



Kelber Catering

2024



Exclusively at the Minneapolis Convention Center

Deluxe Continental Breakfast

90-minute service
priced per guest

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

Deluxe Continental (v) **\$ 25.95**
Assorted Pastries, Breakfast Breads,
Fresh Fruit Display



See the next pages for ways to enhance your Deluxe Continental Breakfast

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

Beverages

\$100.00 Delivery Fee for orders less than \$125.00 will apply. Additional \$10.00 per gallon for china/glassware service on all per-gallon pricing

Freshly Roasted Dunn Brothers™ Coffee	\$ 95.00 gallon
Disposable Cups	
Hot Tea (16 tea bags per gallon)	\$ 95.00 gallon
Hot Chocolate or Hot Apple Cider	\$ 95.00 gallon
Disposable Cups	
100% Orange Juice	\$ 79.00 gallon
Lemonade	\$ 79.00 gallon
Iced Tea	\$ 79.00 gallon
Soft Drinks, Pepsi™ 12oz	\$ 4.50 each
Bubly™ Sparkling Water 12oz	\$ 4.50 each
Aquafina™ Water 16oz <i>aluminum bottle</i>	\$ 6.00 each
Ocean Spray™ Juice 7.2 oz	\$ 5.00 each



Spring Water, Chippewa™ 5 gallon*	\$ 125.00 each
Includes 100 7oz compostable cups	
Water dispenser rental, per event	\$ 125.00 each
Water, filtered tap 5 gallon	\$ 55.00 each
Includes 100 7oz compostable cups	
Infused Water (minimum 3 gallons)	\$ 55.00 gallon
Lemon-Mint, Citrus, Cucumber-Mint, & Strawberry Basil	
Milk (2% or Skim)	\$ 49.00 gallon
Vegan Milks	\$ 21.00 quart
Almond, Coconut, Oat, or Soy	

Breakfast Enhancements

Minimum of 12 unless denoted otherwise. Priced individually.

Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa)	\$ 9.50
Egg, Sausage, Cheese Sandwich (English Muffin, Biscuit, or Brioche)	\$ 8.75
Open-Face Ham, Egg, Cheese Melt (Vegetarian on request)	\$ 8.50
Cheese & Chive Egg Souffle (minimum 24) (v, gf)	\$ 8.50
Oatmeal with Raisins & Brown Sugar (minimum 25 guest) (v, gf)	\$ 5.50
Whole Banana/ Seasonal Apple (vg, gf)	\$ 3.75
Hard Boiled Egg (g, df)	\$ 2.50
Fruit Yogurt (6 oz, individual) (v, gf)	\$ 5.50
Greek Yogurt (3.5 – 4 oz, individual) (v, gf)	\$ 5.75
Traditional Cheese Platter (serves approximately 50 guest) (v)	\$ 375.00
Seasonal Fresh Cut Fruit (serves approximately 50 guest) (vg, gf)	\$ 435.00



Morning Sweets

Pastries (v)	\$ 60.00 dozen
Muffins (v)	\$ 60.00 dozen
Breakfast Bread Slices (v)	\$ 48.00 dozen
Scones (v)	\$ 54.00 dozen
Bagels with Cream Cheese (v)	\$ 70.00 dozen
Butter Croissants (v)	\$ 64.00 dozen
Donuts (v)	\$ 49.00 dozen
Granola Bars (gf, vg)	\$ 52.00 dozen

Individually Cello-wrapped Pastry is an additional \$3 per dozen



Breakfast is Served

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

Cheesy Egg Soufflé (gf) \$ 26.50

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

Classic Breakfast \$ 25.50

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

Raspberry-Nutella™ French Toast Bake (v) \$ 27.95

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

Benedict Soufflé \$ 28.50

Baked Egg Custard with Ham, English Muffin Pieces, Cheddar & Swiss Cheeses, Caramelized Onion Hollandaise, Roasted Asparagus, Roasted Sweet Potatoes, Melon Skewer

Breakfast Buffet

Includes Orange Juice, Iced Water, Freshly Roasted Dunn Brothers Coffee™ & Hot Tea (50 guest minimum)

Classic \$ 31.95

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

French Toast Bake (v) \$ 33.95

Apple Cinnamon, Blueberry, OR Raspberry French Toast Bake (select 1), Warm Maple Syrup & Whipped Cream, Scrambled Eggs, Bacon, Pork Sausage Links, Fresh Fruit Display

Southwest Breakfast Burrito \$ 31.95

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

Egg Soufflé (v, gf) \$ 31.95

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

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.

