



## 2022 MENU

Exclusively at  
the Minneapolis  
Convention  
Center

*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.*



## 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*

<p><b>Deluxe Continental (v) ..... \$23.95</b> Assorted Pastries, Breakfast Breads, Fresh Fruit Display (25 guest minimum)</p> <p><b>Southwestern Continental ..... \$26.95</b> Breakfast Burritos, Vegetarian Breakfast Burritos, Salsa, Petite Cinnamon Twists, Breakfast Breads, Fresh Fruit Display</p> <p><b>Sunrise Continental ..... \$27.95</b> Breakfast Quesadillas &amp; Vegetarian Quesadillas, Salsa, Sour Cream, Chilled Yogurt Cups, Assorted Muffins, Fresh Fruit Display (100 guest minimum)</p> <p><b>Heartland Continental (v, gf) ..... \$25.95</b> Brown Sugar Oatmeal Porridge, Chilled Hard Boiled Eggs, Yogurt Cups, Petite Granola Bars, Fresh Fruit Display</p>	<p><b>Americana Continental ..... \$26.95</b> Sausage &amp; Egg Breakfast Sandwich, Vegan Breakfast Sandwich, Petite Mini Muffins &amp; Cinnamon Twists, Fresh Fruit Display</p> <p><b>Early Bird Continental ..... \$26.95</b> Egg Soufflés: Cheesy Ham &amp; Roasted Red Pepper-Four Cheese, Oatmeal with Toppings, Blueberry Muffins, Fresh Fruit Display</p> <p><b>Kelber Continental ..... \$26.95</b> Open-Faced Ham, Egg &amp; Cheese Melts, Open-Faced Vegetarian Egg &amp; Cheese Melts, Petite Cinnamon Twists &amp; Muffins, Fresh Fruit Display</p> <p><b>Hiawatha Continental ..... \$26.95</b> Fried Egg, Chicken Sausage &amp; Cheese on Brioche, Petite Scones, Petite Smoothies (Chai-Cranberry &amp; Orange Dreamsicle), Fresh Fruit Display</p>
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## BREAKFAST ENHANCEMENTS

Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa) .....	\$7.95 each
Egg, Sausage, Cheese English Muffin Sandwich .....	\$7.95 each
Egg, Sausage, Cheese Biscuit Sandwich .....	\$7.95 each
Egg, Chicken Sausage, Cheese Brioche Sandwich .....	\$7.95 each
Open-Face Ham, Egg, Cheese Melt .....	\$6.95 each
Open-Face Vegetarian Egg, Cheese Melt (v) .....	\$6.95 each
Vegan Denver Egg Strada (minimum 12) .....	\$7.95 each
Vegan Egg, Sausage, & Cheese English Muffin Sandwich (minimum 12).....	\$8.95 each
Hard Boiled Egg (v) .....	\$2.25 each
Oatmeal Porridge (Old Fashioned Oats simmered with Cinnamon, Brown Sugar, Cream) (minimum 30 guests) (v) .....	\$4.95 each
Oatmeal with Raisins & Brown Sugar (minimum 25 guest) (v) .....	\$5.25 each
Petite Egg Soufflés (minimum 100 per flavor) .....	\$4.25 each
Cheese & Chive, Ham & Cheese, or Spinach-Mushroom & Egg White (v)	
Petite Quiche, Lorraine or Fontina-Red Pepper (v) (minimum 50 per flavor).....	\$4.25 each
Petite Raspberry French Toast Soufflé (v) .....	\$4.25 each
Smoked Salmon Naan Bites .....	\$5.50 each
Seasonal Fresh Cut Fruit (serves approximately 50 guest) (vegan, gf).....	\$375.00 each
Fresh Cut Fruit Compote (vegan, gf) .....	\$7.95 each
Fresh Fruit Kabob (vegan, gf) .....	\$5.95 each
Strawberry Banana Petite Smoothie (minimum of 50).....	\$5.25 each
Granola Berry Yogurt Sundae (v, gf).....	\$5.50 each
Granola Berry Greek Yogurt Sundae (v, gf) .....	\$6.95 each
Fruit Yogurt (6 oz, individual) (v, gf) .....	\$4.95 each
Greek Yogurt (3.5 – 4 oz, individual) (v, gf) .....	\$4.95 each
Traditional Cheese Platter (serves approximately 50 guest) (v, gf) .....	\$325.00 each
Whole Banana/ Seasonal Apple (vegan, gf) .....	\$3.50 each

## BREAKFAST IS SERVED

Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea

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| <p><b>Cheesy Egg Soufflé</b> ..... <b>\$23.95</b><br/>Baked Cheese &amp; Egg Soufflé, Sausage Links, Pan-Fried Red Skin Potatoes, Breakfast Bread, Fresh Fruit Garnish</p> <p><b>Downtowner</b> ..... <b>\$25.95</b><br/>Scrambled Eggs with Cheese &amp; Chives, Chicken Apple Sausage, Pan-Fried Red Skin Potatoes, Scone, Fresh Fruit Compote</p> <p><b>Country Breakfast</b>..... <b>\$22.95</b><br/>Scrambled Eggs, Pan-Fried Red Skin Potatoes, Bacon, Cinnamon Twist, Fruit Garnish</p> <p><b>Vegan Denver Strada</b> (vegan)..... <b>\$25.95</b><br/>Seasoned Just Egg™, Vegan Cheddar &amp; Baguette blend with Fresh Tomato, Onion, &amp; Red Peppers; Plant-based Sausage, Pan-Fried Redskin Potatoes, Fruit Garnish, Vegan Muffin (12 guest minimum)</p> <p><b>Bayou Breakfast</b> ..... <b>\$26.95</b><br/>Scrambled Eggs on a Potato Medley &amp; Chicken Sausage Hash, Creole Country Gravy, Scone, Grapes &amp; Strawberry Garnish</p> | <p><b>Vegan French Toast Bake</b> (vegan) ..... <b>\$25.95</b><br/>Scrambled Just Eggs™, Vegan Raspberry-French Toast Bake, Maple Syrup, Vegan Sausage Patties, Fruit Garnish (12 guest minimum)</p> <p><b>Smoked Pork Belly Benedict</b> ..... <b>\$26.95</b><br/>Scrambled Eggs, Smoked Pork Belly &amp; Hollandaise atop a split English Muffin, Roasted Potatoes O'Brien, Fruit Kabob</p> <p><b>Raspberry-Nutella™ French Toast Bake</b>..... <b>\$24.95</b><br/>French Bread Blended with Egg Custard, Nutella™ and Raspberry Sauce, Warm Syrup, Scrambled Eggs, Sliced Kielbasa, Fruit Garnish</p> <p><b>Benedict Soufflé</b> ..... <b>\$26.95</b><br/>Baked Egg Custard with Ham, English Muffin Pieces, Cheddar &amp; Swiss Cheeses, Caramelized Onion Hollandaise, Roasted Asparagus, Roasted Sweet Potatoes, Melon Skewer</p> <p><b>Western Egg Soufflé</b>..... <b>\$25.95</b><br/>Pepper Jack Egg Soufflé with our Cilantro Lime Hollandaise, Chorizo Patties, Potatoes O'Brien, Blueberry Muffin, Melon Skewer</p> |
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## BREAKFAST BUFFET 50 guest minimum

Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea

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| <p><b>Pub Grub</b>..... <b>\$32.95</b><br/>Scrambled Eggs, Roasted Asparagus, Sautéed Mushrooms, Hollandaise, Cheddar &amp; Cotija Cheeses, Salsa &amp; Sriracha, Bacon, Chicken Sausage Links, Potato Triangles, Petite Muffins, Buttermilk Biscuits &amp; Jam, Grapes &amp; Strawberries Platter</p> <p><b>Classic</b> ..... <b>\$29.95</b><br/>Scrambled Eggs, Country Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Fresh Fruit Display</p> <p><b>Southern</b> ..... <b>\$28.95</b><br/>Scrambled Eggs, Baked Cheesy Grits, Sliced Kielbasa, Petite Biscuits with Chicken Sausage Gravy, Petite Peach Muffins, Fresh Fruit Display</p> <p><b>Egg Soufflé</b>..... <b>\$28.95</b><br/>Baked Egg &amp; Cheese Soufflé, Baked Egg White, Spinach &amp; Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Petite Cinnamon Twists, Petite Croissants, Fresh Fruit Display</p> <p><b>Southwest Breakfast Burrito</b> ..... <b>\$28.95</b><br/>Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Potato Triangles, Individual Yogurts, Cinnamon Twist, Grapes &amp; Strawberries</p> <p><b>French Toast Bake</b> ..... <b>\$29.95</b><br/>Raspberry-Nutella™ and Blueberry-Cream Cheese French Toast Bakes, Warm Maple Syrup &amp; Whipped Cream, Scrambled Eggs, Bacon, Pork Sausage Links, Fresh Fruit Display</p> |
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## BEVERAGES

\$50.00 Delivery Fee for orders less than \$125.00 will apply

Freshly Roasted Dunn Brothers™ Coffee	
Disposable Cups .....	\$69.00 gallon
Hot Tea (minimum 10) .....	\$4.50 each
Hot Chocolate or Hot Apple Cider	
Disposable Cups .....	\$69.00 gallon
Hot Chocolate Packets (minimum 10).....	\$4.50 each
Iced Coffee (minimum 5 gallons) .....	\$99.00 gallon
(72 hour guarantee required)	
Soft Drinks, Pepsi™ Products.....	\$4.25 each
Aquafina™ Bottled Water .....	\$4.25 each

Tropicana™ Juice (10 oz. bottle) .....	\$5.50 each
100% Orange Juice .....	\$59.00 gallon
Lemonade.....	\$59.00 gallon
Fruit Punch (100% Juice) .....	\$59.00 gallon
Iced Tea .....	\$59.00 gallon
Infused Water (minimum 3 gallons) .....	\$35.00 gallon
(Lemon-Mint, Citrus, Cucumber-Mint, & Strawberry Basil)	
Milk (2% or Skim) .....	\$39.00 gallon
Soy Milk .....	\$18.00 quart
Almond Milk .....	\$18.00 quart

**Additional \$7.00 per gallon for china/glassware service on all per gallon pricing**

## FROM OUR BAKERY

Pastries (v) .....	\$52.00 dozen
Petite Pastries (v) .....	\$44.00 dozen
Muffins (v).....	\$52.00 dozen
Breakfast Bread Slices (v).....	\$40.00 dozen
Vegan Muffins (minimum 1 dozen) .....	\$52.00 dozen
Scones (v) .....	\$52.00 dozen
Bagels with Cream Cheese (v).....	\$52.00 dozen
Petite Croissants (v) .....	\$52.00 dozen
Donuts (v) .....	\$40.00 dozen
Chocolate Dipped Strawberry (v, gf) .....	\$4.25 each
Chocolate Dipped Pineapple Wedge (v, gf) ..	\$4.00 each

Brownies & Bars (v).....	\$45.00 per dozen
Petite Brownies & Bars (v) .....	\$35.00 per dozen
Cookies (v).....	\$42.00 per dozen
Monster Cookies (v, gf) .....	\$44.00 per dozen
Vegan Cookies .....	\$44.00 per dozen
Petite Cookies (v) .....	\$30.00 per dozen
Cupcakes (v) .....	\$4.95 each
Petite Bundt Cakes (v).....	\$4.95 each
Granola Bars (gf, vegan).....	\$45.00 per dozen
Rice Crispy Bars (gf) .....	\$45.00 per dozen
Brownies (gf) .....	\$49.00 per dozen
Vegan Brownies (2 dozen minimum) .....	\$49.00 per dozen
Petite Desserts (v) .....	\$4.75 each

## SNACKS BY THE POUND

Bulk M&M's™ or Reese's Pieces™ (v) .....	\$29.00 per pound
Mini Candy Bars (v) .....	\$32.00 per pound
Potato Chips, Fritos™, Tortilla Chips, or	
Pretzels (v).....	\$18.00 per pound
Homemade Pita Chips (v) .....	\$20.00 per pound
Mixed Nuts (5 pound minimum) (v) .....	\$46.00 per pound
Peanuts, Roasted (v).....	\$27.00 per pound
Snack Mix, Gardetto's™, Chex Mix™, or	
Cheddar Goldfish™ (v).....	\$28.00 per pound
Trail Mix (v).....	\$28.00 per pound
California Fruit & Nut Trail Mix (v) .....	\$34.00 per pound
Puppy Chow (v) .....	\$25.00 per pound
(Sweet & Salty Chocolate, Peanut Butter and	
Powdered Sugar Snack Mix)	

## DIPS

Tomato Salsa (vegan, gf) .....	\$28.00 per quart
Salsa Verde (vegan, gf) .....	\$28.00 per quart
Nacho Cheese (v, gf) .....	\$30.00 per quart
Chorizo Cheese Dip (gf) (4 quart minimum) .	\$34.00 per quart
Charred Onion Dip (v, gf) .....	\$34.00 per quart
Guacamole (2 quart minimum) (vegan, gf) ...	\$52.00 per quart
Hummus, (4 quart minimum per flavor) .....	\$32.00 per quart
(Traditional, Roasted Red Pepper, or White Bean) (vegan, gf)	

**SNACKS ON THE GO** – 25 each minimum unless noted otherwise

*Items are packaged, ready for grab & go*

Grapes & Strawberry Cup (gf, vegan).....	\$4.50 each
Fruit & Cheese Snack (gf,v) .....	\$6.75 each
Beef Bites & Cheese Snack (gf).....	\$6.75 each
Fresh Vegetables & Hummus (gf, vegan) .....	\$6.75 each
Apple Wedges with Peanut Butter (gf, vegan).....	\$6.75 each
Traditional Trail Mix: M & M’s™, Salted Roasted Peanuts, Raisins, Almonds (gf, v).....	\$4.00 each
Sweet & Salty Trail Mix: M & M’s™, Reese’s Pieces™, Almonds, Peanuts, Pretzels (v) .....	\$4.00 each

**FROZEN TREATS**

Niki’s Handcrafted Ice Cream Sandwich (Signature Item) (V) .....	\$5.25 each
Assorted Ice Cream Novelties (V).....	\$5.25 each
Mini Ice Cream Sundae Cones (V) .....	\$3.50 each
Small Ice Cream Sandwiches (V) .....	\$3.50 each

**TRAIL MIX BAR**

Packages below are per guest

**Build Your Own Trail Mix Bars**

(Minimum 50 per selection)

- <b>Traditional: (v)</b> .....	\$7.50 each
M&M’s™, Raisins, Cashews, Almonds, Dry Roasted Peanuts, Mini Pretzels	
- <b>Sweet &amp; Salty: (v)</b> .....	\$6.50 each
Roasted Almonds, Roasted Peanuts, Reese’s Pieces™, M&M’s™, Raisins, Mini Pretzels	
- <b>Dark Chocolate, Fruit &amp; Nut: (v)</b> .....	\$8.25 each
Dark Chocolate Drops, Craisins, Banana Chips, Cashews, Almonds, Peanuts, Mini Pretzels	

## BREAK PACKAGES

Packages are per guest

**Nacho Station..... \$9.25**

(minimum 50) (v)  
Tortilla Chips with Nacho Cheese Sauce, Diced Tomatoes, Onions, Sliced Olives, Salsa, Sour Cream, Guacamole

**Add Protein, Taco Beef or Chorizo Sausage. \$3.00**

**Fresh Yogurt Bar..... \$7.95**

(minimum 100) (v, gf)  
Vanilla Yogurt with Fresh Diced Pineapple, Sliced Strawberries, Blueberries (in season), Mini Chocolate Chips, Honey Oat Granola

**Health Nut..... \$10.95**

(minimum 50) (v, gf)  
Petite Granola Bars, String Cheese, Carrot & Celery Sticks with Hummus, Mixed Nuts, Whole Bananas

