

# SAINT PAUL RIVERCENTRE

The Saint Paul RiverCentre is consistently ranked among the Twin Cities' most distinguished and unique venues to offer a distinctive setting for corporate meetings and events, memorable celebrations, extravagant galas and elegant wedding receptions. Conveniently located in the heart of the arts and entertainment district of downtown Saint Paul, Saint Paul RiverCentre is within walking distance to such premier and historic destinations such as the Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, 317 on Rice Park Event Center, and Xcel Energy Center. All of this and more makes the Saint Paul RiverCentre an unmatched opportunity to combine a convention or trade show with a wide variety of quality entertainment experiences.

At MH Culinary Group, we are more than just a caterer, we are your hospitality partner. Having developed a specialty for planning and executing premier events, we understand the importance of providing an amazing experience for you and your guests. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come! Food is our passion but detail is our obsession. See for yourself why so many companies, foundations, and associations trust MH Culinary Group with their important events.

## GENERAL INFORMATION & POLICIES

### The Space

The cornerstone of Saint Paul RiverCentre is flexibility. Offering more than 100,000 square feet of flexible exhibition space, a 27,000 square foot grand ballroom and fifteen distinctive meeting rooms from 886 to 1,364 square feet, spaces can be easily configured to accommodate varied sizes of events from a meeting for a dozen associates to a gala for thousands. Picturesque views of the Mississippi River, contemporary décor and an amazing, three-story exhibit hall rotunda helps to create a welcoming and beautiful landscape perfect for any size event.

### Sustainability

Saint Paul RiverCentre has been recognized as a national leader in sustainability and is one of the only venues in the world to possess three specific sustainability certifications: LEED Platinum, Green Globes, and EIC Gold. Focusing on six main topics: waste, energy, water, environmental procurement, air quality, and staff & community engagement, Saint Paul RiverCentre continually looks for ways to reduce the environmental impact of their operations. To learn more about our efforts and how your event can contribute, contact your Catering Sales Manager or visit our dedicated sustainability site at [www.rivercentre.org/sustainability](http://www.rivercentre.org/sustainability).

### Food with a Conscience

Our dedication to doing things right carries through to offering sustainable catering at your event. We can create menus using food that is sourced locally and grown and raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm to table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

### Menu Selection

Our menus offer a vast selection of food and beverage options at a wide range of price points. You can select your favorite menu from the varied options or, if you have something specific in mind, your Catering Sales Manager along with our Executive Chef will be happy to tailor a menu to your preferences.

### Special Dietary Accommodations

MH Culinary Group is committed to helping clients meet their dietary needs. We are able to accommodate a variety of special dietary requests, including vegan, vegetarian, gluten free, dairy free and nut and/or peanut free. Halal and Kosher meal options can also be arranged. Please notify your Catering Sales Manager no later than two weeks in advance of your event for Halal or Kosher meal options and pricing. All other special dietary requests may be provided with the final guarantees.

### Pricing

Prices are quoted in advance of the event but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty days. All prices are subject to a 25% service charge and applicable sales tax. When requesting a multiple entrée selection, a multiple entrée fee of \$2.50 per person will apply. We request that the same accompaniments be selected for all entrées.

### Confirmation of Event/Deposit

To confirm the event, a non-refundable deposit of 100% of estimated charges is required with the signed catering contract and catering event orders fourteen days prior to your event in order for services to occur.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the contract holder will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund will be issued within thirty business days. To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event. No billing will be processed to the credit card on file unless authorized or final payment is not received within ten days of being invoiced.

All checks for food and beverage are to be made payable to MH Culinary Group. MH Culinary Group accepts Mastercard, Visa, Discover and American Express for up to a maximum of five thousand dollars (\$5,000.00) per event. The above policies may not be modified without the written consent of an Executive Officer of MH Culinary Group.



# GENERAL INFORMATION & POLICIES

## Guarantees

To ensure proper planning and execution of the event, the client is required to guarantee the number of attendees. The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. The client assumes the responsibility to establish guaranteed attendance. Any change in the guaranteed number of guests is also the responsibility of the client. Guarantee changes must be communicated in writing and must meet the time constraints specified below. In the event time constraints are not met, charges will be based on the original estimated attendance on the catering event orders.

It is necessary that the guaranteed number of guests be confirmed by 10:00 a.m., five business days prior to your event. For example, an event scheduled on a Monday must be confirmed by 10:00 a.m. the preceding Monday. MH Culinary Group will allow for numbers greater than the guarantee by preparing seating, place settings and meals for 3% over the guaranteed attendance to a maximum of thirty. The 3% overage will be a vegetarian selection. When requesting additional seating above and beyond MH Culinary Group's standard for meal functions, an over-set fee of \$2.50 will apply for each additional seat provided and a fee of \$7.50 will apply for each additional place setting provided.

## Special Events

Functions of 2,000 guests or more are considered "special events". These events require customized menus due to the logistical planning involved, as well as additional labor and equipment needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and equipment rental charges. Please contact your Catering Sales Manager for more information.

## Catering Event Orders

In order to ensure the availability of all items, be sure that your signed catering event orders are received by the catering office fourteen days prior to the event date.

## Water Service

Your Catering Sales Manager would be pleased to coordinate all water service needs for your speakers, staff and attendees based on the fee schedule outlined in the menu.

## Coat Check

MH Culinary Group offers coat check services. One attendant per 100 guests will be provided for a fee of \$40.00 per hour, per attendant. A four hour minimum is required. In addition, a fee of \$2.00 per item checked will apply. This \$2.00 fee may be paid in cash by the attendee or hosted by the client.

## Catering Service

Due to staffing requirements, the following charges and minimums apply to all catering services. Catering services will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed \$480.00 per three hour period. If sales are not reached, a labor fee of \$240.00 will be applied for each period the minimum is not met.

## Bar Service

Catering bar services will be provided for a fee of \$60 per hour, per bartender for the duration the bar is scheduled to be open.

For cash bar service, one bartender will be scheduled for every 125 guests. For host bar service, one bartender will be scheduled for every 75 guests. If requested, additional bartenders can be provided for a fee of \$60 per hour, per bartender, per three hour minimum period.

## Last Call for Alcohol

Bar service will conclude at least fifteen minutes prior to the building vacate time contracted with last call occurring at least thirty minutes prior to the bar closing.

## Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption without approval from an Executive Officer of MH Culinary Group. For select events, donated wine and champagne will be permitted provided the following criteria are met:

- Written requests shall be submitted to the Catering Department thirty days prior to the event stating the selection, quantity and delivery date.
- If approved, a corkage fee of \$25.00 per bottle (750ml) will be charged for all wine and champagne brought on the premises. Corkage fees are subject to the 24% service charge and applicable sales tax.
- All donated product that will be served at the event must be invoiced by the donating vendor to MH Culinary Group. The invoice must come with a \$0.00 balance due to MH Culinary Group.
- No donated product will be accepted without a proper invoice.
- No product will be returned or removed from the premises at the conclusion of the event.

Minnesota State Law states: Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. MH Culinary Group reserves the right to refuse service to anyone at any time.



# GENERAL INFORMATION & POLICIES

## Off Premise Service

A transportation fee and a per person set-up fee will apply to all full service off premise catering events. Food & beverage minimums apply to all off-premise catering events based on the type and scope of the event.

## Exclusivity

MH Culinary Group retains the exclusive right to provide and control the sale of all food and beverage catering services requested for the Saint Paul RiverCentre.

## Health and Insurance Regulations

The Minnesota Department of Health does not allow the removal of food from the premise once it has been prepared, served, displayed, or held for service.

## Liability

MH Culinary Group does not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility whether prior to, during, or following the event.

## Sampling and Serving of Food and Non-Alcoholic Beverage

Saint Paul RiverCentre retains the exclusive right to provide, control, and retail all food and beverage services throughout the facility for events including catering, concessions, novelties, the sale of alcoholic and non-alcoholic beverages and retain any revenues. The exclusive rights may be waived in case of trade/exhibit shows or conventions that are of a food and or beverage nature and are not open to the general public. Waivers must be made by Saint Paul RiverCentre in advance of the show.

Exhibitors may only exhibit merchandise which they normally serve or produce in the ordinary course of their business and may only distribute such quantities that are reasonable in regards to the purpose of promoting the merchandise. Food service exhibitors may distribute food sampling in the contracted areas only and must not be competitive with the food and beverage services offered for sale by the facility's food and beverage providers. All sampling must be approved in advance by MH Culinary Group

Exhibitors and show managers are not permitted to bring food, beverage and or alcoholic beverages for use in their hospitality or backstage areas.

If exhibitors require food to be cooked or heated at one of their exhibits, they must contact the Catering Department for arrangements. No one is to use the kitchen or any of the service areas without direct approval and involvement of MH Culinary Group.

Any exhibitors giving away and/or selling food and beverage products must have a permit and all appropriate fees on file with the Minnesota Department of Health. Exhibitors will also be fully responsible for any and all liabilities that may result from the consumption of their products and not MH Culinary Group, the Saint Paul RiverCentre nor the City of Saint Paul.

## About MH Culinary Group

Morrissey Hospitality is committed to providing restaurant quality dining experiences that enliven the senses, anticipate the unexpressed service needs of our guests, and accentuate any event regardless of size or location. Discover why MH Culinary Group is looked to by some of the most notable organizations in the Twin Cities.

## Morrissey Hospitality

6 West 5th Street, Suite 400, Saint Paul, MN 55102 (651) 221-0815 [morrisseyhospitality.com](http://morrisseyhospitality.com)

## Saint Paul RiverCentre

175 West Kellogg Boulevard, St. Paul, MN 55102 (651) 265-4800 [rivercentre.org](http://rivercentre.org)

## The Saint Paul Hotel

350 Market Street, Saint Paul, MN 55102 (651) 292-9292 [saintpaulhotel.com](http://saintpaulhotel.com)

## Water Street Inn

101 Water Street S, Stillwater, MN 55082 (651) 439-6000 [waterstreetinn.us](http://waterstreetinn.us)

## LaQuinta Inn & Suites by Wyndham

700 Bielenberg Dr. Woodbury, MN 55125 (855) 680-3239 [wyndhamhotels.com](http://wyndhamhotels.com)

## Tattersall Distilling River Falls

1777 Paulsen Rd, River Falls, WI 54022 (855) 680-3239 [wyndhamhotels.com](http://wyndhamhotels.com)

## Bunker Hills Golf Club & Event Center

12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763) 951-7276 [bunkerhillsgolf.com](http://bunkerhillsgolf.com)

## Tria Restaurant, Bar & Event Center

5959 Centerville Road, North Oaks, MN 55127 (651) 426-9222 [triarestaurant.com](http://triarestaurant.com)

## The St. Paul Grill

350 Market Street, St. Paul, MN 55102 (651) 224-7455 [stpaulgrill.com](http://stpaulgrill.com)

## Kendall's Tavern & Chophouse

12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763) 755-1234 [kendallstc.com](http://kendallstc.com)

