Banquet and Catering Menu
BREAKFAST COLLECTION

Fresh Orange and Grapefruit Juices, Regular and Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas.
All pricing is per person.

Continental Breakfast

Rice Park
Fresh Baked Muffins, Danish and Miniature Croissants
Sweet Cream Butter, Jams and Jellies
Fresh Cut Fruits and Berries

Mears Park
Freshly Baked Muffins, Danish, Miniature Croissants
Sweet Cream Butter, Jams and Jellies
Assorted Dry Cereals and Granola, Skim Milk

Breakfast Stations
An enhancement to existing buffets
Require (1) uniformed chef stations per 50 people.
$150 Per chef for 1 hour
See our “Platter Displays and Chef Stations Page” for a variety of carver selections

Donut Delight
Assorted of Locally Baked Gourmet Donuts
Fresh Cut Fruit and Berries

A la Carte Breakfast Enhancements

Fruit, Cereals & Yogurt
Whole Fresh Fruit 3
Fresh Sliced Fruit 3.5

Eggs
Fluffy Scrambled Eggs 5
Ham & Swiss or Spinach & Fontina Quiche 6

Potatoes
Rosemary Shallot Home Fries 3
Hash Browns 3

Meats
Applewood Smoked Bacon 4
Sausage Links 4
Country Ham 4
Turkey Sausage Patties 5
Vegan Sausage Links 5

Breakfast Sandwiches
Ham, Egg and Cheese on Choice of Croissant, Flaky Biscuit or English Muffin 7
Burrito with Cheddar Cheese, Egg, Black Bean Salsa, Pico de Gallo and Sour Cream 9

Breakfast Breads per Dozen
Miniature Croissants, Muffins and Danish 36
Bagels with Cream Cheese, Butter, Jelly & Jams 48
Assorted Gourmet Donuts 48
Cinnamon Rolls and Caramel Rolls 48

Griddle
Challah French Toast 7
Buttermilk Pancakes 6
Belgian Waffles 6
### Breakfast Buffet
Minimum of 25 people for buffet menus. A $5.00 Per Person fee will be added to the buffet price for less than 25 people.

**Wabasha**
- Oatmeal, Condiments
- Fresh Baked Muffins, Banana Bread
- Seasonal Fruit Display
- Yogurt Granola Parfait
- Applewood Smoked Bacon & Sausage
- Challah French Toast, Seasonal Berries
- Scrambled Eggs

**Kellogg**
- Fresh Baked Muffins, Banana Bread
- Seasonal Fruit Display
- Applewood Smoked Bacon Strips
- Spinach and Fontina Quiche
- Rosemary Shallot Breakfast Potatoes

**Peak Performance Buffet**
- House-made Raw Bars
- Seasonal Fruit Display
- Turkey Sausage Patties
- Scrambled Egg Whites
- Kale and Red Pepper Potato Sauté

### Plated Breakfast

**American Breakfast**
- Scrambled Eggs
- Applewood Smoked Bacon or Sausage Links
- Rosemary Shallot Breakfast Potatoes

**Belgian Waffle**
- Traditional Style Belgian Waffle with Cinnamon
- Walnut Butter, Whipped Cream and Fresh Berries
- Maple Syrup
- Applewood Smoked Bacon

**Tofu Scramble**
- Scrambled Tofu
- Asparagus, Mushroom and Goat Cheese
- Rosemary Shallot Breakfast Potatoes

**Eggs Benedict**
- Poached Eggs
- Country Ham
- Toasted English Muffin
- Traditional Hollandaise
- Hash Browns

**Steak & Eggs**
- Poached Eggs
- 6 oz. Grilled Beef Sirloin Steak
- Mushroom Potato Gratin

**Breakfast Sandwich**
- Ham, Egg and Cheese on a Flaky Croissant,
  Rosemary Shallot Breakfast Potatoes

**Quiche**
- Ham & Swiss or Spinach & Fontina Quiche
  Rosemary Shallot Breakfast Potatoes
**Breaks Collection**

All pricing is per person. Intended for 30-45 minutes of continuous service.

### Energy
An Assortment of Powerade® and Redbull® Drinks
House-made Granola Bars and Vegan Energy Bites, Clif and Kind bars

