

# LUNCHEON SALADS & WRAPS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.  
Add one of our great soups or salads to your luncheon for just \$4.00 per person.

## Salads

Served with baskets of gourmet rolls with whipped butter.

### Garden Vegetable Quinoa \$18.95

Broccoli, cauliflower, cucumber, radish, tomatoes, carrots, peas, red onion and quinoa in lemon dill vinaigrette, served over spring greens with sunflower seeds

### Cranberry Chicken \$18.95

Mixed greens and spinach with grilled chicken breast, strawberries, blue cheese crumbles, dried cranberries and walnuts, served with balsamic vinaigrette

### Asian Chicken \$18.95

Mixed greens and hearts of romaine with grilled chicken breast, mandarin oranges, cilantro, almonds, scallions, sweet red bell peppers and crispy wontons, served with sesame soy dressing

### Chicken Cobb \$19.95

Mixed greens and hearts of romaine, grilled chicken breast, chopped bacon, hard-boiled eggs, tomatoes and blue cheese, served with avocado ranch dressing

### Chicken and Roasted Red Beet \$19.95

Spinach with grilled chicken, roasted red beets, goat cheese and candied almonds, served with tarragon shallot vinaigrette

## Wraps

Served with Chef's choice of side salad and a fresh kosher pickle.

### Southwestern \$18.95

Grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and shredded lettuce in a jalapeño-cheddar wrap with ranch mayo

### Buffalo Chicken \$18.95

Breaded chicken, shredded cheddar, romaine and celery tossed in a blue cheese hot sauce in a sun dried tomato wrap

### Grilled Chicken Club \$18.95

Grilled chicken breast, thick-sliced applewood smoked bacon, havarti cheese, shredded lettuce and tomatoes in an herb wrap with spicy smoked tomato aioli

### Roasted Turkey \$19.95

Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry mayo in a spinach wrap

### Italian \$19.95

Roasted turkey, salami, parmesan, cucumber, tomato and romaine with a creamy Italian vinaigrette in an herb wrap

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# LUNCHEON SANDWICHES AND HOT CLASSICS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

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## Cold Sandwiches

Served with Chef's choice of side salad and a fresh kosher pickle.

### Rosemary Chicken Salad \$18.95

Shredded chicken, pecans, dried cranberries, apple, shallots and rosemary with leaf lettuce on a freshly baked croissant

### Smoked Pit Ham \$18.95

Smoked pit ham with muenster cheese, candied red onion and leaf lettuce on sauerkraut bread with dijonnaise

### Gouda Chicken \$18.95

Grilled chicken breast, smoked gouda, charred red onion and arugula with honey bbq aioli on a kaiser roll

### California Turkey \$19.95

Roast turkey, cucumber, avocado, tomatoes, shredded romaine, red onion and garlic mayo on ciabatta hoagie

### Chicken Caprese \$19.95

Grilled chicken breast, mozzarella cheese, roma tomatoes and spinach drizzled with balsamic on torta bread with boursin cheese and basil pesto spread

### Turkey, Brie and Apple \$19.95

Roasted turkey breast, brie cheese, sliced granny smith apples and spinach on a freshly baked croissant with honey mustard dressing

## Hot Classics

### Chicken Chimichanga \$20.95

Shredded chicken and cheese filled tortilla, fried and topped with green chili cheese sauce over Spanish rice served with tortilla chips and salsa

### Stromboli \$20.95

Pepperoni, sausage, mozzarella and marinara sauce wrapped in pizza dough, served with roasted vegetables

### Open Faced Italian Beef Sandwich \$20.95

Shredded beef with peppers, onions and mushrooms with Italian demi-glace over toasted hoagie, served with creamy mashed potatoes

### Open Faced Hot Turkey Sandwich \$20.95

Sliced turkey breast on grilled sourdough bread with creamy mashed potatoes, herb stuffing, turkey gravy and cranberry relish

## Hot Classics (continued)

Served with fresh bread basket.