## Stockyards Tavern & Chophouse

456 Concord Exchange S. So. St. Paul, MN 55075 (651) 350-7743 [stockyardstc.com](http://stockyardstc.com)

## Momento

360 St. Peter Street, Saint Paul, MN 55102 (651) 223-7000 [momento-stp.com](http://momento-stp.com)

## Admiral D's Waterfront Tavern

4424 Lake Ave S, White Bear Lake, MN 55110 (651) 426-3444 [admiraldswbl.com](http://admiraldswbl.com)

## The Freight House

305 Water Street S, Stillwater, MN 55082 (651) 439-5718 [thefreighthouse.com](http://thefreighthouse.com)

## Seventh Street Truck Park

214 7th St W, Saint Paul, MN 55102 (651) 340-8431 [truckparkusa.com](http://truckparkusa.com)

## New Bohemia

222 7th St W, Saint Paul, MN 55102 (651) 330-8267 [newbohemiausa.com](http://newbohemiausa.com)

## Bad Waitress

2 E 26th St, Minneapolis, MN 55404 (612) 872-7575 [thebadwaitress.com](http://thebadwaitress.com)

## Headwaters Cafe

175 West Kellogg Boulevard, St. Paul, MN 55102 (651) 726-8402 [rivercentre.org](http://rivercentre.org)



# A LA CARTE

## Coffee

Freshly Roasted Coffee or Decaffeinated Coffee . . . . .	\$ 80.00	gallon
One gallon serves approx. 16 cups, one pot serves approx. 8 cups . . . . .	\$ 40.00	pot
Flavored Coffee Syrups . . . . .	\$ 50.00	set up
(hazelnut, caramel, vanilla, and sugar-free vanilla)		
Specialty Coffee Accompaniments . . . . .	\$ 125.00	set up
(vanilla sugar, white and dark chocolate shavings, fresh whipped cream, and mint chocolate stir sticks)		

## Hot Beverages

Herbal Tea . . . . .	\$ 80.00	gallon
One gallon serves approx. 16 cups, one pot serves approx. 8 cups . . . . .	\$ 40.00	pot
Hot Apple Cider . . . . .	\$ 64.00	gallon
Hot Chocolate . . . . .	\$ 64.00	gallon

## Cold Beverages

Soft Drinks or Dasani Bottled Water . . . . .	\$ 4.50	each
Sparkling Water . . . . .	\$ 4.50	each
Bottled Fruit Juice . . . . .	\$ 5.50	each
Chilled Bottled Milk . . . . .	\$ 5.50	each
Lemonade, Fruit Punch, or Iced Tea . . . . .	\$ 64.00	gallon
	\$ 32.00	pitcher
Orange, Apple, or Cranberry Juice . . . . .	\$ 80.00	gallon
	\$ 40.00	pitcher

## Infused Water

Fresh Ice Water with cucumber, lemon, and mint . . . . .	\$ 34.00	gallon
Fresh Ice Water with raspberry, lime, and basil . . . . .	\$ 34.00	gallon
Fresh Ice Water with watermelon, and basil . . . . .	\$ 34.00	gallon
Fresh Ice Water with orange, strawberry, and mint . . . . .	\$ 34.00	gallon

## Water Service

Classroom Water Service with Hard Candies . . . . .	\$ 2.00	each*
*(Per seat, per four-hour period)		
Speaker and Head Table Water Service . . . . .	\$ 20.00	each*
*(Per location, per session)		
Water Cooler Service (Setup and 5 gallons) . . . . .	\$ 125.00	each*
Water Cooler Service Refresh (5 gallons) . . . . .	\$ 75.00	each

## Breakfast Eggs

Hard-Boiled Eggs . . . . .	\$ 3.50	each
Three Cheese Omelet . . . . .	\$ 8.00	each
Diced Ham and Cheese Omelet . . . . .	\$ 8.00	each
Breakfast Sandwiches . . . . .	\$ 8.00	each

# A LA CARTE

## Breakfast Pastries

MH Specialty Granola Bars . . . . .	\$ 45.00	dozen
Fruit-Filled Strudel . . . . .	\$ 45.00	dozen
Scones . . . . .	\$ 45.00	dozen
Danish Pastries . . . . .	\$ 45.00	dozen
Raised Donuts . . . . .	\$ 48.00	dozen
Bagels with cream cheese, honey walnut cream cheese, and peanut butter . . . . .	\$ 48.00	dozen
Muffins . . . . .	\$ 48.00	dozen
Filled Croissants . . . . .	\$ 51.00	dozen
Maple Bacon Donuts . . . . .	\$ 51.00	dozen
Udi's Individually Wrapped Muffins - Gluten Free . . . . .	\$ 75.00	dozen

## Sweet Treats

Cookies . . . . .	\$ 45.00	dozen
Chocolate-dipped Cookies . . . . .	\$ 48.00	dozen
Brownie Trio . . . . .	\$ 48.00	dozen
Gourmet Rice Crispy Treats . . . . .	\$ 48.00	dozen
Dessert Bars . . . . .	\$ 51.00	dozen
Savory Mini Cupcakes . . . . .	\$ 51.00	dozen
Sweet Cupcakes . . . . .	\$ 51.00	dozen
Chocolate Dipped Strawberries . . . . .	\$ 51.00	dozen
Fruit Kebabs . . . . .	\$ 51.00	dozen
Kind Bars - Gluten Free . . . . .	\$ 75.00	dozen

## Snacks

(Individually Portioned Snacks)

Whole Fresh Fruit . . . . .	\$ 3.00	each
Freshly Popped Popcorn (Individual Cup) . . . . .	\$ 4.00	each
Bags of Potato Chips . . . . .	\$ 4.00	each
Full Size Candy Bars . . . . .	\$ 4.00	each
Popcorn Mix (Individual Cup) . . . . .	\$ 5.00	each
Ice Cream Treats . . . . .	\$ 5.00	each
Individual Yogurt Parfaits mixed berry or mango . . . . .	\$ 7.00	each
Soft Salted Pretzels with yellow and whole grain mustards . . . . .	\$ 7.00	each
Snack Mix . . . . .	\$ 7.00	each
Toffee and Yogurt-covered Raisin Nut Mix . . . . .	\$ 7.00	each
Five Star Nut Mix . . . . .	\$ 8.00	each

(Serves 25)

Potato Chip Trio . . . . .	\$ 112.50	each
Kettle Chips and Dips . . . . .	\$ 112.50	each
Root Vegetable Chips and Dips . . . . .	\$ 150.00	each
Tortilla Chips and Dips . . . . .	\$ 150.00	each
Fresh Fruit Platter . . . . .	\$ 150.00	each
Fresh Crudite Platter . . . . .	\$ 150.00	each
Meat and Cheese Platter . . . . .	\$ 162.50	each
Petite Sandwiches . . . . .	\$ 187.50	each

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



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

# BREAKFAST CONTINENTAL

Limited to 3 hours of service and priced per person.

## Iron Range \$20.95

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

## Early Bird \$20.95

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

## Northwoods \$22.95

Assorted freshly baked mini scones  
Assorted bagels with cream cheese, honey walnut 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 \$23.95

Build your own oatmeal or yogurt parfait  
Toppings include: sliced almonds, mixed berries, granola, dried cranberries, maple syrup, cinnamon-sugar, cream, and almond milk  
Platters of seasonal fruit  
Chilled orange, apple, and cranberry juices  
Freshly roasted coffee, decaffeinated coffee, and hot herbal teas

# CONTINENTAL ENHANCEMENTS

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

## Yogurt Parfait \$8.00

Low-fat vanilla and plain yogurts with your choice of ingredients to include: granola, toasted almonds and coconut, dried cranberries, fresh mixed berries, and diced mangoes

## Oatmeal \$8.00

Steel cut oatmeal with your choice of ingredients to include: brown sugar, cinnamon, raisins, dried cranberries, fresh mixed berries, milk, and cream

## Scrambled Eggs \$8.00

Choice of:

- Scrambled eggs with spinach, tomatoes, and feta cheese
- Scrambled eggs with breakfast sausage, sauteed onions, and cheddar cheese
- Scrambled eggs with turkey sausage, green onions, and smoked Gouda

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# AFTERNOON PACKAGE BREAK SERVICE

Limited to 60 minutes of service and priced per person.

## Trail Mix \$12.95

Create your own blend of trail mix from a selection of ingredients.  
Options include: pretzel sticks, dried cranberries, plain M &M's, roasted peanuts, yogurt-covered raisins, and Chex Mix  
Assorted soft drinks and Dasani bottled water  
Freshly roasted coffee and decaffeinated coffee

## Showtime \$12.95

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

## Ice Cream Sundae \$12.95

Vanilla bean and chocolate ice cream  
Toppings to include: warm-chocolate and caramel sauces, rainbow sprinkles, Oreo cookie crumbles, waffle cone pieces, crushed peanuts, maraschino cherries, and fresh whipped cream  
Assorted soft drinks and Dasani bottled water  
Freshly roasted coffee and decaffeinated coffee

## Cookies and Brownies \$13.95

A variety of freshly baked chocolate chip, salted caramel white chocolate, lemon blueberry and oatmeal cranberry cookies  
Raspberry swirl, peanut butter chocolate and pecan white chocolate chunk brownies  
Assorted soft drinks, Dasani bottled water and ice cold milk  
Freshly roasted coffee and decaffeinated coffee

## Chocolate Pick Me Up \$13.95

Chocolate chip cookies  
Chocolate hazelnut mousse cups  
Rice crispy treats half dipped in dark chocolate with white chocolate drizzle  
Assorted soft drinks and Dasani bottled water  
Freshly roasted coffee and decaffeinated coffee

## Day Break \$13.95

Meltaway, chocolate raspberry, lemon, and pecan chocolate chunk bars  
Assorted individual ice-cream treats to include:  
drumsticks, ice cream sandwiches, and chocolate-dipped ice-cream bars  
Assorted soft drinks and Dasani bottled water  
Freshly roasted coffee and decaffeinated coffee

## Crudite \$14.95

Create your own cup of crudite.  
Choice of dip to include: roasted red pepper hummus, spinach dip, or ranch dressing.  
Top with assorted vegetables to include: carrots, red peppers, celery sticks, radishes, cauliflower, jicama, snow peas, and broccoli.  
Assorted soft drinks, Dasani bottled water, lemonade and iced tea  
(Minimum order of 50 required)

## Power Hour \$16.95

Five Star nut mix  
Fresh crudite platter  
Meat and cheese platter  
Assorted soft drinks and Dasani bottled water  
Freshly roasted coffee and decaffeinated coffee

## Walking Taco \$16.95

Individual bags of nacho cheese flavored tortilla chips  
Toppings to include: taco-seasoned ground beef, jalapeño cheese sauce, shredded lettuce, pico de gallo, sour cream, guacamole, and salsa  
Assorted soft drinks, Dasani bottled water, lemonade, and iced tea

## Tailgater \$18.95

Mini hot dogs with ketchup, yellow mustard, relish, and chopped onions  
Cheese curds with ranch dressing  
Soft salted pretzels with jalapeño cheese sauce and whole grain mustard  
Assorted soft drinks and Dasani bottled water

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## BREAKFAST PLATED SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel, regular and decaffeinated coffees, hot herbal teas, ice water, and orange juice.  
Add fresh fruit cup for \$4.00 per person.

