2020 MENU

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness and will only be served upon consumer’s request.
BEVERAGES

Freshly Roasted Dunn Brothers Coffee
- Disposable Cups ........................................... $62.00 gallon
- China Service ............................................. $72.00 gallon
Hot Tea (minimum 10) ........................................ $3.75 each
- Regular and Herbal Assortment
  - Disposable Cups ........................................... $62.00 gallon
  - China Service ............................................. $72.00 gallon
Hot Chocolate or Hot Apple Cider
- Disposable Cups ........................................... $62.00 gallon
- China Service ............................................. $72.00 gallon
Hot Iced Coffee Packets (minimum 10) ............... $3.75 each
Iced Coffee (minimum 5 gallons) ....................... $89.00 gallon
(72 hour guarantee required)

FROM OUR BAKERY

- Pastries (V) ................................................ $46.00 dozen
- Petite Pastries (V) ....................................... $39.00 dozen
- Muffins (V) ................................................ $45.00 dozen
- Breakfast Bread Slices (V) ............................... $34.00 dozen

BREAKFAST ENHANCEMENTS

- Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa) ........ $6.50 each
- Egg, Sausage, Cheese English Muffin Sandwich ........................................................ $6.50 each
- Egg, Sausage, Cheese Biscuit Sandwich ................................................................. $6.50 each
- Egg, Chicken Sausage, Cheese Brioche Sandwich .................................................. $6.50 each
- Open-Faced Ham, Egg, Cheese Melt ................................................................. $5.95 each
- Open-Faced Vegetarian Egg, Cheese Melt (V) ............................................ $5.95 each
- Brown Sugar Oatmeal Porridge (minimum 30 guests) (V) ....................... $4.50 per person
  - Old Fashioned Oats simmered with Cinnamon, Brown Sugar, Cream
- Petite Egg Soufflés (minimum 100 per flavor) ........................................... $3.75 each
  - Cheese & Chive, Ham & Cheese, or Spinach-Mushroom & Egg White (V)
- Petite Quiche, Lorraine or Fontina-Red Pepper (V) (minimum 50 per flavor) .. $3.50 each
- Petite Raspberry French Toast Soufflé (V) .................................................. $3.50 each
- Smoked Salmon Naan Bites ........................................................................... $4.75 each
- Traditional Cheese Platter (V, GF) ...................................................... $550.00 per display
- Fresh Fruit Display (Vegan, GF) ...................................................... $575.00 per display
- Fresh Cut Fruit Compote (Vegan, GF) ................................................ $7.25 each
- Fresh Fruit Kabob (Vegan, GF) ................................................................ $4.75 each
- Strawberry Banana Petite Smoothie (minimum of 50) ................................ $4.50 each
- Granola Berry Yogurt Sundae (V, GF) .................................................. $4.75 each
- Granola Berry Greek Yogurt Sundae (V, GF) ........................................ $5.95 each
- Fruit Yogurt (6 oz, individual) (V, GF) ................................................ $4.25 each
- Greek Yogurt (3.5 – 4 oz, individual) (V, GF) ........................................ $4.50 each
- Whole Banana/ Seasonal Apple (Vegan, GF) ......................................... $2.75 each

All prices subject to a 22% service charge and applicable taxes.
CONTINENTAL BREAKFAST (90 minute service)
Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum unless specified – please see a la carte menu for additional offerings

Deluxe Continental (V)................................. $19.50
Assorted Pastries, Breakfast Breads,
Fresh Fruit Display (25 guest minimum)

Southwestern Continental ............................. $23.95
Breakfast Burritos, Vegetarian Breakfast Burritos,
Salsa, Petite Cinnamon Twists, Breakfast Breads,
Fresh Fruit Display

Early Bird Continental ................................. $23.95
Egg Soufflés: Cheesy Ham & Roasted Red Pepper-Four Cheese,
Oatmeal with Toppings, Blueberry Muffins,
Fresh Fruit Display

Heartland Continental (V, GF) ....................... $22.95
Brown Sugar Oatmeal Porridge, Chilled Hard Boiled Eggs,
Chilled Yogurt Cups, Petite Granola Bars,
Fresh Fruit Display

BREADFAST IS SERVED (Sit Down Service)
Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea

Breakfast Duo .......................................... $22.95
English Muffin Breakfast Sandwich (Pork Sausage Patty,
Fried Egg & Cheddar Cheese), Housemade Mixed Berry
Smoothie Bowl topped with Greek Yogurt, Chia Seeds,
Granola, Honey, Fresh Fruit Garnish

Smoked Pork Belly Benedict ....................... $26.50
Scrambled Eggs, Smoked Pork Belly & Hollandaise
atop a split English Muffin, Roasted Potatoes O’Brien,
Fresh Fruit Kabob

Country Breakfast ..................................... $22.50
Scrambled Eggs, Pan-Fried Red Skin Potatoes, Bacon,
Assorted Pastries & Muffins, Fresh Fruit Garnish

Raspberry-Nutella French Toast Bake ............ $24.50
French Bread Blended with Egg Custard, Nutella and
Raspberry Sauce, Warm Syrup, Scrambled Eggs,
Sliced Kielbasa, Fresh Fruit Garnish

Americana Continental ............................. $22.95
Sausage & Egg Breakfast Sandwich, Vegetarian Breakfast
Sandwich, Petite Mini Muffins & Cinnamon Twists,
Fresh Fruit Display

Sunrise Continental ................................. $23.50
Breakfast Quesadillas & Vegetarian Quesadillas, Salsa,
Sour Cream, Chilled Yogurt Cups, Assorted Muffins,
Fresh Fruit Display (100 guest minimum)

Kelber Continental ................................. $22.95
Open-Faced Ham, Egg & Cheese Melts, Open-Faced
Vegetarian Egg & Cheese Melts, Petite Cinnamon Twists &
Muffins, Fresh Fruit Display

Hiawatha Continental ............................... $24.50
Fried Egg, Chicken Sausage & Cheese on Brioche,
Petite Scones, Petite Smoothies (Chai-Cranberry &
Orange Dreamsicle), Fresh Fruit Display

Benedict Soufflé ....................................... $25.95
Baked Egg Custard with Ham, English Muffin Pieces, Cheddar
& Swiss Cheeses, Caramelized Onion Hollandaise, Roasted
Asparagus, Roasted Sweet Potatoes, Fresh Melon Skewer

Bayou Breakfast ...................................... $26.50
Scrambled Eggs on a Potato Medley & Chicken Sausage Hash,
Creole Country Gravy, Petite Scones, Grapes & Strawberry
Garnish

Western Egg Soufflé ................................. $24.95
Pepper Jack Egg Soufflé with our Cilantro Lime
Hollandaise, Chorizo Patties, Potatoes O’Brien,
Blueberry Muffins, Fresh Melon Skewer

Cheesy Egg Soufflé ................................. $23.50
Baked Cheese & Egg Soufflé, Sausage Links, Pan-Fried Red Skin
Potatoes, Breakfast Breads, Fresh Fruit Garnish

Downtown .......................... $25.50
Scrambled Eggs with Cheese & Chives, Chicken Apple Sausage,
Pan-Fried Red Skin Potatoes, Petite Scones, Fresh Fruit Compote

All prices subject to a 22% service charge and applicable taxes.
FAMILY STYLE BREAKFASTS
Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
100 guest minimum required. Guarantees based on tables of 10, additional fees apply for table variations. Special dietary needs are available on an a la carte basis (not part of Family Style Breakfast guarantee)

Homemade Quiche .................................................................$28.50
Spinach-Gruyere & Roasted Red Pepper-Fontina Quiches, Sliced Kielbasa, Roasted Potatoes O’Brien, Fresh Fruit Kabobs, Petite Pastries

Petite Egg Soufflés .................................................................$26.95
Cheese & Chive, Ham & Cheese, and Egg Whites with Spinach & Mushroom Soufflés, Roasted Potato Medley, Chicken-Apple Sausage, Granola-Berry Yogurt Sundaes, Petite Muffins

Classic Breakfast .................................................................$29.50
Fresh Chive Garnished Scrambled Eggs, Cheesy Hash Brown Bake, Bacon & Jumbo Chicken Sausage Links, Seasonal Fresh Cut Fruit, Petite Pastries

BREAKFAST BUFFETS
Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required

Classic .................................................................................$27.50
Scrambled Eggs, Country Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Fresh Fruit Display

Breakfast Burrito Buffet .........................................................$26.95
Scrambled Eggs, Chorizo & Cheese Burrito, Jackfruit-Chorizo, Egg, & Cheese Burrito, Potato Triangles, Individual Yogurts, Fresh Fruit Display, Apple-Cinnamon & Strawberry Pancake Bites with Warm Syrup

Paul Bunyan ...........................................................................$27.95
Scrambled Eggs with Cheese & Chives, Jumbo Sausage Patties & Thick Cut Bacon, Roasted Potatoes O’Brien, Breakfast Breads, Fresh Fruit Display

Southern .................................................................................$27.50
Scrambled Eggs, Baked Cheesy Grits, Sliced Kielbasa, Petite Biscuits with Chicken Sausage Gravy, Petite Peach Muffins, Fresh Fruit Display

French Toast Bake .................................................................$27.50
Raspberry-Nutella and Blueberry-Cream Cheese French Toast Bakes, Warm Maple Syrup & Whipped Cream, Scrambled Eggs, Bacon, Pork Sausage Links, Fresh Fruit Display

Egg Soufflé .............................................................................$27.50
Baked Egg & Cheese Soufflé, Baked Egg White, Spinach & Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Petite Cinnamon Twists, Petite Croissants, Fresh Fruit Display

Breakfast Bowl (minimum 100 guests) ...................................$29.95
Scrambled Eggs, Chorizo, Chicken Carnitas, Black Beans, Pan-Fried Red Skin Potatoes, Spinach & Brown Rice, Sour Crema, Pico de Gallo, Shredded Cheddar & Pepper Jack Cheeses, Greek Vanilla Yogurt, Seasonal Berries, Mango, Granola, Petite Scones

Pub Grub .................................................................................$27.95
Scrambled Eggs, Roasted Asparagus, Sautéed Mushrooms, Hollandaise, Cheddar & Cotija Cheeses, Salsa & Sriracha, Bacon, Pancake Wrapped Chicken Sausage, Potato Triangles, Petite Muffins, Buttermilk Biscuits & Jam, Grapes & Strawberries Platter

All prices subject to a 22% service charge and applicable taxes.
SAVORY SNACKS & SWEETS
$50.00 Delivery Fee for orders under $100.00 will apply