**Sweet Shoppe ..... \$8.50**

(minimum 200) (v)  
An assortment of Housemade Candies, Marshmallows, French Macarons, Petite Cookies, Pâté de Fruit, Chocolate Dipped Pretzels

**Cobbler Bar (Select Two) ..... \$8.50**

(minimum 100) (v)  
Homemade Cobblers with Whipped Cream (Apple, Cherry, Peach, or Strawberry-Rhubarb)

**Blintz Bar ..... \$8.25**

(minimum 100) (v)  
Warm Cheese-filled Blintz with Whipped Cream & Sauces: Spiced Nutella™, Mixed Berry

**Rustic Cakes..... \$7.75**

(minimum 200)  
Apple Cinnamon, Cranberry Walnut, & Ginger Chocolate Cakes

**The Energizer Break.....\$9.50**

(minimum 50)  
Mixed Nuts, Cheddar and Co-Jack Cheeses, Beef Salami Bites, Apple Wedges, Assorted Crackers

**Hummus Bar.....\$8.95**

(minimum 100) (vegan)  
Roasted Red Pepper Hummus, White Bean Hummus, Carrot, Celery & Jicama Sticks, Cucumber Slices, Homemade Pita Chips

**Pita Chips & Hummus .....\$5.25**

Roasted Red Pepper Hummus or White Bean Hummus (minimum 25) (vegan)

**Top Your Bruschetta Bar .....\$6.95**

(minimum 50) (v)  
Tomato Bruschetta and Olive-Artichoke Bruschetta with Baguette Toast

**Southwest Dip It .....\$8.25**

(minimum 50) (v)  
Guacamole, Black Bean-Edamame Salsa, Tomato Salsa, Tortilla Chips, Crostinis

**Dip It .....\$9.95**

(minimum 100) (v)  
Potato Chips with Charred Onion Dip, Tortilla Chips with Corn Elote Dip & Salsa, Fresh Vegetables with Basil Hummus

**Mid-Day Pick Me Up.....\$7.25**

(minimum 25) (v)  
Assorted Mini Candy Bars, M&M's™, Dry Roasted Peanuts

**Grab & Go Packaged Snacks (v).....\$10.50**

(minimum 50)  
Assorted String Cheeses, Planters Peanuts™, Planters Chocolate Trail Mix™. Cheez-Its™ (4 total pieces per person)

## LUNCH BEGINNINGS

Choose one to accompany Lunch Entrée Selection

### Garden Goddess (v, gf)

Lettuce Blend, Chopped Broccoli, Cauliflower, Carrot, & Petite Tomatoes, Green Goddess Dressing

### Caesar Pomodoro Salad

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

### Vegan Caesar Salad (vegan)

Romaine, Vegan Parmesan, Vegan Crouton, Housemade 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

## LUNCH MEDLEYS

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

### Chicken Bella & Spinach Tortelloni .....\$25.95

Grilled Chicken Breast on Spinach & Roasted Garlic Tortelloni with Lemon White Cheddar Cream Sauce, Assorted Breadsticks

### Chicken Pot Pie .....\$22.95

Housemade Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Assorted Breadsticks

### Florentine Chicken Wellington .....\$22.95

Flaky Puff Pastry filled with a Chicken Breast, Spinach, Apples and Cheddar Cheese, Assorted Rolls

### Grilled Chicken & Butternut Squash Risotto ....\$22.95

Arborio Rice simmered with Butternut Squash, Sage, & Parmesan Cheese, with Grilled Chicken Breast, Assorted Rolls

### 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

### Fiesta Salad (v,gf)

Romaine, Purple Cabbage, Pickled Onions, Radish, Black Beans, Cojita Cheese, Petite Heirloom Tomatoes, Crispy Tortilla Strips Chili Lime Vinaigrette

### Southwest Beef Pot Pie..... \$25.95

Housemade Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Corn Muffins

### Braised Beef Ravioli .....\$28.95

Tender Steak Braised in Red Wine blended with Asiago & Parmesan cheese wrapped in Egg Pasta, served with our Niçoise Wine Sauce, Petite Green Beans, Assorted Rolls

### Vegan Ratatouille En Croute ..... \$25.95

Vegan Sun-Flower Salad with Agave Balsamic Vinaigrette, A Blend of Fresh Zucchini, Eggplant, Tomatoes, Peppers, Onion, Garlic Herbs simmered & baked under Flaky Puff Pastry, Herbed Vegan Roll with Margarine

## LUNCH ENTREES

Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea & Freshly Baked Bread Basket

**Basil-Thai Chicken**..... **\$24.50**

Chicken Breast seared with Fresh Basil, Thai Chilies in a fragrant Oyster Sauce, Jasmine Rice, Stir-Fry Fresh Vegetables

**Katsu Chicken**..... **\$27.95**

Panko-Breaded Chicken Breast baked and topped with an Asian Katsu Sauce, Spinach & Sundried Tomato Quinoa, Housemade Pickles

**Black Garlic Chicken (gf)** ..... **\$25.95**

Balsamic Maple Marinated Boneless Chicken Breast with Black Garlic Cream Sauce, Roasted Red Skin Potatoes, Julienne Vegetable Trio with Petite Green Beans

**Cilantro Lime Chicken**..... **\$27.95**

Sautéed Chicken Breast topped with Cilantro-Lime Cream Sauce, Herbed Wild Rice, Fresh Broccoli, Cauliflower & Carrots

**Italian Meatballs** ..... **\$27.50**

Italian Beef Meatballs served with Three Cheese Ravioli, Marinara Sauce, Grated Parmesan Cheese, Petite Green Beans

**Buttermilk Chicken**..... **\$26.50**

Buttermilk Sautéed Chicken Breast with Country Gravy, Housemade Three Cheese Mac, Fresh Vegetable Medley

**Herb Marinated Pork Chop (gf)** ..... **\$29.95**

Grilled Pork Chop with a Bourbon-Peach Chutney, Parsley Buttered New Potatoes, Petite Green Beans

**Sweet Thai Chicken (gf)** ..... **\$24.95**

Sautéed Chicken Breast with Sweet Thai Cream Sauce, Jasmine Rice Pilaf, Seasonal Vegetable Blend

**Southwest Stuffed Chicken** ..... **\$26.95**

Chicken Breast with a Cornbread Stuffing topped with Shishito Salsa Verde and Cotija Cheese, Black Bean Cake

**Classic Meatloaf (gf)** ..... **\$24.95**

Individual Housemade Meatloaf with Tomato Glaze, Mascarpone Mashed Potatoes, Buttered Corn

**Southwestern Flank Steak (gf)** ..... **\$35.95**

Thinly Sliced Memphis Rubbed Flank Steak with Chile Corn Salsa, Sour Cream & Green Onion Mashed Potatoes, Green Beans with Julienned Carrots

**Chicken Parmigiana**..... **\$29.95**

Italian Herb & Panko-Breaded Chicken Breast with Provolone Cheese served atop Marinara Sauce, Spinach-Roasted Garlic Tortelloni, Chef's Vegetable Blend

**Jamaican Chicken**..... **\$27.95**

Jerk Seasoned Chicken Breast with BBQ Sauce, Roasted Potato Medley, Petite Green Beans with Red Peppers

**Chicken Makhani (gf)** ..... **\$30.95**

Chicken Breast marinated in Seasoned Yogurt, Lemon, Shallots & Ginger finished with Butter and Cream, served over Turmeric Rice with Roasted Vegetables and Grilled Naan (not gf) (no bread basket)

**Vegan Meatballs Italiano** ..... **\$22.95**

Vegan Caesar Salad, Homemade Vegan Meatballs with Marinara Over Steamed Spaghetti Pasta, Fresh Vegetable, Vegan Parmesan, Vegan Bread with Margarine

**Vegan Fried Chickett**..... **\$26.95**

Vegan Sun-Flower Salad with Agave Balsamic Vinaigrette, Our Hand-Breaded and Fried Vegan Chicken, Butternut Squash Risotto, Fresh Petite Green Beans, Roasted Garlic Rustic Bread with Margarine