**Caramel Apple French Toast** \$25.95  
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** \$25.95  
Fluffy scrambled eggs with Wisconsin cheddar cheese  
Served with seasoned hash brown potatoes and your choice of: thick-sliced applewood smoked bacon, sausage links, or ham steak

**Classic Egg Bake** \$26.95  
Eggs baked with breakfast sausage crumbles and cheddar cheese.  
Served with seasoned hash brown potatoes

**Breakfast Stromboli** \$26.95  
Stromboli filled with scrambled eggs, breakfast sausage crumbles, and cheddar cheese  
Served with seasoned hash brown potatoes

**Smoked Sirloin and Eggs** \$27.95  
Smoked sirloin with scrambled eggs, smoked Gouda, and fresh herbs  
Served with seasoned hash brown potatoes

**Eggs Benedict** \$27.95 (Maximum 75 people)  
Poached eggs, Canadian bacon medallions, and hollandaise sauce on toasted English muffins  
Served with seasoned hash brown potatoes

## BREAKFAST BUFFET SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel, platters of seasonal fruit, choice of seasoned hash brown potatoes or roasted red potatoes, regular and decaffeinated coffees, hot herbal teas, ice water, and orange juice.

*Buffets limited to two hours of service and a minimum of 25 guests.*

**Farmer's Breakfast** \$28.95  
Scrambled eggs with fresh chives  
Thick-sliced applewood smoked bacon and sausage links

**Early Riser** \$29.95  
Scrambled eggs with fresh chives  
Waffles with mixed berry compote and maple syrup  
Thick-sliced applewood smoked bacon and sausage links

**Great Start** \$30.95  
Scrambled eggs with fresh chives  
Caramel apple french toast with candied pecans and maple syrup  
Thick-sliced applewood smoked bacon and sausage links

**Sunrise** \$30.95  
Two freshly made egg bakes to include:  
• Breakfast sausage crumbles with cheddar cheese  
• Spinach and tomato with goat cheese

## Chef Attended Enhancements

\*Chef required - \$180.00 per chef, one chef recommended for every 50 guests.

**\*Pancake Station** \$7.00 per person  
Made to order pancakes  
Choice of ingredients to include: mini chocolate chips, bacon bits, fresh berries, roasted apples, walnuts, maple syrup and whipped butter

**\*Omelet Station** \$9.00 per person  
Made to order omelets  
Choice of ingredients to include: applewood smoked bacon, breakfast sausage crumbles, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar cheese, and American cheese

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# BOXED MEALS

All boxed meals include a freshly baked cookie or MH specialty granola bar, Dasani bottled water, appropriate condiments, and serveware. Please limit selections to two offerings plus a vegetarian offering. Add a banana, apple or orange for \$1.00 each.

## Salads

*All salads served with grilled focaccia.*

### Mediterranean Quinoa \$24.95

Fresh greens, tomatoes, peppers, kalamata olives, feta cheese, and quinoa tossed in a Greek vinaigrette

### Asian Chicken \$24.95

Mixed greens with marinated grilled chicken, Asian vegetables, and vermicelli noodles - served with sesame soy vinaigrette

### Cranberry Chicken \$24.95

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

### Chicken Cobb \$24.95

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

### Chicken and Roasted Red Beet \$24.95

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

### Wheat Berry \$24.95

Mixed greens tossed with wheat berries, roasted butternut squash, red peppers, red onions, and goat cheese - served with maple vinaigrette

### Green Goddess Market \$24.95

A blend of iceberg and romaine lettuces topped with roma tomatoes, hard-boiled eggs, roasted golden beets, charred red onions, sliced cucumbers, and sharp cheddar cheese - served with green goddess dressing

## Wraps and Sandwiches

*Wraps and sandwiches include a bag of chips.*

### Italian Chop Wrap \$24.95

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, shredded romaine lettuce, and white balsamic dressing in an herb wrap

### Buffalo Chicken Wrap \$24.95

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

### Black Forest Ham and Swiss Wrap \$24.95

Black forest ham, Swiss cheese, tomatoes, romaine lettuce, and rosemary aioli in a spinach wrap

### Southwestern Chicken Wrap \$24.95

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

### Turkey Club Wrap \$24.95

Smoked turkey, applewood smoked bacon, havarti cheese, lettuce, tomatoes and spicy, smoked tomato aioli in an herb wrap

### Roasted Turkey, Havarti and Green Apple Wrap \$24.95

Roasted turkey, havarti cheese, dried cranberries, green apple, spinach, and cranberry mayo in an herb wrap

### Rosemary Chicken Salad Sandwich \$24.95

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

### Tuna Salad Sandwich \$24.95

Shredded tuna, celery, onions, and mayonnaise with leaf lettuce on a freshly baked croissant

### Gouda Chicken Sandwich \$24.95

Grilled chicken, smoked Gouda, charred red onion, and arugula with honey BBQ aioli on a kaiser roll

### Black Forest Ham Sandwich \$24.95

Black forest ham, Swiss cheese, leaf lettuce, and pickle planks with dijonnaise on marble rye

### Chicken Caprese Sandwich \$24.95

Grilled chicken, mozzarella cheese, roma tomatoes, spinach, and Boursin cheese with basil pesto and a balsamic drizzle on torta bread

### Turkey, Brie, and Apple Sandwich \$24.95

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

### Roast Beef and Blue Cheese Sandwich \$24.95

Roast beef, blue cheese, caramelized onions, and romaine with garlic mayo and balsamic drizzle on herb focaccia

### California Turkey Sandwich \$24.95

Smoked turkey, avocado relish, and leaf lettuce with garlic mayo on torta bread

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



# LUNCHEON SALADS & WRAPS

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

Add one of our great salads to your luncheon for just \$4.00 per person.

## Salads

Served with baskets of gourmet rolls with whipped butter.

### Mediterranean Quinoa \$25.95

Fresh greens, tomatoes, peppers, kalamata olives, feta cheese, and quinoa tossed with Greek vinaigrette

### Asian Chicken \$25.95

Mixed greens, marinated grilled chicken, Asian vegetables, and vermicelli noodles - served with sesame soy vinaigrette

### Cranberry Chicken \$25.95

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

### Chicken Cobb \$25.95

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

### Chicken and Roasted Red Beet \$25.95

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

### Wheat Berry \$25.95

Mixed greens tossed with wheat berries, roasted butternut squash, red bell peppers, red onions, and goat cheese - served with maple vinaigrette

### Green Goddess Market \$25.95

A blend of iceberg and romaine lettuces topped with roma tomatoes, hard-boiled eggs, roasted golden beets, charred red onions, sliced cucumbers, and sharp cheddar cheese - served with green goddess dressing

## Wraps

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

### Mediterranean Quinoa \$25.95

Fresh greens, tomatoes, peppers, olives, feta cheese, and quinoa with Greek vinaigrette in a spinach wrap

### Italian Chop \$25.95

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, and shredded romaine lettuce with a white balsamic dressing in an herb wrap

### Buffalo Chicken \$25.95

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

### Roasted Turkey and Salami \$25.95

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

### Roasted Turkey, Havarti and Green Apple \$25.95

Roasted turkey, havarti cheese, dried cranberries, green apple, and spinach with cranberry-lemon aioli in an herb wrap

### Southwestern Chicken \$25.95

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

### Roast Beef and Blue Cheese \$25.95

Roast beef, blue cheese, caramelized onions, and romaine with garlic mayo and balsamic glaze in a sun-dried tomato wrap

### Black Forest Ham and Swiss \$25.95

Black forest ham, Swiss cheese, tomatoes, and romaine with rosemary aioli in a spinach wrap

### Turkey Club \$25.95

Smoked turkey, thick-sliced applewood smoked bacon, havarti cheese, shredded lettuce, and tomatoes with spicy smoked tomato aioli 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.

Add one of our great salads to your luncheon for just \$4.00 per person.

## Cold Sandwiches

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

### Rosemary Chicken Salad \$25.95

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

### Tuna Salad \$25.95

Shredded tuna, celery, onion, and mayonnaise with leaf lettuce on a freshly baked croissant

### Black Forest Ham \$25.95

Black forest ham, Swiss cheese, leaf lettuce, and pickle planks with dijonnaise on marble rye

### Gouda Chicken \$25.95

Grilled chicken, smoked Gouda, charred red onion, and arugula with honey BBQ aioli on a kaiser roll

### Chicken Caprese \$25.95

Grilled chicken, mozzarella cheese, roma tomatoes, spinach, and Boursin cheese with basil pesto and a balsamic drizzle on torta bread

### California Turkey \$25.95

Smoked turkey, leaf lettuce, and avocado relish with garlic mayo on torta bread

## Hot Classics

### Panini \$27.95

Choice of one and served with seasoned JoJo potatoes:

- Creamy spinach and artichoke with mozzarella cheese
- Reuben with Swiss cheese and 1000 island dressing
- Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli
- Black forest ham and Swiss cheese with honey mustard

### Stromboli \$27.95

Choice of one and served with roasted vegetables:

- Mozzarella, Swiss, and parmesan cheeses with marinara
- Pepperoni, sausage, mozzarella cheese with marinara
- Turkey, mozzarella, and Swiss cheeses with roasted garlic cream
- Ham, mozzarella, and Swiss cheeses with honey mustard

## Hot Classics

Served with a basket of fresh bread.

### Hot Turkey \$27.95

Sliced turkey with creamy mashed potatoes, herb stuffing, turkey gravy, and cranberry relish

### Crispy Buttermilk Chicken \$27.95

Battered, fried chicken with country peppered gravy, creamy mashed potatoes, and Chef's selected vegetables

### Swedish Meatballs \$27.95

Beef meatballs smothered with savory Swedish sauce served over white rice with Chef's selected vegetables

### Lasagna \$27.95

Italian sausage and ground beef with ricotta and mozzarella cheeses, layered in pasta sheets and baked in a rich tomato sauce

### Midwest Meatloaf \$27.95

Meatloaf served with a rich mushroom cream sauce, creamy mashed potatoes, and Chef's selected vegetables

### Chicken Penne \$27.95

Marinated grilled chicken served over penne pasta with grape tomatoes, asparagus, mushrooms, and roasted garlic cream sauce

### Thai Curry Chicken \$27.95

Panang curried chicken, served with broccoli over Jasmine rice

### Chicken or Beef Stroganoff \$28.95

Your choice of chicken or beef served over egg noodles in a rich and creamy mushroom sauce, served with Chef's selected vegetables

### Chicken Parmesan \$28.95

Breaded chicken topped with marinara sauce and an Italian cheese blend, served with penne alfredo and Chef's selected vegetables

### Beef and Broccoli \$28.95

Thinly sliced sirloin of beef and broccoli in sweet soy sauce over Jasmine rice

### Pot Roast \$28.95

Braised beef pot roast served with creamy mashed potatoes, a rich mushroom gravy, and Chef's selected vegetables

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# LUNCH STARTERS

## Salads

Luncheon entrées include your choice of one salad.

### Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots, and croutons - served with balsamic vinaigrette

### Caesar

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

### BLT

Romaine lettuce, applewood smoked bacon, grape tomatoes, and cheddar cheese - served with smoked tomato buttermilk dressing

### Classic Wedge

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

### Asian

Mixed greens and romaine lettuce with carrots, purple cabbage, and scallions - served with sesame ginger vinaigrette

### Greek

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

### Italian Chop

Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone, and parmesan, finished with white balsamic vinaigrette

### Harvest Chop

Chopped spinach and romaine lettuce, roasted butternut squash, yellow onion, red pepper, goat cheese, and dried cranberries, finished with maple vinaigrette

### Spinach and Strawberry

Spinach with strawberries, shaved red onions, feta cheese, and candied walnuts - served with yogurt poppyseed dressing

### Apple and Dried Cherries

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

### Fresh Corn and Tomato

Mixed greens topped with fresh corn, grape tomatoes, and Monterey Jack cheese - served with herb buttermilk dressing

### Roasted Beet

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

## Signature Soups

Available at an additional cost per person.

**White Bean and Kale** \$1.00

**Tomato Basil** \$1.00

**Minnesota Chicken Wild Rice** \$1.00

**New England Clam Chowder** \$2.00

**Butternut Squash** \$2.00

**Lobster Bisque** \$4.00

## Signature Salads

Available at an additional cost per person.

**Watermelon Feta** \$1.00

Romaine lettuce, watermelon, kalamata olives, and feta cheese - served with oregano 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

**Grilled Vegetable** \$2.00

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

**Spinach and Poached Pear** \$2.00

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

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# LUNCHEON ENTRÉES

Includes 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.

## **Ginger Chicken** \$29.95

Seared chicken with an Asian ginger sauce

## **Mango BBQ Chicken** \$29.95

Grilled chicken with housemade mango BBQ sauce

## **Lemon Parsley Chicken** \$29.95

Sautéed chicken with lemon and parsley sauce

## **Chicken Piccata** \$30.95

Sautéed chicken with lemon butter caper sauce

## **Gruyère Chicken** \$30.95

Gruyère cheese over seared chicken with classic soubise sauce

## **Mediterranean Chicken** \$31.95

Seared chicken with artichoke hearts, sun-dried tomatoes, feta cheese, and spinach, with lemon-parsley cream

## **Artichoke Crusted Chicken** \$31.95

Artichoke crusted chicken with roasted red pepper and garlic cream

## **Chicken Saltimbocca** \$31.95

Seared chicken, sage, and prosciutto with roasted garlic cream

## **Moroccan Chicken** \$31.95

Moroccan-spiced, seared bone-in chicken with mango and apple chutney

## **Caprese Chicken** \$31.95

Grilled chicken topped with fresh mozzarella, tomatoes, and basil, with lemon-basil cream

## **Oven Roasted Chicken** \$31.95

Herb-seared, roasted bone-in chicken with jus lie

## **Sage Rubbed Pork Tenderloin** \$31.95

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

## **House Smoked Sirloin** \$32.95

Hand carved tender smoked sirloin with our signature bourbon sauce

## **Asian BBQ Steak** \$32.95

Tender sirloin with house-made Asian BBQ sauce

## **Bistro Steak** \$34.95

6 ounce bistro steak, grilled medium rare with roasted garlic herb demi-glace

## **Grilled Salmon** \$34.95

Grilled salmon fillet with choice of sauce: apricot-soy glaze, grain mustard cream, or lemon beurre blanc

## **Salmon Provençal** \$35.95

Grilled salmon fillet topped with fresh tomato relish

## **Walleye** \$35.95

Cracker-crusted walleye fillet with lemon beurre blanc

## **Burgundy Braised Short Rib** \$35.95

Burgundy braised boneless beef short rib

## **Bistro Steak Combinations**

4 ounce bistro steak, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

### **Lemon Parsley Chicken** \$37.95

Sautéed chicken served with lemon-parsley sauce

### **Gruyère Chicken** \$37.95

Gruyère cheese over seared chicken with classic soubise sauce

### **Chicken Piccata** \$37.95

Sautéed chicken with lemon butter caper sauce

### **Oven Roasted Chicken** \$37.95

Herb-seared, roasted chicken served with jus lie

### **Moroccan Chicken** \$39.95

Moroccan-spiced, seared chicken with mango and apple chutney

### **Grilled Salmon** \$39.95

Grilled fillet of salmon with dill beurre blanc

### **Walleye** \$41.95

Cracker-crusted walleye fillet with lemon beurre blanc

### **Maryland Crab Cake** \$41.95

One Maryland crab cake with bernaise sauce

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## LUNCHEON DESSERT SELECTIONS

### Chocolate Pot de Crème \$7.00

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

### Salted Caramel Cheesecake \$7.00

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

### Individual Apple Pie \$7.00

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

### Flourless Chocolate Torte \$7.00

Flourless chocolate torte topped with white chocolate mousse, garnished with a fresh raspberry and raspberry coulis

### Carrot Cake \$7.00

A rich carrot cake with walnuts, pineapple, and cream cheese frosting, garnished with caramel sauce and whipped cream

### Apple Cranberry Martini \$7.00

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

### Salty Caramel Panna Cotta Martini \$7.00

Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse and a chocolate decorette

### Whiskey Budino Martini \$8.00

Chocolate pot de crème, vanilla panna cotta, and whiskey budino, garnished with white chocolate mousse, pie crust, and chocolate croquettes

### Chocolate Lavender Martini \$9.00

Chocolate cake with lavender blueberry cream, garnished with blueberries, blackberries, and fresh lavender

### Blueberry Lemon Martini \$9.00

Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, lemon zest, fresh blueberry, and a white chocolate decorette

## FAMILY STYLE DESSERT PLATTERS

(Family Style Dessert Platters serve 8-10)

### Cookies \$50.00

Assorted freshly baked cookies to include: chocolate chip, salted caramel white chocolate, lemon blueberry, and oatmeal cranberry, sprinkled with plain M&M's

### Chocolate Dipped Cookies \$55.00

Dipped cookies to include: chocolate chip in dark chocolate, cranberry oatmeal in white chocolate, and salted caramel in milk chocolate, sprinkled with plain M&M's

### Rice Crispy Treats \$55.00

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 plain M&M's

### Mini Tartlets \$55.00

Assorted tartlets to include: lemon meringue, chocolate hazelnut, pecan, and salted caramel chocolate

### Dessert Shooters \$65.00

Assorted dessert shooters to include your selection of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, s'mores, pumpkin spice cheesecake, or crème brûlée

### Dessert Bars \$65.00

Assorted dessert bars to include: meltaway, chocolate raspberry, lemon, and pecan chocolate chunk

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# 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 an additional charge.

## Downtown Deli \$30.95

Kettle style chips with spinach dip, potato salad, and fresh fruit salad  
Smoked turkey with havarti cheese and cranberry lemon aioli on torta bread  
Black forest ham with Swiss cheese and rosemary aioli on marble rye  
Italian vegetable sandwich with roasted red pepper spread  
Chef's selection of assorted freshly baked cookies

## Wrap It Up \$30.95

Kettle style chips with spinach dip, California pasta salad, and fresh fruit salad  
Assorted wraps to include: Smoked turkey club, Southwestern, and Mediterranean quinoa  
Chef's selection of assorted freshly baked brownies

## Stromboli \$30.95

Caesar salad, antipasti salad, and fresh fruit salad  
Pepperoni, sausage, and mozzarella stromboli with marinara  
Turkey, mozzarella, and Swiss cheese stromboli with roasted garlic cream  
Mozzarella, Swiss, and parmesan cheese stromboli with marinara  
Chef's selection of assorted freshly baked cookies

## The Market Deli \$32.95

Kettle style chips with onion dip, Asian noodle salad, and fresh fruit salad  
Platter to include: roasted turkey, black forest ham, and pastrami, served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, dijon mustard, freshly baked rolls and sandwich breads,  
Chef's selection of assorted dessert bars

## Panini \$32.95

Caprese salad, Caesar salad, and fresh fruit salad,  
Creamy spinach and artichoke with mozzarella cheese  
Reuben with Swiss cheese with 1000 island dressing,  
Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli  
Black forest ham and Swiss cheese with honey mustard  
Chef's selection of assorted dessert bars

## Fiesta \$34.95

Garden salad with ranch, black bean roasted corn salad, and fresh fruit salad  
Tri-color corn tortilla chips with tomato salsa, refried beans, and Spanish rice  
Southwestern chicken and sirloin strips with sautéed onions and peppers,  
Served with guacamole, sour cream, pico de gallo, cheddar cheese, jalapeños, flour tortillas, and cinnamon sugar cookies

## Italian \$34.95

Parmesan garlic bread and soft bread sticks, Caesar salad  
Mediterranean quinoa salad, fresh fruit salad, grilled fresh seasonal vegetables  
Chicken linguine with pesto cream sauce, classic lasagna, vegetable lasagna  
Individual tiramisu

## Twin Cities BBQ \$36.95

Potato salad, coleslaw, fresh fruit salad, cheddar polenta and homestyle baked beans  
Rosemary chicken salad, BBQ pulled pork, and Jack Daniel's pulled sirloin  
Served with mini buns  
Chef's selection of assorted pies

## Asian \$36.95

Asian salad, vermicelli salad, poppyseed fruit salad, stir-fry vegetables, and fried rice  
Vegetable spring rolls with sweet chili sauce, Chicken with ginger sauce, Beef and broccoli with sweet soy sauce  
Coconut almond cupcakes

## Backyard Grill \$38.95

BLT salad, honey mustard pasta salad, fresh fruit salad, homestyle baked beans, and seasoned wedge fries  
Grilled chicken, Burgers with sautéed mushrooms and onions, Impossible burgers  
Served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, ketchup, yellow mustard, smoky BBQ sauce, and freshly baked buns  
Chef's selection of assorted dessert bars

## Kellogg Boulevard \$41.95

Gourmet rolls with whipped butter, spinach and strawberry salad, Cucumber and tomato salad, and fresh fruit salad  
Fresh seasonal vegetables and roasted potatoes  
Grilled chicken breast with mushroom and herb jus lie  
Sliced sirloin with our signature bourbon sauce  
Chef's selection of assorted desserts

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# DINNER STARTERS

## Salads

Dinner entrées include your choice of one salad.

### Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots, and croutons - served with balsamic vinaigrette

### Caesar

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

### BLT

Romaine lettuce, applewood smoked bacon, grape tomatoes, and cheddar cheese - served with smoked tomato buttermilk dressing

### Classic Wedge

Iceberg lettuce wedge, crumbled blue cheese, applewood smoked bacon, and tomatoes - served with ranch dressing

### Asian

Mixed greens and romaine lettuce with carrots, purple cabbage, and scallions - served with sesame ginger vinaigrette

### Greek

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

### Italian Chop

Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette

### Harvest Chop

Chopped spinach, romaine lettuce, roasted butternut squash, red onion, red pepper, goat cheese, and dried cranberries, finished with maple vinaigrette

### Spinach and Strawberry

Spinach with strawberries, shaved red onions, feta cheese, and candied walnuts - served with yogurt poppyseed dressing

### Apple and Dried Cherries

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

### Fresh Corn and Tomato

Mixed greens topped with fresh corn, grape tomatoes, and Monterey Jack cheese - served with herb buttermilk dressing

### Roasted Beet

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

## Signature Soups

Available at an additional cost per person.

