

# A LA CARTE

## Coffee

Freshly Roasted Coffee or Decaffeinated Coffee . . . . .	\$ 60.00	gallon
<i>One gallon serves approx. 16 cups, one pot serves approx. 8 cups.</i>		
One gallon serves approx. 16 cups, one pot serves approx. 8 cups . . . . .	\$ 30.00	pot
Flavored Coffee Syrups . . . . .	\$ 50.00	set up
<i>(hazelnut, caramel, vanilla and sugar free vanilla)</i>		
Specialty Coffee Accompaniments . . . . .	\$ 100.00	set up
<i>(white and raw sugar cubes, chocolate shavings, fresh whipped cream and mint chocolate stir sticks)</i>		

## Hot Beverages

Herbal Tea . . . . .	\$ 60.00	gallon
<i>One gallon serves approx. 16 cups, one pot serves approx. 8 cups.</i>		
One gallon serves approx. 16 cups, one pot serves approx. 8 cups . . . . .	\$ 30.00	pot
Hot Apple Cider . . . . .	\$ 60.00	gallon
Hot Chocolate . . . . .	\$ 60.00	gallon

## Cold Beverages

Soft Drinks or Natural Spring Water . . . . .	\$ 3.75	each
Sparkling Water . . . . .	\$ 3.75	each
Bottled Fruit Juice . . . . .	\$ 4.50	each
Chilled Grip and Go Milk . . . . .	\$ 4.50	each
Fresh Lemonade, Fruit Punch or Freshly Brewed Iced Tea . . . . .	\$ 52.00	gallon
<i>One gallon serves approx. 16 cups, one pitcher serves approx. 8 cups.</i>		
One gallon serves approx. 16 cups, one pitcher serves approx. 8 cups . . . . .	\$ 26.00	pitcher
Orange, Apple or Cranberry Juice . . . . .	\$ 60.00	gallon
One gallon serves approx. 16 cups, one pitcher serves approx. 8 cups . . . . .	\$ 30.00	pitcher

## Hydration Stations

Fresh Ice Water with Sliced Lemons . . . . .	\$ 32.00	gallon
Fresh Ice Water with Sliced Cucumbers . . . . .	\$ 32.00	gallon
Fresh Ice Water with Whole Strawberries . . . . .	\$ 32.00	gallon
Fresh Ice Water with Sliced Oranges, Lemons and Limes . . . . .	\$ 32.00	gallon

## Water Service

Classroom Water Service with Hard Candies . . . . .	\$ 2.00	each*
<i>*(Per person, per four hour period)</i>		
Speaker and Head Table Water Service . . . . .	\$ 20.00	each*
<i>*(Per location, per session)</i>		
Water Cooler Service (Set up and 5 gallons) . . . . .	\$ 100.00	each*
<i>*(Water stations will be provided complimentary outside meeting rooms and in select locations throughout the general concourses with all break services)</i>		
Water Cooler Service Refresh (5 gallons) . . . . .	\$ 75.00	each

## Breakfast Eggs

Hard-Boiled Eggs . . . . .	\$ 3.00	each
Deviled Eggs . . . . .	\$ 3.00	each
Diced Ham and Cheese or Three Cheese Individual Omelets . . . . .	\$ 6.00	each
Breakfast Sandwiches . . . . .	\$ 6.00	each

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## Breakfast Pastries

Fruit-Filled Strudel . . . . .	\$ 42.00	dozen
Danish Pastries . . . . .	\$ 42.00	dozen
Scones . . . . .	\$ 45.00	dozen
Homemade Specialty Granola Bars . . . . .	\$ 45.00	dozen
Raised Donuts . . . . .	\$ 45.00	dozen
Bagels <i>With cream cheese, garden cream cheese and peanut butter</i> . . . . .	\$ 45.00	dozen
Bran Muffins . . . . .	\$ 45.00	dozen
Muffins . . . . .	\$ 45.00	dozen
Sticky Buns . . . . .	\$ 48.00	dozen
Filled Croissants . . . . .	\$ 48.00	dozen

## Sweet Treats

Cookies . . . . .	\$ 42.00	dozen
Vanilla Blondies, Chocolate and Raspberry Brownies . . . . .	\$ 42.00	dozen
Gourmet Rice Crispy Treats . . . . .	\$ 42.00	dozen
Chocolate Dipped Cookies . . . . .	\$ 45.00	dozen
Chocolate Dipped Mini Donuts . . . . .	\$ 45.00	dozen
Dessert Bars . . . . .	\$ 48.00	dozen
Savory Mini Cupcakes . . . . .	\$ 48.00	dozen
Sweet Cupcakes . . . . .	\$ 48.00	dozen
Chocolate Dipped Strawberries . . . . .	\$ 48.00	dozen
Fruit Kebabs . . . . .	\$ 48.00	dozen

