2022 Catering Menus

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Simple Start- $28 per person
- Orange juice & Grapefruit Juice
- Bananas, Apples, Grapes & Berries
- Individual Plain & Flavored Yogurts
- Fresh baked Muffins
- Mini Chocolate Croissants & Apple Danishes

Healthy Beginning- $33 per person
- Orange juice & Grapefruit Juice
- Whole Bananas & Apples
- Fresh baked Muffins, Bagels & Croissants
- Jams, Butter & Cream Cheese
- Peanut & Almond Butter
- Individual Flavored Yogurts
- Hot Ancient Grains Porridge, Steelcut Oatmeal
- Assorted Individual Cereals with Milk
- Coffee, Hot Tea

Healthy Beginning- $36 per person
- Orange juice & Grapefruit Juice
- Fresh Cut Seasonal Fruit and Berries
- Fresh baked Muffins, Bagels, Scones & Croissants
- Jams, Butter & Cream Cheese
- Blueberry, Maple & Chia Seed Parfaits
- Individual Greek Flavored Yogurts
- Steelcut Oatmeal Station
- Granola Station with Fried Fruits, Berries & Nuts
- Coffee, Hot Tea

Continental Buffet Enhancements:

Denver Breakfast Wrap: $8 per person
Scrambled egg, bell pepper, cheddar cheese, smoked ham, flour tortilla

Broken Egg Sandwich: $9 per person
Provolone, spinach, roasted red pepper, multi-grain roll

Breakfast Torta: $9 per person
Scrambled egg, pepper jack cheese, chipotle aioli, jalapeno bacon, tera roll

Canadian Bacon Croissant: $9 per person
Smoked Canadian bacon, aged cheddar, baked egg, croissant
Hot Breakfast Buffets:

*All Buffets Include: (2) Fresh Fruit Juices, Coffee & Tea Service, Fresh Cut Select Fruits, Seasonal Berries, Fresh Baked Muffins & Croissants, Individual Plain & Flavored Yogurts*

Nicolet Buffet: $44 per person
- (2) Hot Entrees
- (2) Sides
- (2) Breakfast Meats

Marquette Buffet: $48 per person
- (3) Hot Entrees
- (2) Sides
- (2) Breakfast Meats

Breakfast Action Stations: $18 per person / per station
(Hot Buffet Add On)
- Omelet
- Pancake
- Crepe
- Eggs Benedict

Breakfast Meats:
Applewood smoked bacon, Canadian bacon, pork sausage links, turkey sausage links, chicken apple sausage, country ham, turkey bacon

Hot Entrees:
Buttermilk Pancakes: butter, maple syrup
Cheese Blintz: raspberry sauce
French Toast Bread Pudding: pecan-oat topping, maple syrup
Breakfast Sandwich (Choice of 2) Denver Wrap, Broken Egg Sandwich, Breakfast Torta, Canadian Bacon Croissant
Scrambled Eggs (Egg Whites $2)
Scrambled Eggs: cheddar cheese, peppers, onions
Scrambled Egg Whites: goat cheese, herbs
Vegetable Strata (V): feta cheese, roasted red peppers, kale, banquette

Sides:
Cottage Potatoes (VG,GF): fresh herbs, scallions
Cheddar Grits (V,GF): aged cheddar, stone ground heirloom cornmeal
Gallimaufry (GF): potato hash, ham, peppers, onion, celery
Roasted Red Potatoes (VG,GF): rosemary, thyme, onions, bell peppers
Sweet Potato Hash (VG,GF): yams, red peppers, scallions
Overnight Steel Oats (VG,GF): dried & fresh fruit, walnuts, maple syrup
# Plated Breakfast Selections:

*All Plated Breakfast Options Include: Fresh Orange Juice, Coffee & Hot Tea, Fresh Fruit*