**White Bean and Kale** \$1.00

**Tomato Basil** \$1.00

**Minnesota Chicken Wild Rice** \$1.00

**New England Clam Chowder** \$2.00

**Butternut Squash** \$2.00

**Lobster Bisque** \$4.00

## Signature Salads

Available at an additional cost per person.

**Watermelon Feta** \$1.00

Romaine lettuce, watermelon, kalamata olives, and feta cheese - served with oregano 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

**Grilled Vegetable** \$2.00

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

**Spinach and Poached Pear** \$2.00

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

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## DINNER ENTRÉES

Includes fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas, and ice water  
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

### **Ginger Chicken** \$35.95

Seared chicken breast with an Asian ginger sauce

### **Lemon Parsley Chicken** \$35.95

Sautéed chicken breast served with lemon and parsley sauce

### **Gruyère Chicken** \$35.95

Gruyère cheese over seared chicken breast with classic soubise sauce

### **Chicken Piccata** \$35.95

Sautéed chicken breast with lemon butter caper sauce

### **Chicken Marsala** \$35.95

Herb seared chicken breast with a mushroom and marsala wine sauce

### **Champagne Chicken** \$37.95

Marinated grilled chicken breast with champagne cream

### **Sun Dried Tomato Chicken** \$37.95

Sautéed chicken breast topped with pesto and sun-dried tomato cream

### **Mediterranean Chicken** \$37.95

Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream

### **Artichoke Crusted Chicken** \$37.95

Artichoke crusted chicken with roasted red pepper and garlic cream

### **Chicken Saltimbocca** \$37.95

Seared chicken breast with sage and prosciutto with roasted garlic cream

### **Sage Rubbed Pork Tenderloin** \$37.95

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

### **House Smoked Sirloin** \$39.95

Hand carved tender smoked sirloin with our signature bourbon sauce

### **Asian BBQ Steak** \$39.95

Tender sirloin with house-made Asian BBQ sauce

### **Grilled Salmon** \$39.95

Grilled salmon fillet with choice of sauce: apricot-soy glaze, grain mustard cream or lemon beurre blanc

### **Savory Braised Beef Pot Roast** \$39.95

Braised beef pot roast with rich mushroom gravy

### **Salmon Provençal** \$40.95

Grilled salmon fillet topped with fresh tomato relish

### **Horseradish Crusted Salmon** \$41.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

### **London Broil Bordelaise** \$41.95

Marinated strip loin, slow roasted medium rare and hand carved with bordelaise sauce

### **Walleye** \$45.95

Cracker-crusted walleye fillet with lemon beurre blanc

### **Burgundy Braised Short Rib** \$47.95

Burgundy braised, boneless beef short rib

### **Herb Crusted Prime Rib** \$51.95

12 ounce roasted prime rib of beef served with sage au jus and creamy horseradish sauce

### **Halibut** \$51.95

Pan seared fillet of halibut with tangerine butter sauce

### **Filet Mignon** \$53.95

6 ounce center-cut filet mignon, grilled medium rare with choice of maitre d'hotel butter, bordelaise or bearnaise sauce

### **Filet Mignon** \$59.95

8 ounce center-cut filet mignon, grilled medium rare with choice of maitre d'hotel butter, bordelaise or bearnaise sauce

### **Sugar Seared Sea Bass** \$61.95

Chilean sea bass fillet served with tequilla-lime beurre blanc

### **Bone-in Cowboy Ribeye** \$79.95

22 ounce bone-in ribeye, grilled medium rare with herb butter

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## DINNER MIXED GRILL

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

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

### Short Rib

4 ounce burgundy braised, boneless short ribs with Chef's selected sauce accompanied by one of the following selections:

#### Lemon Parsley Chicken \$48.95

Sautéed chicken served with lemon and parsley sauce

#### Gruyère Chicken \$48.95

Gruyère cheese over seared chicken with classic soubise sauce

#### Chicken Piccata \$48.95

Sautéed chicken with lemon butter caper sauce

#### Chicken Marsala \$48.95

Herb seared chicken with a mushroom and marsala wine sauce

#### Champagne Chicken \$50.95

Marinated grilled chicken with champagne cream

#### Chicken Saltimbocca \$50.95

Seared chicken with sage and prosciutto with roasted garlic cream

#### Mediterranean Chicken \$50.95

Seared chicken with artichoke hearts, sun-dried tomatoes, feta cheese, and spinach, with lemon-parsley cream

#### Jumbo Shrimp \$52.95

Three jumbo shrimp with garlic chive beurre blanc

#### Broiled Mahi-Mahi \$52.95

Fillet of mahi-mahi with citrus parsley sauce

#### Grilled Salmon \$52.95

Grilled salmon fillet with whole grain mustard cream

#### Salmon Provençal \$53.95

Grilled salmon fillet topped with fresh tomato relish

#### Horseradish Crusted Salmon \$54.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

#### Maryland Crab Cake \$54.95

Two Maryland crab cakes with smoked tomato aioli

#### Walleye \$54.95

Cracker-crusted walleye fillet with lemon beurre blanc

### Filet Mignon

4 ounce center-cut, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

#### Lemon Parsley Chicken \$58.95

Sautéed chicken served with lemon and parsley sauce

#### Gruyère Chicken \$58.95

Gruyère cheese over seared chicken with classic soubise sauce

#### Chicken Piccata \$58.95

Sautéed chicken with lemon butter caper sauce

#### Chicken Marsala \$58.95

Herb seared chicken with a mushroom and marsala wine sauce

#### Champagne Chicken \$60.95

Marinated grilled chicken with champagne cream

#### Chicken Saltimbocca \$60.95

Seared chicken, sage, and prosciutto with roasted garlic cream

#### Mediterranean Chicken \$60.95

Seared chicken with artichoke hearts, sun-dried tomatoes, feta cheese, and spinach with lemon-parsley cream

#### Jumbo Shrimp \$62.95

Three jumbo shrimp with garlic chive beurre blanc

#### Broiled Mahi-Mahi \$62.95

Fillet of mahi-mahi with citrus parsley sauce

#### Grilled Salmon \$62.95

Grilled salmon fillet with lemon beurre blanc

#### Salmon Provençal \$63.95

Grilled salmon fillet topped with fresh tomato relish

#### Horseradish Crusted Salmon \$64.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

#### Maryland Crab Cake \$64.95

Two Maryland crab cakes with smoked tomato aioli

#### Walleye \$64.95

Cracker-crusted walleye fillet with lemon beurre blanc

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# VEGETARIAN ENTRÉES

Price equivalent to the lowest priced regular entrée served.

\* Indicates Vegan Entrée Selection

## Eggplant Parmesan

Grilled eggplant layered with a three cheese blend, squash, fresh spinach, and marinara

## Thai Curry Tofu\*

Thai curry tofu and vegetables served on a bed of jasmine rice

## Cheese Stromboli

Four cheeses and herbs wrapped in pizza dough - served with marinara sauce

## Saffron Balsamic Grilled Vegetables\*

Marinated and grilled bell peppers, asparagus, zucchini, yellow squash, yellow onion, roma tomatoes, and portobello mushrooms served on a bed of saffron risotto and drizzled with balsamic syrup

## Stuffed Portobello Mushroom

Goat cheese stuffed portobello mushroom with seasonal vegetables, served over brown rice pilaf

## Stuffed Pepper\*

Roasted bell pepper filled with lentils, artichoke hearts, and spinach, served over saffron risotto and finished with sun-dried tomato coulis

## Acorn Squash

Acorn squash stuffed with lentils, almonds, scallions and dried cherries, drizzled with maple cream, served on a bed of brown rice pilaf

## Butternut Squash Ravioli

Butternut squash ravioli with roasted garlic sage cream, dried cranberries, scallions, and toasted pepitas

## Orecchiette

Orecchiette pasta with roma tomatoes, fresh basil, and mozzarella in a light garlic cream

## Mushroom Tart

Wild mushroom and goat cheese tart finished with red wine gastrique and topped with mixed greens tossed in lemon oil

## Vegetarian Wellington

Grilled portobello mushroom stuffed with vegetable duxelle, wrapped in a puff pastry and baked to a golden brown, served over roasted garlic cream sauce and garnished with blistered tomatoes

## Southwest Hot Dish\*

Brown rice and black beans tossed with roasted corn, tomatoes, and cilantro, drizzled with chili vinaigrette and topped with crunchy corn tortilla strips

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# DINNER DESSERT SELECTIONS

## Individual Sweet Endings

### Crème Brûlée \$7.00

A classic, topped with caramelized sugar and fresh berries

### Chocolate Pot de Crème \$7.00

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

### Butterscotch Crème Brûlée \$7.00

A twist on the classic, topped with caramelized sugar, sea salt, and fresh berries

### Salted Caramel Cheesecake \$7.00

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

### Ultimate Chocolate Cake \$8.00

Chocolate cake baked with a fudge bottom, layered with light chocolate mousse and served with raspberry coulis

### Mini Galette \$9.00

Choice of apple or mixed berry galette, garnished with white chocolate mousse and fresh berries

### Red Velvet Cheesecake \$9.00

Rich red chocolate cheesecake with chocolate cookie crust, chocolate fudge, and white chocolate mousse, garnished with a fresh strawberry

### Berry Tiramisu \$9.00

Raspberries and blueberries with creamy mascarpone mousse, layered with a genoise cake soaked in Moscato

### Bourbon Pecan Pie \$9.00

Double-thick traditional pecan pie, drizzled with bourbon glaze and served with fresh whipped cream and caramel sauce

## Signature Dessert Martinis

### Salty Caramel Panna Cotta \$7.00

Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse and a chocolate decorette

### Pumpkin Spice Cheesecake \$7.00

Pumpkin spice cheesecake with cinnamon mousse, garnished with dark chocolate shavings

### Chocolate Orange \$7.00

Chocolate pot de crème and orange panna cotta, garnished with fresh whipped cream, candied pistachios, and a candied orange peel

### Apple Cranberry \$7.00

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

### Tiramisu \$8.00

Layers of espresso and Kahlua-soaked ladyfingers with creamy vanilla mascarpone, dusted with cocoa and garnished with ladyfingers

### Whiskey Budino \$8.00

Chocolate pot de crème, vanilla panna cotta, and whiskey budino, garnished with white chocolate mousse, pie crust and chocolate croquettes

### Chocolate Lavender \$9.00

Chocolate cake layered with a lavender blueberry cream, garnished with blueberries, blackberries and fresh lavender

### Blueberry Lemon \$9.00

Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, fresh blueberry, and a white chocolate decorette