FROM OUR BAKERY

Brownies & Bars (V) ................................................................. $42.00 per dozen
Petite Brownies & Bars (V) ..................................................... $32.00 per dozen
Cookies (V) ........................................................................ $39.00 per dozen
Petite Cookies (V) ................................................................ $29.00 per dozen
Cupcakes (V) ......................................................................... $4.50 each
Petite Desserts (V) ............................................................... $4.25 each
Granola Bars (GF, Vegan) ....................................................... $42.00 per dozen
Rice Crispy Bars (GF) ............................................................. $42.00 per dozen
Brownies (GF) ...................................................................... $48.00 per dozen
Chocolate Dipped Strawberry (V, GF) ............................... $4.00 each
Chocolate Dipped Pineapple Wedge (V, GF) ...................... $4.00 each

SNACKS BY THE POUND

Bulk M&M’s, Reese’s Pieces or Malted Milk Balls (V) .... $27.00 per pound
Mini Candy Bars (V) ............................................................. $29.00 per pound
Hard Candies (V) ................................................................. $15.00 per pound
Potato Chips, Fritos, Tortilla Chips, or Pretzels (V) .......... $17.00 per pound
Homemade Pita Chips (V) ..................................................... $20.00 per pound
Mixed Nuts (5 pound minimum) (V) ................................. $42.00 per pound
Peanuts, Roasted (V) ........................................................... $25.00 per pound
Snack Mix (V) ...................................................................... $24.00 per pound
  Gardettos, Chex Mix, Sweet Cajun or Cheddar Goldfish 
Trail Mix (V) ....................................................................... $26.00 per pound
California Fruit & Nut Trail Mix (V) ................................. $32.00 per pound
Yogurt Pretzels (5 pound minimum) (V) ......................... $22.00 per pound
Puppy Chow (V) .................................................................. $24.00 per pound
  Sweet & Salty Chocolate, Peanut Butter and Powdered Sugar Snack Mix

DIPS

Tomato Salsa or Salsa Verde (V, GF) ................................. $25.00 per quart
Nacho Cheese, Charred Onion Dip (V, GF) ...................... $28.00 per quart
Chorizo Cheese Dip (4 quart minimum) (V, GF) ............ $32.00 per quart
Guacamole (2 quart minimum) (V, GF) ......................... $32.00 per quart
Hummus (4 quart minimum) Traditional, Roasted Red Pepper, or White Bean (V, GF)........................................ $32.00 per quart

FROZEN TREATS

Niki’s Handcrafted Ice Cream Sandwich (Signature Item) (V) $4.75 each
Assorted Ice Cream Novelties (V) ..................................... $4.75 each
Mini Ice Cream Sundae Cones (V) .................................. $3.25 each
Small Ice Cream Sandwiches (V) .................................. $3.25 each

All prices subject to a 22% service charge and applicable taxes.
BREAK PACKAGES

Packages below are per guest
Please see our Savory Sweets & Snacks Page for a la carte options

**Nacho Station** ............................................. $8.50
(minimum 50) (V)
Tortilla Chips with Nacho Cheese Sauce, Diced Tomatoes, Onions, Sliced Olives, Salsa, Sour Cream, Guacamole

**Fresh Yogurt Bar** ......................................... $8.95
(minimum 100) (V, GF)
Vanilla and Greek Honey Yogurts with Fresh Diced Pineapple, Mango (in season), Sliced Strawberries, Blueberries (in season), Mini Chocolate Chips, Honey Oat Granola

**Health Nut** .................................................. $7.95
(minimum 50) (V, GF)
Petite Granola Bars, String Cheese, Carrot & Celery Sticks with Hummus, Whole Bananas

**Sweet Shoppe** ............................................. $7.95
(minimum 200) (V, GF)
An assortment of Housemade Candies, Marshmallows, French Macarons, Petite Cookies, Pate de Fruit, Chocolate Dipped Pretzels

**Rustic Cakes** ............................................... $6.95
(minimum 200)
Apple Cinnamon, Cranberry Walnut, & Ginger Chocolate Cakes

**Build Your Own Trail Mix Bars**
(minimum 50 per selection)
- **Traditional:** (V) .............................................. $6.95
  M&M’s, Raisins, Cashews, Almonds, Dry Roasted Peanuts, Mini Pretzels
- **Sweet & Salty:** (V) .......................................... $5.95
  Roasted Almonds, Roasted Peanuts, Reese’s Pieces, M&M’s, Raisins, Mini Pretzels
- **Dark Chocolate, Fruit & Nut:** (V) ...................... $6.95
  Dark Chocolate Drops, Craisins, Banana Chips, Cashews, Almonds, Peanuts, Mini Pretzels

**The Energizer Break** .................................... $8.95
(minimum 50)
Mixed Nuts, Cheddar and Co-Jack Cheeses, Beef Stick Bites, Apple Wedges, Yogurt-Pretzels, Assorted Crackers

**Hummus Bar** ............................................... $8.95
(minimum 100) (V)
Roasted Red Pepper Hummus, White Bean Hummus, Carrot, Celery & Jicama Sticks, Cucumber Slices, Homemade Pita Chips

**Cobbler Bar** ................................................ $7.95
(minimum 100) (V)
Homemade Cobblers with Whipped Cream (Apple, Cherry, Peach, or Strawberry-Rhubarb)

**Mid-Day Pick Me Up** ..................................... $6.50
(minimum 25) (V)
Assorted Mini Candy Bars, M&M’s, Malted Milk Balls, Dry Roasted Peanuts

**Dip It** .......................................................... $7.95
(minimum 100) (V)
Potato Chips with Charred Onion Dip, Tortilla Chips with Corn Elote Dip & Salsa, Fresh Vegetables with Basil Hummus

**Grab & Go Packaged Snacks** ......................... $8.50
(minimum 50)
Assorted String Cheeses, Planters Peanuts, Planters Chocolate Trail Mix, Cheez-Its (4 total pieces per person)

**Blintz Bar** ................................................... $7.95
(minimum 100) (V)
Warm Cheese-filled Blintz with Whipped Cream & Sauces: Spiced Nutella, Mixed Berry

All prices subject to a 22% service charge and applicable taxes.
LUNCH BEGINNINGS
Choose One to accompany Lunch Entrée Selection

**Citrus & Spiced Pecan Salad (V, GF)**
Mixed Greens, Orange Slices, Craisins, Spiced Pecans, Citrus Vinaigrette

**Caesar Pomodoro Salad**
Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Seasoned Croutons, Caesar Dressing

**Midwest Salad (V)**
Lettuce Blend, Baby Greens & Kale, Roasted Tomato Wedges, Cheese Curds, Seasoned Croutons, Italian Dressing

**Roasted Vegetable Salad (V, GF)**
Roasted Cauliflower, Carrots, & Purple Onions, Lettuce Blend, Lemon Tahini Dressing

**Heirloom Caprese Salad (V)**
Mixed Greens, Carrot Shreds, Heirloom Tomatoes, Perlini Mozzarella, Seasoned Croutons, Italian Vinaigrette

**Sun-Flower Salad** (Vegan, GF)
Romaine & Baby Lettuce Greens, Carrot Shreds, Cauliflower, Roma Tomatoes, Sunflower Seeds, Agave-Balsamic Vinaigrette

**Uptown Salad (V, GF)**
Mixed Romaine, Spinach & Iceberg, Diced Cucumbers & Tomatoes, White Cheddar, Spiced Walnuts, Honey-Sesame Vinaigrette

**House Salad (V)**
Romaine & Baby Lettuce Greens, Grape Tomatoes, Cucumbers, Shaved Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

**Asian Salad (V)**
Romaine, Carrot, Purple Cabbage, Napa Shreds, Red Peppers, Mandarin Oranges, Crispy Wontons, Sesame-Ginger Miso Dressing

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LUNCH MEDLEYS

*Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea*

**Chicken Bella & Spinach Tortelloni .......................... $23.95**
Grilled Chicken Breast on Spinach & Roasted Garlic Tortelloni with Lemon White Cheddar Cream Sauce, Assorted Breadsticks

**Chicken Pot Pie ........................................... $21.95**
Housemade Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Assorted Breadsticks

**Southwest Beef Pot Pie ................................. $24.95**
Housemade Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Corn Muffins

**Beef Wellington .......................................... $25.95**
Petite Sirloin, Crimini Mushroom-Garlic Sauce baked in a Flaky Puff Pastry, Parkerhouse Rolls

**Grilled Chicken & Butternut Squash Risotto... $21.95**
Arborio Rice simmered with Butternut Squash, Sage, & Parmesan Cheese, with Grilled Chicken Breast, Assorted Rolls

**Florentine Chicken Wellington ....................... $21.95**
Flaky Puff Pastry filled with a Chicken Breast, Spinach, Apples and Cheddar Cheese, Assorted Rolls

**Braised Beef Ravioli.................................... $25.95**
Tender Steak Braised in Red Wine blended with Asiago & Parmesan cheese wrapped in Egg Pasta, served with our Niçoise Wine Sauce, Assorted Rolls

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All prices subject to a 22% service charge and applicable taxes.
# LUNCH ENTREES

*Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Breadbasket*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Basil-Thai Chicken</strong></td>
<td>$23.95</td>
<td>Chicken Breast seared with Fresh Basil, Thai Chilies in a fragrant Oyster Sauce, Jasmine Rice, Stir-Fry Fresh Vegetables</td>
</tr>
<tr>
<td><strong>Katsu Panko Chicken</strong></td>
<td>$26.50</td>
<td>Panko-Breaded Chicken Breast baked and topped with an Asian Katsu Sauce, Spinach &amp; Sundried Tomato Quinoa, Housemade Pickles</td>
</tr>
<tr>
<td><strong>Italian Meatballs</strong></td>
<td>$25.95</td>
<td>Italian Beef Meatballs served with Three Cheese Ravioli, Marinara Sauce, Grated Parmesan Cheese, Petite Green Beans</td>
</tr>
<tr>
<td><strong>Buttermilk Chicken</strong></td>
<td>$24.95</td>
<td>Buttermilk Sautéed Chicken Breast topped with Country Gravy, House made White Cheddar Mac &amp; Cheese, Fresh Vegetable Medley</td>
</tr>
<tr>
<td><strong>Chicken Makhani</strong></td>
<td>$28.95</td>
<td>Chicken Breast marinated in Seasoned Yogurt, Lemon, Shallots &amp; Ginger finished with Butter and Cream, served over Turmeric Rice with Roasted Vegetables and Grilled Naan <strong>No Bread Basket</strong></td>
</tr>
<tr>
<td><strong>Black Garlic Chicken</strong> (GF)</td>
<td>$24.95</td>
<td>Balsamic Maple Marinated Boneless Chicken Breast with Black Garlic Cream Sauce, Roasted Red Skin Potatoes, Julienne Vegetable Trio with Petite Green Beans</td>
</tr>
<tr>
<td><strong>Southwest Cornbread Stuffed Chicken</strong></td>
<td>$26.50</td>
<td>Chicken Breast with a Cornbread Stuffing topped with Shishito Salsa Verde and Cotija Cheese, Black Bean Cake</td>
</tr>
<tr>
<td><strong>Classic Meatloaf</strong> (GF)</td>
<td>$23.50</td>
<td>Individual Housemade Meatloaf with Tomato Glaze, Mascarpone Mashed Potatoes, Buttered Corn</td>
</tr>
<tr>
<td><strong>Grilled Sirloin Steak</strong> (GF)</td>
<td>$33.95</td>
<td>Grilled Sirloin Steak with Milanese Sauce, Mashed Potatoes, Petite Green Beans with Carrots</td>
</tr>
<tr>
<td><strong>Sweet Thai Chicken</strong> (GF)</td>
<td>$24.50</td>
<td>Sautééd Chicken Breast with Sweet Thai Cream Sauce, Jasmine Rice Pilaf, Seasonal Vegetable Blend</td>
</tr>
<tr>
<td><strong>Herb Marinated Pork Chop</strong></td>
<td>$27.95</td>
<td>Grilled Pork Chop with a Bourbon-Peach Chutney, Sautééed Kale-Quinoa, Fresh Petite Green Beans</td>
</tr>
<tr>
<td><strong>Southwestern Flank Steak</strong> (GF)</td>
<td>$33.50</td>
<td>Thinly Sliced Memphis Rubbed Flank Steak with Chile Corn Salsa, Sour Cream &amp; Green Onion Mashed Potatoes, Green Beans with Julliened Carrots</td>
</tr>
<tr>
<td><strong>Chicken Parmigiana</strong></td>
<td>$27.50</td>
<td>Italian Herb &amp; Panko-Breaded Chicken Breast with Provolone Cheese served atop Marinara Sauce, Spinach-Roasted Garlic Tortelloni, Chef’s Vegetable Blend</td>
</tr>
<tr>
<td><strong>Jamaican Chicken</strong> (GF)</td>
<td>$25.95</td>
<td>Jerk Seasoned Chicken Breast with Jamaican BBQ Sauce, Roasted Medley Potatoes, Petite Green Beans with Red Pepper</td>
</tr>
<tr>
<td><strong>Cilantro Lime Chicken</strong></td>
<td>$25.95</td>
<td>Sautééd Chicken Breast topped with Cilantro-Lime Cream Sauce, Herbed Wild Rice, Fresh Broccoli, Cauliflower &amp; Carrots</td>
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</tbody>
</table>
SALAD ENTREES
Includes our Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Greek Salad
Hearts of Romaine & Iceberg Lettuce, Petite Tomatoes, Cucumbers, Onion, Feta Crumbles, Kalamata Olives, Pepperoncini, Greek Oregano Vinaigrette, Pita Chips with Hummus (Family Style)

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Grilled Chicken Breast</td>
<td>$23.95</td>
</tr>
<tr>
<td>Roasted Chickpeas (V)</td>
<td>$20.95</td>
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</tbody>
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Signature Salad (GF)
Baby Lettuce Greens & Hearts of Romaine, Roasted Potatoes, Petite Green Beans, Amablu Cheese and Fresh Chives, Molasses Balsamic Vinaigrette

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<thead>
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<tbody>
<tr>
<td>Herb Encrusted Sliced Sirloin</td>
<td>$29.95</td>
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<tr>
<td>Herb Encrusted Grilled Chicken Breast</td>
<td>$25.50</td>
</tr>
<tr>
<td>Herb Encrusted Grilled Portabella (V)</td>
<td>$24.50</td>
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</tbody>
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Apple Walnut Salad (GF)
Mixed Greens, Seasonal Apple Matchsticks, Toasted Walnuts, Craisins, Crumbled Stilton Cheese, Apple Cider Vinaigrette

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<tbody>
<tr>
<td>Grilled Chicken Breast</td>
<td>$23.50</td>
</tr>
<tr>
<td>Fresh Edamame (V)</td>
<td>$21.95</td>
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</tbody>
</table>

Southwest Salad (GF)
Romaine & Iceberg Lettuces, Black Bean Pico, Shredded Cheddar Cheese, Ripe Olives, Seasoned Crispy Tortilla Strips, Chipotle Salsa Ranch Dressing

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Sliced Memphis Sirloin</td>
<td>$25.95</td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>$22.95</td>
</tr>
<tr>
<td>Grilled Portabella (V)</td>
<td>$22.95</td>
</tr>
</tbody>
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Asian Noodle Salad (GF) (maximum 500)
Napa & Romaine, Julienne Carrot, Rice Vermicelli -Nu’oc Cham Sauce, Pickled Onions, Watermelon Radish, Sunomono Salad

<table>
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<tr>
<td>Tahini Chicken</td>
<td>$22.95</td>
</tr>
<tr>
<td>Smoked Tofu (Vegan)</td>
<td>$20.95</td>
</tr>
</tbody>
</table>

All prices subject to a 22% service charge and applicable taxes.
LUNCH DELI BUFFET

Craft Your Own
Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

$25.95 PER GUEST (100 guest minimum required)

CHOOSE SANDWICH STYLE:

DELI PLATTER:
Deli Sliced Minnesota Roast Turkey & Applewood Ham, Natural Roast Beef, Vegan Chickpea Salad, Lettuce, Tomatoes, Cheddar & Provolone Cheeses, Petite Rolls & Condiments

OR

WEDGE & WRAP: Select Three Sandwiches
Focaccia Wedges: Roast Chicken Caesar, Ham & Swiss, Turkey-Pesto Provolone or Roasted Veggie
Wraps: Chicken Bacon Ranch, Duo Turkey-Honey Dijon, or Tuscany Vegan

SALAD: Choose Two
Sun-Flower Salad Platter (V, GF)
Craisin Rice Trio Salad (Vegan, GF)
Tri Color Power Slaw (Vegan, GF)
Fresh Garden Pasta Salad (Vegan)
Butternut Squash Quinoa (Vegan)

CHIPS & DIPS: Choose One
Ripple Potato Chips & Charred Onion Dip (V, GF)
Grilled Naan Dippers with Red Pepper Hummus (Vegan)
Pita Wedges with Hummus (Vegan)
Tortilla Chips with Elote Dip (V)
Tortilla Chips with Salsa (V)

ALA CARTE ADDITIONS
Seasonal Fresh Cut Fruit Display (Vegan, GF). $575.00 per display
Roasted Vegetable Platter (V, GF) ....................... $550.00 per display
Homemade Soups ........................................... $4.95 per guest

HOT LUNCH BUFFET

Craft Your Own
Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

Two Entrée $31.95 PER GUEST (50 guest minimum)
Three Entrée $33.95 PER GUEST (100 guest minimum)

ENTRÉES:
Chicken Mornay
Chicken Paprikash with Egg Noodles
Chicken Dijon
Chicken Pot Pie (buffet size)
Swedish Beef-Wild Rice Meatballs
Meatloaf with Tomato Glaze (GF)
Portabella Paprikash with Egg Noodles (V)
Cilantro Lime Chicken (GF)
Sweet Thai Chicken (GF)
Oven Baked Chicken (GF)
Citrus Glazed Chicken (GF)
Buttermilk Fried Chicken with Country Gravy
Eggplant Parmesan (V)
Vegan Meatloaf (Vegan, GF)

SALAD: Choose Two
Caesar Pomodoro
Apple Cranberry Cole Slaw (Vegan, GF)
Fresh Garden Pasta Salad (Vegan)
House Salad with Champagne Vinaigrette (V)
Citrus, Romaine & Spiced Pecan (V, GF)
Country Potato Salad (V, GF)

VEGETABLES: Choose One
Broccoli, Cauliflower & Carrots (V, GF)
Petite Green Beans (V, GF)
Sliced Carrots (V, GF)
Buttered Corn (V, GF)
Green Bean Casserole (V)
Broccoli Florets (V, GF)

STARCH: Choose One
Oven Roasted New Potatoes (V, GF)
White Cheddar Au Gratin (V, GF)
Parmesan Orzo (V)
Jasmine Garden Pilaf (V, GF)
Mashed Potato with Gravy (V, GF)
Old Fashioned Mac & Cheese (V)
Parsley Buttered Spaetzle (V)
Cilantro Herb Wild Rice (V)

BREAD BASKET: Choose One
Parkerhouse Rolls, Breadsticks, or Rustic Breads

All prices subject to a 22% service charge and applicable taxes.
LUNCH BUFFETS
Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required

Ramen Noodle Bar .................................................................................. $30.95
Asian Chopped Salad, Honey Dijon & Sesame Ginger Dressings, Ramen Noodle Bar: Ginger & Garlic Vegetable Broth with Steamed Ramen, Selection of Carrots, Scallions, Bean Sprouts, Sautéed Shiitakes, Spinach, Fresh Edamame, Grilled Chicken Breast Pieces, Soy Sauce & Sriracha, Deli Turkey Banh-Mi Sandwich with Carrot Slaw, Cucumbers, Sriracha Aioli on Ciabatta, Watermelon, Pineapple & Cantaloupe

The Loring Soup & Salad Bar .................................................................. $32.50

Indoor Grill ............................................................................................ $27.50
Creamy Cole Slaw, Fresh Watermelon, Cantaloupe & Pineapple Display, Baked Beans, Hamburgers, Grilled Chicken Breasts, Vegan Beyond Burgers, Sliced Cheddar & Swiss Cheeses, Tomatoes, Onion, Lettuce, Hamburger Buns, Potato Chips with Onion Dip, BBQ Sauce and Condiments

Olympus ................................................................................................... $30.95
Levantine Salad with Greek Vinaigrette, Pita Chips with Traditional & Roasted Red Pepper Hummus, Chicken Shawarma, Lamb & Beef Gyro Meat, Falafel, Braised Red Cabbage, Pickled Onions, Cucumbers, Tzatziki Sauce, Tomatoes, Crisp Lettuce, Naan Bread

Italian ....................................................................................................... $29.95

Street Tacos ............................................................................................ $30.95
Shredded Chicken Carnitas, Barbacoa Beef, Black Beans, Cilantro Rice, Taqueria Slaw, Pico de Gallo, Tomato Salsa, Sour Crema, Guacamole, Cotija & Cheddar Cheeses, Jalapeños, Flour Tortillas, Crisp Corn Shells, Tri-Color Tortilla Chips with Nacho Cheese Sauce

Southern .................................................................................................. $30.95
Salsa Ranch Salad, Chipotle Ranch Dressing, BBQ Beef, Buttermilk Fried Chicken Breast, Petite Black Bean Pot Pie, Mac and Cheese, Corn Succotash, Sliced Dinner Rolls, Corn Muffins

Brunch Bowl ............................................................................................ $30.95
Seasonal Fresh Fruit Display, Sun-Flower Salad, Ranch & Agave Balsamic Vinaigrette, Scrambled Eggs, Spinach & Brown Rice, Black Beans, Chicken Carnitas, Sliced Kielbasa, Cheddar & Pepper Jack Cheeses, Pico de Gallo, Tomato Salsa, Sour Crema, Flour Tortillas, Roasted New Potatoes, Petite Cinnamon Twists, Assorted Breadsticks, Corn Muffins

Power Bowl Buffet .................................................................................. $26.95

All prices subject to a 22% service charge and applicable taxes.
BOXED LUNCHES
Minimum order Ten per Variety, Four Variety Limit.