### Shells and Cheese \$21.95

Chicken and andouille sausage tossed with shells and four cheese sauce

### Swedish Meatballs \$21.95

Beef meatballs smothered with savory Swedish sauce served over white rice with vegetable medley

### Beef and Broccoli \$21.95

Thinly sliced beef sautéed in garlic and white wine with broccoli in ginger soy sauce over white rice

### Tomato Basil Chicken Penne \$21.95

Grilled and sliced chicken breast tossed with penne pasta and garlic cream sauce, topped with tomato, basil and parmesan cheese

### Chicken and Dumplings \$22.95

Tender stewed chicken served with dumplings and homestyle chicken gravy with roasted vegetables

### Chicken Cutlet \$22.95

Tender chicken breast breaded and fried golden brown with country peppered gravy, creamy mashed potatoes and roasted vegetables

### Three Cheese Stuffed Shells \$22.95

Three cheese and Italian herb stuffed shells with rich bolognese sauce

### Midwest Meatloaf \$22.95

Meatloaf served with a full flavored mushroom sauce, roasted vegetables and creamy mashed potatoes

### Parmesan Chicken \$22.95

Pan seared breaded chicken cutlet topped with fresh mozzarella on Italian marinara sauce served with penne tossed in alfredo sauce and julienne vegetables

### Short Rib Stroganoff \$22.95

Braised beef short rib stroganoff served over egg noodles in traditional mushroom and beef demi-glace

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# LUNCHEON STARTERS

## Soups

Luncheon entrées include your choice of one soup or salad.

**Minnesota Chicken Wild Rice**  
**Tomato Basil**  
**Butternut Squash**

## Salads

Luncheon entrées include your choice of one soup or salad.

### Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with ranch dressing

### Caesar

Romaine wedge, shaved parmesan and croutons, finished with Caesar dressing

### Asian

Mixed greens and romaine lettuce with carrots, cucumber, purple cabbage, peanuts and cilantro, served with sesame ginger vinaigrette

### Greek

Chopped romaine lettuce, red onion, cucumber, roma tomatoes, chickpeas, feta cheese and kalamata olives, served with Greek vinaigrette

### BLT

Spinach topped with bacon, roma tomato, hard-boiled egg and shredded carrot, served with honey mustard dressing

### Apple and Dried Cherries

Mixed greens with apples, dried cherries and scallions, finished with apple cider vinaigrette

### Watermelon Quinoa

Bibb lettuce, watermelon, cucumber, quinoa and fresh mint, served with raspberry lime vinaigrette

### Strawberries and Peaches

Spinach with strawberries, peaches and walnuts, served with strawberry vinaigrette

### Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa and candied walnuts, finished with tarragon shallot vinaigrette

### Grilled Vegetable

Mixed greens topped with grilled summer squash, asparagus, bell peppers and roma tomatoes with mozzarella pearls, finished with balsamic dressing

## Signature Soups

Available at an additional cost per person.

**Baked Potato Beer Cheese** \$3.00  
**Tenderloin Chili** \$4.00  
**Lobster Bisque** \$5.00

## Signature Salads

Available at an additional cost per person.

### Classic Wedge

 \$1.00

Artisan iceberg lettuce wedge, crumbled blue cheese, bacon and tomatoes, served with ranch dressing

### Spinach and Poached Pear

 \$2.00

Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

### Caprese

 \$2.00

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun dried tomato pesto

### The St. Paul Grill Strawberry Spinach

 \$3.00

Fresh spinach, sliced strawberries and brie cheese, served with raspberry poppy seed dressing

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# LUNCHEON ENTRÉES

Includes baskets of fresh gourmet rolls with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

## Roasted Skewers

Served with a vegetable skewer

### Mango Chicken \$24.95

Chicken skewer with mango orange glaze and autumn rice

### Whiskey Glazed Steak \$24.95

Steak skewer with whiskey glaze and creamy mashed potatoes

### Blackberry Habañero Chicken \$25.95

Chicken skewer with blackberry habañero sauce and autumn rice

### Ginger Soy Steak \$25.95

Steak skewer with ginger soy glaze and autumn rice

## Chicken Calistoga \$24.95

Spinach and Swiss cheese stuffed chicken breast with brandy cream sauce

## Pineapple Chicken \$24.95

Marinated chicken breast with honey pineapple sauce

## Gruyère Chicken \$25.95

Gruyère cheese over seared chicken breast with classic soubise sauce

## Lemon Parsley Chicken \$25.95

Sautéed chicken breast served with lemon and parsley sauce

## Honey Mustard Chicken \$25.95

Slow roasted chicken breast served with honey mustard sauce

## Five Spice Chicken \$25.95

Five spice roasted chicken breast with orange blossom honey, orange and lingonberry coulis

