruit Display
- Crudités of Seasonal Vegetables with a delicious dipping sauce
- Crispy Tortillas and Salsa
- Fresh Pita with Hummus Dip
- Tempura Shrimp with Sweet Chili Sauce
- Fish Tempura with Homemade Tartar Sauce
- ***Prices are per person and exclude taxes and gratuity*

BUFFET OR SIT DOWN DINNER OPTION NO. 1

*Includes one salad, one entrée, two sides and dessert: \$35pp***

SALADS

- Caesar Salad
- Field Greens with Goat Cheese and Signature Dressing
- Fresh Mozzarella, Beefsteak Tomato and Fresh Basil
- Chef Chopped Salad

ENTRÉES

- Grilled Breast of Chicken marinated with fresh ginger, honey, scallions and soy sauce
- Grilled Salmon served with apple shallot ginger glaze
- French Lake Prime Rib
- B&H Lobster Mac and Cheese
- Miso-Battered Cod (Red Miso, Riesling & Mirin over line caught cod)

SIDES

- Fresh Garlic Green Beans
- Grits
- Garlicky Spinach
- Sweet Mashed Potato
- Baked Potato

DESSERTS

- Mixed Berries and Cookies
- *Includes Coffee or Tea*

***Prices are per person and exclude taxes and gratuity*

BUFFET OR SIT DOWN DINNER OPTION NO. 2

*Includes one salad, one pasta, two entrées, two sides, one dessert, soft drinks, coffee and tea:
\$45pp***

SALADS

- Caesar Salad
- Field Greens with Goat Cheese and Signature Dressing
- Fresh Mozzarella, Beefsteak Tomato and Fresh Basil
- Chopped Chef Salad

PASTA

- Penne Pasta with Seasonal Vegetable and White Wine Garlic Sauce
- Linguine Alfredo
- Fettuccini with Vodka Sauce and Grilled Chicken Breast
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ENTRÉES

- Grilled Breast of Chicken marinated with fresh ginger, honey, scallions and soy sauce
- Grilled Salmon served with apple shallot ginger glaze
- French Lake Prime Rib
- B&H Lobster Mac and Cheese
- Miso-Battered Cod (Red Miso, Riesling & Mirin over line caught cod)

SIDES

- Fresh Garlic Green Beans
- Grits
- Garlicky Spinach
- Sweet Mashed Potato
- Baked Potato

DESSERTS

- Mixed Berries and Cookies
- *Includes Coffee or Tea*

***Prices are per person and exclude sales tax and gratuity*

BUFFET OR SIT DOWN DINNER OPTION NO. 3

*Includes one salad, one Pasta, two entrées, one carving station, two sides, dessert, soft drinks and coffee or tea: \$55pp***

SALAD

- Caesar Salad
- Field Greens with Goat Cheese and Signature Dressing
- Fresh Mozzarella, Beefsteak Tomato and Fresh Basil
- Chef Chopped Salad

PASTA

- Penne Pasta with Seasonal Vegetable and White Wine Garlic Sauce
- Linguine Alfredo
- Fettuccine with Vodka Sauce and Grilled Chicken Breast

ENTRÉES

- Grilled Breast of Chicken marinated with fresh ginger, honey, scallions and soy sauce
- Grilled Salmon served with apple shallot ginger glaze
- French Lake Prime Rib
- B&H Lobster Mac and Cheese
- Miso-Battered Cod (Red Miso, Riesling & Mirin over line caught cod)

CARVING STATION OR DISPLAY

- Roasted Ham served with Apple Shallot Mushroom Brandy Gravy
- Roasted Turkey served with Apple Shallot Mushroom Brandy Gravy
- Roasted Beef served with Apple Shallot Mushroom Brandy Gravy
- Seasonal Seafood Display served with Homemade Cocktail Sauce

SIDES

- Fresh Garlic Green Beans
- Grits
- Garlicky Spinach
- Sweet Mashed Potato
- Baked Potato

DESSERTS

- Mixed Berries and Cookies
- *Includes Coffee or Tea*

***Prices are per person and exclude sales tax and gratuity*



DRINK OPTIONS

STANDARD OPEN BAR

Includes selective beer and wine

First hour: \$15pp

Each additional hour: \$12pp

CALL OPEN BAR

Includes selective beer and wine

Includes house liquor

First hour: \$20pp

Each additional hour: \$18pp

PREMIUM OPEN BAR

Includes all beer and selective wine

Includes premium and top shelf liquor (full liquor bar)

First hour: \$25pp

Each additional hour: \$23pp

RESERVATION INFORMATION

Event Name: _____

Date: / / 20__

Primary Contact: _____

Address: _____

Phone Number: _____

E-Mail: _____

Secondary Contact: _____

Phone Number: _____

E-Mail: _____

Menu Selections and Notes _____