All-In-Ones........................................................................................................................................... $20.95

Wedge Sandwiches with Variety of Petite Accompaniments:
1oz Bag Potato Chips, Petite Side Salad (Choice), Grape Cup, Petite Cookie & Beverage*

Roasted Chicken Caesar
Romaine, Caesar Cream Cheese, Asiago Focaccia

Triple Turkey
Deli Roasted, Smoked, & Honey-Pepper Turkey, Lettuce, Italian Aioli, Caramelized Onion Egg Focaccia

Smoked Turkey-Honey Dijon
Honey-Dijon Cream Cheese, Lettuce, Marble Pumpernickel Focaccia

Turkey-Provolone
Pesto, Lettuce, Whole Grain Focaccia

Natural Ham & Swiss
Mustard Aioli, Lettuce, Egg Focaccia

Roasted Veggies (Vegan)
Hummus, Lettuce, Rosemary Red Pepper Focaccia

Choose 1 Petite Salad per event: Apple Cranberry Slaw (V,GF), Basil Penne Pasta (V), or Butternut Quinoa Salad (V)
*Canned Soda or Bottled Water (12 oz) 1 per person (50% of each unless otherwise indicated)

Build-A-Bag Lunch........................................................................................................................................ $22.95

Choice of Sandwich or Petite Entrée Salad, Side, Dessert & Beverage (12oz Soda or Water)

Sandwiches/ Entrée Salad:
Chicken Apple Waldorf (Whole Wheat Focaccia)
Roast Beef & Provolone (Caramelized Onion Focaccia)
Bourbon Mustard & Ham (Pumpernickel Bun)
Southwest Chicken (Pepper Jack Bun)
Smoked Turkey Kale Pesto (Wheat Bun)
Duo Turkey Wrap
Tuscan Veggie Wrap (V)
Basil Chicken Salad Croissant
Chickpea Salad Croissant (V)
Petite Turkey Chef Salad (GF)
Petite Chicken Caesar Salad
Petite Veggie Chef Salad (V, GF)
Vegan Chickpea Salad Lettuce Wrap (Vegan, GF)

Sides:
Corn & Edamame Salad (V, GF)
Classic Potato Salad (V, GF)
Red Skin Potato Salad (V, GF)
Craisin Rice Trio Salad (Vegan, GF)
Fresh Garden Pasta Salad (Vegan)
Market Pasta Salad (V)
Mixed Grapes (Vegan, GF)
Tri-Color Power Slaw (Vegan, GF)
Food Should Taste Good Chips (V, GF)
Assorted Old Dutch Chips 1.5oz (V, GF)

Dessert (Choose One):
Crispy Rice Bar (GF)  Fudgy Brownie (V)  Cookie (V)  Granola Bar (GF, Vegan)  Mixed Grapes (GF, Vegan)

All prices subject to a 22% service charge and applicable taxes.
SWEET ENDINGS

Chocolate Mousse Torte ................................................................. $6.25
Devil’s Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream

Blueberry Lemon Bavarian Cheesecake ...................................................... $7.95
Lemon-Blueberry Cake layered with Blueberry Curd and Lemon Cheesecake Mousse, Toasted Vanilla Meringue & Blueberry Sauce

Mocha Chai Cake .................................................................................. $5.95
Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Ganache

Chocolate Blackout Cake (Vegan) ............................................................... $5.95
Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with a Raspberry Sauce & Raspberries

Chocolate Brownie Cheesecake ............................................................... $5.95
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce

S’mores Entremet .................................................................................. $7.25
Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel

Key Lime Napoleon ............................................................................... $7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis

Mississippi Mud Cake ........................................................................... $6.25
Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream

Peppered & Strawberry Entremet .............................................................. $6.25
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Peanut Butter Cream, Toasted Peanuts, and Strawberry Sauce

Tiramisu ............................................................................................... $7.95
An Italian Classic made with layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, dusted with Cocoa, finished with Chocolate Sauce

Lemon Rosemary Entremet ................................................................. $8.50
A Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, finished with Buttery Streusel, Candied Pine Nuts & Blackberry Sauce

Chocolate-Raspberry Flourless Cake (GF) ..................................................... $8.95
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis

Raspberry Swirl Cheesecake ................................................................ $7.95
New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & Whipped Cream

German Chocolate Entremet ................................................................ $7.95
Layers of Caramel and Chocolate Cake, Coconut-Pecan Filling, and Milk Chocolate Mousse, finished with Dark Chocolate Ganache, Candied Pecans, and Chocolate Sauce

Petite Dessert Bar ............................................................................... $10.95
Pastry Chef’s Selection of Petite Cakes, Tarts, and Cheesecakes garnished with Dipped Fruit

Petite Dessert Assortment Pre-Set (tables of 10) ...................................... $59.50
Pastry Chef’s Selection of Assorted Mini Tarts, Cakes & Cheesecakes (platters of 15 per table)

All prices subject to a 22% service charge and applicable taxes.
Our Signature Mill City Cellars  
*By Rutherford Ranch Winery, Napa Valley, Certified California Sustainable Winery*

Our private label wine available exclusively at Minneapolis Convention Center

### Chardonnay, Pinot Grigio, & Cabernet Sauvignon $29.95

**Minnesota Grown Wines**

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carlos Creek, Petite Ami</td>
<td>Carlos Creek, Marquette</td>
</tr>
<tr>
<td>Carlos Creek, SolMANI White</td>
<td>Carlos Creek, SolMANI Red</td>
</tr>
</tbody>
</table>

*Carlos Creek Winery* is a family owned and operated Minnesota winery located in the heart of Alexandria Lake Country, perfect for growing Cold Climate Grapes

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Winehaven, LaCrescent White</td>
<td>Winehaven, Marquette</td>
</tr>
</tbody>
</table>

*The Winehaven Estate* is situated between three lakes. The lakes, combined with the area’s southerly-sloping hillsides, provide natural protection for the delicate grapevine varieties

**Wine List**

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread &amp; Butter, Chardonnay, <em>Napa</em></td>
<td>Poppy, Cabernet Sauvignon, <em>Monterey</em></td>
</tr>
<tr>
<td>Murphy Goode, Chardonnay, <em>California</em></td>
<td>Federalist, Cabernet Sauvignon, <em>Lodi</em></td>
</tr>
<tr>
<td>Rutherford Ranch, Chardonnay, <em>Napa</em></td>
<td>Sean Minor, Cabernet Sauvignon, <em>Napa</em></td>
</tr>
<tr>
<td>La Crema, Chardonnay, <em>Sonoma County</em></td>
<td>Bread &amp; Butter, Pinot Noir, <em>Napa</em></td>
</tr>
<tr>
<td>Luna Nuda, Pinot Grigio, <em>Italy</em></td>
<td>King Estate, Pinot Noir, <em>Willamette</em></td>
</tr>
<tr>
<td>King Estate, Pinot Gris, <em>Willamette</em></td>
<td>J Lohr, Merlot, <em>Paso Robles</em></td>
</tr>
<tr>
<td>St. Supéry, Sauvignon Blanc, <em>California</em></td>
<td>Cabernet Sauvignon, <em>Lodi</em></td>
</tr>
</tbody>
</table>

**Sparkling**

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cristalino, Brut, <em>Spain</em></td>
<td>BoneShaker, Zinfandel, <em>California</em></td>
</tr>
<tr>
<td>Luna Nuda, Prosecco, <em>Italy</em></td>
<td>Federalist, Red Blend, <em>Lodi</em></td>
</tr>
<tr>
<td>Scharffenberger, Brut, <em>California</em></td>
<td>Contemassi, Chianti Riserva, <em>Italy</em></td>
</tr>
</tbody>
</table>

**Pinks**

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chole, Rose’, <em>California</em></td>
<td></td>
</tr>
<tr>
<td>Fleur de Prairie, Rose’, <em>France</em></td>
<td></td>
</tr>
</tbody>
</table>

2020 wine list

*menu prices quoted are subject to 22% service charge & applicable sales tax*
BAR SERVICE

A bartender charge of $150.00 per 3-hour shift, per bartender will be waived if sales per bartender are $500.00 or greater.