Snacks & Sweets, Bulk

Nacho Cheese (v, gf)	\$ 32.00 per quart
French Onion Dip (v, gf)	\$ 32.00 per quart
Hummus, (4 quart minimum per flavor) (Traditional, Roasted Red Pepper, or White Bean) (vg, gf, df)	\$ 34.00 per quart
Potato Chips, Fritos™, Tortilla Chips, Pretzels (v, df) or Homemade Pita Chips (v, df)	\$ 22.00 per pound
Mixed Nuts (5 pound minimum)* (vg, gf)	\$ 49.00 per pound
Snack Mix, Gardettos™, Chex Mix™, or Cheddar Goldfish™ (v)	\$ 32.00 per pound
Trail Mix (v)*	\$ 32.00 per pound
Niki's Handcrafted Ice Cream Sandwiches	\$ 6.50 each

Packaged Snacks

*Individually packaged items. **denotes special order items.*

Chips:

Old Dutch™, Dutch Crunch Potato Chips, <i>Plain, BBQ, or Parmesan Garlic</i>	\$ 3.25 ea
Sunchips®, 1.5oz, <i>Multi-grain, Cheddar, or Garden Salsa</i>	\$ 3.25 ea
Lay's® Potato Chips, 1.5oz, <i>Plain, Sour Cream & Onion, or BBQ</i>	\$ 3.25 ea

Snacks:

Chex Mix®, 1.75oz <i>Traditional, Cheddar</i> (v)	\$ 3.25 ea
Planters'® Chocolate-Nut Trail Mix, 2oz* (v)	\$ 4.00 ea
Blue Diamond®** Roasted Almonds, 1.5oz* (vg, gf)	\$ 5.25 ea



From Our Bakery

Brownies (v, gf) & Bars (v)	\$ 54.00 dozen
Vegan Brownies	\$ 54.00 dozen
Cookies (v)	\$ 48.00 dozen
Granola Bars (vg, gf)	\$ 52.00 dozen
Monster Cookies (v, gf)	\$ 52.00 dozen
Rice Crispy Bars (gf)	\$ 46.00 dozen
Petite Desserts	\$ 5.50 each
Chocolate Dipped Strawberry (v, gf)	\$ 4.50 each
Chocolate Dipped Pineapple Wedge (v, gf)	\$ 4.50 each
Cupcakes (v)	\$ 5.25 each
Petite Bundt Cakes (v)	\$ 5.95 each

*CONTAINS NUTS



Trail Mix Bar

Traditional* \$ 9.00 per person

M&Ms®, Raisins, Cashews,
Almonds, Peanuts, & Mini Pretzels
(minimum 25 guests)

Dark Chocolate* \$ 9.00 per person

Dark Chocolate Drops, Craisins, Banana
Chips, Cashews, Almonds, Peanuts, &
Mini Pretzels (minimum 50 guests)

Break Packages

Packages are priced per guest, 50 guest minimum unless otherwise indicated

Nacho Station \$ 10.75

Tortilla Chips with Nacho Cheese Sauce,
Diced Tomatoes, Onions, Sliced Olives,
Salsa, Sour Cream, & Guacamole

Add Taco Beef or Chorizo Sausage

\$ 4.50 additional per person

Chips & Dip \$ 9.00

Potato Chips with French Onion Dip,
Tortilla Chips with Corn Elote Dip and Salsa

The Energizer Break* \$ 11.00

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

Health Nut* \$ 13.50

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

Hummus Bar \$ 10.50

Home-made Roasted Red Pepper and
White Bean Hummus, Fresh Carrot, Celery,
& Jicama Sticks, Cucumber Slices,
House-Fried Pita Chips (minimum 100)

Top Your Bruschetta \$ 7.95

Tomato and Olive-Artichoke Bruschetta
Dips with Baguette Toasts

*CONTAINS NUTS

Lunch Beginnings

Select one to accompany Lunch Entrée

House Salad (v)

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

Caesar Salad (v)

Romaine, Shredded Parmesan, Seasoned Croutons, Caesar Dressing

Sunflower Salad (vg, gf)

Romaine & Baby Lettuce Greens, Carrot Shreds, Cauliflower, Roma Tomatoes, Sunflower Seeds, Agave-Balsamic Vinaigrette