### P B & J
White and Wheat Breads, English Muffins and GF Breads with a Toaster
Assorted Jams, Nut Butters and Nutella®

### Market Place
An Assortment of Bottled Fruit Juices
House-made Granola Parfait
Seasonal Fruit Smoothies

### Candy Land
Our Favorite Selection of Gourmet Candies from Saint Paul's Own Candyland Store

### Chocolate Break
House-made Truffles, Brownies and Artisan Chocolates to Include Dark, Milk and White Chocolate

### A la Carte Break Enhancements

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Cut Fruit and Berries</td>
<td>7</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>4</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>8</td>
</tr>
<tr>
<td>Candyland Chicago Mix Popcorn</td>
<td>4</td>
</tr>
<tr>
<td>Individual Bags of Potato Chips</td>
<td>4</td>
</tr>
<tr>
<td>Pita Chips with Red Pepper Hummus</td>
<td>6</td>
</tr>
<tr>
<td>Tortilla Chips with Fire Roasted Salsa</td>
<td>5</td>
</tr>
<tr>
<td>Tortilla Chips with Warm Queso Dip</td>
<td>9</td>
</tr>
<tr>
<td>Izzy's Ice Cream Cups</td>
<td>6</td>
</tr>
<tr>
<td>Assorted Brownies and Dessert Bars</td>
<td>36 Per Dozen</td>
</tr>
<tr>
<td>Low Fat and Greek Yogurts</td>
<td>32 Per Dozen</td>
</tr>
<tr>
<td>Clif® Bars</td>
<td>40 Per Dozen</td>
</tr>
<tr>
<td>Kind® Bars</td>
<td>40 Per Dozen</td>
</tr>
<tr>
<td>Miniature Croissants, Muffins and Danish</td>
<td>48 Per Dozen</td>
</tr>
<tr>
<td>Bagels with Cream Cheese, Butter, Jelly &amp; Jams</td>
<td>36 Per Dozen</td>
</tr>
<tr>
<td>Warm Pretzels and Mustard</td>
<td>37 Per Dozen</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>36 Per Dozen</td>
</tr>
<tr>
<td>Candy Bars</td>
<td>36 Per Dozen</td>
</tr>
<tr>
<td>House-Made Macarons</td>
<td>36 Per Dozen</td>
</tr>
<tr>
<td>Gourmet Cupcakes</td>
<td>60 Per Dozen</td>
</tr>
</tbody>
</table>

### Snacks

<table>
<thead>
<tr>
<th>Food</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies and Milk</td>
<td>12</td>
</tr>
<tr>
<td>Our Chef's Variety of Cookies</td>
<td></td>
</tr>
<tr>
<td>Milk Selections to Include Skim, Chocolate, Soy and Almond</td>
<td></td>
</tr>
</tbody>
</table>

### Farmers Market
Seasonal Vegetables served with
Green Goddess Dip, Roasted Garlic Hummus and Pita Chips

### Minnesota State Fair
Corn Dog Nuggets, Cheese Curds with Ketchup and Spicy Sauce
Minnesota “Sushi” Pickle Wraps

### Happy Hour
Tortilla Chips with Salsa, Guacamole and Bean Dip
House-made Potato Chips with French Onion Dip
Spicy Pub Mix

### All Day Coffee Service
Up to 8 Hours

### Half Day Coffee Service
Up to 4 Hours

### Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular and Decaffeinated Lavazza® Coffee</td>
<td></td>
</tr>
<tr>
<td>Rishi® Teas</td>
<td>48 Per Gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td>48 Per Gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>48 Per Gallon</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td></td>
</tr>
<tr>
<td>Regular and Diet Soft Drinks</td>
<td>4</td>
</tr>
<tr>
<td>LaCroix Sparkling Flavored Water</td>
<td>4</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>4</td>
</tr>
<tr>
<td>VOSS® Mineral Water</td>
<td>8</td>
</tr>
<tr>
<td>Bottled Fruit Juices</td>
<td>4</td>
</tr>
<tr>
<td>Powerade®</td>
<td>5</td>
</tr>
<tr>
<td>Red Bull® and Red Bull Sugar Free®</td>
<td>7</td>
</tr>
<tr>
<td>Iced Coffee Drinks and Cold Press Coffees</td>
<td>8</td>
</tr>
</tbody>
</table>

### Additional Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vitamin Water</td>
<td></td>
</tr>
<tr>
<td>Gourmet Soft Drinks</td>
<td>7</td>
</tr>
<tr>
<td>Lake State Kombucha</td>
<td>8</td>
</tr>
</tbody>
</table>
LUNCH COLLECTION

Boxed Lunch
All Boxed Lunches include One Side, Whole Fresh Fruit, Cookie, Soft Drinks or Bottled Water. $26 Per Person

Choice of Three Sandwiches
- Roast Beef with Caramelized Onion, Provolone
- Ham and Cheddar with Apple Mustard, Arugula
- Chicken and Dried Cranberry Salad on Croissant
- Curry Chicken with Cashew, Apricot
- Grilled Vegetable Wrap with Zucchini, Squash, Peppers, Chimichurri Aioli
- Roast Beef with Havarti, Watercress, Horseradish
- Porchetta Arugula, Pickled Red Onion, Fennel Aioli
- Caprese with Basil, Tomato and Fresh Mozzarella
- Ginger Cilantro Chicken Wrap with Napa Cabbage, Peppers, Honey Soy Dressing
- Grilled Chicken Caesar Wrap
- Roast Turkey Wrap with Apple and Chive Relish, Arugula
- Turkey and Swiss with Tomato, Lettuce, Whole Grain Mustard

Choice of One Side
- Pasta Salad
- Potato Salad
- Kettle Chips
- Quinoa Salad

Working Lunch
All Working Lunches include Rolls, Sweet Cream Butter and Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea. All pricing is per person.