<table>
<thead>
<tr>
<th>Option</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Minneapolis Scrambled Eggs (GF):</strong> $34 per person</td>
<td></td>
<td>Cage-free eggs, cottage potatoes, pork sausage or applewood smoked bacon</td>
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<tr>
<td><strong>Stone Arch Strata $41 per person</strong></td>
<td></td>
<td>Roasted red pepper, kale, feta, baguette, breakfast potatoes, pork sausage or applewood smoked bacon</td>
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<tr>
<td><strong>Minnesota Walleye Hash (GF):</strong> $40 per person</td>
<td></td>
<td>Scrambled eggs, poached walleye hash, braised kale, hollandaise</td>
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<tr>
<td><strong>Veggie Gallimaufry (V,GF):</strong> $38 per person</td>
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<td>Roasted seasonal vegetable “hash”, fresh herbs, scrambled egg whites, slow roasted tomatoes</td>
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<tr>
<td><strong>Seasonal Fruit Salad (V,GF):</strong> $29 per person</td>
<td></td>
<td>Fresh berries, cottage cheese or yogurt, hardboiled egg</td>
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<tr>
<td><strong>Shirred Eggs (GF):</strong> $41 per person</td>
<td></td>
<td>Ramekin baked eggs, roasted red peppers, turkey sausage links</td>
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<tr>
<td>Location</td>
<td>Price</td>
<td>Items</td>
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<td>------------------</td>
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<tr>
<td>Lake of The Isles</td>
<td>$23</td>
<td>Pea &amp; Prosciutto Tea Sandwiches, Artisan Cheese Display with Grape Clusters &amp; Assorted Berries, Chocolate Eclairs, Ginger Mango Peach Iced Tea</td>
</tr>
<tr>
<td>Lake Minnetonka</td>
<td>$23</td>
<td>Build Your Own Tomato-Basil Bruschetta &amp; Olive Oil Tapenade, Italian Anti Pasti Kabobs, Raspberry Dusted Creampuffs, Strawberry Basil Lemonade</td>
</tr>
<tr>
<td>Cedar Lake</td>
<td>$22</td>
<td>Edamame Hummus &amp; Roasted Cauliflower Hummus, Vegetable Crudité, Matzo Crisps, Select Crackers, Tasty Grains Bars, Iced Lemon Grass Green Tea</td>
</tr>
<tr>
<td>Lake Nokomis</td>
<td>$20</td>
<td>Warm Pretzels with Cheese Sauce &amp; Mustard, Donut Holes, Artichoke Beignet, Lemonade</td>
</tr>
<tr>
<td>Lake Vermillion</td>
<td>$20</td>
<td>Individual Trail Mix, Hard Boiled Eggs, Beef Sticks, Mozzarella String Cheese, Double Chocolate Brownie Bites, Iced Berry Tea</td>
</tr>
</tbody>
</table>
Break Packages:

**Ball Park- $20 per person**
- Assorted Popcorn
- Warm Salted Pretzels with Cheese Sauce & Mustard
- Mini Corn Dogs with Creole Mustard & Ketchup
- Red Licorice

**Build Your Own Trail Mix- $22 per person**
- Fried Apples, Cranberries, Apricots
- M&M’s, Chocolate Chips, Caramel Chips
- Almonds, Cashews, Walnuts
- Coconut, Granola, Pepitas
- Gummy Bears, Gummy Worms
- KIND Bars
- Carrot Juice Shooters

**Milk & Cookies- $19 per person**
- Snickerdoodles
- Dark Chocolate Chunk
- Peanut Butter
- Chocolate Chip
- Macadamia Nut
- Assorted Milk’s

**French Patisserie- $21 per person**
- Mini Chocolate Croissants
- Colorful French Macarons
- Raspberry Cream Puffs
- Chocolate Eclairs

**Donut Shop- $21 per person**
- Old Fashioned
- Jelly Filled
- Vanilla Donut Holes
- Long Johns
- Cinnamon Sugar Churros

**Greek Isles- $20 per person**
- Roasted Garlic Hummus
- Roasted Red Pepper & Goat Cheese Hummus
- Fried Pita Chips
- Antipasto Skewers
- Assorted Olives
A La Carte Break Options:

- Freshly Baked Brownies and Cookies $57 per dozen
- Freshly Baked Cupcakes $60 per dozen
- Whole Fresh Fruit $4 per piece
- Granola Bars, Fruit Bars, Candy Bars $4 per piece (on consumption)
- KIND Bars $6 per piece (on consumption)
- Assorted Ice Cream Bars $7 per piece
- Kettle Chips, POP Chips $5 per piece (on consumption)
- Freshly Popped Popcorn $56 per pound
- Assorted Salted, Spiced Nuts & Seeds $65 per pound
- Vegetable Crudité with Green Goddess and Blue Cheese Dips $150 per 20 people
- Artisan Cheese Platter $180 per 20 people
- Assorted Coca Cola Products $5.50 per item (on consumption)
- Bottled Water $5.50 per item (on consumption)
Day of the Week Lunch Buffets:

Hot Buffet: $59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)
Cold Buffet: $54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)
Add soup: $2 additional per person
All Lunch Buffets Served with Iced Tea and Water Service

Monday—City of Lakes

Salads:

**Baby Gem Lettuce Salad**: (V,GF)
Garbanzo beans, watermelon radish, pecans, crumbled goat cheese, red wine vinaigrette

**Garden Greens Salad**: (V,GF)
Haricot verts, grated parmesan, heirloom carrots, sunflower seeds, white balsamic vinaigrette