Roasted Tomato & Turmeric Egg Salad (vg, gf)

Romaine, Iceberg & Baby Greens, Shredded Carrot & Jicama, Cucumber, Roasted Cherry Tomato, Turmeric-Pickled Egg, Oregano Balsamic Vinaigrette

Minne-Salad (v, gf)

Romaine, Baby Greens, Purple Cabbage & Carrot Shreds, Honey-Clover Gouda, Sweet & Spicy Pepitas, Cucumber, Shredded Daikon, Red Peppers, Blueberry Balsamic Vinaigrette



Specialty Lunch Entrées

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & a Lunch Ending Selection

House Specialty Pot Pies

Chicken Pot Pie

\$ 28.95

House-made Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Steamed Fresh Vegetables

Southwest Beef Pot Pie

\$31.95

House-made Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Fresh Trio Vegetable Blend

Lunch Entrées

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & a Lunch Ending Selection

Alabama Herb Chicken (gf) \$ 34.95

Rosemary & Thyme Marinated Chicken Breast (bone-in), White BBQ Sauce, Garlic Roasted-Smashed Yukon Potatoes, Roasted Brussels Sprouts Medley

Black Garlic Chicken (gf) \$ 31.95

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

Southwestern Flank Steak (gf) \$ 39.95

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

Sweet Thai Chicken (gf) \$ 31.95

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



Chicken Tandoori (gf) \$ 35.95

Tandoori-Style Marinated Chicken Breast, Tzatziki Sauce, Moroccan Rice Pilaf, Pickled Vegetables

Chicken Bella (gf) \$ 33.95

Grilled Chicken Breast with Lemon White Cheddar Cream Sauce, Roasted New Potatoes, Steamed Fresh Vegetables

Grilled Chicken & Risotto (gf) \$ 31.95

Grilled Chicken Breast served atop Butternut Squash Risotto with Toasted Pepitas, Steamed Fresh Vegetables



Lunch Salad Entrées

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & a Lunch Ending Selection

KCI Signature Salad (gf)

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

- Herb Encrusted Sliced Sirloin **\$ 44.95**
- Herb Encrusted Grilled Chicken Breast **\$ 34.95**
- Herb Encrusted Grilled Portabella (v) **\$ 33.95**

Gaucha Asado Salad (gf)

Romaine, Baby Greens, Roasted Corn Salsa, Black Beans, Jicama, Chimichurri Vinaigrette

- Gaucha-Rubbed Grilled Sirloin **\$ 36.95**
- Asado Chicken **\$ 28.95**
- Gaucha-Rubbed Grilled Portabella (v) **\$ 27.95**

Lunch Buffet*

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water and Petite Dessert Assortment (50 guest minimum required)

Southwest Rice Bowl (gf)

\$ 36.95

Marinated Chicken, Seasoned Vegan Chorizo, Cilantro-Lime Rice, Black Beans with Corn, Sliced Jalapenos, Cheddar & Cotija Cheeses, Lettuce, Fresh Pico, Salsa Verde, Sour Cream, Avocado Crema, Roasted Pepitas, Tortilla Chips, Salsa Ranch Dressing

The Loring Soup & 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 Dressing, Freshly Baked Bread Basket

Down South

\$ 40.95

Gaucha Asado Salad Platter with Chimichurri Vinaigrette, Asado-Marinaded Chicken, Shredded Slow-Cooked Beef, Vegan Petite Black Bean Pot Pie, Three-Cheese Mac, Corn with Bell Peppers, Hot Sauce & BBQ Sauce, Freshly Baked Bread Basket

Little Italy

\$ 39.95

Top Your Caesar Salad, Penne Pasta, Parmesan Chicken, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Freshly Baked Bread Basket

**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 Endings

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

Milk Chocolate Banana Crunch Cake (v, nf)

Moist Banana Cake, Chocolate Caramel Mousse and Milk Chocolate Banana Cream, finished with Milk Chocolate Crunch, a Banana Chip, and Chocolate Sauce

Chocolate Blackout Cake (vg, gf, nf)

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

Chocolate Brownie Cheesecake (v, gf, nf)

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



Lemon Blueberry Entremet (gf, nf)

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

Key Lime Napoleon (v, nf)

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



For parties up to 500, box lunches will include a Green Garden Bakery Vegan Chocolate Chip Petite Cookie

