



2023

Kelber Catering



Exclusively at the Minneapolis Convention Center

Continental Breakfast \$25.95

90 Minute Service

Assorted Pastries,
Breakfast Breads, and
Fresh Fruit Display



Includes Orange Juice, Freshly
Roasted and Brewed Coffee,
Iced Water and Hot Tea

*50 Guest Minimum, additional charges may
be implemented for fewer than 50 guests



See the next pages for ways to enhance your Continental Breakfast

Beverages

A \$100.00 Delivery Fee for orders less than \$125.00 will apply.

-Freshly Roasted and Brewed Coffee (with 12 oz disposable cups)	\$89 per gallon
-Hot Tea (minimum 10)	\$4.50 each
-Soft Drinks, Pepsi Products	\$4.50 each
-Aquafina Bottled Water	\$4.50 each
-100% Orange Juice	\$69 per gallon
-Lemonade	\$69 per gallon
-Iced Tea	\$69 per gallon
-Infused Water (minimum 3 gallons: Lemon-Mint, Cucumber-Mint, & Strawberry-Basil)	\$45 per gallon
-5 Gallon Spring Water Jug	\$95.00 each
-Water Dispenser Machine (1 time fee per dispenser)	\$125.00 each
-5 Gallons Iced Water	\$40.00 each

Additional \$10 per gallon for china/glassware service on all per gallon pricing



Breakfast Enhancements

Minimum 12 per choice unless otherwise indicated



Breakfast Burrito (Vegetarian Upon Request)	\$8.95 each
(Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa)	
Egg, Sausage and Cheese Sandwich (English Muffin, Biscuit, or Brioche)	\$8.50 each
Open-face Ham, Egg, and Cheese Melt (Vegetarian Upon Request)	\$7.95 each
Vegan Denver Egg Strata	\$9.95 each
Vegan Egg, Plant Based Sausage, and Plant Based Cheese Sandwich	\$9.95 each
Hard Boiled Eggs	\$2.50 each
Seasonal Fresh Fruit (serves approx. 50 guests) (vegan, gf)	\$395.00 each
Fruit Yogurt (6 oz individual) (v, gf)	\$5.50 each
Granola Berry Yogurt Sundae (v, gf)	\$6.95 each
Whole Banana or Apple (vegan, gf)	\$3.75 each



Pastries (v)	\$56 per dozen
Muffins (v)	\$56 per dozen
Breakfast Bread Slices (v)	\$44 per dozen
Scones (v)	\$48 per dozen
Bagels with Cream Cheese (v)	\$65 per dozen
Granola Bars (vegan, gf)	\$48 per dozen
Croissants (v)	\$60 per dozen

Individually Cello-wrapped Pastry is an additional \$0.25 each

Plated Breakfast

Includes Orange Juice, Iced Water, Freshly Roasted and Brewed Coffee and Hot Tea

Cheesy Egg Soufflé (gf) \$25.95

Baked Cheese & Egg Soufflé, Sausage Links, Pan-Fried Red Skin Potatoes, Breakfast Bread, Fresh Fruit Garnish

Raspberry-Nutella® French Toast Bake \$26.95

French Bread Blended with Egg Custard, Nutella®, and Raspberry Sauce, Warm Syrup, Scrambled Eggs, Sliced Kielbasa, Fruit Garnish

Classic Breakfast \$24.95

Scrambled Eggs, Pan-Fried Red Skin Potatoes, Bacon, Cinnamon Twist, Fruit Garnish

Vegan Denver Strata (vegan) \$28.95

Seasoned Just Egg, Vegan Cheddar & Baguette blended with Fresh Tomato, Onion, & Red Peppers; Plant-based Sausage, Pan-Fried Redskin Potatoes, Fruit Garnish, Vegan Muffin (12 guest minimum)

Breakfast Buffet

(50 guest minimum) Includes Orange Juice, Iced Water, Freshly Roasted and Brewed Coffee and Hot Tea.

Final buffet meals counts are determined by the number of plates used.

Charges will be based on guarantee number or plates used whichever is higher.