## SALAD ENTREES

Includes our Freshly Roasted Dunn Brothers Coffee, Hot Tea & Freshly Baked Bread

### Greek Salad

Hearts of Romaine & Iceberg Lettuce, Petite Tomatoes, Cucumbers, Onion, Feta Crumbles, Kalamata Olives, Pepperoncini, Greek Oregano Vinaigrette, Pita Chips with Hummus (no bread basket)

<b>Grilled Chicken Breast</b> .....	<b>\$24.95</b>
<b>Seared Fresh Salmon</b> .....	<b>\$34.95</b>
<b>Roasted Chickpeas (v)</b> .....	<b>\$20.95</b>

### KCI Signature Salad (gf)

Baby Lettuce Greens & Hearts of Romaine, Roasted Potatoes, Petite Green Beans, Amablu Cheese and Fresh Chives, Molasses Balsamic Vinaigrette

<b>Herb Encrusted Sliced Sirloin</b> .....	<b>\$32.95</b>
<b>Herb Encrusted Grilled Chicken Breast</b> .....	<b>\$26.95</b>
<b>Herb Encrusted Fresh Salmon</b> .....	<b>\$35.95</b>
<b>Herb Encrusted Grilled Portabella (v)</b> .....	<b>\$25.95</b>

### Apple Walnut Salad (gf)

Mixed Greens, Seasonal Apple Matchsticks, Toasted Walnuts, Craisins, Crumbled Stilton Cheese, Apple Cider Vinaigrette

<b>Grilled Chicken Breast</b> .....	<b>\$23.95</b>
<b>Fresh Edamame (v)</b> .....	<b>\$21.95</b>

### Southwest Salad (gf)

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

<b>Sliced Memphis Sirloin</b> .....	<b>\$28.95</b>
<b>Grilled Chicken Breast</b> .....	<b>\$24.95</b>
<b>Grilled Portabella (v)</b> .....	<b>\$22.95</b>

### Asian Salad (gf)

Romaine with Carrot, Napa & Purple Cabbages, Water Chestnuts, Red Peppers, Mandarin Orange Segments, Shitake Mushrooms, Sesame-Ginger Miso Dressing, Rustic Breads

<b>Grilled Chicken Breast</b> .....	<b>\$24.95</b>
<b>Seared Fresh Salmon</b> .....	<b>\$29.95</b>
<b>Roasted Edamame (v)</b> .....	<b>\$21.95</b>

## LUNCH BUFFET

Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea  
50 guest minimum required

- Ramen Noodle Bar** ..... **\$32.95**  
 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, Diced Chicken Breast, Fresh Edamame, Soy Sauce & Sriracha, Deli Turkey Bánh Mì Sandwich with Carrot Slaw, Cucumbers, Sriracha Aioli on Ciabatta, Watermelon, Pineapple & Cantaloupe
- Southwest Rice Bowl (gf)** ..... **\$28.95**  
 Marinated Chicken, Southwest Jackfruit, Cilantro-Lime Rice, Black Beans with Corn, Pinto Beans, Sautéed Onions & Peppers, Cheddar & Cotija Cheeses, Lettuce, Fresh Pico, Diced Jalapeños, Salsa, Roasted Pepitos, House Made Tortilla Chips, Chili Lime Vinaigrette
- The Loring Soup & Salad Bar** ..... **\$34.95**  
 Tomato Basil Soup, Oyster Crackers, Mixed Greens, Warm Hickory-Molasses Seasoned Chicken Breast, Grilled Portabella, Heirloom Tomatoes, Roasted Toppings: Asparagus, Potato Medley, Red Peppers, Chickpeas, Crumbled Amablue Cheese, Shredded Parmesan, Sunflower Seeds, Seasoned Croutons, Molasses-Balsamic Vinaigrette and Buttermilk Ranch Dressing, Assorted Breadsticks
- Indoor Grill**..... **\$30.95**  
 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 Charred Onion Dip, BBQ Sauce and Condiments
- Olympus**..... **\$32.95**  
 Levantine Salad with Greek Vinaigrette, Pita Chips with Traditional & Roasted Red Pepper Hummus, Chicken Shwarma, Lamb & Beef Gyro Meat, Falafel, Braised Red Cabbage, Pickled Onions, Cucumbers, Tzatziki Sauce, Tomatoes, Crisp Lettuce, Naan Bread
- Italian**..... **\$30.95**  
 Top Your Caesar Salad, Penne Pasta, Italian Sausage, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks
- Street Tacos** ..... **\$31.95**  
 Shredded Chicken Carnitas, Barbacoa Beef, Black Beans, Cilantro Rice, Taqueria Slaw, Pico de Gallo, Tomato Salsa, Sour Crema, Guacamole, Cotija & Cheddar Cheeses, Flour Tortillas, Crisp Corn Shells, Tri-Color Tortilla Chips, Jalapeños Nacho Cheese Sauce
- Southern** ..... **\$34.95**  
 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
- Power Bowl Buffet** ..... **\$30.95**  
 Garden Vegetable Soup, Oyster Crackers, Power Salad Bar: Torn Romaine, Baby Spinach, Shredded Kale, Baby Greens, Grilled Chicken Breast, Roasted Garbanzo Beans, Quinoa, Matchstick Carrots & Red Peppers, Petite Tomatoes, Cucumbers, Sliced Olives, Roasted Medley Potatoes, Cheddar, Parmesan, Sunflower Seeds, Croutons, Honey French, Ranch, Molasses Balsamic, & Caesar Dressing, Fresh Strawberry, Pineapple & Grapes Platter, Assorted Breadsticks

## 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 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: Select Two

Sun-Flower Salad Platter (vegan, gf)  
Craisin Rice Trio Salad (vegan, gf)  
Tri Color Power Slaw (vegan, gf)  
Fresh Garden Pasta Salad (vegan)  
Butternut Squash Quinoa (vegan)

#### CHIPS & DIPS: Select One

Ripple Potato Chips & Charred Onion Dip (v, gf)  
Crispy Naan Dippers with Red Pepper Hummus (v)  
Pita Wedges with Hummus (vegan)  
Tortilla Chips with Warm Elote Dip (v, gf)  
Tortilla Chips with Salsa (vegan, gf)

#### ALA CARTE ADDITIONS serves approximately 50 guest

Seasonal Fresh Fruit Display ..... \$375.00  
Fresh Vegetable Crudites with Spinach Dip ..... \$265.00  
Roasted Vegetables with Hummus ..... \$350.00

#### Homemade Soups ..... \$4.95

Wild Rice (v, gf)	Chicken Noodle
Tomato-Basil (v, gf)	Vegetable Beef (gf)
Minestrone (vegan)	Ham & Cheddar (gf)
Beer Cheese (v)	Curry Chicken Vegetable (gf)
Corn Chowder (v, gf)	

## HOT LUNCH BUFFET

### Craft Your Own

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

**TWO ENTRÉE \$29.95 PER GUEST** (50 guest minimum)

**THREE ENTRÉE \$33.95 PER GUEST** (100 guest minimum)

#### SALAD: Select Two

Caesar Pomodoro  
Apple Cranberry Cole Slaw (gf)  
Fresh Garden Pasta Salad (vegan)  
House Salad with Champagne Vinaigrette (v)  
Sun-Flower Salad Platter (vegan, gf)

#### ENTREE:

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

#### VEGETABLES: Select 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: Select One

Oven Roasted New Potatoes (vegan, gf)  
White Cheddar Au Gratin (v, gf)  
Parmesan Orzo (v)  
Jasmine Garden Pilaf (vegan, gf)  
Mashed Potato with Gravy (v, gf)  
Old Fashioned Mac & Cheese (v)  
Cilantro Herb Wild Rice (v)

#### BREAD BASKET: Select One

Parkerhouse Rolls, Breadsticks, or Rustic Breads

**BOXED LUNCHES**

*Minimum order Ten per Variety, Four Variety Limit.*

**All-In-Ones ..... \$23.95**

**Wedge Sandwiches with Variety of Petite Accompaniments:**

1oz Bag Potato Chips, Petite Side Salad\* (Choice), Grape Cup, Petite Cookie  
Canned Soda or Bottled Water (1 per person, 50% of each unless otherwise indicated)