All-in-One Boxed Lunches \$27.95 each

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 (10) per Variety, Four (4) Variety Limit

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

Roasted Chicken Caesar Wedge

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

Ham & 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 Pumpnickel Focaccia

Roast Beef & Cucumber

Shaved Natural Roast Beef, Lettuce, & Cucumber-Herb Cream Cheese on Egg Focaccia

Roasted Veggies Wedge (vg)

Roasted Vegetables, Hummus, Lettuce, Rosemary Red Pepper Focaccia

Petite Side Salad Options: *choice of 1, must be the same for every box lunch*

Apple Cranberry Slaw (v, gf), Basil Penne Pasta (v), or Maple Sweet Potato Couscous (vg)

Lunch Deli Buffet – Craft Your Own

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Assorted Cookies or Bars

\$34.95 Per Guest 100 guest minimum

SELECT SANDWICH STYLE:

Deli Platter:

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

OR

Sandwiches: **Select Three**

Focaccia Wedges: Roast Chicken Caesar, Roast Beef Cucumber-Herb Spread, Turkey-Pesto Provolone or Roasted Veggie

Wrap: Chicken Bacon Ranch

Salad: **Select Two**

Sun-Flower Salad Platter (vg, gf)
Craisin Rice Trio Salad (vg, gf)
Tri Color Power Slaw (vg, gf)
Fresh Garden Pasta Salad (vg)
Maple Sweet Potato Couscous (vg)

Chips & Dip: **Select One**

Ripple Potato Chips & French Onion Dip (v, gf)
Crispy Naan Dippers with Red Pepper Hummus (vg, gf)
Tortilla Chips with Salsa (vg, gf)

Ala Carte: *serves approximately 50 guests*

Seasonal Fresh Fruit Display (vg, gf, df)	\$435.00
Fresh Vegetable Crudites with Spinach Dip (v, gf)	\$295.00
Roasted Vegetables with Hummus (vg, gf, df)	\$395.00

Housemade Soups: **\$5.50 Per Serving**

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



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.

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®
 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®

FEATURED LOCAL DISTILLERY

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®
 Fulton™, 300 IPA
 Fulton™, Blood Orange Seltzer
 Minneapolis Cider Co, Orchard Blend

Call Brand Mixed Drink	\$9.50
Call Brand Martini/Specialty Cocktail/ Redbull® Cocktail	\$11.75
Premium Brand Mixed Drink	\$10.50
Premium Brand Martini/Specialty Cocktail	\$12.75
Cordials*	\$10.50
Mill City Cellars Wine™	\$9.00
Domestic Beer	\$8.25
Import/Craft Beer	\$9.50
Non-Alcoholic Beer	\$7.25
Soda/Water 12oz	\$4.50

Host Bar: subject to service charge and applicable taxes

Cash Bar: subject to applicable taxes

**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 \$36.95



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* \$39.95

Folie a Deux™, Chardonnay, *Russian River* \$46.95

Rutherford Ranch™, Chardonnay, *Napa* \$50.95

Luna Nuda™, Pinot Grigio, *Italy* \$39.95

Rainstorm™, Pinot Gris, *Willemette Valley* \$50.95

Joel Gott™, Sauvignon Blanc, *California* \$42.95

Babich™, Sauvignon Blanc, *New Zealand* \$44.95

Foppiano™, Sauvignon Blanc, *Russian River* \$48.95

Sparkling

Cristalino™, Brut, *Spain* \$36.95

Luna Nuda™, Prosecco, *Italy* \$44.95

Kylie™, Prosecco Rosé, *Italy* \$50.95

Red

Michael David, Freakshow™, \$44.95

Cabernet Sauvignon, *Lodi*

Juggernaut™, Hillside Cabernet \$48.95

Sauvignon, *CA*

Pendulum™, Cabernet Sauvignon, *WA* \$49.95

Bread & Butter™, Pinot Noir, *Napa* \$39.95

Rainstorm™, Pinot Noir, \$50.95

Willemette Valley

Benziger™, Merlot, *Sonoma* \$44.95

Earthquake™, Zinfandel, *Lodi* \$48.95

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

Alavida, Malbec, Bousquet Vineyard, \$49.95

Argentina (organic & kosher)