Classic \$31.95

Scrambled Eggs, Country Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Fresh Fruit Display

French Toast Bake \$32.95 (choose one flavor)

Raspberry-Nutella, Blueberry-Cream Cheese, or Apple Cinnamon French Toast Bake, Warm Maple Syrup and Whipped Cream, Scrambled Eggs, Bacon, Pork Sausage Links, and Fresh Fruit Display

Southwest Breakfast Burrito \$29.95

Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Potato Triangles, Individual Yogurts, Cinnamon Roll, Grapes and Strawberries



Snacks

Mini Candy Bars	\$32 per pound
Potato Chips, Fritos®, Tortilla Chips or Pretzels (v)	\$22 per pound
Mixed Nuts (5 pound minimum) (v)	\$49 per pound
Snack Mix, Gardetto's™, Chex Mix™, or Cheddar Goldfish (v)	\$30 per pound
Trail Mix (v)	\$30 per pound
Salsa Rojas (vegan, gf)	\$30 per quart
Nacho Cheese (v, gf)	\$32 per quart
Charred Onion Dip (v)	\$38 per quart
Guacamole (2 qt minimum) (vegan, gf)	\$65 per quart
Niki's Handcrafted Ice Cream Sandwich	\$5.95 each
Assorted Ice Cream Novelties	\$5.25 each



Build Your Own Trail Mix

Packages below are per guest. Minimum of 25 guests unless noted.

Traditional	\$8.50 each
M&Ms®, Raisins, Cashews, Almonds, Dry Roasted Peanuts, Mini Pretzels (minimum 25 guests)	
Dark Chocolate	\$8.95 each
Dark Chocolate Drops, Craisins, Banana Chips, Cashews, Almonds, Peanuts, Mini Pretzels (minimum 50 guests)	

From Our Bakery

Brownies and Bars (v)	\$52 per dozen
Cookies (v)	\$48 per dozen
Monster Cookies (v, gf)	\$52 per dozen
Vegan Brownies	\$52 per dozen
House-made Granola Bars (vegan, gf)	\$48 per dozen
Cupcakes (v)	\$5 each



Break Packages

Packages are priced per guest, 50 guest minimum

Nacho Station \$10.50

Tortilla Chips with Nacho Cheese Sauce, Diced Tomatoes, Onions, Sliced Olives, Salsa, Sour Cream, and Guacamole. **Add Taco Chicken, Taco Beef, Chorizo for \$4.00 more per person**

Grab and Go Packaged Snacks \$11.50

Assorted String Cheeses, Planters™ Peanuts, Planters™ Chocolate Trail Mix, Cheez-its®

Chips & Dip \$8.50

Potato Chips with Charred Onion Dip, Tortilla Chips with Corn Elote Dip & Salsa

The Energizer Break \$10.50

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

Health Nut \$12.95

Petite Granola Bars, String Cheese, Carrot & Celery Sticks with Hummus, Mixed Nuts, Whole Bananas



All Lunches include a Lunch Beginning, Iced Water, Our Freshly Roasted and Brewed Coffee, Hot Tea, Freshly Baked Bread Basket, & a Lunch Ending

Lunch Beginnings

Green Goddess (v)

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

Caesar Salad

Romaine, Parmesan, Seasoned Croutons, Caesar 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

House Salad (v)

Romaine & Baby Lettuce Greens, Grape Tomatoes, Cucumbers, Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

Lunch Entrées

Black Garlic Chicken (gf) \$32.95

Balsamic Maple Marinated Boneless Chicken Breast with Black Garlic Cream Sauce, Roasted Red Skin Potatoes, and Fresh Vegetable Trio

Southwestern Flank Steak (gf) \$43.95

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

Vegan Steak \$32.95

Vegan Salad, House-Crafted Vegan Steak, Fresh Roasted Vegetables, Roasted Potatoes

Sweet Thai Chicken (gf) \$31.95

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



Lunch Salad Entrées

KCI Signature Salad

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

Includes our Freshly Roasted and Brewed Coffee, Hot Tea, Freshly Baked Bread Basket, & a Lunch Ending

-Herb Encrusted Sliced Sirloin	\$42.95
-Herb Encrusted Grilled Chicken Breast	\$34.95
-Herb Encrusted Grilled Portabella (v)	\$33.95



**moving dessert to a break is subject to a \$3.00++ per person charged based on guaranteed number.*

Final buffet meals counts are determined by the number of plates used. Charges will be based on guarantee number or plates used whichever is higher.