CALL BRANDS

Tito’s Vodka
Bacardi Silver Rum
Captain Morgan Spiced Rum
Korbel Brandy
Dewar’s White Label Scotch
Jim Beam White Bourbon

PREMIUM BRANDS

Ketel One Vodka
Bombay Sapphire Gin
Blue Chair White Rum
Kracken Black Spiced
Korbel VSOP Brandy
Dewar’s 12 Yr Special Reserve Scotch
Jack Daniels Whiskey
Jameson Irish Whiskey
Maker’s Mark Bourbon

CATERED BEERS

Domestic:
Michelob Golden Light
Grain Belt Premium

Import & Craft:
Stella Artois
Summit EPA
Goose Island IPA

Call Brand Mixed Drink $8.25 $9.00
Call Brand Martini/Specialty Cocktail $9.25 $10.00
Premium Brand Mixed Drink $9.25 $10.00
Premium Brand Martini/Specialty Cocktail $10.25 $11.00
Domestic Beer $7.00 $7.75
Import/Craft Beer $8.00 $8.75
Mill City Cellars Wine $8.75 $9.50
Non-Alcoholic Beer $6.00 $6.75
Soda/Water 12oz $3.95 $4.25

Specialty Drinks
Energy Drink Cocktails $9.25 $10.00
Cordials* $9.25 $10.00

*Bailey’s Irish Cream, Amaretto di Saronno, Grand Marnier, Kahlua, & Frangelico

Top Shelf Brands available on request, please inquire with your Catering Sales Manager

Cash bar prices are inclusive of tax

All prices subject to a 22% service charge and applicable taxes.
### SMALL PLATES

**100 guest minimum required per selection.**
Consult with Sales Manager on small plates availability for Events over 500 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Shrimp &amp; Grits (GF)</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Sautéed Bayou Shrimp (2) on White Cheddar Grits, Chive Garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Cuban Chicken &amp; Rice (GF)</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>Citrus &amp; Garlic Chicken Breast on Island Rice, Grilled Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>Cauliflower Croquette (V)</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Lamb Chop</strong></td>
<td>$15.50</td>
</tr>
<tr>
<td>Minted Yogurt, Mushroom Sauté, Creamy Polenta</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Tips &amp; Yukon-Cauliflower Smash (GF)</strong></td>
<td>$14.50</td>
</tr>
<tr>
<td>Sautéed Tenderloin Tips on Parmesan Mashed Yukon-Cauliflower, Béarnaise Sauce, Drunken Mushrooms</td>
<td></td>
</tr>
<tr>
<td><strong>Reuben Fritters</strong></td>
<td>$7.95</td>
</tr>
<tr>
<td>Crispy Reuben Fritters (2), Broccoli Slaw, Tomato Remoulade</td>
<td></td>
</tr>
<tr>
<td><strong>Mixed Berry Blintz (V)</strong></td>
<td>$6.95</td>
</tr>
<tr>
<td>Creamy Ricotta-Filled Crepe, Mixed Berry Compote, Whipped Cream, French Macaron</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Scallop &amp; Risotto (GF)</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Pan-Seared Scallop (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Fusion Bao Bun</strong></td>
<td>$7.95</td>
</tr>
<tr>
<td>Chicken Carnitas, Asian Slaw, Gochujang Mayo, Fried Rice</td>
<td></td>
</tr>
<tr>
<td><strong>Swedish Wild Rice Meatballs &amp; Mashed Potatoes (GF)</strong></td>
<td>$8.95</td>
</tr>
<tr>
<td>Swedish Beef &amp; Wild Rice Meatballs (2) atop Sour Cream &amp; Green Onion Mashed Potatoes, Parsley Garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Caprese Plate (V, GF)</strong></td>
<td>$8.25</td>
</tr>
<tr>
<td>Grilled Halloumi, Sliced Petite Heirloom Tomatoes, Balsamic Glaze, Micro Basil</td>
<td></td>
</tr>
<tr>
<td><strong>Italian Grinder</strong></td>
<td>$7.95</td>
</tr>
<tr>
<td>Spicy Italian Sausage, Mozzarella, Petite Hoagie, Marinara Sauce, Parmesan Garlic Kettle Chips</td>
<td></td>
</tr>
</tbody>
</table>

All prices subject to a 22% service charge and applicable taxes.
## RECEPTION PACKAGES

*100 guest minimum required per package*

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>World Fusion</strong></td>
<td>$10.95</td>
<td>Grilled Turkish Meatball Skewer, Petite Falafel with Tzatziki, Vegan Pakora, Mesir Wat &amp; Injera Bread, Vegetarian Muffuletta Profiterole (4 total portions)</td>
</tr>
<tr>
<td><strong>Chef’s Favorites</strong></td>
<td>$9.95</td>
<td>Parmesan-Artichoke Naan Bite, Spinach &amp; Feta Tartlet, Asparagus &amp; Smoked Turkey Canapé, Cauliflower Croquette (3 total portions)</td>
</tr>
<tr>
<td><strong>Greek Breads &amp; Spreads (V)</strong></td>
<td>$8.95</td>
<td>Warm Artichoke Dip, Hummus, Red Pepper Hummus, Spicy Feta Dip, Garlic Pita Chips, Naan Dippers</td>
</tr>
<tr>
<td><strong>Totchos (GF)</strong></td>
<td>$12.95</td>
<td>Crispy Tater Tots, Tri-Color Tortilla Chips, Smoked Bacon Pieces, Taco Ground Beef, Beef Poutine Gravy, Crumbled Cheese Curds, Sour Cream, Nacho Cheese Sauce, Diced Jalapenos, Salsa, Ketchup, Sriracha Sauce</td>
</tr>
<tr>
<td><strong>Street Tacos (GF)</strong></td>
<td>$15.95</td>
<td>Chicken Carnitas, Baja Shrimp, Black Beans with Corn, Daikon Slaw, Shredded Lettuce, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions)</td>
</tr>
<tr>
<td><strong>Sticks</strong></td>
<td>$15.25</td>
<td>Hawaiian Chicken Meatball, Greek Village Skewer, Giovanni Skewer, Tandoori Beef, Sweet Kickin’ Chicken (4 total portions)</td>
</tr>
<tr>
<td><strong>Mashed Potato Station (GF)</strong></td>
<td>$9.95</td>
<td>Red-skinned Smashed Potatoes with Toppings: Crispy Bacon Pieces, Cheddar Cheese, Sour Cream with Chives, &amp; Sliced Scallions</td>
</tr>
<tr>
<td><strong>Dim Sum</strong></td>
<td>$15.95</td>
<td>Bacon-Wrapped Ginger Scallops, Lemon Chicken Tenders, Thai Veggie Potstickers, Cream Cheese Wontons, Thai Pork Meatball (4 total portions)</td>
</tr>
<tr>
<td><strong>Slider Bar</strong></td>
<td>$13.95</td>
<td>Pulled Pork Slider with BBQ Sauce, Petite Buffalo Chicken Sandwich, Cheddar Cheeseburger Slider, Jolo Potatoes, Caribbean Dip (3 total portions)</td>
</tr>
<tr>
<td><strong>Cast Iron Station</strong></td>
<td>$20.95</td>
<td>Cajun Chicken Skewers with Hollandaise, Cilantro-Lime Shrimp, Welsh Veggie Fritters, Grilled Sliced Sirloin Steak, Petite Hoagies, Horseradish Sauce (5.5 total portions)</td>
</tr>
<tr>
<td><strong>Gone Veggie (V)</strong></td>
<td>$13.25</td>
<td>Petite Veggie Muffuletta Profiterole, Fontina-Pea Risotto Bite, Caramelized Onion-Apple &amp; Brie Canapé, Falafel with Tzatziki, Tomato &amp; Olive-Artichoke Bruschetta Platter, Baguette Toasts (4 total portions)</td>
</tr>
<tr>
<td><strong>Sandwich Board</strong></td>
<td>$16.25</td>
<td>Warm Petite Sandwich Buns: Cheesy Ham, Buffalo Chicken, Turkey-Pesto Provolone, Bistro Potato Chips, Baby Dill Pickles (2.5 petite sandwiches)</td>
</tr>
<tr>
<td><strong>Minnesota Made</strong></td>
<td>$14.95</td>
<td>Swedish Beef-Wild Rice Meatballs, Asparagus &amp; Smoked Turkey Canapé, Midwest Meats &amp; Cheese Display, Walleye Cakes, Lemon Aioli, Nordeast Beer Cheese Shooter (4 total portions)</td>
</tr>
</tbody>
</table>

All prices subject to a 22% service charge and applicable taxes.
FROM THE CHEF’S CARVING TABLE

BLT Table * (min 100) ........................................................................................................ $6.50 per guest
  Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze

Baron of Beef * ................................................................................................................. $650.00
  Horseradish, Grey Poupon, Egg & Multigrain Rolls (approximately 90-100 petite roll servings)

Whole Roasted Turkey* ................................................................................................. $595.00
  Grey Poupon, Mayonnaise, Egg & Multigrain Rolls (approximately 80-90 petite roll servings)

Smoked Whole Boneless Ham* ....................................................................................... $450.00
  Grey Poupon, Mayonnaise, Egg & Multigrain Rolls (approximately 80-90 petite roll servings)

*Carver required: $125.00 per Carver (2 Hour Service)

COLD HORS D’OEUVRES PLATTERS

Platters serve approximately 100 guests

Gourmet Cheese Platter (V, GF) .................................................................................. $695.00
  with Assorted Crackers & Sliced Baguette, Garnished with Fresh Fruit

Midwest Cheese & Meat Platter (GF) ........................................................................ $650.00
  with Crackers

Traditional Cheese Platter (V, GF) .............................................................................. $550.00
  with Crackers, Garnished with Fresh Fruit

Pita Chips & Hummus Platter (V) ................................................................................ $425.00
  Traditional and Roasted Red Pepper Hummus

Bruschetta Platter (V) .................................................................................................. $475.00
  Tomato Bruschetta & Olive-Artichoke Bruschetta, Baguette Toasts

Deli Meats & Cheeses .................................................................................................. $675.00
  with Petite Rolls & Condiments

Fresh Vegetable Crudités (V, GF) .............................................................................. $450.00
  with Spinach Dip (Hummus or Tzatziki upon request)

Roasted Vegetable Platter (Vegan, GF) .................................................................. $550.00
  with Red Pepper Hummus

Roasted & Fresh Vegetable Platter (V, GF) ................................................................. $550.00
  with Caribbean Dip

Smoked Salmon Side (GF) ......................................................................................... $375.00
  with Capers, Red Onion, Olives, Cream Cheese, Assorted Crackers, Lemon (serves approximately 40 guests)

Marinated Antipasto Platter (GF) .............................................................................. $575.00
  with Italian Meats & Cheeses, Baguette Toast

Vegetarian Antipasto Platter (V, GF) ....................................................................... $550.00

Southwest Bruschetta Table (V, GF) ....................................................................... $825.00
  Guacamole, Black Bean-Edamame Salsa, Pico de Gallo, Baguette Toasts, Tortilla Chips

Fresh Fruit Display (V, GF) ....................................................................................... $575.00

All prices subject to a 22% service charge and applicable taxes.
COLD HORS D’OEUVRES
100 piece minimum per item – not all items are available for butler passing