Entree Salad
20
- Choice of Spinach, Romaine or Field Greens Blend
- Cucumber, Spring Onion, Grape Tomato
- White Balsamic Vinegar
- Your choice of Grilled Salmon or Grilled Chicken

Asian Chicken Salad
20
- Chopped Romaine, Teriyaki Chicken Breast
- Tomato, Cilantro, Pepper, Onion
- Beans Sprout, Sesame Dressing

Cobb Salad
20
- Chopped Romaine, Chicken, Tomato, Bleu Cheese
- Avocado, Cucumber, Hard-Boiled Egg
- Ranch Dressing

Half & Half
20
- One Half Turkey Club Sandwich, Applewood Smoked Bacon, Bushel Boy Tomato, Creamy Havarti, Tillamook Smoked Cheddar, Boston Bbq Beech on Whole Wheat Bread
- Choice of Tomato Soup, Chips or House Salad
**LUNCH COLLECTION**

All Plated Lunches include Choice of One Salad or Soup, Rolls, Sweet Cream Butter, Chef’s Seasonal Vegetable, Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea.

All pricing is per person.

<table>
<thead>
<tr>
<th><strong>Salad</strong></th>
<th><strong>Soup</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strawberry &amp; Feta Salad</strong></td>
<td><strong>Tomato Basil</strong></td>
</tr>
<tr>
<td>Baby Spinach, Candied Walnuts, Strawberries, Red Onion, Feta Cheese, Champagne Vinaigrette</td>
<td>Minnesota Wild Rice</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td><strong>Butternut Squash</strong></td>
</tr>
<tr>
<td>Romaine Hearts, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing</td>
<td>Cream of Mushroom</td>
</tr>
<tr>
<td><strong>Wedge Salad</strong></td>
<td><strong>Minestrone</strong></td>
</tr>
<tr>
<td>Tomato, Onion, Poached Egg, Buttermilk Chive and Dill Tarragon Dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>InterContinental Greens</strong></th>
<th><strong>Entrées</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple Leaf, Blue Cheese, Candied Spiced Pecans, Apple, Maple Syrup Vinaigrette</td>
<td><strong>Sea</strong></td>
</tr>
<tr>
<td><strong>Field Greens with Cranberries</strong></td>
<td><strong>Bird</strong></td>
</tr>
<tr>
<td>Spiced Pecans, Blue Cheese, Cabernet Vinaigrette</td>
<td><strong>Pan Seared Breast of Chicken</strong></td>
</tr>
<tr>
<td><strong>Baby Beet Salad with Salted Pistachio</strong></td>
<td>26</td>
</tr>
<tr>
<td>Pistachio Crusted Goat Cheese, Pumpkin Seeds, Cabernet Vinaigrette</td>
<td>Bell Pepper, Corn Maque Choux, Polenta</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Vegetarian</strong></th>
<th><strong>Grilled Vegetable Tian</strong></th>
<th>23</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Layers of Marinated Tomatoes, Peppers, Portobello Mushrooms and Rice, Roasted Tomato Puree</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Wild Mushroom Risotto</strong></td>
<td></td>
<td>26</td>
</tr>
<tr>
<td>Dry Sherry, Roasted Asparagus, Shaved Parmesan</td>
<td>Merlot Braised Beef Short Ribs</td>
<td></td>
</tr>
<tr>
<td><strong>Mixed Grill</strong></td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>Grilled Tofu, Asparagus, Peppers, Onions, and Zucchini with Smoked Tomato Marinara</td>
<td>Fingerling Potatoes, Slow Roasted Root Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>Butternut Squash Ravioli</strong></td>
<td>23</td>
<td></td>
</tr>
<tr>
<td>Marscapone Sage Cream Sauce, Sautéed Spinach, Balsamic Reduction</td>
<td>Seared Center Cut Top Sirloin</td>
<td></td>
</tr>
<tr>
<td><strong>Ancient Grains Medley</strong></td>
<td>23</td>
<td></td>
</tr>
<tr>
<td>Quinoa, Farro and Lentils with Crimini Mushrooms in a Dry White Wine Sauce</td>
<td>Swiss Hashed Potato, Sticky Vidalia Onion</td>
<td></td>
</tr>
</tbody>
</table>

| **Roasted Breast of Chicken** | 25 |
| Russet Plank, Pan Jus | **Dijon Chicken** |
| Whole Grain Mustard Sauce, Potato Gratin | 26 |
| **Slow Roasted Turkey Breast** | 26 |
| Pan Gravy, Whipped Russet Potato, Candied Yam, Orange Cranberries | **Mixed Grill** |
| **Chuck Roast of Beef** | 30 |
| Horseradish Mashed Potatoes, Rainbow Carrots | **Slow Roasted Root Vegetables** |

| **Merlot Braised Beef Short Ribs** | 28 |
| Fingerling Potatoes, Slow Roasted Root Vegetables | **Seared Center Cut Top Sirloin** |
| **Seared Center Cut Top Sirloin** | 31 |
| Swiss Hashed Potato, Sticky Vidalia Onion | **Pork Cutlets** |
| **Pork Cutlets** | 28 |
| Roasted Fuji Apple Glaze, Fondant Potato | **Chuck Roast of Beef** |
| Horseradish Mashed Potatoes, Rainbow Carrots | 30 |
LUNCH COLLECTION

Minimum of 25 people for buffet menus. A $5.00 Per Person fee will be added to the buffet price for less than 25 people. Includes Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea, Chef's Assortment of Desserts. All pricing is per person.