**Gargenelli Pasta Salad**:
Grilled chicken, tomatoes, capers, watercress, lemon dressing

Sandwiches & Wraps

**Caprese Sandwich**: (V)
Grilled eggplant, fresh mozzarella, basil, sun-baked tomato spread, focaccia roll

**Grinder Sandwich**:
Mortadella, Italian salami, provolone, marinated red bell peppers, tomato chutney, romaine lettuce, ciabatta bread

**Marinated Chicken Sandwich**:
Chicken, garden greens, aged cheddar, tomato, olive oil spread, garden herbs, soft roll

**Tuna Salad Wrap**:
Tuna, celery, onion, tomato, boiled egg, caper aioli, spinach tortilla

Hot Mains:

**Maple-Rosemary Brined Chicken Breast**: (GF)
Dijon au jus

**Grilled Norwegian Salmon**: (GF)
Tomato caponata

**Heirloom Grains Risotto**: (V)
Roasted garlic, slow roasted tomatoes

Sides:

**Caramelized Cauliflower**: (V,GF)
Pine nuts, saba, currants

**Baby Red Potatoes** (V,GF)
Rosemary, olive oil, sea salt

**Roasted Broccoli**: (V,GF)
Cremini mushrooms, aged balsamic

Optional Soup:

**Mushroom & Wild Rice** (VG,GF)
Vegetable broth, roasted root vegetables

Mini Dessert Display:
Malted Chocolate Cake with Coconut Cream Cheese
Cherry Blueberry Crisp (GF,V)
Day of the Week Lunch Buffets:

Hot Buffet: $59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)
Cold Buffet: $54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: $2 additional per person
All Lunch Buffets Served with Iced Tea and Water Service

Tuesday - Downtown BBQ

Salads:

Iceberg Wedge Salad: (V,GF)
Blue cheese dressing, bacon, pickled red onion, sunflower seeds, sunburst tomatoes

Watermelon Salad: (V,GF)
Feta cheese, mint, arugula, white balsamic-honey vinaigrette

Baby Spinach Salad: (V,GF)
Watermelon radish, roasted corn, crispy onions, green goddess dressing

Sandwiches & Wraps

Roasted Mushroom Wrap: (V)
BBQ rubbed and roasted mushrooms, romaine, local tomato, green goddess dressing, spinach tortilla

Grilled Chicken Sandwich:
Pickled brined chicken, heirloom tomato, cabbage slaw, tabasco aioli, sesame seed bun

Shrimp Roll:
Rock shrimp, citrus aioli, tarragon, celery, red onion, toasted hoagie roll

Roast Beef Sandwich:
Pickled onions, iceberg lettuce, aged white cheddar, horseradish aioli, soft hoagie roll

Hot Mains:

Smoked Beef Brisket: (GF)
Root beer BBQ sauce

Tea Brined Chicken: (GF)
Carolina BBQ Sauce

Red Beans & Rice: (VG,GF)
Sofrito, garlic roasted tomatoes

Sides:

Sweet Corn Succotash: (GF,VG)
Edamame, roasted bell peppers

Baked Pinto Beans: (GF,VG)
Roasted jalapeno, tomato paste

Optional Soup:

Roasted Tomato Soup: (V)
Parmesan croutons

Mini Dessert Display:
Peach Cobbler (GF)
Red Velvet Mini Cup Cakes
Dark Chocolate Brownies with Salted Caramel
Day of the Week Lunch Buffets:

Hot Buffet: $59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)
Cold Buffet: $54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)
Add soup: $2 additional per person
All Lunch Buffets Served with Iced Tea and Water Service

Wednesday- The Nokomis

Salads:

Watercress & Spinach Salad: (V)
Chevre, garden cucumbers, pickled yellow beets, maple-mustard vinaigrette

Baby Romaine Salad: (V)
Cave aged blue cheese dressing, shaved fennel, candied walnut crumb, cranberry

Roasted Broccoli Salad: (GF,V)
Edamame, yogurt-tahini dressing, wild rice, rains, lemon

Sandwiches & Wraps

Roasted Vegetable Wrap: (VG)
Red quinoa, butternut squash, broccoli, kale, spinach wrap

Grilled Chicken Salad:
Grilled chicken breast, wild rice, yogurt dressing, watercress, cranberry chutney, ciabatta

Cold Smoked Salmon Wrap:
Dill-lemon cream cheese spread, capers, red onion, romaine, herb wrap

Smoked Turkey:
Swiss cheese, cranberry spread, arugula, tomato, croissant

Hot Mains:

Rotisserie Turkey: (GF)
Thyme au jus

Heirloom Corn Crusted Walleye: (GF)
Tarragon remoulade, lemon

Edamame & Kale Casserole: (VG,GF)
Roasted shiitake mushrooms

Sides:

Wild Rice Pilaf: (GF,VG)
Mirepoix, rice blend

Roasted New Potatoes: (GF,VG)
Fresh herbs, cipollini onion

Fire Roasted Sweet Corn: (GF,VG)
Bell pepper, north woods spice

Optional Soup:

Wild Mushroom Soup: (V,GF)
Caramelized onion broth, rosemary cream

Mini Dessert Display:
Raspberry Linzor Tartlets with Almond Crema
Maple Bread Pudding with Candied Walnut & Caramel
Chocolate Torte with Lingonberry (VG,GF)
Thursday– Uptown

Salads:

Crunchy Chop Salad: (GF, VG)
Red and green cabbage, edamame, carrot, cashews, scallions, tamari-ginger vinaigrette

Rice Noodle Salad: (GF)
Rock shrimp, chili, sesame, lime, basil, cilantro

Pad Thai Chicken Salad:
Napa cabbage, tamarind, lime juice, peanuts

Sandwiches & Wraps

Seared Tofu Wrap: (VG)
Pickled carrots, onions, cucumbers, edamame hummus, shredded napa cabbage, cilantro, spinach wrap

Bahn Mi:
Pulled pork, sriracha aioli, pickled onion, chili fermented cabbage, baguette

Miso Chicken Sandwich:
Asian slaw, marinated chicken, soft French roll

Bulgogi Beef Wrap:
Leaf lettuce, black garlic aioli, slaw, shaved radish, tortilla

Hot Mains:

Thai Braised Chicken: (GF)
Thai basil, napa cabbage

Beef Bulgogi: (GF)
Scallions, tamari

Crispy Mock Duck: (VG)
Thai chili sauce, white sesame seed

Sides:

Vegetable Fried Rice: (GF)
Sweet peas, edamame, carrots, celery, onions, egg, sesame oil, tamari

Bok Choy Sauté: (GF)
Sweet chili sauce, crushed peanuts

Optional Soup:

Shiitake Ramen: (V)
Udon noodle, kombu dashi broth, soft boiled egg

Mini Dessert Display:

Green Tea Panna Cotta (GF)
Lychee & Mango Tapioca Shooters (GF, V)
Macha-Raspberry Tartlets
**Day of the Week Lunch Buffets:**

Hot Buffet: $59 per person (2 salads, 3 mains, 2 sides, dessert assortment)

Cold Buffet: $54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: $2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

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**Friday—Lake Street**

**Salads:**

- **Southwest Cobb: (GF)**
  Romaine lettuce, jalapeno bacon, hard boiled egg, tomato, garbanzo beans, queso fresco, cilantro vinaigrette

- **Corn & Quinoa Chop Salad:**
  Red cabbage, sweet peppers, black beans, avocado-lime dressing

- **Chipotle Caesar Salad: (GF)**
  Hearts of romaine, cumin roasted chicken, cotija cheese, pico de gallo, chipotle spiked Caesar dressing, tortilla chips

**Sandwiches & Wraps**

- **Chipotle Portabella Wrap: (VG)**
  Grilled portabella, avocado, pico de gallo, iceberg lettuce, spinach wrap

- **Shaved Beef & Chimichurri:**
  Iceberg lettuce, cotija cheese, chimichurri spread, roasted red peppers, torta bun

- **Adobo Chicken Sandwich:**
  Spicy slaw, tomatoes, red onions, cotija cheese, cumin-cilantro aioli, artisan roll

- **Cubano:**
  Pulled pork, sliced ham, yellow mustard, pickles, hoagie

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**Hot Mains:**

- **Chicken Al Pastor: (GF)**
  Guajillo chilies, oregano

- **Cumin-Lime Roasted Shrimp: (GF)**
  Salsa verde

- **Adobo Tofu: (GF,VG)**
  Vegan cheese

**Sides:**

- **Spanish Rice: (GF,V)**
  Tomato broth, cilantro

- **Stewed Black Beans: (GF,V)**
  Jalapeno, onion, lime

- **Fire Roasted Corn: (GF,V)**
  Grilled peppers, fajita spice

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**Optional Soup:**

- **Vegetable Tortilla Soup: (GF,VG)**
  Achiote-tomato broth, roasted vegetables

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**Mini Dessert Display:**

- Tres Leche Martinis
- Alfajores Stuffed with Spiced Ganache
- Dulce De Leche Cheesecake
Day of the Week Lunch Buffets:

Hot Buffet: $59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)
Cold Buffet: $54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)
Add soup: $2 additional per person
All Lunch Buffets Served with Iced Tea and Water Service

Saturday– Loring Park

Salads:
Carolina Salad:
Chopped lettuce, apples, pecans, tomato, fried chicken, honey mustard dressing
Kale Salad: (GF, VG)
Crispy chickpeas, soy nuts, kale, spinach, dried cherries, red onion, quinoa, lemon vinaigrette
Spinach & Bacon Salad:
Baby spinach, hardboiled egg, pickled red onion, torn garlic croutons, warm bacon dressing