## Oven Roasted Chicken \$26.95

Slow roasted, skin-on chicken breast marinated in garlic, thyme, bay leaf and lemon, served with jus lie

## Caprese Chicken \$26.95

Grilled chicken breast stuffed with fresh mozzarella, tomatoes and basil, topped with lemon basil cream sauce

## Sage Rubbed Pork Tenderloin \$26.95

Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glace

## Savory Braised Beef Pot Roast \$26.95

Savory tender beef with celery, onion, carrots and potatoes in a rich burgundy beef sauce

## House Smoked Sirloin \$26.95

Hand carved tender smoked sirloin served with our signature bourbon sauce

## Tournedo of Beef \$28.95

Tournedo of beef, grilled medium rare with roasted garlic and herb demi-glace

## Glazed Salmon \$28.95

Honey and soy marinated salmon, grilled with sweet sesame ginger lime sauce

## Burgundy Braised Short Rib \$28.95

Burgundy braised, boneless beef short rib

## Tournedo of Beef

Tournedo of beef, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

### Gruyère Chicken \$30.95

Gruyère cheese over seared chicken breast with classic soubise sauce

### Lemon Parsley Chicken \$30.95

Sautéed chicken breast served with lemon and parsley sauce

### Champagne Chicken \$31.95

Sautéed chicken breast served with champagne cream sauce

### Chardonnay Chicken \$31.95

Grilled chicken breast served with chardonnay cream sauce

### Chicken Piccata \$31.95

Sautéed chicken breast with lemon butter caper sauce

### Grilled Salmon \$31.95

Grilled fillet of salmon with dill beurre blanc

### Shrimp Scampi \$32.95

Sautéed with white wine, lemon & garlic butter sauce

### Broiled Mahi Mahi \$32.95

Fillet of mahi mahi with citrus parsley sauce

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## LUNCHEON DESSERT SELECTIONS

### Chocolate Pot du Crème \$5.00

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

### Salted Caramel Cheesecake \$5.00

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate decolette

### Individual Apple Pie \$5.00

Chopped cinnamon and sugared apples topped with flaky homemade pie crust, garnished with white mousse and caramel drizzle

### Chocolate Decadence Cake \$6.00

Slow baked flourless chocolate cake topped with white chocolate raspberry mousse, served with raspberry coulis

### Grandma's Carrot Cake \$6.00

Layered carrot cake with pecans and pineapple, topped with cream cheese frosting, chopped walnuts and caramel

### Neapolitan Martini \$5.00

Dark chocolate pot du crème with strawberry panna cotta, garnished with white chocolate mousse and topped with a fresh strawberry

### Grasshopper Martini \$5.00

A parfait of chocolate pot du crème and Crème de Menthe mousse with a chocolate mint swizzle stick

### Apple Cranberry Martini \$6.00

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

### Salty Caramel Panna Cotta Martini \$6.00

Milk chocolate pot du crème layered with vanilla panna cotta, salty caramel sauce, topped with white chocolate mousse and a chocolate decolette

### Key Lime Martini \$6.00

Sugared graham cracker crumbs topped with lime panna cotta, salted vanilla panna cotta, white chocolate mousse and a lime wheel

## FAMILY STYLE DESSERT PLATTERS

(Family Style Dessert Platters serve 8-10)

### Cookies \$42.00

12 assorted freshly baked cookies to include: chocolate chunk, English toffee crunch, lemon zest and butterscotch oatmeal sprinkled with M&M's

### Rice Crispy Treats \$42.00

12 assorted gourmet rice crispy treats to include: original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with milk chocolate chunks, sprinkled with M&M's

### Chocolate Dipped Cookies \$45.00

12 dipped cookies to include: chocolate chunk in dark chocolate, lemon zest in white chocolate and butterscotch oatmeal in milk chocolate garnished with chocolate dipped strawberries and pineapple

### Dessert Bars \$48.00

12 assorted dessert bars to include: summerberry, peanut butter and seven layer

### Dessert Shooters \$54.00

12 assorted dessert shooters to include: lemon mousse with berries, salty caramel panna cotta and red velvet pot du crème

### Mini Tartlets \$60.00

12 assorted tartlets to include: mini lemon tartlet, mini peanut butter tartlet and mini chocolate cream tartlet garnished with chocolate dipped strawberries and pineapple

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**MHC** *Culinary*  
**GROUP**  
MORRISSEY HOSPITALITY COMPANIES



YOUR HOSPITALITY PARTNER

*A twenty two percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.*

# LUNCHEON BUFFETS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water. Minimum of 25 guests. Limited to two hours of service. Add one of our great soups to your luncheon buffet selection for just \$4.00 per person.