Lunch Buffet

Sandwich Shop

Soup du Jour
Penne Pasta Salad with Feta, Tomato, Red Onions, Fresh Herbs
Field Greens with Cucumbers, Tomato and Carrots and a Vinaigrette
Kettle Chips, Pickle Spears

Choice of Two:
Roast Beef
Roast Turkey
Ham
Peppered Pastrami
Italian Ham and Salami
Vegetarian
Stone Ground Mustard and Mayo

(Add additional options for $2.00 more per person)

Italian

Caesar Salad, Marinated Olives and Tomatoes
Grilled Antipasto Display, Grilled Baguettes and Flat Breads
Tortellini and Penne Pastas, Alfredo and Marinara Sauce
Italian Sausage and Peppers
Lemon and Garlic Marinated Chicken
Italian Roasted Vegetables
Bread Sticks and Garlic Bread

The Minnesota

Chicken Wild Rice Soup
B.L.T. Salad: Bushel Boy Tomato, Applewood Smoked Bacon, Tarragon, Focaccia Bread
Minnesota Waldorf Salad: Honey Crisp Apple, Celery, Almond Fried Northern Walleye, Cranberry Tartar Sauce
Surly Beer-Braised Roast Beef
Au Gratin Potato with Cheddar and Cream
Green Beans: Cream of Mushroom, Fried Onion

Food Truck

Mini Burger
Mini Hot Dogs
Walleye Street Tacos with Red Cabbage Slaw
Asian Noodles
Tots and Dipping Sauces
Cubano Sandwich: Ham, Braised Pork, Pickle, Mustard
Philly Cheesesteak: Short Rib, Cheese Wiz, Peppers
Mac and Cheese

South of the Border

Red Pozole
Black Bean and Corn Salad with Tomatillo
Caesar Salad, Garlic Poblano Dressing
Mixed Greens, Jicama, Pear and Cilantro Dressing
Cheese Enchiladas, Sauce Rojo
Chicken Tintas, Chipotle, Crema
Carne Asada, Grilled Seasoned Flank Steak
Spanish Rice
Refried Beans
Corn and Flour Tortillas
Chips, Pico de Gallo, Sour Cream and Guacamole
HORS D’OEUVRES COLLECTION

All pricing is per piece. Minimum order of 25 pieces per selection.
* Best for Butler-Passing

Cold

- Tomato Bruschetta, Shaved Asiago Cheese * 4  
- Curried Deviled Eggs * 4  
- Lobster Rillettes on Brioche 8  
- Vegetable Crudité Shooters with Buttermilk Ranch* 5  
- Mozzarella, Olive, Tomato Basil Brochette: * 5  
- Sunburst Tomato Stuffed with Herbed Boursin* 4  
- Brie Cheese with Poached Bosc Pear on Crostini * 5  
- Fresh Spring Rolls * 5  
- Cheddar Gougere filled with Tillamook Smoked Cheddar * 5  
- Gazpacho Shooter * 5  
- Watermelon, Feta, Kalamata Olive Skewer * 5  
- Minnesota “Sushi” Pickle Wraps * 4  
- Ahi Tuna Poke, Crisp Wonton, Pickled Ginger, Wasabi Aioli * 7  
- Bloody Mary Shrimp Shooters 7  
- Cucumber, Boursin Cheese and Shrimp Rondelles * 7  
- Smoked Salmon on Rye with a Caraway Cream Cheese * 7

Hot

- Tomato Soup Shooter with a Grilled Cheese Wedge 6  
- Spinach and Feta Spanakopita * 5  
- Mini Quiche * 4  
- Mushroom Arancini * 4  
- Portobello and Goat Cheese Tart * 5  
- Chili-Lime Salmon on a Wonton Crisp * 7  
- Tempura Shrimp with Chili Sauce 8  
- Coconut Shrimp with Orange Marmalade Dipping Sauce 8  
- Shrimp Shu-Mai with Teriyaki Glaze 8  
- Bacon Wrapped Scallops * 9  
- Maryland Style Crab Cakes, Creole Mustard Sauce 6  
- Mini Burgers with Caramelized Onions 6  
- Pot Stickers (Chicken) 7  
- Chicken Bites (Gochujang, East African Berbere Dry Rub or Buffalo Style) 4  
- Mini Beef Wellington 7  
- Pulled Pork Mini Slider 4  
- Cashew Chicken Spring Rolls with Plum Sauce 6  
- Swedish Meatballs 4  
- Chicken Satay with a Teriyaki Glaze and a Spicy Peanut Dipping Sauce * 5  
- Beef Satay with a Pineapple Teriyaki Glaze * 6  
- Reuben Roll Bites 5  
- Walleye Street Tacos with Red Cabbage Slaw 5

Reception Packages

Butler-Passed Trio Package 20
Based on 3 pieces per person
Intended for 45-60 minutes of continuous service.
Pick 3 * Items from the Cold and Hot Hors d’Oeuvres Collection.