Sandwiches & Wraps
Herb Grilled Chicken Wrap:
Iceberg lettuce, bacon, tomato, grilled chicken, tarragon aioli, sundried tomato wrap
Avocado & Cucumber Sandwich: (V)
Sprouts, cumin pickled onion, cilantro, whole grain bread
Roast Beef & Cheddar Sandwich:
Lettuce, red onion, dijonaise, hoagie

Hot Mains:
Low Country Baked Chicken: (GF, DF)
Orange-brown sugar brine, rosemary au jus
Grilled Pork Ribs: (GF, DF)
Coffee rubbed, slow braised, grilled finish
Lime Scampi Shrimp: (GF, DF)
Garlic, tomato, fresh lime, parsley, extra virgin olive oil

Sides:
Baked Mac n’ 5-Cheese: (V)
Pennette pasta, 5-cheese bechamel sauce
Roasted Red Bliss Potatoes: (GF, VG)
Herb-garlic rubbed, extra virgin olive oil
Roasted Green Beans: (GF, V)
Franks red hot sauce, butter

Optional Soup:
Vegetable Gumbo: (GF, DF, V)

Mini Dessert Display:
Fresh Banana Pudding
Vanilla wafer streusel
Baked Raspberry-Apple Huguenot Torte: (GF)
Apple, raspberries, pecans


**Day of the Week Lunch Buffets:**

**Hot Buffet:** $59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)

**Cold Buffet:** $54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

**Add soup:** $2 additional per person

*All Lunch Buffets Served with Iced Tea and Water Service*

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**Sunday—Provençal**

### Salads:

**Niçoise Salad:** (GF)
Confit albacore, bib lettuce, niçoise olives, new potato, haricot vert, champagne vinaigrette

**Tomato-Mozzarella Salad:** (GF,V)
Fresh basil, aged balsamic, extra virgin olive oil

**Carrot Salad:** (GF,V)
Crispy chickpeas, baby kale, green onion, lemon-olive oil dressing

### Sandwiches & Wraps

**Tuna Wrap:**
Confit albacore, olive tapenade, green beans, tomato, garden wrap

**Chicken Salad Sandwich:**
Romaine lettuce, tarragon aioli, sundried tomato spread, baguette

**Mozzarella & Basil Pesto:** (V)
Tomato, grilled asparagus, pine nut-basil pesto, soft French roll

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**Hot Mains:**

**Coq Au Vin:**
Red wine braised chicken, lardon, cipollini onion, roasted mushrooms

**Brasserie Flank Steak:**
Red wine reduction, herbs de provence

**Roasted Polenta:**
Parmesan cheese, herbs fine, roasted red peppers

### Sides:

**Stuffed Roma Tomatoes:** (VG)
Garlic, herbs de provence, bread crumb

**Potatoes Lyonnaise:** (GF,V)
Onion, olive oil, thyme, parsley

**Ratatouille:** (GF,VG)
Eggplant, zucchini, tomato

### Optional Soup:

**Lentil & Kale:**
Lentils du puy, caramelized onion broth, lacinato kale

### Mini Dessert Display:

Lavender Pot De Crème with Almond Tuile
French Macaron and Truffle Display
Chocolate Mousse with Hazelnut Crumble, Cherry & Candied Orange Zest
Plated Lunch Menus:

Please Select (1) Salad or Soup, (1) Entrée and (1) Dessert

(options are also available to have a soup, salad, entrée and dessert. Please ask your event manager for more information)

*Prices are Listed Under Entrée Items*

All Plated Lunches are Served with Iced Tea and Water Service

Salad Starters:

Caesar Salad:
Baby romaine, classic Caesar dressing, shaved parmesan, roasted garlic crouton

Organic Arugula: (V,GF)
Shaved carrot, watermelon radish, crushed walnuts, dried cranberry, creamy citrus vinaigrette

Baby Spinach Salad: (GF)
Pickled yellow beet, sliced almond, local chevre, dried blueberries, pancetta, white balsamic vinaigrette

Wedge Salad:
Iceberg lettuce, red onion, crispy bacon, sunburst tomatoes, amablu cheese dressing

Soup Starters:

Wild Rice & Shiitake Mushroom Soup: (VG,GF)
Kombu dashi broth

Roasted Cauliflower Soup: (GF,V)
Parmesan cream, pine nut-basil pesto

Carrot Ginger Soup: (VG,GF)
Chili oil, coconut cream, organic carrots

Desserts:

Brandyed Cherry Cheesecake:
Graham crust, almond crumble, brandy soaked cherries

Dark Chocolate Mousse Martini: (GF)
Hazelnut praline, candied orange zest

Blueberry Cobbler: (GF)
Brown sugar-oat crumble

Chocolate Torte: (GF,VG)
Sumac, whipped crema

Entrees:

Crispy Skin Chicken Breast: (GF) $54
Boulangere potatoes, haricots vert, romesco sauce

Chianti Chicken: (GF) $54
Braised in red wine, wild mushrooms, cippolini onion, garlic risotto, roasted greens

Braised Beef Short Ribs: (GF) $54
Porto-parsnip puree, honey glazed carrots, braised swiss chard, pancetta

Hanger Steak: $57
Grilled artichokes, turmeric simmered orzo, grilled zucchini, olive tapenade, toasted red pepper sauce

Almond Crusted Walleye: $57
Wild rice pilaf, wilted spinach, grilled asparagus, lemon-caper sauce

Norwegian Salmon: (GF) $57
Brown butter-parsnip puree, braised kale, roasted cippolini onions, sweet corn-turmeric soubise

Ratatouille & Polenta: (VG,GF) $50
Roasted eggplant, grilled zucchini & Squash, basil, aged balsamic, extra virgin olive oil, seared heirloom polenta cakes

Salad Entrees:

Tuna Niçoise Salad: (GF) $58
Garden greens, seared yellowfin tuna, haricot verts, fingerling potatoes, cucumbers, tomato, olives, hardboiled egg, champagne vinaigrette

Grilled Skirt Steak Salad: (GF) $56
Hearts of romaine, grilled red onion, light pickled cucumbers, pancetta, sun gold tomatoes, green goddess dressing
## Dinner Buffet Menus:

**All Dinner Buffets are Served with Iced Tea and Water Service**

### Sustainable Buffet: $89

- **Roasted Tomato Soup:** (V)
  - Parmesan croutons

- **Revol Baby Lettuce Salad:** (VG,GF)
  - Butternut squash, pumpkin seeds, feta, garden radish, champagne dressing

- **Hearts of Romaine Salad:** (VG,GF)
  - Mediterranean olives, marinated artichokes, matchstick carrots, sun gold tomatoes, creamy peppercorn vinaigrette

- **Grass-Fed Teres Major Steak:**
  - Herb-garlic rub, red wine pan sauce

- **Norwegian Salmon:** (GF)
  - Dill-lemon roasted, white wine sauce

- **Roasted New Potatoes:** (VG,GF)
  - Parsley, pink peppercorns

- **Arborio Risotto:** (GF, VG)
  - Grana Padano cheese, roasted garlic

- **Seasonal Vegetable**

- **Pastry Chef Dessert Assortment**

### Marquette Ave Dinner Buffet: $94

- **Lobster Bisque:**
  - Saffron crema

- **Watercress-Smoked Trout:** (GF)
  - Fresh cucumber, drift-less smoked trout, citrus vinaigrette

- **Roasted Beet Salad:** (VG,GF)
  - Arugula, pickled yellow beets, chevre, candied walnut, creamy balsamic dressing

- **Fennell Crusted Pork Loin:** (GF)
  - Apple compote, mustard sauce

- **Rotisserie Prime Rib:** (GF)
  - Au jus

- **Baked Cod:** (GF)
  - Cioppino style, tomato-saffron broth, orange zest, fresh herbs

- **Sweet Potato Gratin:** (VG,GF)
  - Maple-thyme butter

- **Horseradish Potato Puree:** (GF)
  - Chive

- **Roasted Baby Carrots**

- **Grilled Asparagus**

- **Pastry Chef Dessert Assortment**
Plated Dinner Menus:

Please Select (1) Salad or Soup, (1) Entrée and (1) Dessert

(options are also available to have a soup, salad, entrée and dessert. Please ask your event manager for more information)

*Prices are Listed Under Entrée Items*

All Plated Dinners are Served with Iced Tea and Water Service

**Salad Starters:**
- **Tomato & Burrata Cheese:** (V)
  - Fresh basil, baby arugula, garlic croutons, aged sherry vinaigrette
- **Cucumber-Chickpea Saladini:** (V,GF)
  - Watercress, feta cheese, sunburst tomatoes, turmeric-carrot vinaigrette
- **Baby Romaine Salad:** (V)
  - Hand torn croutons, garden radish, shaved parmesan, creamy peppercorn dressing
- **Roasted Beet Salad:** (V,GF)
  - Baby spinach, amable blue cheese, pickled yellow beets, creamy white-balsamic dressing

**Soup Starters:**
- **Wild Rice & Shiitake Mushroom Soup:** (VG,GF)
  - Kombu dashi broth
- **Roasted Cauliflower Soup:** (GF,V)
  - Parmesan cream, pine nut-basil pesto
- **Carrot Ginger Soup:** (VG,GF)
  - Chili oil, coconut cream, organic carrots
- **Roasted Tomato Soup:** (V)
  - Parmesan croutons