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# DINNER BUFFETS

Includes fresh gourmet rolls and cracker bread with whipped butter, premium domestic and imported cheeses served with crackers and garnished with red and green grapes, garden fresh vegetables served with spinach dip, Chef's selected desserts, and freshly roasted coffee and decaffeinated coffee, hot herbal teas, and ice water. Minimum of 25 guests. Limited to two hours of service. \*Chef required - \$180.00 per chef, one chef recommended for every 50-75 guests  
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

## **Saint Paul** \$51.95

Garden salad served with ranch dressing and balsamic vinaigrette  
Cucumber and tomato salad  
Fresh fruit salad  
Fresh seasonal vegetables  
Creamy mashed potatoes  
Chicken piccata with lemon caper sauce  
Sliced sirloin with our signature bourbon sauce

## **Rice Park** \$54.95

Roasted beet salad  
Asian noodle salad  
Fresh fruit salad  
Fresh seasonal vegetables  
Herb roasted fingerling potatoes  
Herb marinated chicken with mushroom jus lie  
Grilled salmon with apricot mustard glaze  
London Broil with roasted shallot port wine sauce

## **Minnesota Great Lakes** \$59.95

BLT salad  
Artichoke and mushroom salad  
Fresh fruit salad  
Fresh seasonal vegetables  
Wild and brown rice pilaf  
Sautéed chicken served with lemon and parsley sauce  
Cracker-crust walleye with lemon caper rémoulade  
Sliced New York strip loin with mushroom Madeira demi-glace

## **\*Bistro** \$64.95

Italian chop salad  
Cavatappi pasta salad  
Fresh fruit salad  
Fresh seasonal vegetables  
Creamy mashed potatoes  
Sautéed chicken with champagne cream sauce  
Grilled salmon with lemon tarragon cream sauce  
\*Prime rib with au jus and horseradish cream sauce

## **\*Premiere** \$69.95

Spinach and strawberries salad  
Grape tomatoes with roasted yellow peppers and fresh mozzarella salad  
Fresh fruit salad  
Fresh seasonal vegetables  
Parmesan leek potatoes  
Marinated grilled chicken with chardonnay cream sauce  
Herb cracker-crust walleye with lemon beurre blanc  
\*Roast tenderloin of beef with béarnaise sauce

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

# RECEPTION PRESENTATIONS HORS D'OEUVRES

Sold by the piece. Minimum order of 12 per selection.

## Cold

### Spoons and Shooters

Thai Peanut Chicken and Asian Salad Spoon . . . . .	\$ 5.00
Lobster with Sweet Corn Relish and Leek Spoon . . . . .	\$ 6.50
Classic Shrimp Cocktail Shooter . . . . .	\$ 6.50
Chili Lime Shrimp with Gazpacho Shooter . . . . .	\$ 6.50
Seared Bay Scallop on Smoked Corn Purée Spoon . . . . .	\$ 6.50

### Vegetarian

Herb Cream Cheese Stuffed Cherry Tomatoes . . . . .	\$ 4.50
Pear, Blue Cheese, and Lingonberry Crostini . . . . .	\$ 4.50
Goat Cheese and Hot Pepper Jam Crostini . . . . .	\$ 4.50
Feta Bruschetta . . . . .	\$ 4.50
Caprese Salad on a Skewer . . . . .	\$ 4.50
Mushroom Duxelle Crostini . . . . .	\$ 4.50

### Meat

Prosciutto wrapped Melon . . . . .	\$ 4.50
Chicken Salad Profiterole . . . . .	\$ 4.50
Salami, Pepper Jack Cheese, and Cornichon Skewer . . . . .	\$ 4.50
Mediterranean Skewer . . . . .	\$ 4.50
Asian Beef on Crisp Wonton with Wasabi Crème Fraîche . . . . .	\$ 4.50
Beef Tenderloin on Focaccia with Horseradish Cream . . . . .	\$ 4.50

### Seafood

Crab Salad on Belgian Endive . . . . .	\$ 6.50
Smoked Salmon on Cucumber Round with Dill Crème Fraîche . . . . .	\$ 6.50
Smoked Salmon on Rye Toast with Herbed Cream Cheese and Chives . . . . .	\$ 6.50
Ahi Tuna on Plantain Crisp with Micro Greens and Wasabi Crème . . . . .	\$ 6.50
Grilled Shrimp on Tortillas with Fresh Guacamole . . . . .	\$ 6.50
Oyster in the Half Shell with Mignonette . . . . .	\$ 6.50

## Hot

### Spoons and Shooters

Buffalo Chicken and Blue Cheese Spoon . . . . .	\$ 5.00
Tomato Basil Soup Shooter . . . . .	\$ 5.00
Butternut Squash Soup Shooter . . . . .	\$ 5.00
Blackened Beef, Boursin Cheese, and Caramelized Shallot Spoon . . . . .	\$ 6.50
Sea Bass Taco Spoon . . . . .	\$ 6.50

### Vegetarian

Vegetable Spring Rolls with Red Chili Sauce . . . . .	\$ 4.50
Cream Cheese stuffed Jalapeño Poppers with Popper Jam . . . . .	\$ 4.50
Mushroom Caps Florentine . . . . .	\$ 5.50
Arancini - Fontina or Portobello with Garlic Cream Sauce . . . . .	\$ 5.50
Edamame Potsticker with Hoisin Plum Sauce . . . . .	\$ 5.50
Asparagus and Asiago Cheese in Phyllo . . . . .	\$ 5.50
Brie, Pear, and Almond Phyllo Purse . . . . .	\$ 5.50
Baked Brie and Raspberry in Puff Pastry . . . . .	\$ 5.50

### Meat

Bacon wrapped Blue Cheese Date . . . . .	\$ 4.50
Chicken Pot Stickers with Wasabi Soy Sauce . . . . .	\$ 5.50
Dijon Chicken Puff Pastry with Wild Mushroom Sauce . . . . .	\$ 5.50
Chicken Satay with Thai Curry Sauce . . . . .	\$ 5.50
Pork Potsticker with Hoisin Plum Sauce . . . . .	\$ 5.50
Korean BBQ Meatball . . . . .	\$ 5.50
Chicken and Hatch Pepper Flautas . . . . .	\$ 5.50
Beef Empanada with Chimichurri Sauce . . . . .	\$ 5.50
Chicken Samosa . . . . .	\$ 6.50
Bourbon Beef Skewers . . . . .	\$ 6.50
Lamb Medallion with Mint Cream Sauce . . . . .	\$ 6.50
Mini Beef Wellington with Béarnaise Sauce . . . . .	\$ 6.50

### Seafood

Coconut Shrimp with Horseradish Marmalade . . . . .	\$ 6.50
Crab Rangoon with Sweet Chili Sauce . . . . .	\$ 6.50
Mushroom Caps stuffed with Crab . . . . .	\$ 6.50
Bacon wrapped Scallops . . . . .	\$ 6.50
Mini Crab Cakes with Smoked Tomato Aioli . . . . .	\$ 6.50
Walleye Cake with Creole Mustard Rémoûlade . . . . .	\$ 6.50

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EXCEPTIONAL. EVERY TIME.

# COLD RECEPTION PRESENTATION DISPLAYS

Serves approximately 50 people.

## Potato Chip Trio \$250

House made trio of truffle, BBQ, and buffalo seasoned potato chips

## Kettle Chips and Dips \$250

Kettle style chips served with spinach dip and onion dip

## Root Vegetable Chips and Dips \$300

House made potato, taro root, and sweet potato chips  
Served with spinach dip and onion dip

## Tortilla Chips and Dips \$300

Tri-color tortilla chips served with a nine-layer dip, green salsa, and red salsa

## Fresh Crudité \$300

Assortment of garden fresh vegetables, served with spinach dip

## Premium, Domestic, and Imported Cheese \$325

Served with dried fruits, nuts, and crackers

## Meat and Cheese \$325

Sliced pastrami, pepperoni, salami, smoked turkey, cheddar and Swiss cheeses, served with crackers and garnished with pickles and peppers

## Grilled Vegetable Display \$325

Marinated artichokes & mushrooms, grilled asparagus, red onion, zucchini, yellow squash, red, yellow & green peppers, and fresh mozzarella drizzled with balsamic reduction, served with grilled focaccia

## Mediterranean Dips \$325

Roasted red pepper hummus and Mediterranean seven-layer dip with marinated artichokes, Greek olives, pepperoncini, and feta, served with Caspian flatbread, crackerbread, and pita chips

## Petite Sandwiches \$375

Smoked turkey with havarti cheese and cranberry lemon aioli  
Pastrami with Swiss cheese, pickle planks, and dijonaise  
Roasted vegetables with herbed cheese spread  
Served with assorted pickles and peppers

## Pazzaluna Antipasto \$375

Smoked salmon, salami, capicola, prosciutto, red & yellow tomatoes, fresh mozzarella cheese, and assorted olives, drizzled with Italian dressing, served with soft bread sticks

## Chicken, Tomato and Mozzarella \$375

Grilled chicken layered between red and yellow tomatoes and fresh mozzarella cheese drizzled with balsamic glaze and fresh basil pesto, served with grilled focaccia

## Olive Bar \$425

Olives, imported cheeses, giardiniera, salami, pickled mushrooms, olive tapenade, roasted red pepper hummus, and goat cheese mélange, served with pita chips and grilled focaccia

## Tenderloin and Marinated Grilled Vegetables \$475

Herb-crusted beef tenderloin and marinated grilled vegetables served with creamy horseradish sauce and grilled focaccia

## Spanish Tapas Station \$475

Gazpacho shooters, shrimp and chorizo skewers, roasted cauliflower, and smoked Brussels sprouts, served with romesco sauce and grilled focaccia

## Iced Jumbo Shrimp \$600

Peeled and chilled jumbo shrimp, served with Tabasco sauce, tangy cocktail sauce, and lemon wedges

## Jumbo Shrimp and Crab Claws \$650

Peeled and chilled jumbo shrimp and snow crab claws, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce, and lemon wedges

## Signature Seafood \$1,200

Fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp, and wok-seared ahi tuna, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce, and lemon wedges

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# HOT RECEPTION PRESENTATIONS

## SPECIALTY HORS D'OEUVRE STATIONS

Serves approximately 50 people.