Lunch Buffets*

Includes Iced Water, Freshly Roasted and Brewed Coffee, Hot Tea, & Assorted Petite Desserts (50 guest minimum)

The Loring Soup and Salad Bar \$45.95

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 Amablu Cheese, Shredded Parmesan, Sunflower Seeds, Seasoned Croutons, Molasses-Balsamic Vinaigrette and Buttermilk Ranch Dressings, Assorted Breadsticks

Italian \$39.95

Top Your Own Caesar Salad, Penne Pasta, Italian Sausage, Beef Meatballs, Eggplant Parmesan, Marinara and Alfredo Sauces, Seasonal Vegetable Blend, Parmesan Cheese, Assorted Breadsticks

Olympus \$45.95

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

Indoor Grill \$40.95

Creamy Coleslaw, 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 French Onion Dip, BBQ Sauce, & Condiments

Lunch Endings

*Choose one to accompany Lunch Entrée Selection or Salad Entrée, unless otherwise indicated
Alternating desserts will incur a \$2.00++ charge per person.*

Chocolate Brownie Cheesecake (v, gf)

Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream and Chocolate Sauce

Mississippi Mud Cake (v)

Decadent Dark Chocolate Cake Blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream

Lemon Blueberry Entremet (gf)

Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry Sauce

Chocolate Blackout Cake (vegan)

Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with Raspberry Sauce and Raspberries

Caramel-Apple Almond Cake (v, gf)

Buttery Almond Cake topped with Toasted Almonds, finished with a Cinnamon Apple Compote & Caramel Sauce

Key Lime Napoleon (v)

Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream and Passion Fruit Coulis



All-In-One Boxed Lunches \$25.95

Includes: 1 oz. Bag of Potato Chips, Petite Side Salad, Grape Cup, Petite Cookie, Canned Soda or Bottled Water (1 per person, 50% of each unless otherwise specified)

Minimum order of Ten per Variety, Four Variety Limit

Any selection over 2 boxed luncheons will be subject to the multiple entrée fee.



For group of 500 or less, we can offer Green Garden Bakery Chocolate Chip Jalapeno Cookie for all boxed lunches. Petite cookie must be the same for all lunches.

-Roasted Chicken Caesar Wedge:

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

-Ham and Swiss Wedge:

Smoked Ham, Mustard Aioli, Lettuce, Egg Focaccia

-Turkey, Pesto, & Provolone Wedge:

Turkey Breast, Pesto, Lettuce, Whole Grain Focaccia

-Duo-Turkey Wedge

Smoked & Deli Roasted Turkey, Lettuce, Italian Aioli, Parmesan-Herb Focaccia

-Smoked Turkey-Honey Dijon Wedge

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

-Roast Beef & Cheddar Wedge (\$2.00 additional per serving)

Roast Beef, Sharp Cheddar, Horseradish Cream Cheese, Lettuce, Caramelized Onion Focaccia

-Roasted Veggie Wedge (vegan)

Roasted Vegetables, Hummus, Lettuce, Rosemary Red Pepper Focaccia

Petite Side Salad Options: (choice of 1, must be the same for every boxed lunch)

- Apple Cranberry Slaw (v, gf)
- Butternut Quinoa Salad (vegan)
- Basil Penne Pasta (v)

Lunch Deli Buffet \$33.95 per guest

*Includes Iced Water, Freshly Roasted and Brewed Coffee, Hot Tea, & Choice of Cookies or Bars
(100 guest minimum) Final buffet meals counts are determined by the number of plates used.
Charges will be based on guarantee number or plates used whichever is higher.*

1. Choice of Deli Platter **OR** Focaccia Sand-wedges

Deli Platter:

Deli Sliced Roast Turkey, Smoked Ham,
Roast Beef, Vegan Chickpea Salad, Lettuce,
Tomatoes, Cheddar & Provolone Cheeses, Petite
Rolls, & Condiments

Sand-wedges (select 3):

- Roast Chicken Caesar on Asiago-Garlic Focaccia
- Ham & Swiss with Dijon Aioli on Challah Round
- Turkey-Pesto Provolone on Whole Grain Focaccia
- Roasted Veggie with Hummus on Rosemary Red Pepper Focaccia (vegan)
- Roast Beef & Cheddar on Caramelized Onion Focaccia (\$2.00 additional per serving)



2. Salad (choose 2)

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

3. Chips and Dip (choose 1)

- Ripple Potato Chips (gf, vegan, nf) & French Onion Dip (gf, nf)
- 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)