Game Day Package 35
Based on 8 pieces per person
Intended for 60-90 minutes of continuous service.
International Cheese Display with Assorted Crackers and Baguette
Vegetable Crudité Display with Creamy Balsamic Dressing
House-made Potato Chips with French Onion Dip
Pick 5 Items from the Hot Hors d’Oeuvres Collection
(Add additional time for $15.00 more per person per hour)
PLATTER DISPLAYS AND CHEF STATIONS

Chef’s Platters
All pricing is per 25 guests

Fruit Display 145
Fresh Sliced Fruits with Yogurt Dip

Vegetable Crudité 145
Raw Vegetables with Ranch Dressing

Grilled Vegetable Display 140
Grilled Vegetables with Creamy Balsamic Dressing

Brie en Crouste 150
With a Cherry Compote, Assorted Crackers and Baguette

International Cheese 170
Assortment of International Cheeses, Crackers and Breads

Seafood Display 500
Shrimp, Crab Claws, Chef’s Selection of Oysters, Assorted Dipping Sauces

Hummus 145
Preserved Lemon Hummus, Garlic Hummus, Red Pepper Hummus, Olives, Grilled Flatbread and Pita Chips

Charcuterie Board 180
Variety of Locally Sourced Meats, Assorted Breads, House Pickles

Asian Noodles 150
Spicy Dan Dan Noodles served Take-Out Style

Everything Salmon Display 500
Smoked Salmon, Poached Salmon, Salmon Cream Cheese Pinwheels, Lemon, Capers, Red Onions, Garlic Aioli, Herbed Cream Cheese Lavosh

Chef’s Sushi Selection
(Minimum order time of one week required)

Vegetarian Roll 4
Cucumber, Avocado, Red Pepper

Spider Crab Roll 5
Crab, Cucumber, Avocado

Spicy Tuna Roll 5
Avocado, Daikon Radish Sprouts, Sriracha Sauce

Chef’s Carving Stations
Each station requires a Chef attendant at $150 per Chef per station. Served with Assorted Bakery Rolls.

Porchetta (Serves 20-30) 350
Bourbon Mustard, Cranberry Sauce

Honey Roasted Ham (Serves 20-30) 350
Red Chili Pepper Aioli

Garlic Roasted Tenderloin (Serves 20-30) 500
Horseradish Sauce, Mayonnaise, Dijon Mustard

Free Range Turkey Breast (Serves 25) 300
Locally Raised Ferndale Turkey, Cranberry Sauce, Dijon Mustard, Mayonnaise

Vegan Carved ”Beef” (Serves 30-40) 450
Horseradish Sauce, Dijon Mustard

Performance Stations
Each station requires a Chef attendant at $150 per Chef per station.

Italian Risotto Station 8
Butternut Squash, Asparagus, Mushroom, Parmesan

Mashed Potato Station 7
Sundried Tomato, Bacon, Asparagus, Sharp Cheddar, Chives

Pasta Station 8
Marinara, Pesto, Alfredo Sauce

Mac and Cheese 10
Chicken, Crispy Bacon
Salad

Strawberry & Feta Salad
Baby Spinach, Candied Walnuts, Strawberries, Red Onion, Feta Cheese, Champagne Vinaigrette

Caesar Salad
Romaine Hearts, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

Wedge Salad
Tomato, Cucumber, Ranch Dressing

InterContinental Greens
Maple Leaf, Blue Cheese, Candied Spiced Pecans, Apple, Maple Syrup Vinaigrette

Field Greens with Cranberries
Spiced Pecans, Blue Cheese, Cabernet Vinaigrette

Baby Beet Salad with Salted Pistachio
Pistachio Crusted Goat Cheese, Pumpkin Seeds, Cabernet Vinaigrette

Soup

Tomato Basil
Minnesota Wild Rice
Butternut Squash
Cream of Mushroom
Minestrone
## DINNER COLLECTION

**All Plated Dinners include Choice of One Salad or Soup, Rolls, Sweet Cream Butter, Chef's Seasonal Vegetable, Dessert, Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea.** All pricing is per person.

### Entrees

#### Beef and Pork

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 oz. Seared Beef Tenderloin</td>
<td>58</td>
</tr>
<tr>
<td>Cognac Sauce, Mushrooms, Chive Potato Cake</td>
<td></td>
</tr>
<tr>
<td>10 oz. Grilled Ribeye Steak</td>
<td>58</td>
</tr>
<tr>
<td>Chimichurri, Roasted Garlic Mashed Yukon Gold Potato</td>
<td></td>
</tr>
<tr>
<td>8 oz. Grilled Sirloin Steak</td>
<td>43</td>
</tr>
<tr>
<td>Mission Fig Demi-Glace, Roasted Fingerling Asparagus Salad</td>
<td></td>
</tr>
<tr>
<td>Beef Short Rib</td>
<td>44</td>
</tr>
<tr>
<td>Mashed Potatoes, Roasted Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td>Pork Tenderloin</td>
<td>42</td>
</tr>
<tr>
<td>Cane Syrup and Winter Fruit, Parsnip and Potato Smash</td>
<td></td>
</tr>
<tr>
<td>Herb Crusted Pork Loin</td>
<td>36</td>
</tr>
<tr>
<td>Bosc Pears, Five Cheese Layered Potatoes</td>
<td></td>
</tr>
<tr>
<td>6 oz. Bacon Wrapped Filet</td>
<td>62</td>
</tr>
<tr>
<td>Applewood Smoked Bacon, Bordelaise Sauce, Potato, Wild Mushrooms</td>
<td></td>
</tr>
<tr>
<td>10 oz. New York Strip Steak</td>
<td>55</td>
</tr>
<tr>
<td>Pinot Noir Gastrique, Wild Mushroom and Barley Ragout</td>
<td></td>
</tr>
<tr>
<td>6 oz. Grilled Beef Tenderloin Filet</td>
<td>58</td>
</tr>
<tr>
<td>Black Truffle Glaze, Dark Roasted Fingerling Potatoes, Thin French Green Beans</td>
<td></td>
</tr>
</tbody>
</table>