Rosé

Seaglass™, Rosé, *Sonoma* \$38.95

Fleur de Prairie™, Rosé, *France* \$45.95

Reception Packages

100 guest minimum required per package unless otherwise noted, price per guest

Chef's Favorites \$ 12.95

Sweet Potato-Pecan Tartlet, Buffalo Chicken Filo Cup, Caramelized Onion, Apple & Brie Canapé, Asparagus-Smoked Turkey Canapé (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 - *Minimum 50 guests*)

Slider Bar \$ 17.95

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

Minnesota Made \$ 16.95

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

*pp = per person

Gone Vegan (vg) \$ 16.95

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

Greek Breads & Spreads (v) \$ 11.95

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

Mashed Potato Station (gf) \$ 16.95

Red-Skinned Smashed Potatoes with Toppings: Crispy Bacon Pieces, Woodland Mushroom Sauce, Cheddar Cheese, Broccoli Pieces, Sour Cream with Chives, & Sliced Scallions (*Minimum 50 Guests*)

World Fusion \$ 13.95

Grilled Turkish Meatball Skewer, Petite Falafel with Tzatziki, Vegan Pakora, Vegetarian Muffuletta Tartlet (4 total portions)

Kabobs \$ 17.95

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





Chef's Carving Table

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

BLT Table* (minimum 100 guests) **\$ 8.95 per guest**

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

Slow-Roasted Beef Brisket* **\$ 14.95 per guest**

(minimum 50 guests) BBQ Sauces, Parker House Rolls

Whole Roasted Turkey* **\$ 895.00 each**

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

Whole Tenderloin of Beef* **\$ Market Price**

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

Small Plates

100 guest minimum required per selection unless otherwise noted.

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

Cauliflower Croquette* (v) **\$ 10.50**

Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini

Seared Scallops & Risotto* (gf) **\$ 12.95**

Pan-Seared Scallops (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish

Swedish Wild Rice Meatballs & Mashed Potatoes* (gf) **\$ 8.95**

(Minimum 50 guests) Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish

Asian Pork Belly* (gf, df) **\$ 8.95**

Skewer of Sweet Thai-Jang Pork Belly, Fried Rice

Vegetarian Bao Bun* (v) **\$ 11.95**

Gochujang-Marinated Chickett, Pickled Vegetables, Bao Bun



Cold Hors d'oeuvres

50 piece minimum

Shrimp Cocktail (gf, df)	\$ 5.50
Basil Chicken Salad Profiterole	\$ 4.50
Brie & Marcona Almond Canapé* (v)	\$ 5.50
Cajun Shrimp Corn Salsa Cup	\$ 4.75
Dessert Assortment, Petite Homemade (v)	\$ 5.50
Feta Bruschetta (v)	\$ 3.75
Fresh Fruit Kabob (v, gf, df)	\$ 5.00
Herbed Cream Cheese-Olive-Salami Skewer (gf)	\$ 3.75
Pancetta-Chevre & Fig Naan Bite	\$ 4.75

100 piece minimum

Antipasto Skewer (v, gf)	\$ 4.25
Asparagus & Smoked Turkey Canapé (gf)	\$ 4.00
Bacon & Tomato Jam Crostini	\$ 5.00
Chevre & Sweet Onion Jam Crostini with Fresh Thyme (v)	\$ 4.00
Cranberry & Smoked Turkey Crostini	\$ 4.00
Greek Village Skewer, Cucumber, Tomato, Feta, Vinaigrette (v, gf)	\$ 4.25
Spinach & Feta Tartlet (v)	\$ 4.00
Sweet Potato & Chevre Crostini with Praline Bacon	\$ 6.00
Italian Beef & Roasted Red Pepper Crostini	\$ 4.50

*CONTAINS NUTS



Cold Hors d'oeuvres Platters

Platters serve approximately 50 guests

Traditional Cheese Platter Crackers, Fresh Fruit Garnish (v)	\$375.00 each
Gourmet Cheese Platter Crackers, Sliced Baguette, Fresh Fruit Garnish (v)	\$525.00 each
Fresh Vegetable Crudités with Spinach Dip (Hummus or Tzatziki upon request) (v, gf)	\$295.00 each
Marinated Antipasto Platter with Italian Meats & Cheeses, Baguette Toast (<i>approximately 40 servings</i>)	\$450.00 each
Fresh Fruit Display , Seasonal Fruit Variety (vg, gf)	\$435.00 each
Midwest Cheese & Meat Platter with Crackers	\$475.00 each