### Signature Meatballs \$300

Choice of sweet and sour sauce, smoky BBQ sauce, or bourbon sauce

### Hot Pizza Dips \$300

Margherita - Roma tomatoes, basil and mozzarella, drizzled with olive oil  
Spinach Artichoke - Alfredo, spinach, artichokes, parmesan, and Boursin  
Supreme - Italian sausage, pepperoni, onions, peppers, and mushrooms  
Served with bread sticks, grilled focaccia, cracker bread, and crostini

### Flatbreads \$375

Select three of the following options:

Roasted grape and goat cheese  
Buffalo chicken, Boursin cheese, blue cheese, and ranch dressing  
Applewood smoked bacon, blue cheese, caramelized onion jam, and red wine gastrique  
Butternut squash, goat cheese, fresh thyme and maple drizzle  
BBQ beef short rib, smoked Gouda, red onion and fresh cilantro

### Chicken Strips \$375

Served with bourbon, buffalo blue cheese, and smoked garlic herb ranch sauces

### Hot Spinach and Artichoke Gratin Dip \$375

Creamy spinach and artichoke gratin, served with carrot sticks, celery, red peppers, grilled focaccia, crackerbread and crostini

### Trio of Hot Dips \$475

House made reuben dip, spinach artichoke dip, and buffalo chicken dip  
Served with toasted marble rye, grilled focaccia and crackerbread

### Tater Tot Bar \$475

Golden fried tater tots served with jalapeño cheese sauce, sour cream, chives, bacon, blue cheese crumbles, diced tomatoes, and smoked garlic herb ranch sauce

### South of the Border \$575

Nine-layer dip served with tri-color tortilla chips, cream cheese stuffed jalapeño poppers with popper jam, mini chicken tacos, and beef taquitos  
Served with sour cream, green salsa and red salsa

### Pasta Bar \$675

Ziti - spicy Italian sausage, red and green peppers, and marinara sauce  
Cavatappi - grilled chicken, mushrooms, and tomatoes in pesto cream sauce  
Cheese-filled Manicotti - marinara and Alfredo sauces with parmesan cheese  
Served with parmesan garlic bread and soft breadsticks

### Wisconsin Fondue \$675

Beer cheese fondue with dipping items to include: beer brats, chicken apple sausage, Brussels sprouts, quartered red potatoes, sliced green apples, crispy pumpernickel squares, and soft pretzel bites

### Short Rib Sliders \$675

Braised, boneless beef short ribs topped with smoked Gouda, red onion marmalade, and balsamic reduction, served on grilled focaccia

### Deconstructed Ultimate Nachos \$675

Tri-color tortilla chips served with sautéed peppers and onions, seasoned grilled chicken and beef, chorizo queso dip, pepper-jack black bean dip, pico de gallo, guacamole, and sour cream

### Minnesota State Fair \$775

French fries, fried pickles, and cheese curds  
Mini corn dogs served with yellow mustard and ketchup  
Chicken strips served with honey mustard, buffalo, and ranch dipping sauces  
Mini chocolate chip cookies served with ice cold milk

### Pacific Rim \$1,000

(served hot)  
Fried vegetable spring rolls, beef satay, and steamed pork bao buns, served with sweet chili sauce, Thai peanut sauce, and hoisin sauce  
(served cold)  
Ahi tuna with micro greens and wasabi crème  
Shrimp nigiri with assorted sushi rolls to include California, spicy tuna, and salmon, served with soy sauce, wasabi, and pickled ginger  
Served with sesame flatbread and fortune cookies

### Hot and Cold Seafood Bar \$1,600

(served hot)  
Mini crab cakes with smoked tomato aioli and blackened shrimp  
(served on ice)  
Crab claws and jumbo shrimp served with Tabasco sauce, tangy cocktail sauce, and lemon wedges

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# RECEPTION PRESENTATIONS PERFORMANCE STATIONS

\*Chef attended specialty performance stations, \$180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

## \*Risotto \$400

Herb risotto sautéed with your choice of toppings to include:  
shrimp, grilled chicken, asparagus, mushrooms, roasted red peppers,  
chives, and shredded parmesan cheese

Served in a martini glass \*Requires two chefs

## \*Mash-tini \$400

Garlic mashed potatoes with your choice of toppings to include:  
grilled chicken, blue cheese crumbles, sour cream, shredded cheddar cheese,  
applewood smoked bacon, and scallions

Served in a martini glass \*Requires two chefs

## \*Creamy Shells and Cheese \$400

Large pasta shells baked in a creamy four cheese sauce  
with your choice of toppings to include: lobster, seasoned ground beef,  
grilled buffalo chicken, applewood smoked bacon, broccoli,  
and butter cracker crumbs

Served in a martini glass \*Requires two chefs

## \*Stromboli \$500

Cheese stromboli with parmesan, Asiago, and mozzarella  
Meat stromboli with mozzarella, pepperoni, and sausage  
Served with slow simmered marinara sauce, parmesan cheese,  
and crushed red pepper

## \*Popcorn Chicken \$500

Your choice of chicken tenderloin bites to include:  
Buffalo popcorn chicken, served on a bed of celery blue cheese slaw topped  
with blue cheese crumbles  
Teriyaki popcorn chicken, served on a bed of Asian slaw topped with black  
sesame seeds  
Honey BBQ popcorn chicken, served on a bed of corn & black bean relish  
topped with diced scallions

\*Requires two chefs

## \*Asian Stir-Fry \$550

Marinated beef and chicken stir-fried with vegetables and lo mein noodles  
Served with pork pot stickers with sweet chili sauce and fortune cookie

## \*Sliders \$550

Mini beef and turkey burgers served on mini sesame rolls  
with your choice of toppings to include: applewood smoked bacon,  
cheddar and Swiss cheeses, caramelized onions, pickle planks,  
smoky BBQ sauce, and cranberry lemon aioli

## \*Paninis \$550

Reuben panini with Swiss cheese and 1000 island dressing,  
Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli  
Black Forest ham with Swiss cheese and honey mustard

## \*BBQ Sliders \$550

Jack Daniel's pulled sirloin and Carolina-style pulled pork  
Served on mini sesame rolls with coleslaw and topped with  
a gherkin pickle skewer

## \*Pasta \$600

Cavatappi pasta tossed with your choice of:  
marinara, Alfredo, grilled chicken, Italian sausage, shrimp,  
spinach, tomatoes, mushrooms, balsamic onions, roasted red peppers,  
and parmesan cheese  
Served with parmesan garlic bread and soft bread sticks

## \*Tenderloin Charlies \$750

Seared beef tenderloin served on mini potato rolls  
with your choice of toppings to include: caramelized onions,  
sautéed mushrooms, horseradish cream, and béarnaise sauces  
\*Requires two chefs

## \*Sea Bass Tacos \$750

Southwestern marinated sea bass served with pico de gallo, serrano-lime aioli,  
and warm corn tortillas  
(serves approximately 50 guests)

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# RECEPTION PRESENTATIONS PERFORMANCE STATIONS

\*Chef attended stations, \$180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

## Bookshelf Displays

### \*Salad on the Rocks \$350

Select three of the following options:

- Southwestern - romaine lettuce, black bean & roasted corn salad, and queso fresco topped with a crispy corn tortilla chip
- Candied Almond Chicken - wild field greens, dried cherries, goat cheese, candied almonds, and grilled chicken tossed in vodka raspberry dressing
- Thai Beef - kalbi marinated steak, tomatoes, and crispy rice noodles
- Greek Feta Pasta - pasta shells tossed with kalamata olives and fresh tomatoes in creamy feta-oregano dressing
- Italian Chop - romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette
- Mediterranean Quinoa - fresh greens, tomatoes, peppers, kalamata olives, feta cheese, and quinoa in Greek vinaigrette

### \*Sea Bass Martini \$700

Chili lime marinated sea bass over roasted sweet corn relish, garnished with red onion reduction, and serrano aioli - served in a martini glass

## Carvery

### \*Roasted Turkey Breast \$550

Slow roasted turkey breast  
Served with cranberry lemon aioli, herb aioli, and mini sourdough rolls  
(serves approximately 50 guests)

### \*Sugar Glazed Ham \$550

Brown sugar glazed smoked pit ham  
Served with cherry compote, whole grain mustard, and mini potato rolls  
(serves approximately 50 guests)

## Carvery

### \*Roasted Pork Loin \$550

Maple glazed roasted pork loin  
Served with apple sage butter, pecan demi-glace, and mini potato rolls  
(serves approximately 50 guests)

### \*Smoked Sirloin \$550

House-smoked peppercorn sirloin  
Served with blue cheese aioli, spicy BBQ sauce, and mini brioche rolls  
(serves approximately 50 guests)

### \*Smoked Rack of Pork Ribs \$650

Bourbon glazed smoked pork ribs  
Served with mini potato rolls and rosemary whipped butter  
(serves approximately 50 guests)

### \*Rack of Lamb \$650

Herb seared rack of lamb  
Served with pistachio gremolata  
(serves approximately 50 guests)

### \*Smoked Pastrami \$750

House smoked, spice-crust New York strip loin pastrami  
Served with dijon and whole grain mustards, horseradish cream sauce, and mini artisan rolls  
(serves approximately 50 guests)

### \*Herb Crusted Prime Rib \$850

Herb crusted prime rib  
Served with roasted garlic jus lie, horseradish cream, and mini brioche rolls  
(serves approximately 50 guests)

### \*Châteaubriand \$850

Châteaubriand  
Served with mixed herb horseradish sauce, béarnaise sauce, and mini French baguettes  
(serves approximately 50 guests)

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# RECEPTION PRESENTATIONS

## DESSERT DISPLAYS

Serves approximately 50 guests.

### Freshly Baked Cookies \$300

Chocolate chip, lemon blueberry, salted caramel white chocolate, and oatmeal cranberry cookies, sprinkled with plain M&M's

### Brownie Trio \$300

Raspberry swirl, peanut butter chocolate, and pecan white chocolate chunk brownies

### Gourmet Rice Crispy Treats \$350

Original rice crispy treats, original treats half dipped in dark chocolate with white chocolate drizzle, and peanut butter treats with milk chocolate chunks, sprinkled with plain M&M's

### Chocolate-Dipped Cookie Platter \$350

Chocolate-dipped cookies to include: chocolate chip in dark chocolate, cranberry oatmeal in white chocolate, and salted caramel in milk chocolate. Garnished with chocolate-dipped strawberries and pineapple

### Strawberry Rhubarb Crisp \$350

House made strawberry rhubarb crisp, served warm with vanilla ice cream

### Apple Crisp \$350

House made apple crisp, served warm with vanilla ice cream

### Petite Desserts \$350

House made mini lemon meringue, pecan tartlets, chocolate truffles, and chocolate hazelnut mousse cups

### Chocolate Lovers Display \$350

Oreo cookies, dried apricots, jumbo pretzels, peanuts, fresh strawberries, and potato chips dipped in milk and white chocolate, sprinkled with plain M&M's

### Dessert Bars \$350

Meltaway, chocolate raspberry, lemon, and pecan chocolate chunk

### Sophisticated Desserts \$450

Chocolate covered fresh strawberries, individual lava cakes, tiramisu cakes, and assorted truffles

### Dessert Fondue \$500

Chocolate, caramel, and cream cheese fondue

Dipping items include: brownie bites, mini donuts, deep fried carrot cake bites, apple slices, and strawberries

Toppings include: chopped nuts, cinnamon sugar, and maraschino cherries

### Sweet Baked Confections \$550

Ultimate chocolate cake, key lime pie, turtle cheesecake, and grandma's carrot cake

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# RECEPTION PRESENTATIONS

## DESSERT PERFORMANCE STATIONS

\*Chef attended stations, \$180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.  
Serves approximately 50 guests.