#### Sea

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Salmon</td>
<td>45</td>
</tr>
<tr>
<td>Whole Grain Mustard Sauce, Leek, Boiled Potato, Pencil Tip Asparagus</td>
<td></td>
</tr>
<tr>
<td>Seared Halibut</td>
<td>60</td>
</tr>
<tr>
<td>Farro Risotto, Vine Ripe Tomato, Caper, Olive</td>
<td></td>
</tr>
<tr>
<td>Sautéed Salmon</td>
<td>42</td>
</tr>
<tr>
<td>Paella Rice, Meyer Lemon Sabayon</td>
<td></td>
</tr>
<tr>
<td>Hatchi Miso Marinated Seabass</td>
<td>51</td>
</tr>
<tr>
<td>Red Rice, Wilted Spinach</td>
<td></td>
</tr>
<tr>
<td>Almond Walleye</td>
<td>47</td>
</tr>
<tr>
<td>Northern Walleye, Toasted Almond Rice, Roasted Garlic and Caper Sauce</td>
<td></td>
</tr>
<tr>
<td>Atlantic Cod</td>
<td>59</td>
</tr>
<tr>
<td>Red Pepper Coulis, Yellow Rice</td>
<td></td>
</tr>
</tbody>
</table>

#### Bird

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Tapenade</td>
<td>38</td>
</tr>
<tr>
<td>Prosciutto, Tomato, Olives, Capers, Dried Apricot, Couscous</td>
<td></td>
</tr>
<tr>
<td>Sautéed Chicken</td>
<td>36</td>
</tr>
<tr>
<td>Natural Pan Sauce, Smoked Gouda Mashed Potato</td>
<td></td>
</tr>
<tr>
<td>Chicken Breast</td>
<td>36</td>
</tr>
<tr>
<td>Bell Pepper, Corn Macho Sauce, Polenta</td>
<td></td>
</tr>
<tr>
<td>Roast Chicken Breast</td>
<td>35</td>
</tr>
<tr>
<td>Pan Gravy, Buttermilk Mashed Potato</td>
<td></td>
</tr>
<tr>
<td>Paprika Smoked Chicken</td>
<td>36</td>
</tr>
<tr>
<td>Garlic and Herbs Roasted Red Potato</td>
<td></td>
</tr>
</tbody>
</table>

#### Vegetarian

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Tofu</td>
<td>33</td>
</tr>
<tr>
<td>Sweet Chili Sauce, Broccolini</td>
<td></td>
</tr>
<tr>
<td>Mushroom Farro Risotto</td>
<td>33</td>
</tr>
<tr>
<td>Cremini Mushrooms, Garlic White Wine Sauce</td>
<td></td>
</tr>
<tr>
<td>Butternut Squash Ravioli</td>
<td>33</td>
</tr>
<tr>
<td>Marscapone Sage Cream Sauce, Sautéed Spinach, Balsamic Reduction</td>
<td></td>
</tr>
</tbody>
</table>
DINNER COLLECTION

All Duet Dinners include Choice of One Salad or Soup, Rolls, Sweet Cream Butter, Chef’s Seasonal Vegetable, Dessert, Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea. All pricing is per person.

Duet Selection

Filet and Chicken Breast
Bordelaise Sauce, Roasted Lemon Chicken, Mashed Potato  
59

Filet and Salmon
Brandy Sauce, Lime Sauce, Polenta  
68

Filet and Shrimp
Piperade, Peppercorn Sauce, Risotto  
73

Filet and Lobster
Truffle Sauce, Lobster Stew, Roasted Yukon Gold Potato  
85

Chicken and Short Rib
Garlic Whipped Potatoes, Port Wine Reduction  
45

Salmon and Short Rib
Layered Roasted Red Potatoes, Port Wine Reduction  
47

Chicken and Shrimp
Red and Green Bell Pepper Sauce, Lemon Beurre Blanc, Jasmine Rice  
55

Dinner Buffet

Minimum of 25 people for buffet menus. A $5.00 Per Person fee will be added to the buffet price for less than 25 people. Includes Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea, Chef’s Assortment of Desserts. All pricing is per person.