Hot Hors d'oeuvres

50 piece minimum

Chicken Skewers (gf)	\$ 6.25
Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin'	
Cream Cheese Wonton (v)	\$ 4.00
Filo Tartlets	\$ 4.25
Cherry & Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v), Four Cheese (v) or Leek-Fontina & Almond* (v)	
Meatballs	\$ 3.75
Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (gf)	
Pakora (vg, gf)	\$ 3.75
Parmesan-Artichoke Naan Bite (v)	\$ 3.75
Pear, Brie & Almond in Filo Cup* (v)	\$ 4.50
Vegetable Egg Rolls with Sweet & Sour Sauce (v)	\$ 5.00
Chicken Spring Rolls with Sweet & Sour Sauce	\$ 5.00
Cilantro-Lime Shrimp Skewer (gf)	\$ 5.00
Wild Rice-Mushroom Tartlet (v)	\$ 4.25
Wisconsin Wonton Served with Marinara (v)	\$ 3.75

*CONTAINS NUTS



100 piece minimum

Bacon Cheeseburger Bites	\$ 4.00
Bacon Wrapped Scallop (gf, df)	\$ 6.75
Beef Tandoori Skewer (gf)	\$ 5.75
Beef Tenderloin Bites with Horseradish (gf) (1 oz portion)	\$ 5.50
Buffalo Chicken Wonton	\$ 3.75
Cauliflower Croquette (vg)	\$ 4.50
Pork Belly Chicharrones (df) with Korean Thai-Honey Sauce	\$ 5.75
Walleye Cake with Lemon Aioli	\$ 4.00
Black Bean Tartlet (v)	\$ 4.00
Fontina & Pea Risotto Fritters (v)	\$ 3.75
Zucchini Stuffed Mushroom (v)	\$ 3.75

Dinner Beginnings

Select a Salad to accompany your Dinner Entrée

Roasted Pear Fontina Salad (v, gf)

Crisp Lettuce, Roasted Pear, Fontina Cheese, Spiced Pepitas, Ginger Balsamic Vinaigrette

House Salad (v)

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

Roasted Beet & Radish Salad* (v, gf)

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

Strawberry Gouda Salad* (v, gf)

Mixed Greens, Fresh Strawberry, Toasted Almonds, Eichten's Gouda, Cranberry-Orange Vinaigrette

Northern Harvest Salad* (v, gf)

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

Tomatillo Ranch Salad (v, gf)

Romaine, Baby Lettuces, Heirloom Petite Tomatoes, Cucumber, Queso Fresco, Black Beans, Spiced Pepitas, Tomatillo Ranch Dressing

*CONTAINS NUTS



Dinner Duet Entrées

Please select a Dinner Beginning & Dinner Ending to accompany your Entrée

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, a Freshly Baked Bread Basket

Chicken Bella & Sirloin (gf)

\$ 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 (gf)

\$ 56.95

Grilled 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

\$ 60.95

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

Dinner Entrées

*Please select a Dinner Beginning & Dinner Ending to accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, a Freshly Baked Bread Basket*

Southern Chicken Croquettes \$ 36.95

Twin Chicken Patties with a Crispy Panko Crust, Spicy Honey Drizzle, White Cheddar Grits, Sautéed Greens & Pickled Fresno Peppers

Mushroom Chicken Roulade \$ 39.95

Chicken Breast stuffed with Roasted Shallots, Shiitake Mushrooms & Red Peppers, Creamy Herb Sauce, Basil Butter Orzo Pilaf, Sautéed Fresh Spinach

Sirloin au Poivre \$ 64.95

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

Northwoods Walleye \$ 56.95

Crispy Breaded Walleye Fillet, Lemon & Fresh Tartar Sauce, Wild Rice Risotto, Fresh Seasonal Vegetables



Fennel-Crusted Salmon \$ 54.95

Fennel & Herb encrusted Baked Fresh Salmon Fillet, Saffron Hollandaise, Citrus-Brie Risotto, Roasted Rustic Vegetables, Lemon Garnish

Mushroom-Dusted Chateau Sirloin Steak \$ 68.95

Rosemary-Mushroom Dusted New York Steak set atop Drunken Mushrooms, White Cheddar & Chive Mashed Redskin Potatoes, Fresh Vegetable Trio