## Snacks

Whole Fresh Fruit . . . . .	\$ 2.00	each
Bag of Potato Chips . . . . .	\$ 2.50	each
Churros . . . . .	\$ 3.00	each
Full Size Candy Bars . . . . .	\$ 3.00	each
Freshly Popped Popcorn Individual Cup . . . . .	\$ 2.00	each
Chicago Mix Popcorn Individual Cup . . . . .	\$ 3.00	each
Individual Yogurt Parfaits . . . . .	\$ 6.50	each
Ice Cream Treats . . . . .	\$ 5.00	each
(Serves 12)		
Snack Mix . . . . .	\$ 45.00	each
Toffee and Yogurt Covered Raisin Nut Mix . . . . .	\$ 45.00	each
Finger Sandwiches . . . . .	\$ 45.00	dozen
Five Star Nut Mix . . . . .	\$ 60.00	each
(Serves 25)		
Kettle Chips and Homemade Dips . . . . .	\$ 100.00	each
Root Vegetable Chips and Dips . . . . .	\$ 112.50	each
Tortilla Chips and Dips . . . . .	\$ 112.50	each
Fresh Fruit Platter . . . . .	\$ 112.50	each
Fresh Crudite Platter . . . . .	\$ 125.00	each
Meat and Cheese Platter . . . . .	\$ 125.00	each

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YOUR HOSPITALITY PARTNER

# BREAKFAST CONTINENTAL

Limited up to 3 hours of service and priced per person.

## Early Bird \$14.95

Assorted raised donuts  
Assorted Danish pastries  
Platters of seasonal fruit  
Chilled orange, apple and cranberry juices  
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

## Iron Range \$14.95

Assorted mini muffins  
Assorted mini fruit-filled strudel  
Platters of seasonal fruit  
Chilled orange, apple and cranberry juices  
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

## Northwoods \$15.95

Assorted freshly baked scones  
Assorted bagels with cream cheese, garden cream cheese and peanut butter  
Platters of seasonal fruit  
Chilled orange, apple and cranberry juices  
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

## Healthy Start \$15.95

Freshly baked bran muffins  
Homemade specialty granola bars  
Individual yogurt parfaits  
Chilled orange, apple and cranberry juices  
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

# BUILD YOUR OWN CREATIVE CREATIONS

Add an enhancement to your continental breakfast. Continental breakfast enhancements are limited to 90 minutes of service and priced per person.

## Yogurt Parfait \$6.95

Low fat vanilla and strawberry yogurts with your choice of ingredients to include: sliced almonds, mini chocolate chips, granola and fresh mixed berries

## Oatmeal \$6.95

Homemade oatmeal with your choice of ingredients to include: brown sugar, cinnamon and sugar blend, raisins, dried apples, sliced peaches, sliced strawberries, honey, milk and cream

## Scrambled Eggs \$6.95

Scrambled eggs with your choice of ingredients to include: shredded cheddar cheese, diced tomatoes, sliced mushrooms, diced peppers, bacon bits, diced ham, Tabasco sauce, salt and pepper

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## AFTERNOON BREAK SERVICE

Limited to 30 minutes of service and priced per person.

### Chocolate Pick Me Up \$9.95

Chocolate dipped cookies to include:  
chocolate chunk in dark chocolate, lemon zest in white chocolate and  
butterscotch oatmeal in milk chocolate  
Rice crispy treats to include: original recipe, original recipe half dipped in dark  
chocolate with white chocolate drizzle and peanut butter with chocolate chunks  
Assorted soft drinks and natural spring water  
Freshly roasted coffee and decaffeinated coffee

### Showtime \$10.95

Individual cups of movie style buttered popcorn  
Candy favorites to include: Twix, Skittles, Snickers and Reese's  
Assorted soft drinks and natural spring water  
Freshly roasted coffee and decaffeinated coffee

### Day Break \$10.95

Summerberry, peanut butter and seven layer bars  
Assorted individual ice cream treats to include: drumstick, ice cream sandwich,  
and chocolate dipped ice cream bar  
Assorted soft drinks and natural spring water  
Freshly roasted coffee and decaffeinated coffee

### Cookies, Blondies and Brownies \$10.95

A variety of freshly baked chocolate chunk, English toffee crunch,  
lemon zest and butterscotch oatmeal cookies  
Vanilla blondies, chocolate and raspberry brownies  
Assorted soft drinks, natural spring water and ice cold milk  
Freshly roasted coffee and decaffeinated coffee

### Power Hour \$11.95

Five star nut mix  
Fresh crudite platter  
Meat and cheese platter  
Assorted soft drinks and natural spring water  
Freshly roasted coffee and decaffeinated coffee

### Minnesota Harvest \$11.95

Warm homemade apple crisp with fresh whipped cream  
Butterscotch oatmeal cookies  
Assorted soft drinks and natural spring water  
Freshly roasted coffee, decaffeinated coffee and hot chocolate

## BUILD YOUR OWN CREATIVE CREATIONS

Limited to 30 minutes of service and priced per person.