Housemade Soups additional \$5.50 per person based on guaranteed number

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

Bar Service

A bartender charge of \$175.00 per 3-hour shift, per bartender will be waived if sales per bartender are \$700.00 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®
 Seagrams VO Canadian Whiskey™
 Cuervo Silver Tequila®

Premium Brands

Ketel One Vodka®
 Bombay Sapphire Gin®
 Cutwater Three Sheets White Rum®
 Bacardi Reserva Ocho Rum®
 Korbel VSOP Brandy®
 Dewar's 12 Yr Special Reserve Scotch®
 Crown Royal Whiskey™
 Jameson Irish Whiskey®
 Maker's Mark Bourbon®
 1800 Silver Tequila®

NEW FOR 2023 SPECIAL REQUEST BEVERAGES

DuNord Social Spirits Minnesota based Award-Winning Craft Spirits from America's First Official Black-Owned Distillery

Consult your catering sales representative for pricing

Catered Beers

Domestic:

Michelob Golden Light®
 Grain Belt Premium™

Import & Craft:

Stella Artois®
 Summit EPA®
 Goose Island IPA
 White Claw®
 Stella Cidre®

	Host Bar*	Cash Bar**
Call Brand Mixed Drink	\$9.25	\$10.25
Call Brand Martini/Specialty Cocktail/ Redbull® Cocktail	\$11.50	\$12.25
Premium Brand Mixed Drink	\$10.25	\$11.25
Premium Brand Martini/Specialty Cocktail	\$12.50	\$13.25
Cordials***	\$10.25	\$11.25
Domestic Beer	\$8.00	\$9.00
Import/Craft Beer	\$9.25	\$10.25
Mill City Cellars Wine™	\$8.75	\$9.50
Non-Alcoholic Beer	\$7.00	\$8.00
Soda/Water 12oz	\$4.50	\$4.75

*Host Bar: subject to service charge and applicable taxes

**Cash Bar: inclusive of tax

***Bailey's Irish Cream™, Amaretto di Saronno™, Grand Marnier™, & Kahlua™

\$75.00 drop fee per register for internet access on cash bars



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 \$35.95



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 \$47.95

Red

Carlos Creek™, Marquette \$49.95

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 \$42.95

Red

Winehaven™, Marquette \$42.95

Wine List

White

Bread & Butter™, Chardonnay, *Napa* \$38.95

Rutherford Ranch™, Chardonnay, *Napa* \$49.95

La Crema™, Chardonnay, *Sonoma County* \$52.95

Sonoma Cutrer™, Chardonnay, \$56.95

Russian River Ranch

Luna Nuda™, Pinot Grigio, *Italy* \$38.95

J Lohr, Flume Crossing Sauvignon Blanc, \$43.95

California

Justin™, Sauvignon Blanc, *California* \$43.95

Dry Creek™, Sauvignon Blanc, *California* \$47.95

Sparkling

Cristalino™, Brut, *Spain* \$35.95

Luna Nuda™, Prosecco, *Italy* \$41.95

Scharffenberger™, Brut, *California* \$54.95

Red

Poppy, Cabernet Sauvignon, *Monterey* \$38.95

Michael David, Freakshow, \$45.95

Cabernet Sauvignon, Lodi

Kendall Jackson™ \$52.95

VR Cabernet Sauvignon, Sonoma

J Lohr, Cabernet Sauvignon Seven Oaks™ \$45.95

Paso Robles

Bread & Butter™, Pinot Noir, *Napa* \$38.95

Rainstorm, Pinot Noir, *Willemette Valley* \$48.95

J Lohr™, Merlot, *Paso Robles* \$43.95

Earthquake™, Zinfandel, *Lodi* \$47.95

Daou™, Pessimist, Red Blend, *Lodi* \$49.95

Contemassi™, Chianti Riserva, *Italy* \$45.95

Alavida, Malbec, Bousquet Vineyard, \$43.95

Argentina (organic & kosher)

Pinks

Chole™, Rose', *California* \$37.95

Fleur de Prairie™, Rose', *France* \$45.95

Reception Packages

100 Guest Minimum per package.

Chef's Favorites \$12.95

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

Street Tacos \$19.95

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

Slider Bar \$17.95

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

Gone Vegan (vegan) \$16.95

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

**pp = per person*

Greek Breads & Spreads (v) \$11.95

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

Totchos (gf) \$16.95

Crispy Tator 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

Minnesota Made \$15.95

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





Chef's Carving Table

Carver Required: \$125.00 per carver (2 hour service)