## Downtown Deli \$22.95

Kettle style chips with homemade spinach dip, pasta salad and fresh fruit salad  
Platter of pre-made deli sandwiches to include: roasted turkey with Swiss cheese and cranberry mayo on croissant, ham with havarti cheese and honey mustard on ciabatta hoagie and rosemary chicken salad on herb focaccia  
Chef's selection of assorted freshly baked cookies

## Wrap It Up \$24.95

Kettle style chips with homemade spinach dip  
Pasta salad and fresh fruit salad  
Grilled Chicken Club - Grilled chicken breast, applewood smoked bacon, havarti cheese, lettuce and tomatoes in an herb wrap with spicy smoked tomato aioli  
Roasted Turkey - Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry mayo in a spinach wrap  
Southwestern - Fire roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and lettuce in a jalapeño-cheddar wrap with ranch mayonnaise  
Chef's selection of assorted freshly baked brownies and blondies

## The Market Deli \$26.95

Kettle style chips with homemade spinach dip, potato salad and fresh fruit salad  
A platter of thinly sliced deli meats to include: roasted turkey, ham and top round of beef served with leaf lettuce, tomatoes, red onions, Wisconsin cheddar, jalapeño-jack and Swiss cheeses and kosher pickles  
Mayonnaise and whole grain mustard  
Freshly baked rolls and sandwich breads  
Chef's selection of assorted dessert bars

## Twin Cities BBQ \$28.95

Mini corn bread muffins with whipped honey butter, potato salad, coleslaw, fresh fruit salad, corn on the cob and homestyle baked beans  
Rosemary chicken salad, bbq pulled pork and Jack Daniel's pulled sirloin  
Mini buns and Chef's selection of assorted pies

## Backyard Grill \$30.95

BLT salad, coleslaw, fresh fruit salad  
Homestyle baked beans and seasoned wedge fries  
Bourbon marinated chicken breast with grilled fresh pineapple slices  
Third pound burgers with sautéed mushrooms and onions with leaf lettuce, tomatoes, red onions, Wisconsin cheddar, jalapeño-jack and Swiss cheeses, kosher pickles, mayonnaise, ketchup and whole grain mustard  
Freshly baked buns and Chef's selection of assorted dessert bars

## Asian \$26.95

Gourmet rolls with whipped butter  
Asian salad  
Lo mein salad with Napa cabbage, bok choy and shiitake mushrooms with sesame dressing  
Poppy seed fruit salad, stir-fry vegetables and jasmine fried rice  
Mirin and lemongrass marinated chicken breast with ponzu sauce  
Teriyaki marinated strip steak  
Fortune cookies

## Fiesta \$26.95

Hand-fried tricolor corn tortilla chips with homemade fresh tomato salsa  
Garden salad served with ranch dressing  
Black bean roasted corn salad, fresh fruit salad, refried beans and Spanish rice  
Southwestern chicken and sirloin strips with sautéed onions and peppers  
Served with guacamole, sour cream, pico de gallo, shredded cheddar cheese, jalapeños and warm flour tortillas  
Cinnamon churros

## Italian \$28.95

Parmesan garlic bread and soft bread sticks  
Caesar salad  
Pasta salad, fresh fruit salad, grilled fresh seasonal vegetables  
Fresh julienne pesto chicken breast over linguine with roasted red peppers, mushrooms and tomatoes  
Meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses layered in pasta sheets and baked in rich tomato sauce  
Vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses layered in pasta sheets baked in alfredo sauce  
Individual Tiramisu

## Kellogg Boulevard \$30.95

Gourmet rolls with whipped butter  
Strawberries and peaches salad  
Marinated tomatoes with mozzarella salad and fresh fruit salad  
Fresh seasonal vegetables and roasted potatoes  
Grilled chicken breast with chardonnay cream sauce  
Sliced sirloin topped with our signature bourbon sauce  
Chef's selection of assorted desserts

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