Dinner Buffet

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water and a Dinner Ending Selection - 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:.....\$60.95

Three Entrées:.....\$64.95

Salad: Select One

Sun-Flower Salad

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

Fennel & Orange Salad

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

Caesar Salad

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

Entrée Choices:

Black Garlic Chicken Breast (gf)
Chicken Bella – Lemon Cream Sauce (gf)
Herbed Chicken with Bourbon-
Peach Chutney (gf)
Chicken & Spinach Wellington
Wild Mushroom Chicken (gf)
Chicken Parmesan
Sautéed Orange Roughy (gf, df)
Crispy Breaded Walleye
Citrus Garlic Shrimp (gf)
Sautéed Beef Tenderloin Tips (gf, df)
Sirloin Flank Steak* *with*
Woodland Mushroom Sauce (gf)
Vegetable Wellington (vg)
Vegan Steak (vg, gf)

**Chef carving attendant required*

Starches: Select One

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

Vegetables: Select One

Roasted Rustic Vegetable
Blend (vg, gf)
Grilled Asparagus (vg, gf)
Fresh Vegetable Trio (v, gf)
Fresh Seasonal Blend (v, gf)

Bread Basket: Select One

Parker House Rolls
Breadsticks
Rustic Breads

Dinner Endings

*Select one to accompany your dinner entrée or buffet
Alternating desserts will incur a charge of \$2.00++ per person.*

Strawberry-Basil Entremet (gf, nf)

Vanilla Cake layered with Strawberry Gelee and Strawberry-Basil Mousse, finished with Toasted Strawberry-Vanilla Meringue and Strawberry Coulis

Chocolate Peanut Butter Cup

Cheesecake (v, gf)

Chocolate and Peanut Butter Cup Cheesecakes on a Chocolate Cookie Crust, finished with Dark Chocolate Cream and Chocolate Sauce

Chocolate-Raspberry Flourless Cake (v, gf, nf)

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

Mocha Entremet (v, gf, nf)

Layers of Coffee Sponge Cake and Chocolate Ganache, finished with Mocha Buttercream, a Chocolate Covered Coffee Bean, and Chocolate Sauce

Chocolate Blackout Cake (vg, gf, nf)

Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, finished with Raspberry Sauce & Fresh Raspberry



Petite Desserts (1.5 per person)

Pre-Set on Platter or Dessert Station
additional \$2.00 per person

Vegan Continental Breakfast

90-minute service. Includes Fresh-Brewed Dunn Brothers Coffee™ with Oat Milk, Iced Water, Chilled Orange Juice, & Hot Tea on request. Minimums apply where noted. Prices are per guest.

Vegan Deluxe Continental \$ 26.95

Homemade Assorted Vegan Muffins & Scones, Seasonal Fresh Cut Fruit Display (Minimum 25 guests)

Served Vegan Breakfasts

Includes Fresh-Brewed Dunn Brothers Coffee™ with Oat Milk, Iced Water, Chilled Orange Juice, & Hot Tea on request.

Vegan Egg Souffle \$ 31.95

Eggless Denver Souffle (Peppers, Onions, Tomatoes, & Seasonings blended with JustEgg, & Vegan Cheddar) Roasted Potato Medley, Vegan Sausage Patty, Chef's Choice Muffin or Scone, Fresh Fruit Garnish

Vegan Egg Strada \$ 31.95

Baked Egg-less Strada (JustEgg, Vegan Mozzarella, Mushroom, Onion, Spinach, Seasoning, Vegan French Bread) Pan-fried Redskin Potatoes, Vegan Sausage Patty, Chef's Choice Muffin or Scone, Fresh Fruit Garnish

A la Carte Vegan Breakfasts

Minimum 12 unless noted. Priced per item.

Vegan Breakfast Burrito \$ 12.95 each

(JustEgg, Plant Chorizo, Vegan Cheddar, Flour Tortilla, Salsa)

Vegan Breakfast Sandwich \$ 9.95 each

(JustEgg, Plant Sausage, Vegan Cheese, English Muffin)

Vegan Denver Souffle (gf) \$ 8.50 each

Eggless Denver Egg Souffle (Peppers, Onions, Tomatoes, & Seasonings blended with JustEgg, & Vegan Cheddar)

Vegan Spinach-Mushroom Strada \$ 8.50 each

JustEgg, Vegan Mozzarella, Mushroom, Onion, Spinach, Seasoning, Vegan French Bread