### Bookshelf Displays

#### Sweet and Salty Popcorn \$300

Caramel and cheese popcorn mix  
Buttered popcorn with caramel bourbon bacon  
Buttered popcorn with chocolate drizzle and plain M&M's

#### Sweet Cupcakes \$350

Select three of the following flavors:  
Red velvet with cream cheese frosting  
Chocolate with chocolate mousse and a fresh strawberry  
Vanilla with white chocolate mousse and Oreo cookie crumbles  
Brown-butter with dulce de leche frosting and croquants  
Chocolate with Baileys Irish Cream frosting

#### Savory Mini Cupcakes \$350

Assorted mini cupcakes to include:  
Maple with maple white chocolate mousse and chocolate-dipped bacon  
Vanilla with white chocolate mousse and chocolate-dipped potato chip  
Chocolate with peanut butter white chocolate mousse and white chocolate-dipped pretzel

#### Dessert Shooters \$350

Select three of the following flavors:  
Salty caramel panna cotta  
Lemon meringue  
Pumpkin spice cheesecake  
Chocolate lavender  
S'mores  
Crème brûlée

#### Individual Mousse Parfait Cups \$350

White chocolate mousse layered with Oreo cookie crumbles  
Dark chocolate mousse layered with brownie crumbles  
Raspberry mousse layered with fresh berries  
Garnished with chocolate curls

### Brûlée

#### \*Crème Brûlée \$300

Vanilla, chocolate, and butterscotch crème brûlées with candied sugar crusts

#### \*S'more Brûlée \$350

Graham cracker crust, mocha pot de crème, and brûléed marshmallows  
Garnished with Hershey's chocolate  
Served in a martini glass

### Flambé

#### \*Bananas Foster Flambé \$350

Bananas, pecans, brown sugar, whipped butter, rum, and crème de banana set aflame and served over vanilla ice cream in a martini glass

#### \*American Apple Pie Flambé \$450

Fuji apples sautéed with apple liqueur, caramel sauce, and sweet butter, served over vanilla ice cream and topped with a cinnamon and sugar pie crust crescent in a martini glass

#### \*Bread Pudding Flambé \$450

Chocolate chunk bread pudding topped with flambéed whiskey caramel sauce, white chocolate curls, dark chocolate shavings, candied pecans, and whipped cream, served in a martini glass

#### \*Cherries Jubilee Flambé \$550

Vanilla ice cream topped with cherry brandy flambéed tart cherries and orange zest, served in a martini glass

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# BAR MENUS

Additional bar options are available upon request.

## Host Bar

Soft Drink / Natural Spring Water	\$ 4.50
Juice	\$ 5.00
Sparkling Water	\$ 5.00
Domestic Beer	\$ 7.00
Premium Beer	\$ 8.00
House Wine	\$ 10.00
Premium Wine	\$ 12.00
Premium Liquor	\$ 10.00
Premium Cocktails	\$ 14.00
Specialty Liquor	\$ 11.00
Specialty Cocktails	\$ 15.50

All beverages consumed are paid by the host. Catering bar services will be provided for a fee of \$60 per hour, per bartender for the duration the bar is scheduled to be open.

## Cash Bar

Soft Drink / Natural Spring Water	\$ 5.00
Juice	\$ 5.50
Sparkling Water	\$ 5.50
Domestic Beer	\$ 8.00
Premium Beer	\$ 9.00
House Wine	\$ 11.00
Premium Wine	\$ 13.00
Premium Liquor	\$ 11.00
Premium Cocktails	\$ 15.50
Specialty Liquor	\$ 12.00
Specialty Cocktails	\$ 17.00

All beverages consumed are paid in cash by the individual. Catering bar services will be provided for a fee of \$60 per hour, per bartender for the duration the bar is scheduled to be open.

## Bar Per Person

Full Bar	First sixty minutes	\$ 16.00
	Each additional thirty minutes	\$ 8.00
	Each additional fifteen minutes	\$ 4.00
(Based on consecutive hours of service)		

Catering bar services will be provided for a fee of \$60 per hour, per bartender for the duration the bar is scheduled to be open.

# WINE LIST

Additional wine selections are available upon request.

Chardonnay, Stone Cellars, California	\$ 30.00
Sauvignon Blanc, Murphy Goode, California	\$ 40.00
White Zinfandel, Stone Cellars, California	\$ 30.00
Cabernet Sauvignon, Stone Cellars, California	\$ 30.00
Pinot Noir, Murphy Goode, California	\$ 40.00

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

# SHOW FLOOR CAFÉS

A cart will be provided free of charge if sales exceed \$2,000 per cart per, four hour period. If sales do not exceed \$2,000 per cart, per four hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

## Snack Cart

### Bakery

Bagel . . . . .	\$ 3.50
Cream Cheese . . . . .	\$ 1.00
Raised Donut . . . . .	\$ 3.50
Freshly Baked Jumbo Muffin . . . . .	\$ 4.50

### Snacks

Whole Fresh Fruit . . . . .	\$ 2.50
Deli Chips . . . . .	\$ 2.50
Candy Bar . . . . .	\$ 2.50
Homemade Granola Bar . . . . .	\$ 2.50
Freshly Baked Cookie . . . . .	\$ 3.00
Gourmet Rice Crispy Treat . . . . .	\$ 3.50
Individual Yogurt Parfait with Granola . . . . .	\$ 5.50

### Beverages

Regular Coffee, Decaffeinated Coffee, or Hot Tea . . . . .	\$ 3.50
Bottled Juice 10 oz. . . . .	\$ 4.50
Bottled Water 12 oz. . . . .	\$ 3.50
Canned Soda . . . . .	\$ 3.50
Powerade Sports Drink . . . . .	\$ 4.50

## Deli Cart

### Bakery

Bagel . . . . .	\$ 3.50
Cream Cheese . . . . .	\$ 1.00
Raised Donut . . . . .	\$ 3.50
Freshly Baked Jumbo Muffin . . . . .	\$ 4.50

### Snacks

Whole Fresh Fruit . . . . .	\$ 2.50
Deli Chips . . . . .	\$ 2.50
Candy Bar . . . . .	\$ 2.50
Homemade Granola Bar . . . . .	\$ 2.50
Freshly Baked Cookie . . . . .	\$ 3.00
Gourmet Rice Crispy Treat . . . . .	\$ 3.50
Individual Yogurt Parfait with Granola . . . . .	\$ 5.50

### Soup and Salad

Chicken Wild Rice Soup Cup . . . . .	\$ 5.50
Chicken Wild Rice Soup in a Bread Boule . . . . .	\$ 8.50
Mediterranean Quinoa Salad . . . . .	\$ 9.00
Caesar Salad . . . . .	\$ 9.00
Caesar Salad with Grilled Chicken . . . . .	\$ 11.00

### Sandwiches and Wraps

Rosemary Chicken Salad on Croissant . . . . .	\$ 10.00
Black Forest Ham and Swiss on Marble Rye . . . . .	\$ 8.00
<i>leaf lettuce, dijonnaise, and pickle planks</i>	
Turkey Club Wrap . . . . .	\$ 11.00
<i>applewood smoked bacon, havarti cheese, shredded lettuce, tomatoes, and spicy smoked tomato aioli in an herb wrap</i>	
Buffalo Chicken Wrap . . . . .	\$ 11.00
<i>breaded chicken, shredded cheddar, romaine, and celery with blue cheese hot sauce in a sun-dried tomato wrap</i>	
Mediterranean Quinoa Wrap . . . . .	\$ 9.00
<i>tomatoes, peppers, olives, feta cheese, Greek vinaigrette in a spinach wrap</i>	

### Beverages

Regular Coffee, Decaffeinated Coffee or Hot Tea . . . . .	\$ 3.50
Bottled Juice . . . . .	\$ 4.50
Bottled Water . . . . .	\$ 3.50
Canned Soda . . . . .	\$ 3.50
Powerade Sports Drink . . . . .	\$ 4.50

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# SHOW FLOOR CAFÉS

A café will be provided free of charge if sales exceed \$4,000 per café, per four hour period. If sales do not exceed \$4,000 per café, per four hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

## Café Breakfast Buffet

The Café Breakfast Buffet includes selections noted below.

Price is per person for one plate and one pass through the buffet.

BREAKFAST	breakfast only	breakfast with beverage
Continental Breakfast	10.00	13.00
Full Breakfast	14.00	17.00

### Continental Breakfast

Fresh Fruit Cup, Choice of One Pastry  
Choice of Coffee, Hot Tea, Juice, Soda, or Water

### Full Breakfast

Eggs, Bacon, Sausage, and Hash Browns  
Choice of Fresh Fruit Cup or One Pastry  
Choice of Coffee, Hot Tea, Juice, Soda or Water

## Café Lunch Buffet

The Café Lunch Buffet includes your selected stations.

Price is per person for one plate and one pass through the buffet.

LUNCH BUFFET	lunch only	lunch with beverage OR dessert	lunch with beverage AND dessert
Two Stations	14.00	17.00	20.00
Two Stations and Soup	15.00	18.00	21.00
Three Stations	16.00	19.00	22.00
Three Stations and Soup	17.00	20.00	23.00

### Soup Station

Chicken Wild Rice Soup, Tomato Basil Soup, White Bean & Kale Soup

### Salad Station

Chicken Caesar, Asian Chicken, Mediterranean Quinoa

### Wrap Station

Mediterranean Quinoa Wrap, Turkey Club Wrap, Southwestern Chicken Wrap

### Cold Sandwich Station

Rosemary Chicken Salad on herb focaccia  
California Turkey with avocado relish and garlic mayonnaise on torta bread  
Black Forest Ham with Swiss cheese, lettuce, and pickle planks with dijonnaise on marble rye

### Hot Sandwich Station

BBQ Pulled Pork, Jack Daniel's Pulled Beef, BBQ Pulled Chicken, Kaiser Rolls

### Stir-Fry Station

Lo Mein Noodles, Fried Rice with Stir-Fried Vegetables, Teriyaki Beef, Sweet Red Chili Chicken

### Pasta Station

Ziti - marinara sauce, spicy Italian sausage, and bell peppers  
Cavatappi - grilled chicken, mushrooms, and tomatoes in a pesto cream sauce  
Macaroni and Cheese

### Entrée Station

Chef's Selected Chicken Entrée  
Chef's Selected Vegetarian Entrée  
Chef's Selected Hot Signature Starch  
Chef's Selected Vegetable de Jour

### A La Carte Pastry and Dessert

Candy Bar . . . . . \$ 2.50  
Breakfast Pastry . . . . . \$ 4.00  
Freshly Baked Cookie . . . . . \$ 3.00  
Gourmet Rice Crispy Treat . . . . . \$ 3.50  
Pastry Chef's Assorted Dessert . . . . . \$ 5.00

### A La Carte Beverages

Regular Coffee, Decaffeinated Coffee or Hot Tea . . . . . \$ 3.50  
Bottled Juice . . . . . \$ 4.50  
Bottled Water . . . . . \$ 3.50  
Canned Soda . . . . . \$ 3.50  
Powerade Sports Drink . . . . . \$ 4.50

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