**Roasted Chicken Caesar Wedge**

Deli-Roasted Chicken, Romaine, Caesar Cream Cheese, Asiago Focaccia

**Triple Turkey Wedge**

Smoked Turkey, Deli Roasted, Smoked, & Maple Turkey, Lettuce, Italian Aioli, Caramelized Onion Egg Focaccia

**Smoked Turkey-Honey Dijon Wedge**

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

**Turkey-Provolone Wedge**

Turkey Breast, Pesto, Lettuce, Whole Grain Focaccia

**Ham & Swiss Wedge**

Smoked Ham, Mustard Aioli, Lettuce, Egg Focaccia

**Roasted Veggies Wedge (vegan)**

Roasted Vegetables, Hummus, Lettuce, Rosemary Red Pepper Focaccia

**\*Petite Side Salad** *Select one per event:* Apple Cranberry Slaw (vegan, gf), Basil Penne Pasta (v), or Butternut Quinoa Salad (vegan)

**Kelber Lunch Bag ..... \$24.50**

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

**Sandwiches/ Entrée Salad:**

- Chicken Apple Waldorf (Whole Wheat Focaccia Wedge)
- Roast Beef & Provolone (Caramelized Onion Focaccia Wedge)
- Bourbon Mustard & Ham (Pumpernickel Bun)
- Southwest Chicken (Pepper Jack Bun)
- Smoked Turkey Kale Pesto (Wheat Bun)
- Duo Turkey Wrap
- Tuscany Vegan Wrap (v)
- Basil Chicken Salad Croissant
- Chickpea Salad Croissant (v)
- Turkey Chef Salad (gf)
- Veggie Chef Salad (v, gf)
- Vegan Chickpea Salad Lettuce Wrap (vegan, gf)

**Sides: (Select one)**

- Corn & Edamame Salad (v, gf)
- Classic Potato Salad (v, gf)
- Craisin Rice Trio Salad (v, gf)
- Fresh Garden Pasta Salad (vegan)
- Mixed Grapes (vegan, gf)
- Tri-Color Power Slaw (vegan, gf)
- Food Should Taste Good Chips (v, gf)
- Assorted Old Dutch Chips 1.5oz (v)
- Duo Potato & Bacon Salad

**Dessert: (Select one)**

- Crispy Rice Bar (gf)
- Fudgy Brownie (v)
- Cookie (v)
- Granola Bar (gf, vegan)
- Mixed Grapes (gf, vegan)

## SWEET ENDINGS

<b>Chocolate Mousse Torte (v)</b> .....	<b>\$6.25</b>
Devil’s Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream	
<b>Mocha Chai Cake</b> .....	<b>\$5.95</b>
Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Ganache	
<b>Chocolate Blackout Cake (vegan)</b> .....	<b>\$5.95</b>
Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with a Raspberry Sauce & Raspberries	
<b>Chocolate Brownie Cheesecake (v, gf)</b> .....	<b>\$5.95</b>
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce	
<b>Mississippi Mud Cake (v)</b> .....	<b>\$6.25</b>
Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream	
<b>Peanut Butter &amp; Strawberry Entremet</b> .....	<b>\$6.25</b>
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Toasted Peanuts, Peanut Butter Cream, and Strawberry Sauce	
<b>Blueberry Lemon Bavarian Cheesecake</b> .....	<b>\$7.95</b>
Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry Sauce	
<b>S’mores Entremet</b> .....	<b>\$7.25</b>
Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel	
<b>Key Lime Napoleon (v)</b> .....	<b>\$7.25</b>
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis	
<b>Tiramisu</b> .....	<b>\$7.95</b>
An Italian Classic, layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, Cocoa dusted & Chocolate Sauce	
<b>Lemon Rosemary Entremet</b> .....	<b>\$8.50</b>
Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, with a Buttery Streusel Finish, Candied Pine Nuts & Blackberry Sauce	
<b>Chocolate-Raspberry Flourless Cake (v,gf)</b> .....	<b>\$8.95</b>
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis	
<b>Raspberry Swirl Cheesecake (v)</b> .....	<b>\$7.95</b>
New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & Whipped Cream	
<b>German Chocolate Entremet</b> .....	<b>\$7.95</b>
Layers of Caramel and Chocolate Cake, Coconut-Pecan Filling, and Milk Chocolate Mousse, finished with Dark Chocolate Ganache, Candied Pecans, and Chocolate Sauce	
<b>Dessert Pairing – Chocolate Caramel Petite Tart &amp; Citrus Olive Oil Cake (v)</b> .....	<b>\$8.95</b>
Petite Tart of Chocolate Genache, Salted Caramel, & Milk Chocolate Cream, paired with our moist Olive Oil Cake Finished with White Chocolate Chantilly & Strawberry Garnish	
<b>Dessert Duo – Chocolate Raspberry Crunch Cake &amp; Vanilla Cheesecake (v)</b> .....	<b>\$8.95</b>
Petite Flourless Chocolate Cake layered with Chocolate Raspberry Ganache & Dark Chocolate Cream paired with Petite Creamy Vanilla Cheesecake	

## BAR SERVICE

A bartender charge of \$175.00 per 3-hour shift, per bartender will be waived if sales per bartender are \$500.00 or greater.

### CALL BRANDS

Tito's Vodka™  
 Beefeater Gin™  
 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™                      White Claw™  
 Summit EPA™                        Stella Cidre™  
 Goose Island IPA™

	Host Bar	Cash Bar
Call Brand Mixed Drink	\$8.50	\$9.25
Call Brand Martini/Specialty Cocktail	\$9.50	\$10.25
Premium Brand Mixed Drink	\$9.50	\$10.25
Premium Brand Martini/Specialty Cocktail	\$10.50	\$11.25
Domestic Beer	\$7.25	\$8.00
Import/Craft Beer	\$8.50	\$9.25
Mill City Cellars Wine™	\$8.75	\$9.50
Non-Alcoholic Beer	\$6.25	\$7.00
Soda/Water 12oz	\$4.25	\$4.50
<b>Specialty Drinks</b>		
Energy Drink Cocktails	\$9.50	\$10.25
Cordials*	\$9.50	\$10.25

\*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.



## Wine Service

### 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 .....\$32.95**

### Minnesota Grown Wines

**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

#### White

Carlos Creek™, Petite Ami ..... **\$45.95**  
Carlos Creek™, SolMANI White ..... **\$47.95**

#### Red

Carlos Creek™, Marquette ..... **\$48.95**  
Carlos Creek™, SolMANI Red ..... **\$48.95**

**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

#### White

Winehaven™, LaCrescent White ..... **\$41.95**

#### Red

Winehaven™, Marquette ..... **\$41.95**

### Wine List

#### White

Bread & Butter™, Chardonnay, *Napa* ..... **\$37.95**  
Murphy Goode™, Chardonnay, *California* ..... **\$39.95**  
Rutherford Ranch™, Chardonnay, *Napa* ..... **\$45.95**  
La Crema™, Chardonnay, *Sonoma County* ..... **\$49.95**  
Joel Gott™, Pinot Gris, *Willamette Valley* ..... **\$44.95**  
Luna Nuda™, Pinot Grigio, *Italy* ..... **\$36.95**  
Justin™, Sauvignon Blanc, *California* ..... **\$42.95**  
Dry Creek™, Sauvignon Blanc, *California* ..... **\$42.95**

#### Sparkling

Cristalino™, Brut, *Spain* ..... **\$32.95**  
Luna Nuda™, Prosecco, *Italy* ..... **\$39.95**  
Scharffenberger™, Brut, *California* ..... **\$57.95**