BLT Table \$7.95 per guest (minimum 100 guests):

Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze

Slow-Roasted Beef Brisket \$13.95 per guest

(minimum 50 guests): BBQ Sauces, Parkerhouse Rolls

Whole Roasted Turkey \$795.00 each

Grey Poupon®, Mayonnaise, Egg & Multigrain Rolls (approx. 80-90 petite rolls)

Whole Tenderloin of Beef \$Market Price

Drunken Mushrooms, Horseradish Sauce, Parkerhouse Rolls (approx. 25-30 servings)

Small Plates

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

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

Chicken Carnitas Arepa*

\$6.95

Pepper-Jack Corncakes with Chicken Carnitas, Pico de Gallo, & Lettuce

Lobster Roll* \$14.95

Lobster Salad, Petite Roll, Fennel Slaw

Vegetarian Bao Bun* \$9.95

Gochujang-Marinated Chickett, Pickled Vegetables, Bao Bun

Black Bean Arepa* \$6.95

Pepper-Jack Corncakes with Black Beans, Pico de Gallo, & Lettuce

Swedish Wild Rice Meatballs & Mashed Potatoes* (gf) \$9.95

Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish

Cauliflower Croquette* \$9.95

Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini

Asian Pork Belly* \$9.95

Skewer of Sweet Thai-Jang Pork Belly, Fried Rice



Hot Hors d'oeuvres

100 piece minimum per item

-Bacon Cheeseburger Bite	\$3.75
-Bacon Wrapped Scallop (gf)	\$6.50
-Beef Tenderloin Bite with Horseradish (gf)	\$5.25
-Cauliflower Croquette (v)	\$4.50
-Chicken Skewer (gf)	\$5.75
(Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek and Tzatziki, Buffalo, or Sweet Kickin')	
-Cream Cheese Wonton (v)	\$3.75
-Filo Tartlet (50 piece minimum per flavor)..	\$4.00
(Cherry & Brie (v), Buffalo Chicken, Caramelized Onion (v), Four Cheese (v) or Potato Pepper Olive (v))	
-Meatballs (gf)	\$3.75
(Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Beef Wild Rice)	
-Vegetable Egg Roll with Sweet and Sour Sauce(v)	\$4.75
-Walleye Cake with Lemon Aioli(v)	\$4.00



Cold Hors d'oeuvres

100 piece minimum per item

-Antipasto Skewer (v, gf)	\$4.00
-Asparagus & Smoked Turkey Canape (gf)	\$4.00
-Bacon & Tomato Jam Crostini	\$4.50
-Caramelized Onion, Apple, & Brie Canape (v)	\$4.50
-Chevre & Sweet Onion Jam Crostini with Fresh Thyme (v)	\$4.00
-Greek Village Skewer	\$4.00
Cucumber, Tomato Feta, Vinaigrette (v, gf)	
-Guac-amame Tartlet (v)	\$3.75
-Shrimp Cocktail (gf)	\$5.50
-Spinach & Feta Tartlet (v)	\$3.75
-Sweet Potato & Chevre Crostini with Praline Bacon	\$5.75



Hors d'oeuvres Platters

Platters serve approximately 50 guests

-Gourmet Cheese Platter (v, gf)	\$495.00
(Assorted Crackers, Sliced Baguette, Fresh Fruit)	
-Fresh Vegetable Crudites (v, gf)	\$295.00
(With Spinach Dip)	
-Roasted Vegetable Platter (vegan, gf)	\$395.00
(With Red Pepper Hummus)	
-Fresh Fruit Display (vegan, gf)	\$395.00
-Traditional Cheese Platter (v, gf)	\$350.00
(Crackers and Fresh Fruit)	
-Marinated Antipasto Platter (gf)	\$425.00
(Italian Meats & Cheeses, Baguette Toast)	

Dinner Beginnings

Select a Salad to accompany your Dinner Entrée Selection

House Salad (v)

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

Northern Harvest Salad (v, gf)

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

Caesar Pomodoro Salad

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

Caramelized Pear Salad (v, gf)

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

Fresh Fennel & Orange Salad (vegan, gf)

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



Dinner Duet Entrées

All Dinners include a Dinner Beginning, Freshly Roasted and Brewed Coffee, Hot Tea, a Freshly Baked Bread Basket, & a Dinner Ending