Tuscany Italian

Minestrone Soup  
48

Caesar Salad with Marinated Olives and Tomatoes  
Caprese Tomato Salad with Fresh Mozzarella and Balsamic Reduction  
Grilled Antipasto Display with Grilled Baguettes and Flat Breads  
Cheese Tortellini with Fresh Spinach and Lemon, Garlic Cream Sauce  
Penne Tossed with Spicy Italian Sausage and a Sun-Ripened Tomato Sauce  
Lemon Rosemary Marinated Chicken with a Caper Piccata Sauce  
Sicilian Beef with Mediterranean Olives and Fresh Plum Tomatoes  
Asparagus with Roasted Tomatoes and Romano Cheese  
Baked Italian Breads

Farmers Market

Soup of the Day  
60

Baby Spinach Salad, Strawberries, Feta, Pecan, Champagne Vinaigrette  
Heirloom Tomato Salad, Fresh Basil, Mozzarella, Balsamic Vinaigrette  
Tournedos of Beef with a Brandy Mushroom Ragout  
Pan-Seared Salmon with Scallions and Mustard Seed Beurre Blanc  
Napa Valley Grilled Chicken with Sautéed Grapes with a Riesling Sauce  
Oven Roasted Yukon Gold Fingerling Potatoes with Fresh Herbs  
Chef’s Fresh Local and Seasonal Vegetables

10,000 Lakes Dinner

Minnesota Wild Rice Soup  
55

Caesar Salad with Marinated Olives and Tomatoes  
Spring Green Salad, Cucumber, Tomatoes, Carrots and Croutons  
Garlic Roasted Strip Loin, Horseradish Demi-Glace  
Almond Breaded Northern Walleye Lemon Butter and Scallions  
Locally Raised Ferndale Turkey with Roasted Apples and Pan Jus  
Buttermilk Mashed Baby Red Potatoes  
Fresh Green Beans with Almonds
## Dessert Options

All pricing is per person

<table>
<thead>
<tr>
<th>Dessert Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Panna Cotta with Passionfruit</td>
<td>6</td>
</tr>
<tr>
<td>Lemon Tart</td>
<td>6</td>
</tr>
<tr>
<td>White Chocolate Pumpkin Cheesecake</td>
<td>6</td>
</tr>
<tr>
<td>Flourless Chocolate Torte</td>
<td>6</td>
</tr>
<tr>
<td>Chai Tea Crème Brulee</td>
<td>6</td>
</tr>
<tr>
<td>Almond Financier Cake with Brandied Cherries</td>
<td>6</td>
</tr>
<tr>
<td>Salted Caramel Pot de Crème</td>
<td>6</td>
</tr>
<tr>
<td>Chef’s Trio of Miniatures</td>
<td>9</td>
</tr>
</tbody>
</table>
Self Service Stations. All Pricing is per person

**Warm Soft Pretzels**
Surly Furious Beer Cheese Sauce, Hot German Mustard

5

**Mini Sliders**
Choice of:
Hamburger, Cheese Burger, Pulled Pork or Pot Roast

8

**Empanadas**
Beef or Chicken Empanadas, Salsa, Sour Cream

7

**Quesadillas**
Chicken and Vegetable Quesadillas, Pico de Gallo, Salsa Verde, Guacamole, Sour Cream

9

**Pizza**
Choice of 12 inch varieties:
Pepperoni, Sausage, Cheese or Roasted Vegetable

14 per pizza

**Tots and Dipping Sauces**
Chipotle Ranch, Alabama White Barbecue, Ketchup

6
BEVERAGE COLLECTION

Wine by the Bottle

Red
La Crema, Sonoma Coast, California
Pinot Noir
52
Elsa Bianchi, Mendoza, Argentina
Cabernet Sauvignon
45
Joel Gott 815, California
Cabernet Sauvignon
69
Luiano Chianti, Classico Riserva, Tuscany, Italy
Sangiovese
70
Toad Hollow, Russian River
Merlot
41
Cloudfall, Monterey, California
Pinot Noir
55
Pascual Toso, Maipu, Mendoza, Argentina
Malbec
51

White
Cloudfall, Monterey, California
Sauvignon Blanc
55
SeaGlass, Monterey County, California
Riesling
39
Montevina, California
White Zinfandel
32
Echo Bay, Marlborough, New Zealand
Sauvignon Blanc
39
Castello Banfi San Angelo, Tuscany, Italy
Pinot Grigio
37
SeaGlass, Monterey County, California
Riesling
42
Sainte Michelle Estate, Columbia Valley, Washington
Chardonnay
53
Ardèche, Louis Latour, France
Chardonnay
47
Charles & Charles, Columbia Valley, Rosé
28

House Wine Selections

Sycamore Lane, California
Chardonnay
30
Cabernet Sauvignon
Merlot
Pinot Noir
Trinity Oak, California
Chardonnay
34
Pinot Grigio
Cabernet Sauvignon
Merlot
Pinot Noir

Sparkling
Wycliff, California
Sparkling
28
La Marca, Prosecco, Italy
Sparkling
48
Cava, Segura Viuda Reserve, Spain
Sparkling
34
Chandon Brut, Napa, California
Sparkling
85
Chandon Brut Rosé, Napa, California
Sparkling
89
**Premium Selection**
- Host 8 | Cash 9
- Absolut Vodka
- Bacardi
- Beefeater Gin
- Jose Cuervo
- Captain Morgan
- Knob Creek
- Two Gingers
- Crown Royal
- Johnny Walker Red
- Glenlivet