#### Red

Poppy, Cabernet Sauvignon, *Monterey* ..... **\$39.95**  
Michael David, Freakshow, ..... **\$42.95**  
Cabernet Sauvignon, *Lodi*  
Kendall Jackson™ ..... **\$44.95**  
VR Cabernet Sauvignon, *Sonoma*  
Steele™, Cabernet Sauvignon, *Lodi* ..... **\$45.95**  
Bread & Butter™, Pinot Noir, *Napa* ..... **\$37.95**  
Van Duzer, Pinot Noir, *Willamette Valley* ..... **\$52.95**  
J Lohr™, Merlot, *Paso Robles* ..... **\$41.95**  
Kokomo™, Zinfandel, *Dry Creek* ..... **\$49.95**  
Daou™, Pessimist, Red Blend, *Lodi* ..... **\$45.95**  
Contemassi™, Chianti Riserva, *Italy* ..... **\$40.95**

#### Pinks

Chole™, Rose’, *California* ..... **\$37.95**  
Fleur de Prairie™, Rose’, *France* ..... **\$45.95**

## RECEPTION PACKAGES

100 guest minimum required per package

### Sandwich Board..... \$17.95

Warm Petite Sandwich Buns:  
Cheesy Ham, Buffalo Chicken, Turkey-Pesto Provolone,  
Bistro Potato Chips, Baby Dill Pickles  
(2.5 petite sandwiches)

### World Fusion ..... \$11.95

Grilled Turkish Meatball Skewer, Petite Falafel with  
Tzatziki, Vegan Pakora, Mesir Wat & Injera Bread,  
Vegetarian Muffuletta Tartlet  
(4 total portions)

### Chef's Favorites ..... \$10.95

Sweet Potato-Pecan Tartlet, Quinoa-Taco Cup (vegan),  
Caramelized Onion, Apple & Brie Canapé,  
Asparagus-Smoked Turkey Canapé  
(3 total portions)

### Street Tacos ..... \$17.95

Chicken Carnitas, Baja Shrimp, Black Beans with Corn,  
Daikon Slaw, Shredded Lettuce, Avocado Crema,  
Queso Fresco, Pico de Gallo, Mesa Tortillas  
(2 total portions)

### Kabobs ..... \$14.95

Hawaiian Chicken Meatball, Greek Village Skewer,  
Tandoori Beef, Sweet Kickin' Chicken  
(3 total portions)

### Greek Breads & Spreads (v)..... \$9.95

Warm Artichoke Dip, Hummus, Red Pepper Hummus,  
Spicy Feta Dip, Garlic Pita Chips, Naan Dippers

### Asian Flair ..... \$15.95

Lemon Chicken Tenders, Thai Vegetable Potstickers,  
Seared Tuna Canapé, Coconut Shrimp  
(3 total portions)

### Totchos (gf)..... \$14.95

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

### Slider Bar ..... \$15.95

Pulled Pork Slider with BBQ Sauce, Petite Buffalo Chicken  
Sandwich, Cheddar Cheeseburger Slider,  
JoJo Potatoes, Caribbean Dip  
(3 total portions)

### Cast Iron Station ..... \$24.95

Cajun Chicken Skewers with Hollandaise,  
Spicy Italian Sausage, Marinara, Grilled Sliced Sirloin Steak,  
Petite Hoagies, Vegan Meatballs, Horseradish Sauce  
(4.5 total portions)

### Mashed Potato Station (gf)..... \$12.95

Red-Skinned Smashed Potatoes with Toppings:  
Crispy Bacon Pieces, Woodland Mushroom Sauce, Cheddar  
Cheese, Broccoli Pieces, Sour Cream with Chives, & Sliced  
Scallions

### Minnesota Made ..... \$15.95

Swedish Beef-Wild Rice Meatballs, Asparagus & Smoked Turkey  
Canapé, Petite Beef Corn Dogs, Buffalo Salami Skewer, Walleye  
Cakes with Lemon Aioli  
(4 total portions)

### Gone Vegan (vegan)..... \$14.95

Pakora with Chutney, Meatball with Marinara,  
Mediterranean Antipasto Skewer, Taco-Quinoa Filo Tart,  
Cauliflower Cake  
(4 total portions)



## SMALL PLATES

100 guest minimum required per selection. Consult with Sales Manager on small plate availability for events over 500 guests

<b>Swedish Wild Rice Meatballs &amp; Mashed Potatoes*</b> (gf) .....	<b>\$8.95</b>
Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish	
<b>Shrimps &amp; Grits*</b> (gf) .....	<b>\$9.95</b>
Sautéed Bayou Shrimp (2) on White Cheddar Grits, Chive Garnish	
<b>Cuban Chicken &amp; Rice*</b> (gf) .....	<b>\$9.95</b>
Citrus & Garlic Chicken Breast on Island Rice, Grilled Vegetables	
<b>Cauliflower Croquette*</b> (v) .....	<b>\$8.95</b>
Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini	
<b>Beef Tips &amp; Yukon-Cauliflower Smash*</b> (gf) .....	<b>\$15.95</b>
Sautéed Tenderloin Tips on Parmesan Mashed Yukon-Cauliflower, Béarnaise Sauce, Drunken Mushrooms	
<b>Seared Scallops &amp; Risotto*</b> (gf).....	<b>\$9.95</b>
Pan-Seared Scallops (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish	
<b>Asian Pork Belly*</b> .....	<b>\$7.95</b>
Skewer of Sweet Thai-Jang Pork Belly, Fried Rice	
<b>Lobster Roll*</b> .....	<b>\$8.95</b>
Lobster Salad, Petite Roll, Fennel Slaw	
<b>Vegan Bao Bun*</b> .....	<b>\$8.95</b>
Gochujang-Marinated Chickett, Pickled Vegetables, Bao Bun	

**\*Attendant fee may be required: \$125.00 per Attendant (2 Hour Service)**

## FROM THE CHEF'S CARVING TABLE

<b>BLT Table*</b> (minimum 100) .....	<b>\$7.50 per guest</b>
Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze	
<b>Porketta Pork Tenderloin*</b> (minimum 50 guest).....	<b>\$8.95 per guest</b>
Italian-Seasoned Boneless Pork Tenderloin, White BBQ Sauce, Home Baked Rolls	
<b>Slow-Roasted Beef Brisket*</b> (minimum 50 guest) .....	<b>\$11.95 per guest</b>
BBQ Sauces, Parkerhouse Rolls	
<b>Roast Corned Beef*</b> (minimum 50 guest).....	<b>\$12.95 per guest</b>
Spicy Brown Mustard & Sauerkraut, Home Baked Rolls	
<b>Whole Roasted Turkey*</b> .....	<b>\$725.00 each</b>
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

100 piece minimum per item

Antipasto Skewer (v, gf) .....	\$3.75
Asparagus & Smoked Turkey Canapé (gf).....	\$3.75
Bacon & Tomato Jam Crostini .....	\$4.00
Basil Chicken Salad Profiterole .....	\$4.00
Beef & Feisty Feta Canapé .....	\$4.00
Brie & Marcona Almond Canapé (v) .....	\$4.50
Cajun Shrimp Corn Salsa Cup.....	\$3.75
Caramelized Onion, Apple & Brie Canapé (v) .....	\$4.25
Chevre & Sweet Onion Jam Crostini with Fresh Thyme (v).....	\$3.75
Cranberry & Smoked Turkey Crostini .....	\$3.75
Dessert Assortment, Petite Homemade (v) .....	\$4.25
Feta Bruschetta (v).....	\$3.50
Fresh Fruit Kabob (v, gf) .....	\$4.95
Giovanni Skewer, Salami, Pepperoni, Provolone, Stuffed Olive (gf) .....	\$3.75
Greek Village Skewer, Cucumber, Tomato, Feta, Vinaigrette (v, gf) .....	\$3.75
Guac-amame Tartlet (v) .....	\$3.75
Herbed Cream Cheese-Olive-Salami Skewer (gf) .....	\$3.50
Italian Beef & Roasted Red Pepper Crostini .....	\$4.00
Pancetta-Chevre & Fig Naan Bite .....	\$4.50
Prosciutto, Mozzarella & Melon Brochette (gf).....	\$4.50
Roasted Crimini & Cauliflower Crostini (v).....	\$4.50
Seared Tuna Canapé .....	\$4.75
Shiitake-Eggplant Naan Bite (v) .....	\$3.50
Shrimp Cocktail (gf).....	\$5.25
Smoked Turkey Kale Pesto Canapé .....	\$4.00
Smoked Salmon Naan Bite .....	\$4.95
Spinach & Feta Tartlet (v) .....	\$3.50
Sweet Potato & Chevre Crostini with Praline Bacon.....	\$5.25
Thai Peanut Celery Boat (v, gf).....	\$3.50
Tomato & Green Pea-Pesto Crostini (v) .....	\$3.50
Turkey, Fig & Chevre Finger Sandwich .....	\$4.50
Vegetable Muffaletta Tartlet (v) .....	\$4.00