**Desserts:**
- **Champagne Poached Pear:** (GF)
  - Hazelnut-chocolate crunch, salted caramel, honey-mascarpone
- **Dark Chocolate Mousse Martini:** (GF)
  - Hazelnut praline, candied orange zest
- **Greek Yogurt Panna Cotta:** (GF)
  - Lemon, burnt sugar seafoam
- **Chocolate Torte:** (GF,VG)
  - Sumac, whipped crema

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**Entrees:**
- **Maple Brined Half Chicken:** (GF) $65
  - Caramelized onion-potato gratin, grilled broccolini, brown butter carrots, au jus
- **Herb Roasted Chicken:** $64
  - Almond-sundried tomato couscous, haricot vert, citrus beurre blanc
- **Braised Beef Short Ribs:** (GF) $68
  - Potato-parsnip puree, honey glazed carrots, braised swiss chard, pancetta
- **Hanger Steak:** $72
  - Grilled artichokes, turmeric simmered orzo, grilled zucchini, olive tapenade, toasted red pepper sauce
- **Gorgonzola 8oz Filet Mignon:** (GF) $80
  - Herb roasted fingerling potatoes, grilled artichoke tapenade, asparagus, pinot reduction
- **Almond Crusted Walleye:** $69
  - Wild rice pilaf, wilted spinach, grilled asparagus, lemon-caper sauce
- **Pan Seared Halibut:** (GF) $69
  - Brown butter-parsnip puree, braised kale, roasted cipollini onions, sweet corn-turmeric soubise
- **Ratatouille & Polenta:** (VG,GF) $60
  - Roasted eggplant, grilled zucchini & Squash, basil, aged balsamic, extra virgin olive oil, seared heirloom polenta cakes

**Duo Entrees:**
- **Short Rib & Lobster Risotto:** (GF) $79
  - Baby carrots, English peas, braising jus, white truffle
- **Petit Filet Mignon & Sea Scallops:** $89
  - Roasted garlic-potato puree, pearl onions, pancetta, asparagus, 10.01 steak sauce, orange chutney
Cold Bites:

**Watermelon & Feta (V) $6 per piece**
Whipped feta, smoked sea salt, balsamic pearls

**Seared Ahi Tuna (GF) $8 per piece**
Belgian endive, ponzu vinaigrette, scallion

**Peppercorn Beef Tenderloin Bite $7 per piece**
Creamy horseradish, phyllo, piquillo pepper, parsley

**Mediterranean Skewers (GF, VN) $7 per piece**
Grilled artichokes, feta, cucumber, olives, tomato confit

**Smoked Trout Mousse $6 per piece**
Crispy pita, shaved radish, lemon, frisée

**Lobster Salad $8 per piece**
Herb crostini, grilled lobster, tarragon, tabiko

**Balsamic-Tomato Jam Crostini (V) $6 per piece**
Onion crisp, aged balsamic, black pepper mousse

**Grilled Vegetable Boursin Truffle (GF, V) $7 per piece**
Boursin herb & garlic cheese, black quinoa, grilled artichoke, chili threads, serrano-lime sauce

**Naan & Hummus Points (VG, GF)**
Roasted baby peppers, fire roasted tomato, curry, micro herbs

Hot Bites:

**Cantonese Shrimp Roll $8 per piece**
Chili-garlic sauce

**Argentinean Beef Skewers (GF) $8 per piece**
Chimichurri sauce

**Bacon Wrapped Scallops (GF) $8 per piece**
Pomegranate molasses

**Walleye Fritters $7 per piece**
Fresh water walleye, panko breaded, remoulade

**Lamb Kabobs (GF) $8 per piece**
Onion, bell pepper, mint chutney

**Kentucky Hot Brown $7 per piece**
Toasted garlic baguette, turkey, thyme, mornay sauce, parmesan, bacon-onion jam

**Smoked Pork Arepas (GF) $7 per piece**
Roasted jalapeno salsa, chili fronds

**Thai Chicken Skewers (GF) $7 per piece**
Peanut sauce, white sesame seeds

**Indian Samosas $7 per piece**
Ginger-tamari sauce

**New England Crab Cakes $8 per piece**
Roasted red pepper aioli
**Reception Stations:**

**MPLS Night: Action Street Foods**

**Uptown Pizza Station: $21 per person**
Selection of 3: bold pepperoni, tomato & basil, BBQ chicken, wild mushroom & fig jam, sausage & peppers

**North Loop Slider Bar: $21 per person**
Selection of 3: BLT, beef, turkey, walleye, edamame & chia, beyond ($2 additional)

**Little Italy Risotto Station (GF): $22 per person**
Arborio rice risotto, parmesan cheese, chevre, roasted wild mushrooms, pancetta, tomato confit, shaved brussels sprouts, peas, herb oil