**Domestic Beers**
- Host 6 | Cash 7
- Budweiser
- Bud Light
- Coors Light
- Michelob Golden Light

**Imported Beers**
- Host 7 | Cash 8
- Stella Artois
- Corona Extra
- Heineken

**Local Beers**
- Host 7 | Cash 8
- Summit
- Grain Belt
- Tin Whiskers
- Surly

**Local Liquor**
- Host 9 | Cash 10
- Prairie Organic Spirits
- Tattersall
- 19 Wells
- Norsemen

**Beer, Wine and Soda Package**
- Package includes Domestic, Imported and Local Craft Beers, House Wines and Soft Drinks
- **Tier I Wine Package**
  - First Hour $11, additional hours $5 per person
- **Tier II Wine Package**
  - First Hour $13, additional hours $6 per person

**Host Bar Package**
- Package includes Domestic, Imported and Local Craft Beers, House Wines, Soft Drinks and your choice of Liquor Package
- **Premium Package**
  - First Hour $16, additional hours $8 per person
- **Luxury Package**
  - First Hour $18, additional hours $9 per person

**Soda Bar Package**
- $5
Menu Selection
Menu selection is required THREE WEEKS prior to the event date. All events that are booked less than THREE WEEKS before the event date will require menu selections and set-up arrangements at the time of booking. For groups with less than 100 guests that request split entrée menus there will be a $2.00 per person entrée fee added to the published menu price per person.

Menu Prices
Menu prices are guaranteed sixty (60) days prior to the event date. The menu prices herein are subject to a proportionate increase to meet increased cost of food, beverages and other increases in present commodity prices, labor costs, taxes, etc.

Guarantees
It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. THREE BUSINESS DAYS prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overset above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guests added.

Labor Charges
For meal functions with less than 25 guests, a labor charge of $5.00 per person fee will be added to the menu price.
All prices quoted are based on normal service time. If your function is scheduled to begin at a particular time and is delayed, the hotel reserves the right to add on appropriate charges to cover extra expenses.
The hotel reserves the right to charge an additional fee of $250.00 (on the event date) for changing the room set-up after the room has been prepared per specifications on the BEO.
Labor Charges of $100 will be applied for any butler-style services.

Service Charges and Sales Taxes
All menu prices, room rental and audio-visual charges are subject to applicable Minnesota State Tax, (current rate on food is 7.875% and beverage is 10.375%) and taxable 22% service charge. Tax is subject to change.

Food and Beverage
We do not allow any outside food or beverage items to be brought onto our property for consumption in any public meeting space.
On all functions where a bartender is requested, a charge of $150.00 per bartender will be implemented until revenues of $500.00 per bartender have been reached.
Consumption of alcoholic beverages is restricted to persons of legal age as determined by the State of Minnesota. The hotel reserves the right to verify the age and/or the identification of any individual.
The hotel reserves the right to refuse service of alcoholic beverages at the discretion of the hotel staff.
Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. Client assumes all responsibility for the conduct of all persons in attendance, as well as any damages to hotel property.

Function Rooms
The hotel reserves the right to substitute an alternative function room should the projected attendance fall below original estimate.
The hotel requests notification ninety (90) days prior to your event if the following will be used: DJ’s, bands, singing, cheering, etc. The hotel reserves the right to control volume on all such functions.
Audio Visual
Audio Visual equipment is available through our in house provider PSAV Audio Visual. A power charge will be assessed based on the needs of DJ’s, Bands, Singing, Cheering etc. A PSAV representative will quote prices and make arrangements.

Coat Check
The sales and catering department can arrange for a host paid coat check at a charge of $200.00 per attendant. The hotel recommends one (1) attendant per 200 guests.

Payment
The estimated outstanding balance is due and payable five (5) days in advance of the event by approved cashier’s check, certified check, credit card, pending bank’s authorization or cash. A completed and approved credit card authorization form is required to guarantee payment of any remaining balance post event.

Security
Security may be required for your event. The hotel will arrange for security and bill security charges to the group. Prevailing rates will apply.

Packages
Any materials shipped to the hotel may not arrive earlier than two (2) days prior to your event, and must be removed from the hotel premises within two (2) days after your event. All materials must bear the name of the group, and be addressed to the “ON SITE GROUP CONTACT NAME” with date of event. Shipping charges must be pre-arranged and paid for by the company. The hotel does not accept packages on a “COD” basis. The hotel does not bill shipping charges to the master account. A receiving fee of $5.00 per box and/or $60.00 per pallet will be assessed.

Liability
The hotel will not be responsible for any materials or equipment left in the hotel before, during or following the event.

Guest Check / Banquet Event Orders
By signing the Banquet Event Orders and Guest Checks for food, beverage, rental or services rendered, you are acknowledging that the BEO becomes an addendum to the catering contract and is binding on both parties.

Cancellation Clause
The Group agrees that should they cancel this commitment, the actual damages would be difficult to determine. The cancellation schedule in your Booking Contract Agreement would prevail. The hotel agrees that after receipt of such amounts it will not seek additional damages.