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antipasto Skewer (V, GF)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Asparagus &amp; Smoked Turkey Canapé (GF)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Bacon &amp; Tomato Jam Crostini</td>
<td>$4.00</td>
</tr>
<tr>
<td>Basil Chicken Salad Profiterole</td>
<td>$4.00</td>
</tr>
<tr>
<td>Beef &amp; Peisky Feta Canapé</td>
<td>$4.00</td>
</tr>
<tr>
<td>Brie &amp; Marcona Almond Canapé (V)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Cajun Shrimp Corn Salsa Cup</td>
<td>$3.75</td>
</tr>
<tr>
<td>Caramelized Onion, Apple &amp; Brie Canapé (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Chevre &amp; Sweet Onion Jam Crostini with Fresh Thyme (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Cranberry &amp; Smoked Turkey Crostini</td>
<td>$3.75</td>
</tr>
<tr>
<td>Duck Confit with Mango Pico</td>
<td>$5.25</td>
</tr>
<tr>
<td>Feta Bruschetta (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Fresh Fruit Kabob (V, GF)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Giovanni Skewer (GF)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Greek Village Skewer (V, GF)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Guacamole &amp; Feta Canapé (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Herbed Cream Cheese-Olive-Salami Skewer (GF)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Italian Beef &amp; Roasted Red Pepper Crostini</td>
<td>$4.00</td>
</tr>
<tr>
<td>Lobster Roll with Fennel Slaw</td>
<td>$5.25</td>
</tr>
<tr>
<td>Pancetta-Chevre &amp; Fig Naan Bite</td>
<td>$4.25</td>
</tr>
<tr>
<td>Prosciutto, Mozzarella &amp; Melon Brochette (GF)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Roasted Crimini &amp; Cauliflower Crostini (V)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Seared Tuna Canapé</td>
<td>$4.50</td>
</tr>
<tr>
<td>Shiitake-Eggplant Naan Bite (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Shrimp Cocktail (GF)</td>
<td>$5.25</td>
</tr>
<tr>
<td>Smoked Turkey Kale Pesto Canapé</td>
<td>$4.00</td>
</tr>
<tr>
<td>Smoked Salmon Mousse Crostini</td>
<td>$4.75</td>
</tr>
<tr>
<td>Smoked Salmon Naan Bite</td>
<td>$4.50</td>
</tr>
<tr>
<td>Spinach &amp; Feta Tartlet (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Sriracha Shrimp Canapé</td>
<td>$4.00</td>
</tr>
<tr>
<td>Sweet Potato &amp; Chevre Crostini with Praline Bacon</td>
<td>$5.25</td>
</tr>
<tr>
<td>Thai Peanut Celery Boat (V, GF)</td>
<td>$3.50</td>
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<tr>
<td>Tomato &amp; Green Pea-Pesto Crostini (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Tuna Tataki</td>
<td>$6.25</td>
</tr>
<tr>
<td>Turkey, Fig &amp; Chevre Finger Sandwich</td>
<td>$4.25</td>
</tr>
<tr>
<td>Vegetable Muffaletta Profiterole (V)</td>
<td>$4.00</td>
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</tbody>
</table>

Sweet Bites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Dipped Strawberries (V, GF)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Chocolate Dipped Pineapple (V, GF)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Homemade Petite Dessert Assortment (V)</td>
<td>$4.25</td>
</tr>
</tbody>
</table>
## HOT HORS D’OEUVRES

100 piece minimum per item

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Apple Cheddar Croquettes (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Bacon Wrapped Almond &amp; Date (GF)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Bacon Wrapped Ginger-Scallop (GF)</td>
<td>$6.00</td>
</tr>
<tr>
<td>Basil-Corn Fritter (V, GF)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Beef Corn Dog, Petite style with Stout Honey Mustard</td>
<td>$3.75</td>
</tr>
<tr>
<td>Beef Milky Won ton</td>
<td>$4.00</td>
</tr>
<tr>
<td>Beef Tandoori Skewer (GF)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Beef Tenderloin Bites with Horseradish (GF) (1 oz portion)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Black Bean Tartlet (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Broccoli, Bacon &amp; Gouda Bites</td>
<td>$3.50</td>
</tr>
<tr>
<td>Broccoli-Couscous Chickpea Cake (Vegan)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Buffalo Chicken Won ton</td>
<td>$3.50</td>
</tr>
<tr>
<td>Butternut Squash Ravioli with Sweet Thai Cream Sauce (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Cauliflower Croquette (V)</td>
<td>$4.25</td>
</tr>
<tr>
<td>Chicken Bites Breaded, Buffalo Style with Bleu Cheese Dip</td>
<td>$3.75</td>
</tr>
<tr>
<td>Chicken Skewers (GF)</td>
<td>$4.50</td>
</tr>
<tr>
<td><em>Cajun &amp; Hollandaise, Tandoori &amp; Raita, Jerk &amp; Jamaican BBQ, Greek &amp; Tzatziki, Buffalo, or Sweet Kickin’</em></td>
<td></td>
</tr>
<tr>
<td>Chicken Spring Rolls with Sweet &amp; Sour Sauce</td>
<td>$4.25</td>
</tr>
<tr>
<td>Cilantro-Lime Shrimp Skewer (GF)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Coconut Shrimp with Pineapple Salsa (GF)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Chicken-Cordon Bleu Bites</td>
<td>$4.00</td>
</tr>
<tr>
<td>Cream Cheese Won ton (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Filo Tartlets (50 piece minimum per flavor)</td>
<td>$3.75</td>
</tr>
<tr>
<td><em>Cherry &amp; Brie (V), Sundried Tomato-Chicken, Caramelized Onion (V), Four Cheese (V) or Potato Pepper Olive (V)</em></td>
<td></td>
</tr>
<tr>
<td>Fontina &amp; Pea Risotto Fritters (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Fried Spinach &amp; Cheese Tortelloni with Marinara (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Gruyere Gratin Bites (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Lucy Bites</td>
<td>$3.50</td>
</tr>
<tr>
<td>Meatballs, <em>Italian chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (GF)</em></td>
<td>$3.75</td>
</tr>
<tr>
<td>Pakora (Vegan, GF)</td>
<td>$3.25</td>
</tr>
<tr>
<td>Parmesan-Artichoke Naan Bite (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Pear &amp; Brie with Almond in Filo Cup (V)</td>
<td>$4.25</td>
</tr>
<tr>
<td>Petite Quiche (50 piece minimum per flavor) <em>Florentine (V), Fontina-Sweet Red Pepper (V) or Lorraine</em></td>
<td>$3.50</td>
</tr>
<tr>
<td>Pork Potstickers with Peanut Sauce</td>
<td>$4.00</td>
</tr>
<tr>
<td>Quesadilla Wedge, <em>Chicken &amp; Cheese or Veggie &amp; Cheese (V), Sour Cream &amp; Salsa</em></td>
<td>$4.00</td>
</tr>
<tr>
<td>Scallion Pancake with Avocado Aoli (Vegan)</td>
<td>$3.25</td>
</tr>
<tr>
<td>Sesame Chicken with Peanut Sauce</td>
<td>$3.75</td>
</tr>
<tr>
<td>Soup Shooter</td>
<td>$3.95</td>
</tr>
<tr>
<td><em>Butternut Squash, Meatball Pho, Nordeast Beer Cheese, Bacon-Potato-Corn Chowder (100 minimum per each)</em></td>
<td></td>
</tr>
<tr>
<td>Shrimp-Andouille Jambalaya Shooter</td>
<td>$5.75</td>
</tr>
<tr>
<td>Sliders, <em>Cheeseburger, Pulled Pork, Veggie Falafel (V), Memphis Chicken or Buffalo Chicken (100 piece minimum per flavor)</em></td>
<td>$5.00</td>
</tr>
<tr>
<td>Southwest Corn Souffle’ Tartlet (V)</td>
<td>$3.75</td>
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<tr>
<td>Spanikopi-Tart (V)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Sweet Potato-Pecan Tartlet (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Thai Pork Meatball (GF)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Thai Veggie Potstickers (V)</td>
<td>$4.25</td>
</tr>
<tr>
<td>Vegetable Egg Rolls with Sweet &amp; Sour Sauce (V)</td>
<td>$4.25</td>
</tr>
<tr>
<td>Walleye Cake with Lemon Aioi</td>
<td>$3.75</td>
</tr>
<tr>
<td>Welsh Veggie Fritter (V)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Wild Rice-Mushroom Tartlet (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Wisconsin Won ton Served with Marinara (V)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Zucchini Stuffed Mushrooms (V)</td>
<td>$3.75</td>
</tr>
</tbody>
</table>

All prices subject to a 22% service charge and applicable taxes.

2020 MENUS | 5 of 5
DINNER BEGINNINGS
Choose one to accompany a Dinner Entrée Selection

Fresh Fennel & Orange Salad (Vegan, GF)
Mixed Greens, Shaved Fennel, Orange Slices, Maple Glazed Walnuts, Raspberry Vinaigrette

Strawberry Gouda Salad (V, GF)
Mixed Greens, Fresh Strawberry, Toasted Almonds, Faribault Gouda, Cranberry-Orange Vinaigrette

Roasted Beet & Radish Salad (V, GF)
Crisp Mixed Greens, Roasted Golden Beets, Shaved Watermelon Radish, Vanilla-Candied Almonds, Amablu Cheese, Raspberry-Tarragon Vinaigrette

Caesar Pomodoro Salad
Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Seasoned Croutons, Caesar Dressing

House Salad (V)
Romaine, Baby Lettuces, Grape Tomatoes, Cucumbers, Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

Caramelized Pear Salad (V, GF)
Romaine, Baby Spinach, Marcona Almonds, Caramelized Pear, Gorgonzola Crumbles, Roasted Shallot Dressing

Northern Harvest Salad (V, GF)
Romaine, Baby Lettuces, Honey Toasted Walnuts, Julienne Seasonal Apples, Amablu Cheese, Apple Cider Vinaigrette

Mediterranean Salad (Vegan, GF)
Romaine, Artichoke Hearts, Sundried Tomatoes, Sliced Radish, Kalamata Olives, Carrot Shreds, Lemon-Garlic Vinaigrette

DUET DINNER ENTRÉES
Please choose a Dinner Beginning to accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Chicken Bella & Char Crust Sirloin (GF)*.............$40.95
Grilled Chicken Breast with Lemon-White Cheddar Sauce, Herb Encrusted Petite Chateau Sirloin, Roasted Potato Medley, Fresh Vegetable Blend

Northwoods Walleye & Sirloin* ..........................$49.95
Crispy Breaded Walleye Filet, Grilled Petite Chateau Sirloin with Woodland Mushroom Sauce, Roasted Potato Medley, Seasonal Fresh Vegetable Blend, Tartar Sauce

Parmesan Chicken & Garlic Sirloin* ..................$41.95
Parmesan Breaded Chicken Breast with Basil-Kale Pesto Sauce, Herb Encrusted Petite Chateau Sirloin, Mascarpone Mashed Potatoes, Petite Green Beans with Red Peppers

Black Garlic Chicken & Sirloin (GF)*.............$44.95
Sautééd Chicken Breast with a Creamy Black Garlic Sauce, Grilled Petite Chateau Sirloin, Roasted New Potatoes, Blend of Broccoli, Carrots, Red Peppers, & Peapods