Vegan Apple-Cinnamon Quinoa (gf) \$ 6.95 svg

Creamy Vegan Quinoa blended with Apples, Almonds & Spice (Minimum 25 guests)

Vegan Oatmeal (gf) \$ 5.50 svg

with Oat Milk, Raisins & and Brown Sugar (Minimum 25 guests)

Vegan Scrambled Eggs \$ 6.95 svg

From Our Bakery

Vegan Muffins or Scones \$ 60.00 dozen

Vegan English Muffins with Whipped Margarine Cups \$ 52.00 dozen

Served Vegan Lunch & Dinners

Includes Salad Starter, Freshly Roasted Dunn Brothers Coffee™, Iced Water, Hot Tea on request, & Dessert. Prices are per guest.

Vegan Salad Options:

Vegan Caesar Romaine, Croutons, Vegan Parm, Homemade Dressing

Vegan Sunflower Salad (gf) Mixed Greens, Carrots, Cauliflower, Roma Tomato, Sunflower Kernels, Agave Balsamic Vinaigrette

Vegan House Salad Mixed Greens, Petite Tomato, Cucumber, Crouton, Vegan Parm, Vegan Champagne Dressing

Vegan Meatballs & Marinara \$ 36.95

Vegan Salad, Vegan Meatballs with Marinara over Steamed Spaghetti Pasta, Fresh Vegetable Blend, Vegan Parmesan; Vegan Bread with Margarine

Vegan Black Bean Pot Pie \$ 35.95

Vegan Salad, Our House-specialty Black Bean Pot Pie: *Black Beans, Corn, Vegan Cheddar, Cilantro, Onions, Bell Peppers, Jalapeno, Garlic, & Spices blended & baked under our Flakey Vegan Puff Pastry*, Fresh Vegetable Blend, Rustic Bread & Margarine
~Can be made Gluten Free topped with Vegan Mashed Potatoes

Vegan Meatloaf \$ 34.95

Vegan Salad, House-made Plant based Meatloaf, Mashed Potatoes, Seasonal Vegetables, Vegan Bread with Margarine



Vegan Portabella Paprikash (gf) \$ 41.95

Vegan Salad, Our creamy stew of Sautéed Portabella Mushrooms, Garlic, Tomatoes, Parsley, & Hungarian Paprika blended with Dairy-free Sour Cream, served over Steamed Pasta with Fresh Vegetables, Herbed Dinner Roll & Margarine

Vegan Cauliflower Croquettes \$ 38.95

Vegan Salad, Crispy Cauliflower Croquettes with Black Garlic Sauce, Roasted Potato Medley, Fresh Vegetable Blend, Vegan Rustic Bread & Margarine

Vegan Wellington \$ 41.95

Vegan Salad, Sauteed Fresh Vegetables (*Asparagus, Carrots, Red Peppers, Onion, Spinach, & Portabella Mushrooms*) blended with nut-free Basil Pesto, wrapped & baked inside our delicate Puff Pastry, Jasmine Rice Pilaf, Fresh Seasonal Vegetables, Vegan Bread & Margarine

Vegan Steak (gf) \$ 42.95

Vegan Salad, Hand-blended Plant & Vegetable Steak, Sautéed Mushrooms, Roasted Rustic Vegetables & Potatoes, Vegan Bread & Margarine

Vegan Desserts

Vegan Cookies (Chocolate Chip, Oatmeal Raisin, & Snickerdoodle)	\$ 48.00 per dozen
Vegan Brownie topped with Ganache	\$ 54.00 per dozen
Vegan Bundt Cakes, Petite (Chocolate, Lemon, Carrot, & Vanilla)	\$ 5.95 each
Chocolate Black-out Cake (vg, gf, nf)	\$ 7.50 each
Petite Vegan Coconut Cake (nf) or Petite Chocolate Black-out Cake (vg, nf, df)	\$ 4.95 each
Petite Fruit Tart, vegan	\$ 5.95 each
Fresh Fruit Compote, individual (gf, nf, df)	\$ 8.95 each

Vegan Coffee Service

Freshly Roasted Dunn Brothers Coffee™ or Decaf	\$ 99.00 per gallon
Includes 12oz Disposable Cups, Stir Sticks, Oat Milk, Sugar & Pure Leaf Stevia packets	
For China Service, add \$ 10.00 per gallon	