Chicken Bella & Sirloin \$56.95

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

Black Garlic Chicken & Sirloin \$56.95

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

Walleye Cake & Sirloin \$59.95

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

Citrus Shrimp & Sirloin \$57.95

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

Dinner Entrées

All Dinners include a dinner beginning, Our Freshly Roasted and Brewed Coffee, Hot Tea, a Freshly Baked Bread Basket, & a Dinner Ending

Sweet Thai Chicken (gf) \$36.95

Sautéed Chicken Breast, Sweet Thai Chili Cream Sauce, Butternut Squash Risotto, Julienned Garden Vegetables

Smoked Gouda Chicken \$39.95

Pan-seared Chicken Breast served over Grilled Fresh Asparagus, smothered in our Smoked Gouda Cream Sauce, Roasted Potato Medley

Sirloin au Poivre \$64.95

Garlic-Peppercorn encrusted Chateau Sirloin Steak with au Poivre Sauce, Grilled Fresh Asparagus, Butternut Squash Risotto



Grilled Fresh Salmon \$49.95

Fresh Grilled Salmon Filet, Hollandaise, Parmesan Orzo, Roasted Rustic Vegetables

Vegan Steak (vegan, gf) 32.95

Hand-Crafted Vegan Steak, Fresh Roasted Vegetables, Roasted Potatoes



Dinner Buffet

All Dinners include a Dinner Beginning, Freshly Roasted and Brewed Coffee, Hot Tea, Bread Basket, and a Dinner Ending (100 guest minimum)

Final buffet meals counts are determined by the number of plates used. Charges will be based on guarantee number or plates used whichever is higher.

Two Entrées:.....\$59.95

Three Entrées:.....\$64.95

Salad: Select One

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

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

Caesar Salad (v): Crisp Romaine Hearts, Seasoned Croutons, Parmesan Cheese, Cardini's Caesar Dressing

Entrée Choices:

- Black Garlic Chicken Breast (gf)
- Crispy Breaded Walleye
- Chicken Bella – Lemon Cream Sauce (gf)
- Citrus Garlic Shrimp (gf)
- Herbed Chicken with Bourbon-Peach Chutney (gf)
- Sautéed Beef Tenderloin Tips (gf)
- Chicken & Spinach Wellington
- Chateau Sirloin with Balsamic Reduction (gf)
- Wild Mushroom Chicken (gf)
- Vegetable Wellington (vegan)
- Chicken Parmesan
- Vegan Steak (vegan, gf)
- Sautéed Orange Roughy (gf)
- Southern Fried Vegan Chicken (vegan, gf)

Starches: Select One

- Sour Cream-Green Onion Mashed Potatoes (v, gf)
- Gruyere Gratin
- Roasted Potato Medley (vegan, gf)
- Bourbon-Sweet Potato Mash (v, gf)
- Wild Rice Pilaf (v)
- Butternut Squash Risotto (v, gf)
- Jasmine Garden Rice Pilaf (vegan, gf)
- Fontina & Pea Risotto (v, gf)

Vegetables: Select One

- Roasted Rustic Vegetable Blend (vegan, gf)
- Grilled Asparagus (vegan, gf)
- Fresh Seasonal Blend (vegan, gf)
- Fresh Vegetable Trio (vegan, gf)

Bread Basket: Select One

- Parkerhouse Rolls
- Breadsticks
- Rustic Breads (vegan)

Dinner Endings

Select a House-made Dessert to conclude your dinner. Alternating desserts will incur a charge of \$2.00++ per person.

Lemon Rosemary Entremet

Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, with a Buttery Streusel Finish, Candied Pine Nuts & Blackberry Sauce

Chocolate Raspberry Flourless Cake (v, gf)

Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream and Raspberry Coulis

Chocolate Blackout Cake (vegan)

Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with Raspberry Sauce and Raspberries

Mocha Chai Cake

Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Sauce

Raspberry Swirl Cheesecake (v)

New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Cracker Crust served with Raspberry Coulis and Whipped Cream



Assorted Petite Dessert Upgrades:

Ala carte Petite Dessert Station (2pp)	\$7.95 per person
Platter of Petite Desserts (1pp) (1 platter per table)	\$4.95 per person
Preset Petite Dessert per place setting (2pp)	\$7.95 per person