### Cupcakes \$5.95

Vanilla and chocolate cupcakes with white chocolate, raspberry  
and chocolate mousse and your choice of toppings to include: English toffee  
crunch, plain mini M&M's, rainbow sprinkles, mixed nut topping, chopped Twix  
and Snickers bars, gummy bears and Oreo cookie crumbles

### Trail Mix \$6.95

Create your own blend of trail mix from a selection of ingredients to include:  
cashews, chocolate covered raisins, whole almonds, pretzels, Chex Mix,  
plain M&M's, dried cranberries and dried banana chips

### Soft Pretzels \$7.95

Toasted jumbo pretzels, hand dipped in butter with rock salt  
served with cheese sauce, yellow and stone ground mustards  
on heated carving boards

### Ice Cream \$8.95

Speckled vanilla ice cream served with your choice of toppings to include:  
fresh mixed berries, hot fudge and hot caramel sauces,  
plain mini M&M's, Oreo cookie crumbles, rainbow sprinkles,  
mixed nut topping, maraschino cherries and fresh whipped cream  
served with homemade original and chocolate-dipped waffle bowls

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## BREAKFAST PLATED SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel and mini croissants with whipped butter and preserves, freshly roasted coffee and decaffeinated coffee, hot herbal teas, ice water and orange juice. Add fresh fruit cup for \$4.00 per person.

### **Caramel Apple French Toast** \$19.95

Golden egg-battered brioche with cinnamon, sugar, caramelized apples, candied pecans and maple syrup

Served with your choice of thick-sliced applewood smoked bacon, sausage links or ham steak

### **Morning Scramble** \$20.95

Fluffy scrambled eggs with Wisconsin cheddar cheese, grilled asparagus and seasoned hash browned potatoes

Served with your choice of thick-sliced applewood smoked bacon, sausage links or ham steak

### **Classic Egg Bake** \$20.95

Eggs baked with sausage and cheddar cheese, grilled asparagus and seasoned hash browned potatoes

### **Eggs Benedict** \$21.95 (Maximum 75 people)

Canadian bacon medallions on toasted English muffins with poached eggs and hollandaise sauce, grilled asparagus and seasoned hash browned potatoes

### **Smoked Sirloin and Eggs** \$21.95

Smoked sirloin with scrambled eggs, smoked gouda and fresh herbs, grilled asparagus and seasoned hash browned potatoes

## BREAKFAST BUFFET SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel and mini croissants with whipped butter and preserves, platters of seasonal fruit, choice of seasoned hash browned potatoes or roasted red potatoes, freshly roasted coffee and decaffeinated coffee, hot herbal teas, ice water and orange juice. Buffets limited to two hours of service. Minimum of 25 guests.

### **Farmer's Breakfast** \$23.95

Scrambled eggs with cream cheese and fresh herbs  
Applewood smoked bacon and sausage links

### **Early Riser** \$24.95

Scrambled eggs with cream cheese and fresh herbs  
Cream cheese blintzes with strawberry preserves and sour cream  
Applewood smoked bacon and sausage links

### **Great Start** \$24.95

Scrambled eggs with cream cheese and fresh herbs  
Caramel apple french toast with candied pecans and maple syrup  
Applewood smoked bacon and sausage links

### **Sunrise** \$25.95

Sausage and cheddar cheese egg bake  
Spinach and goat cheese egg bake

## **Chef Attended Enhancements**

\*Chef required - \$120.00 per chef, one chef recommended for every 50 guests.

### **\*Pancake Station** \$6.00 per person

Made to order with choice of ingredients to include:  
mini chocolate chips, bacon bits, fresh berries, roasted apples, walnuts, maple syrup and whipped butter

### **\*Belgian Waffle Station** \$6.00 per person

Maple syrup, whipped butter, fresh mixed berries and fresh whipped cream

### **\*Omelet Station** \$7.00 per person

Made to order with choice of ingredients to include:  
applewood smoked bacon, sausage, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar and American cheeses

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