**Lake Street Taco Station: $22 per person**
Selection of (3) meats: chicken al pastor, lime shrimp, grilled steak, mock duck, beyond beef ($2 additional)
Served with: flour & corn tortillas, lime tossed cabbage, roasted corn, pico de gallo, avocado crema, fresh chillies, cilantro, salsa verde, fire roasted tomato salsa

**Marquette Ave Pasta Station: $23 per person**
Selection of (2) pastas: garganelli, spaghetti, rigatoni, spinach tortellini, gnocchi
Selection of (3) sauces: pomodora, fresh tomato, basil & olive oil, pesto, beef bolognaise, alfredo, Italian sweet sausage & confit tomato

**Station Menus:**

**Game Day: $21 per person**
Chef Tossed Chicken Wings: buffalo, maple-sriracha, BBQ, dry rub
Build Your Own Nachos: corn tortilla chips, nacho cheese sauce, chipotle chicken, roasted corn, pico de gallo

**Nicolet Ramen: $20 per person**
Kombu Dashi Broth, udon noodles, soft boiled egg, pork belly, sesame seeds, scallions, fresh carrot, bean sprouts, chilies, roasted shiitake, la-yu, sriracha

**Kikagawa Sushi: $39 per person**
Sushi, nigiri, sashimi
Reception Menus:

Display Sets:

**Local & House Made Charcuterie: $25 per person**
- Assorted crackers, soft crostini, grissini, olives, nuts, fried fruits, fresh berries

**Farmer’s market Vegetable Display: $15 per person**
- Selection of (2): tapenade, basil pesto, buttermilk ranch, aged balsamic, green goddess, pimento cheese
- Seasons Best Selections Such As: baby heirloom carrots, radishes, celery, toybox tomatoes, cauliflower, broccoli, asparagus, cherry peppers, mushrooms

**Artisan Cheese: $18 per person**
- Assorted crackers, soft crostini, fresh fruit, dried fruit, pepper jack, aged cheddar, blue cheese, manchego, herb gouda, port salut

**Dim Sum: $23 per person**
- Vegetable egg rolls, pork potstickers, vegetable potstickers, BBQ pork bao, mock duck bao, sweet soy sauce, sambal aioli, thai chili sauce

**Petite Sweets: $22 per person**
- Lingonberry tiramisu, s’mores cannoli’s with pistachio, chocolate truffles, macarons, petite fours

MPLS Night: Carving Stations (carving fee applies)

**Beef Ribeye: $21 per person**
- Popovers, horseradish cream, au jus, caramelized onions

**Fennell Crusted-Iowa Duroc Pork Loin: $17 per person**
- Apple compote, Dijon mustard, Hawaiian rolls

**Roasted Venison Loin: $23 per person**
- Lingonberry relish, pinot reduction sauce, warm dinner rolls

**Whole Roasted Norwegian Salmon: $18 per person**
- Salt roasted petite potatoes, dill sauce, pickled cucumbers

**Whole Roasted Turkey: $19 per person**
- Shallot-thyme gravy, soft rolls, cranberry sauce
Hosted Bar’s & Packages

*All bars include Coke products, soda, tonic, ginger ale, orange juice, cranberry juice, water, fresh fruit garnishes*

**Diamond Bar: $12 per item (on consumption)**

- Tito’s Vodka, Hendricks Gin, Banks 5 Island Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Irish Whiskey, Glenmorangie Original 10 Year Scotch
- Wente Estate Grown (CA) Chardonnay: $54 per bottle (on consumption)
- Wente Southern Hills (CA) Cabernet Sauvignon: $54 per bottle (on consumption)
- Domaine Ste. Michelle (WA) Brut: $52 per bottle (on consumption)

**Gold Bar: $12 per item (on consumption)**

- Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniels American Whiskey, Bulleit Rye Bourbon, Dewer’s 12 Year Scotch
- Greystone (CA) Chardonnay: $44 per bottle (on consumption)
- Greystone (CA) Cabernet Sauvignon: $44 per bottle (on consumption)
- Riondo Spumante DOC (Italy) Prosecco: $46 per bottle (on consumption)

**Beer Selections: *Add on to either bar setup***

**Craft: $8 per item (on consumption)**

- Summit Extra Pale Ale (Saint Paul), Excelsior Brewing Big Island Blonde (Excelsior), Schell’s Firebrick Amber (New Ulm)

**Import: $7 per item (on consumption)**

- Corona Extra (Mexico), Blue Moon (Colorado), Samuel Adams Boston Lager (Massachusetts), Stella Artois (Belgium)

**Domestic: $6 per item (on consumption)**

- Bud Light (Saint Louis), Miller Lite (Milwaukee)