### COLD HORS D’OEUVRES PLATTERS - Platters serve approximately 50 guests

Gourmet Cheese Platter with Assorted Crackers & Sliced Baguette, Garnished with Fresh Fruit (v, gf) .....	\$450.00 each
Midwest Cheese & Meat Platter with Crackers (gf) .....	\$425.00 each
Traditional Cheese Platter with Crackers, Garnish with Fresh Fruit (v, gf) .....	\$300.00 each
Deli Meats & Cheeses with Petite Rolls & Condiments .....	\$450.00 each
Fresh Vegetable Crudités with Spinach Dip (Hummus or Tzatziki upon request) (v, gf) .....	\$265.00 each
Roasted Vegetable Platter with Red Pepper Hummus (vegan, gf) .....	\$350.00 each
Vegetarian Antipasto Platter, Roasted and Marinated Vegetables, Assorted Olives, Baguette Toast (v, gf) .....	\$350.00 each
Fresh Fruit Display, Seasonal Fruit Variety (vegan, gf) .....	\$375.00 each
Smoked Salmon Side with Capers, Red Onion, Olives, Cream Cheese, Assorted Crackers, Lemon (gf) .....	\$425.00 side
Marinated Antipasto Platter with Italian Meats & Cheeses, Baguette Toast (gf) (approximately 40 servings).....	\$375.00 each

## HOT HORS D'OEUVRES

100 piece minimum per item

<b>Apple Cheddar Croquettes (v)</b> .....	<b>\$3.50</b>
<b>Bacon Wrapped Scallop (gf)</b> .....	<b>\$6.00</b>
<b>Beef Corn Dog, Petite style with Stout Honey Mustard</b> .....	<b>\$3.75</b>
<b>Beef Philly Wonton</b> .....	<b>\$4.00</b>
<b>Beef Tandoori Skewer (gf)</b> .....	<b>\$4.75</b>
<b>Beef Tenderloin Bites with Horseradish (gf) (1 oz portion)</b> .....	<b>\$4.75</b>
<b>Black Bean Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Broccoli, Bacon &amp; Gouda Bites</b> .....	<b>\$3.50</b>
<b>Broccoli-Quinoa Chickpea Cake (vegan)</b> .....	<b>\$3.75</b>
<b>Buffalo Chicken Wonton</b> .....	<b>\$3.50</b>
<b>Cauliflower Croquette (v)</b> .....	<b>\$4.25</b>
<b>Chicken Skewers (gf)</b> .....	<b>\$4.95</b>
Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin’	
<b>Chicken Spring Rolls with Sweet &amp; Sour Sauce</b> .....	<b>\$4.25</b>
<b>Cilantro-Lime Shrimp Skewer (gf)</b> .....	<b>\$4.50</b>
<b>Coconut Shrimp with Pineapple Salsa (gf)</b> .....	<b>\$5.00</b>
<b>Cream Cheese Wonton (v)</b> .....	<b>\$3.50</b>
<b>Filo Tartlets (50 piece minimum per flavor)</b> .....	<b>\$3.75</b>
Cherry & Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v), Four Cheese (v) or Potato Pepper Olive (v)	
<b>Fontina &amp; Pea Risotto Fritters (v)</b> .....	<b>\$3.50</b>
<b>Gruyere Gratin Bites (v)</b> .....	<b>\$3.50</b>
<b>Lucy Bites</b> .....	<b>\$3.50</b>
<b>Meatballs</b> .....	<b>\$3.75</b>
Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (gf)	
<b>Pakora (vegan, gf)</b> .....	<b>\$3.50</b>
<b>Parmesan-Artichoke Naan Bite (v)</b> .....	<b>\$3.50</b>
<b>Pear, Brie &amp; Almond in Filo Cup (v)</b> .....	<b>\$4.25</b>
<b>Petite Quiche (50 piece minimum per flavor)</b> .....	<b>\$3.50</b>
Florentine (v), Fontina-Sweet Red Pepper (v) or Lorraine	
<b>Pork Potstickers with Peanut Sauce</b> .....	<b>\$4.00</b>
<b>Quesadilla Wedge</b> .....	<b>\$4.00</b>
Chicken & Cheese or Veggie & Cheese (v), Sour Cream & Salsa	
<b>Scallion Pancake with Avocado Aioli (vegan)</b> .....	<b>\$3.50</b>
<b>Sesame Chicken with Peanut Sauce</b> .....	<b>\$3.75</b>
<b>Sliders, 100 piece minimum per flavor</b>	
Cheeseburger, Pulled Pork, Veggie Falafel (v), or Buffalo Chicken.....	
<b>Southwest Corn Souffle’ Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Spanikopi-Tart (v)</b> .....	<b>\$3.50</b>
<b>Sweet Potato-Pecan Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Taco-Quinoa Filo Tart (vegan)</b> .....	<b>\$3.75</b>
<b>Vegetable Egg Rolls with Sweet &amp; Sour Sauce (v)</b> .....	<b>\$4.25</b>
<b>Walleye Cake with Lemon Aioli</b> .....	<b>\$3.75</b>
<b>Welsh Veggie Fritter (v)</b> .....	<b>\$4.50</b>
<b>Wild Rice-Mushroom Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Wisconsin Wonton Served with Marinara (v)</b> .....	<b>\$3.75</b>
<b>Zucchini Stuffed Mushroom (v)</b> .....	<b>\$3.75</b>

## DINNER BEGINNINGS

Select one to accompany a Dinner Entrée Selection

### Fresh Fennel & Orange Salad (vegan, gf)

Mixed Greens, Shaved Fennel, Orange Slices, Maple Glazed Walnuts, Raspberry Vinaigrette

### Caramelized Pear Salad (v, gf)

Romaine, Baby Spinach, Caramelized Pear, Gorgonzola Crumbles, Marcona Almonds, Roasted Shallot Dressing

### Mediterranean Salad (v, gf)

Romaine, Artichoke Hearts, Sundried Tomatoes, Sliced Radish, Kalamata Olives, Carrot Shreds, Feta Cheese, Lemon-Garlic Vinaigrette

### Roasted Beet & Radish Salad (v, gf)

Crisp Mixed Greens, Roasted Golden Beets, Shaved Watermelon Radish, Vanilla-Candied Almonds, Amablu Cheese, Raspberry-Tarragon Vinaigrette

### House Salad (v)

Romaine, Baby Lettuces, Grape Tomatoes, Cucumbers, Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

### Strawberry Gouda Salad (v, gf)

Mixed Greens, Fresh Strawberry, Toasted Almonds, Faribault Gouda, Cranberry-Orange Vinaigrette

### Northern Harvest Salad (v, gf)

Romaine, Baby Lettuces, Honey Toasted Walnuts, Julienned Seasonal Apples, Amablu Cheese, Apple Cider Vinaigrette

### Caesar Pomodoro Salad

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

### Vegan Caesar Salad (vegan)

Romaine, Vegan Parmesan, Vegan Crouton, Housemade Caesar Dressing

## DUET DINNER ENTRÉES

Please choose a Dinner Beginning to accompany your Entrée

Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & Freshly Baked Bread Basket

### Chicken Bella & Char Crust Sirloin\* (gf)..... \$46.95

Grilled Chicken Breast with Lemon-White Cheddar Sauce, Herb Encrusted Petite Chateau Sirloin, Roasted Potato Medley, Fresh Vegetable Blend