Citrus Shrimp & Sirloin (GF)*..........................$42.95
Two Jumbo Sautééd Citrus Shrimp, Grilled Petite Chateau Sirloin with a Red Wine Sauce, Woodland Mushroom Risotto, Roasted Rustic Vegetables

Buttermilk Chicken & Sirloin* .........................$41.95
Buttermilk Marinated Southern Fried Chicken Breast, Memphis-Rubbed Petite Chateau Sirloin with Chile Corn Sauce, White Cheddar Grits, Petite Green Beans with Carrots

*If Filet Mignon is preferred to Sirloin please inquire with your Sales Manager for market price.
POULTRY & SEAFOOD DINNER ENTRÉES

Please Choose a Dinner Beggining (see page 1) to Accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Pollo de Cerveza................................................. $29.95
Grilled Cerveza & Herb Marinated Chicken Breast,
White Bean & Squash Ragout, Steamed Rice,
Taro Chips

Sweet Thai Chicken (GF)................................. $32.95
Sautéed Chicken Breast, Sweet Thai Cream Sauce,
Butternut Squash Risotto,
Julienne Garden Vegetables

Chicken Wellington................................. $33.95
Stuffed Chicken Breast with Mushroom Duxelle
baked in Delicate Pastry, Four-Cheese Risotto,
Broccoli, Peapods, Red Peppers, Carrots

Chicken Margherita Roulade.................. $34.95
Chicken Breast stuffed with Fresh Mozzarella,
Spinach, Sundried Tomatoes
with a Light Basil Wine Tomato Sauce,
Pasta Timbale, Roasted Rustic Vegetables

Katsu-BBQ Pork Tenderloin....................... $37.95
Baked Pork Tenderloin with a Hawaiian Style
BBQ Sauce, Grilled Fresh Pineapple,
Pickled Vegetables, Island Pilaf

Pan-Seared Roughy (GF)......................... $40.95
Breaded & Pan-Seared Orange Roughy,
Fresh Tartar Sauce, Roasted Potato Medley,
Zucchini, Carrots, Red Peppers, Peapods

Grilled Fresh Salmon................................. $43.95
Fresh Grilled Salmon Fillet, Hollandaise, Sautéed Chard,
Zucchini Cakes, Chives and Caperberries

Cherry-Balsamic Duck (GF)......................... $48.95
Grilled Duck Breast with a Cherry-Balsamic Glaze,
Wild Rice Risotto, Roasted Caulilini

Artichoke-Parmesan ....................................... $34.95
Chicken Roulade
Italian Herbs, Artichokes & Parmesan baked
inside a Panko Breaded Chicken Breast,
Angel Hair Pasta Timbale on Tomato Concasse,
Chef’s Vegetable Blend

Red Pepper &............................................. $34.95
Mascarpone Chicken
Breast of Chicken stuffed with
Roasted Red Peppers & Mascarpone
on Mascarpone Béchamel Sauce,
Roasted Potato Medley, Sliced & Julienned Vegetables

Carolina Grilled Chicken (GF)................ $32.95
Chicken Breast with a Tangy BBQ Glaze,
Bourbon Sweet Potato Mash, Roasted Rustic Vegetables

Grilled Mushroom................................. $34.95
Chicken Roulade
Chicken Breast stuffed with
Grilled Shiitakes with Roasted Red Peppers, Herbs,
Boursin Sauce, Basil Butter Orzo Pilaf,
Sautéed Fresh Spinach

Northwoods Walleye............................... $46.95
Crispy Breaded Walleye Fillet,
Fresh Tartar Sauce, Roasted Potato Medley,
Petite Green Beans

Southwestern................................. $34.95
Cornbread Stuffed Chicken
Chicken Breast with Buttermilk Cornbread Stuffing,
topped with Salsa Verde, Cotija Cheese,
and Shishito Pepper, Black Bean Cake

Citrus Shrimp (GF)................................. $40.95
Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto,
Sautéed Swiss Chard

All prices subject to a 22% service charge and applicable taxes.
MILL CITY STEAKHOUSE

Please choose a Dinner Beginning (see page 1), a Sauce, a Vegetable & a Starch
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

**STEAKE OPTIONS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed Tenderloin Tips</td>
<td>$42.95</td>
</tr>
<tr>
<td>Herb Encrusted Chateau Sirloin (8 oz)</td>
<td>$45.95</td>
</tr>
<tr>
<td>Grilled &amp; Sliced Flank Steak (8 oz)</td>
<td>$41.95</td>
</tr>
<tr>
<td>Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz)</td>
<td>Market Price*</td>
</tr>
</tbody>
</table>

*Pricing guaranteed 90 days prior to event date

---

**SAUCE OPTIONS**: Choose One
- Herb Butter (GF)
- Drunken Mushrooms (GF)
- Béarnaise Sauce
- Chile Corn Salsa (GF)
- Dijon-Brandy Sauce (GF)
- Black Garlic Sauce (GF)
- Portabella Balsamic Reduction (GF)
- Red Wine & Shallot-Tarragon Reduction (GF)
- Woodland Mushroom Sauce (GF)

*Pending Sauce Selection, Steak Seasoning May Vary*

**STARCH OPTIONS**: Choose One
- Fontina & Pea Risotto (V, GF)
- Bourbon-Sweet Potato Mash (V, GF)
- Roasted Cauliflower & Yukon Mash (V, GF)
- Cheesy Hash Brown Bake
- Gruyere Potato Gratin
- White Cheddar Grits (V, GF)
- Mascarpone Mashed Potatoes (V, GF)
- Sour Cream & Green Onion Mashed Potatoes (V, GF)
- Oven Roasted Potato Medley (V, GF)
- Woodland Mushroom Risotto (GF)
- Wild Rice Pilaf (V)

**VEGETABLE OPTIONS**: Choose One
- Grilled Asparagus (in season) (GF)
- Seasonal Vegetable Blend (GF)
- Broccoli, Cauliflower with Julienned Carrots (GF)
- Petite Green Beans with Carrots (GF)
- Julienned Vegetable Trio with Petite Green Beans (GF)
- Rustic Roasted Vegetables (GF)

**BREAD BASKET OPTIONS**:
- Dinner Rolls
- Breadsticks
- Rustic Breads

---

All prices subject to a 22% service charge and applicable taxes.
CRAFT YOUR OWN BUFFET
Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea
100 guest minimum required

ENTRÉE

<table>
<thead>
<tr>
<th>Black Garlic Chicken Breast (GF)</th>
<th>Sautéed Orange Roughy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Bella – Lemon Cream Sauce (GF)</td>
<td>Crispy Breaded Walleye</td>
</tr>
<tr>
<td>Herbed Chicken with Bourbon-Peach Chutney (GF)</td>
<td>Citrus Garlic Shrimp (GF)</td>
</tr>
<tr>
<td>Chicken &amp; Spinach Wellington</td>
<td>Sautéed Beef Tenderloin Tips (GF)</td>
</tr>
<tr>
<td>Wild Mushroom Chicken (GF)</td>
<td>Memphis Flank Steak with Chile Corn Salsa (GF)</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>Paella Valenciana (Vegan, GF)</td>
</tr>
<tr>
<td>Vegetable Wellington (V)</td>
<td>Cauliflower Cake (V)</td>
</tr>
</tbody>
</table>

One Entrée ........................................................................................................ $39.95
Two Entrées ........................................................................................................ $44.95
Three Entrées ..................................................................................................... $48.95

See our Carving Table Section (Reception Menu - page 3) for Whole Roasted Carved Meats – available a la carte

SALAD: Choose One

Sun-Flower Salad
Baby Lettuce Greens & Romaine, Chopped Cauliflower, Sliced Roma Tomatoes,
Carrot Shreds, Sunflower Seeds, Agave Balsamic Vinaigrette (Vegan) & Buttermilk Ranch (V, GF)

Fennel & Orange Salad
Crisp Mixed Greens, Thinly Sliced Fennel, Sliced Fresh Oranges, Maple-glazed Walnuts,
Raspberry & Champagne Dressings (V, GF)

Beet & Radish Salad
Crisp Mixed Greens, Thinly Sliced Golden Beets & Watermelon Radish, Crumbled Amablu Cheese,
Candied Vanilla Almonds, Raspberry-Tarragon & Apple Vinaigrettes (V, GF)

VEGETABLES: Choose Two

<table>
<thead>
<tr>
<th>Roasted Rustic Vegetable Blend (Vegan, GF)</th>
<th>Julienne Trio with Petite Green Beans (V,GF)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Asparagus (V, GF)</td>
<td>Fresh Seasonal Blend (V, GF)</td>
</tr>
<tr>
<td>Roasted Brussel Sprout Medley (Vegan, GF)</td>
<td></td>
</tr>
</tbody>
</table>

STARCH: Choose Two

<table>
<thead>
<tr>
<th>Mashed Yukon Potato &amp; Cauliflower (V, GF)</th>
<th>Wild Rice Pilaf (V)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sour Cream-Green Onion Mashed (V, GF)</td>
<td>Butternut Squash Risotto (V, GF)</td>
</tr>
<tr>
<td>Gruyere Gratin</td>
<td>Jasmine Garden Rice Pilaf (V, GF)</td>
</tr>
<tr>
<td>Roasted Potato Medley (V, GF)</td>
<td>White Cheddar Mac &amp; Cheese (V, GF)</td>
</tr>
<tr>
<td>Mashed Potatoes with Pan Gravy (GF)</td>
<td>Fontina &amp; Pea Risotto (V, GF)</td>
</tr>
<tr>
<td>Bourbon-Sweet Potato Mash (V, GF)</td>
<td>Sour Cream-Chive Stuffed Potato (V, GF)</td>
</tr>
</tbody>
</table>

BREAD BASKET: Choose One

<table>
<thead>
<tr>
<th>Parkerhouse Rolls</th>
<th>Breadsticks</th>
<th>Rustic Breads</th>
</tr>
</thead>
</table>

All prices subject to a 22% service charge and applicable taxes.
2020 KELBER CATERING FOOD SERVICE POLICIES

The following information outlines terms pertaining to food and beverage services in the Minneapolis Convention Center.

After selecting menu selection(s), a Function Contract(s) will be prepared for client’s review & signature. This document represents an Agreement between Kelber Catering Inc. and the client, and is subject to the following conditions:

1. **Client specifications are requested no fewer than 21 days prior to the first event date.**

**DEPOSIT AND PAYMENT**

2. Kelber Catering Inc., hereafter KCI, is a separate entity from the Minneapolis Convention Center.

3. Deposits and payment for food services are also separate and in addition to any deposits or payments made to the Minneapolis Convention Center.