### Black Garlic Chicken & Sirloin (gf)\* .....\$46.95

Sautéed Chicken Breast with a Creamy Black Garlic Sauce, Grilled Petite Chateau Sirloin, Roasted New Potatoes, Blend of Broccoli, Carrots, Red Peppers, & Peapods

### Northwoods Walleye & Sirloin\* ..... \$55.95

Crispy Breaded Walleye Filet, Grilled Petite Chateau Sirloin with Woodland Mushroom Sauce, Roasted Potato Medley, Fresh Vegetable Blend, Tartar Sauce

### Citrus Shrimp & Sirloin (gf)\* .....\$47.95

Two Jumbo Sautéed Citrus Shrimp, Grilled Petite Chateau Sirloin with a Red Wine Sauce, Woodland Mushroom Risotto, Roasted Rustic Vegetables

### Parmesan Chicken & Garlic Sirloin\* ..... \$48.95

Parmesan Breaded Chicken Breast with Basil-Kale Pesto Sauce, Herb Encrusted Petite Chateau Sirloin, Mascarpone Mashed Potatoes, Petite Green Beans with Red Peppers

### Buttermilk Chicken & Sirloin\* .....\$46.95

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 pricing.



# MILL CITY STEAKHOUSE

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

## STEAK OPTIONS

Sautéed Tenderloin Tips .....	<b>\$44.95</b>
Herb Encrusted Chateau Sirloin (8 oz) .....	<b>\$55.95</b>
Grilled & Sliced Flank Steak (8 oz) .....	<b>\$43.95</b>
Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz) .....	<b>Market Price*</b>

*\*Pricing guaranteed 90 days prior to event date*

### SAUCE OPTIONS: Select One

- Herb Butter (gf)
- Drunken Mushrooms (gf)
- Béarnaise Sauce (gf)
- 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: Select 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: Select One

- Grilled Asparagus (in season) (vegan, 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 (vegan, gf)

### BREAD BASKET OPTIONS: Select One

- Dinner Rolls
- Breadsticks
- Rustic Breads



# POULTRY, PORK, SEAFOOD, VEGAN DINNER ENTRÉES

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

**Sweet Thai Chicken (gf)..... \$32.95**  
Sautéed Chicken Breast, Sweet Thai Cream Sauce,  
Butternut Squash Risotto,  
Julienned Garden Vegetables

**Chicken Wellington ..... \$34.95**  
Stuffed Chicken Breast with Mushroom Duxelle  
baked in Delicate Pastry, Four-Cheese Risotto,  
Broccoli, Peapods, Red Peppers, Carrots

**Chicken Margherita Roulade ..... \$35.95**  
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..... \$38.95**  
Baked Pork Tenderloin with a Hawaiian Style  
BBQ Sauce, Grilled Fresh Pineapple,  
Pickled Vegetables, Island Pilaf

**Northwoods Walleye..... \$47.95**  
Crispy Breaded Walleye Fillet,  
Fresh Tartar Sauce, Roasted Potato Medley,  
Petite Green Beans

**Pan-Seared Roughy (gf) ..... \$42.95**  
Breaded & Pan-Seared Orange Roughy,  
Fresh Tartar Sauce, Roasted Potato Medley,  
Zucchini, Carrots, Red Peppers, Peapods

**Grilled Fresh Salmon..... \$44.95**  
Fresh Grilled Salmon Fillet, Hollandaise, Sautéed Chard,  
Zucchini Cakes, Chives and Caperberries

**Citrus Shrimp (gf) ..... \$47.95**  
Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto,  
Sautéed Swiss Chard

**Artichoke-Parmesan Chicken Roulade.....\$35.95**  
Italian Herbs, Artichokes & Parmesan baked  
inside a Panko Breaded Chicken Breast,  
Angel Hair Pasta Timbale on Tomato Concasse,  
Chef’s Vegetable Blend

**Red Pepper & Mascarpone Chicken.....\$35.95**  
Breast of Chicken stuffed with  
Roasted Red Peppers & Mascarpone  
on Mascarpone Béchamel Sauce,  
Roasted Potato Medley, Sliced & Julienned Vegetables

**Carolina Grilled Chicken (gf) .....\$33.95**  
Chicken Breast with a Tangy BBQ Glaze,  
Bourbon Sweet Potato Mash, Roasted Rustic Vegetables

**Grilled Mushroom Chicken Roulade.....\$35.95**  
Chicken Breast stuffed with  
Grilled Shiitakes with Roasted Red Peppers, Herbs,  
Boursin Sauce, Basil Butter Orzo Pilaf,  
Sautéed Fresh Spinach

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

**Vegan Wellington.....\$32.95**  
Vegan House Salad, Sautéed Vegetable Blend inside of a  
Flakey Vegan Puff Pastry, Roasted Potato Medley, Fresh  
Petite Green Beans & Carrots, Vegan Bread & Margarine

**Vegan Steak (vegan, gf) .....\$26.95**  
Mediterranean Salad, Hand-Crafted Vegan Steak, Butternut  
Squash Risotto, Fresh Petite Green Beans, Vegan Bread &  
Margarine



## CRAFT YOUR OWN BUFFET

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea  
100 guest minimum required

### ENTRÉE

- |  |  |
|--|--|
| Black Garlic Chicken Breast (gf)               | Sautéed Orange Roughy (gf)                     |
| Chicken Bella – Lemon Cream Sauce (gf)         | Crispy Breaded Walleye                         |
| Herbed Chicken with Bourbon-Peach Chutney (gf) | Citrus Garlic Shrimp (gf)                      |
| Chicken & Spinach Wellington                   | Sautéed Beef Tenderloin Tips (gf)              |
| Wild Mushroom Chicken (gf)                     | Memphis Flank Steak with Chile Corn Salsa (gf) |
| Chicken Parmesan                               | Paella Valenciana (vegan, gf)                  |
| Vegetable Wellington (vegan)                   | Cauliflower Cake (v)                           |

**Two Entrées** ..... **\$46.95**  
**Three Entrées** ..... **\$50.95**

### SALAD: Select One

#### Sun-Flower Salad

Baby Lettuce Greens & Romaine, Chopped Cauliflower, Sliced Roma Tomatoes, Carrot Shreds, Sunflower Seeds, Agave Balsamic Vinaigrette (vegan, gf)

#### Fennel & Orange Salad

Crisp Mixed Greens, Thinly Sliced Fennel, Sliced Fresh Oranges, Maple-glazed Walnuts, Raspberry Vinaigrette (vegan, gf)

#### Beet & Radish Salad

Crisp Mixed Greens, Thinly Sliced Golden Beets & Watermelon Radish, Crumbled Amablu Cheese, Candied Vanilla Almonds, Raspberry-Tarragon Vinaigrette (v, gf)

### VEGETABLES: Select Two

- |  |   |
|--|---|
| Roasted Rustic Vegetable Blend (vegan, gf) | Julienne Trio with Petite Green Beans (v, gf) |
| Grilled Asparagus (vegan, gf)              | Fresh Seasonal Blend (v, gf)                  |
| Roasted Brussel Sprout Medley (vegan, gf)  |   |

### STARCH: Select Two

- |   |   |
|---|---|
| Mashed Yukon Potato & Cauliflower (v, gf) | Wild Rice Pilaf (v)                     |
| Sour Cream-Green Onion Mashed (v, gf)     | Butternut Squash Risotto (v, gf)        |
| Gruyere Gratin                            | Jasmine Garden Rice Pilaf (v, gf)       |
| Roasted Potato Medley (vegan, gf)         | Three Cheese Mac (v)                    |
| Mashed Potatoes with Pan Gravy (gf)       | Fontina & Pea Risotto (v, gf)           |
| Bourbon-Sweet Potato Mash (v, gf)         | Sour Cream-Chive Stuffed Potato (v, gf) |

### BREAD BASKET: Select One

- |                   |             |               |
|-------------------|-------------|---------------|
| Parkerhouse Rolls | Breadsticks | Rustic Breads |
|-------------------|-------------|---------------|