4. For any function that falls into the categories of: Religious, Social, Political, Subgroups, New Show/Event or Exhibitor Booth Service, signed function contract(s), signed food service policies, and one hundred percent (100%) advance payment is required at least ten (10) working days prior to the first (1st) day of service. Personal checks are not accepted.

5. For corporate events, with approved credit, signed function contract(s), signed food service policies, and a minimum of seventy five percent (75%) deposit in advance on the estimated total at least ten (10) days prior to the first (1st) day of service is required. If this payment time is missed, KCI will require full payment no later than five (5) days prior to the event.

6. Any amounts paid on estimated charges in excess of the actual final billing will be refunded promptly.

7. All billings are due and payable upon receipt. Any charges not paid within thirty (30) days of billing date will be subject to late payment charges of one and a half percent (1.5%) per month, beginning after thirty (30) days.

8. KCI accepts MasterCard, Visa, Discover and American Express for up to a maximum of ten thousand dollars ($10,000.00), per event.


10. Meeting Planner Use: When a third party planning service is being utilized, the client utilizing such planning service will be considered the ultimate responsible party for full payment. All food and beverage contracts will be written under same company and client name as the Minneapolis Convention Center contract.

**GUARANTEES**

11. A preliminary guarantee is required when menu selections are made. Custom menus may require earlier guarantees set forth in the custom proposal document. A firm guarantee for meals (including multiple entrée menu breakdowns) is required no later than seventy two (72) hours or three (3) business days, excluding weekends & holidays, prior to the event date. **Groups of fifteen hundred (1500) guests or more will require final guarantees five (5) business days, excluding weekends & holidays, prior to event date.**

   Final scheduled guarantee due date by twelve o’clock (12:00) Noon is as follows:

<table>
<thead>
<tr>
<th>Day of Event</th>
<th>Day guarantee is due* (excluding Holidays)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Preceding Wednesday*</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Preceding Thursday*</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Preceding Friday*</td>
</tr>
<tr>
<td>Thursday</td>
<td>Preceding Monday*</td>
</tr>
<tr>
<td>Friday, Saturday</td>
<td>Preceding Tuesday*</td>
</tr>
<tr>
<td>Sunday</td>
<td></td>
</tr>
</tbody>
</table>

*Final Guarantees not received by twelve o’clock (12:00) Noon on scheduled due date will default to the preliminary guarantee as final guarantee.

12. KCI policy is to prepare an overage of five percent (5%) up to a maximum of thirty (30) entree meals and their appropriate accompaniments (a la carte items NOT included). These are considered “extra meals”. KCI reserves the right to prepare vegetarian or near-comparable food substitutions within this overage (KCI’s standard is half of the overage in vegetarian meals and the other half in near-comparable food substitutions). The client will not be charged for the extra meals unless they are served to attendees.

13. Work orders, assigning of personnel, and ordering of food provisions will not be arranged until an authorized signed contract and sufficient payment/credit agreements have been finalized. Failure to adhere to the guarantee timeline (outlined in Section 11) may impact event staffing and food products.

14. Pre-set food and beverage items above final guarantee (not including overage) will be charged at a la carte pricing.

All prices subject to a 22% service charge and applicable taxes.
15. Physician directed special meal lists must be submitted one (1) day, by twelve o’clock (12) noon, prior to guarantee due date. Physician directed special meal request(s) not received within the timeline for guarantees will be considered additional meals above the final guarantee. Additional special meal requests may incur an additional two dollar and fifty cent ($2.50) fee plus tax and service charge above the per person menu price. Special meal requests onsite will be charged an additional four dollar ($4.00) fee plus tax and service charge above the per person menu price.

16. Kosher, Organic and certain Physician Directed Meals will be charged at a minimum of fifty-five dollars ($55.00) each plus tax and service charge, or more, depending upon request.

CANCELLATIONS

17. Cancellation of an event within the seventy-two (72) hour guarantee period will result in KCI retaining one hundred percent (100%) of the deposit amount. Additional charges may apply up to one hundred percent (100%) of billing. If an event with customized menus is cancelled within ten (10) business days of the event, one hundred percent (100%) of the estimated billing will be due immediate upon cancellation.

SERVICE CHARGES AND APPLICABLE TAXES

18. A service charge of twenty-two percent (22%) is applied to all food and beverage orders. This charge is not the property of any one (1) employee and is dispersed in accordance with our Union Collective Bargaining Agreement. The resulting total is also subject to eleven point zero two five percent (11.025%) sales tax.

19. Alcoholic Beverage purchases are subject to thirteen point five two five percent (13.525%) sales tax.

20. Tax exemption: It is the responsibility of the client to complete a Certificate of Exemption Form and submit to KCI. Completion of this form does not signify KCI accepts exemption. For questions concerning exemption please visit: http://www.revenue.state.mn.us/businesses/sut/Pages/Nonprofit_ES.aspx

MENU PRICING

21. All menu pricing will be guaranteed by the first (1st) of December for the following calendar year, except for market priced items and custom created menus. KCI reserves the right to designate “Market Price Item” to any item that may be subject to unforeseen substantial increases of fifteen percent (15%) or more to the cost of an ingredient.

EVENTS OVER 1,500 GUESTS ARE CONSIDERED SPECIAL EVENTS

22. Functions of fifteen hundred (1,500) guests or more are considered “special events”. These events may require customized menus due to the logistical planning involved, as well as additional labor and equipment needed to successfully orchestrate such events. Groups of fifteen hundred (1500) guests or more will require final guarantees five (5) business days, excluding weekends & holidays, prior to the event date.

PANTRY AREAS FOR FOOD FUNCTIONS

23. Client is responsible to provide adequate service pantry spaces (pipe & draped enclosures with baffles for service entry and exits) within all Exhibit Halls.

CONDITIONS SUBJECT TO ADDITIONAL CHARGES

24. Any of the following circumstances may result in additional charges. Please contact your Catering Sales Manager for specific pricing.
   a. Program exceeding ninety (90) minutes.
   b. Fewer than two (2) hours allowed for food and beverage set-up (room set-up by Convention Center must be complete).
   c. A room set that requires the room to be set more than thirty (30) minutes prior to start of an event.
   d. Pre-setting of additional place settings (hardware only) requested above the average set will incur a seven dollar and fifty cent ($7.50) additional charge per setting.
   e. Multiple entrée selections: two (2) entrée selections incur a two dollar ($2.00) additional charge per guest and three (3) entrée selections incur a three dollar and fifty cent ($3.50) additional charge per guest.
   f. Special orders such as flowers, centerpieces, ice carvings, etc.
   g. Bar Minimums: A bartender charge of one hundred and fifty dollars ($150.00) per three (3) hour shift, per bartender will be waived if sales per bartender are five hundred dollars ($500.00) or greater per three (3) hour shift.
   h. Damage or loss of equipment attributed to a member/attendee of the function.
   i. Changes made to Banquet Event Orders within five (5) business days of first event date.

All prices subject to a 22% service charge and applicable taxes.
j. Buffet Minimums:
   **Hot Buffet: Fifty (50) person minimum**
   Buffet service twenty-five to forty-nine (25-49) guests will incur an additional one hundred dollar ($100.00) set up fee.
   Buffet service under twenty-five (25) guests will be held to a twenty-five (25) person guarantee with one hundred dollar ($100.00) set up fee.
   **Cold Buffet: Twenty-Five (25) person minimum**
   Buffet service fifteen to twenty-four (15-24) guests will incur an additional fifty dollar ($50.00) set up fee.
   Buffet service under fifteen (15) guests will be held to a twenty-five (25) person guarantee with a fifty dollar ($50.00) set up fee.

k. Functions fewer than twenty-five (25) guests which require wait staff (not including the five percent (5%) overage) will incur an additional seventy-five dollars ($75.00) fee.

l. Other special requests or room changeovers not previously agreed upon and stated on Function Contract.

m. A minimum catering order of one hundred twenty-five dollars ($125.00) is required on each Function Contract or a fifty dollar ($50.00) delivery charge will apply.

n. Distribution of materials: KCI will place up to two (2) items at no charge at each setting as supplied by client. A fifty cent ($0.50) fee will be charged per additional item. Any items left after room set is completed will be returned to client prior to the start of the event. Client is responsible for all items including pre-set items on guest tables upon completion of room set. Upon request, KCI will make a reasonable attempt to collect any pre-set items after event and return to client. KCI will not accept responsibility for items stored after event. Client must remove materials upon departure.

### TICKETING

25. If the client intends to issue meal tickets and does not intend to supply personnel to collect tickets, KCI will attempt to collect tickets on behalf of the client as meals are served. However, KCI must charge for the number of meals actually served, or the guarantee, whichever is greater, even if the tickets collected do not equal the number served.

### FOOD RESTRICTIONS

26. The Minneapolis Convention Center Management does not permit outside food or beverages onto the premises. All food and beverages served or consumed on the premises must be purchased, served and prepared by KCI.

27. The Minneapolis Health Department prohibits the packaging and/or removal of leftover foods from the premises. At the conclusion of the function such food and beverage become the property of KCI. All non-consumed food is donated to local food shelves, and all other usable food waste is collected and donated to a local hog farm.

### DISCLAIMERS

28. KCI cannot be held responsible for any food or beverage related injuries or illness resulting from food or beverages not prepared by KCI.

29. KCI cannot be held responsible for any damage or loss of any merchandise or personal belongings placed or left in food function areas.

30. “Act of God”: KCI shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes, accidents, government (Federal, State or Municipal) regulations, restrictions upon travel or transportation, non-availability of food, beverage, or supplies (including unforeseen product cost increase and/or unforeseen shortages/recalls), riots, national emergencies, acts of God, and other causes whether enumerated herein or not, which are beyond the reasonable control of KCI, through preventing or interfering with the catering company’s performance. In such event, KCI shall not be liable to the customer for any damages, either actual or consequential, which may result from such non-performance.

31. Every effort is made to honor physician directed dietary needs, however; all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat, and non-exposure to these potential allergens cannot be guaranteed.

32. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness and will only be permitted upon the request of the consumer.

By signing below, the client acknowledges receipt of the “Kelber Catering Food Service Policies” and agrees to all conditions. Changes to Function Contracts are subject to additional charges. **Signed KCI Food Service Policies must be returned no later than ten (10) business days prior to first event date.**

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**Client Signature:** ____________________________ **Date:** ______________

All prices subject to a 22% service charge and applicable taxes.  

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