



2025 Menu

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) \$ 26.95
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

*Beverages by the gallon are served with Compostable Cups.
For China/Glass service ware, add \$ 10.00 per gallon.
\$ 100.00 Delivery Fee will apply to orders less than \$ 125.00.*

Freshly Roasted Dunn Brothers™ Coffee	\$ 98.00 gallon
Hot Tea (16 tea bags per gallon)	\$ 98.00 gallon
Hot Chocolate	\$ 98.00 gallon
Hot Apple Cider <i>fresh pressed seasonally</i>	\$ 98.00 gallon
100% Orange Juice	\$ 85.00 gallon
Lemonade	\$ 85.00 gallon
Iced Tea	\$ 85.00 gallon
Soft Drinks, Pepsi™ Products, 12oz can	\$ 5.00 each
Open Water, 12oz can	\$ 5.00 each
Bubly™ Sparkling Water, 12oz can	\$ 5.00 each
Juice, Ocean Spray™ can, 7.2 oz (Apple, Cranberry)	\$ 5.00 each
Aquafina™, 16oz Aluminum bottle	\$ 6.00 each



Spring Water, Chippewa™ 5 gallon* (Includes 100 7oz compostable cups) *\$25.00 Charge for water jug deposit/empties, if not returned.	\$ 125.00 each
Water dispenser rental, per event	\$ 125.00 each
Water, Filtered Tap 5 gallon (Includes 100 compostable 7oz cups)	\$ 65.00 each
Infused Water (Lemon-Mint, Cucumber-Mint, Citrus, Strawberry-Basil; minimum 3 gallons per flavor)	\$ 65.00 gallon
Milk (2% or Skim)	\$ 49.00 gallon
Vegan Milks (Almond, Coconut, Oat, Soy)	\$ 21.00 quart

Breakfast Enhancements

Minimum of 12 unless denoted otherwise

Smoked Salmon Lox Bagel Sandwich <i>chilled</i>	\$ 13.95
Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa)	\$ 9.95
Egg, Sausage, Cheese Sandwich (English Muffin, Biscuit, or Brioche)	\$ 8.95
Open-Face Ham, Egg, Cheese Melt (Vegetarian on request)	\$ 8.50
Egg Soufflés (Southwest, Tomato-Basil, or Cheese & Chive; minimum 24 per flavor)	\$ 8.95
Fontina Scrambled Eggs with Chives (minimum 20)	\$ 5.50
Cinnamon-Apple Breakfast Bake (individuals, minimum 24)	\$ 8.50
Blueberry-Maple Overnight Oats (Chilled, minimum 25)	\$ 5.95
Overnight Oats with Toppings (Chilled, minimum 25)	\$ 9.95
Oatmeal with Raisins & Brown Sugar (minimum 25 guest) (v)	\$ 5.95
Hard Boiled Egg (v)	\$ 2.50
Fruit Yogurt (6 oz, individual) (v, gf)	\$ 4.25
Greek Yogurt (3.5 – 4 oz, individual) (v, gf)	\$ 4.25
Whole Banana/ Seasonal Apple (vg, gf)	\$ 3.50
Seasonal Fresh Cut Fruit (serves approximately 50 guest) (vg, gf)	\$ 450.00
Traditional Cheese Platter (serves approximately 50 guest) (v, gf)	\$ 375.00



Morning Sweets

Pastries (v)	\$ 62.00 dozen
Muffins (v)	\$ 62.00 dozen
Breakfast Bread Slices (v)	\$ 48.00 dozen
Scones (v)	\$ 54.00 dozen
Bagels with Cream Cheese (v)	\$ 72.00 dozen
Butter Croissants (v)	\$ 66.00 dozen
Donuts (v)	\$ 49.00 dozen
House-Made 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

Morning Sunrise \$ 27.50

Fontina-Chive Egg Scramble, Au Gratin Potatoes, Sauteed Polish Sausage, Cinnamon Roll, Fruit Garnish

Tomato-Basil Egg Soufflé \$ 26.50

Our Tomato-Basil Egg Souffle (Eggs, Basil, Peppers, Onions, Tomatoes & Parmesan) With Pesto Hollandaise, Pan-Fried Medley Potatoes, Bacon, Scones, Fresh Fruit Garnish

Cinnamon-Apple Breakfast Bake \$ 27.50

Ciabatta Bread, Roasted Apples, Cream, Sugar, Vanilla, Cinnamon & Nutmeg blended together & Baked, topped with a Bourbon-Glazed Apple & Brown Sugar Streusel, Warm Maple Syrup, Scrambled Eggs, Chicken Sausage Links, Fresh Fruit Garnish

Breakfast Buffet

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

Classic \$ 33.95

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

Cinnamon Apple Breakfast Bake \$ 34.95

Ciabatta Bread, Roasted Apples, Cream, Sugar, Vanilla, Cinnamon & Nutmeg blended together & Baked, topped with a Bourbon-Glazed Apple & Brown Sugar Streusel, Warm Maple Syrup, Scrambled Eggs, Bacon, Chicken-Apple Sausage, Fresh Fruit Display

Southwest Breakfast Burrito \$ 33.95

Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Potato Triangles, Individual Yogurts, Assorted Pastries, Grapes & Strawberries

Southern \$ 35.95

Scrambled Eggs, Baked Cheesy Grits, Sliced Kielbasa, Petite Biscuits with Chicken Sausage Gravy, Assorted Pastries, Fresh Fruit Display

Egg Soufflé (v, gf) \$ 33.95

Baked Egg & Cheese Soufflé, Baked Egg White, Spinach & Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Assorted Pastries, Fresh Fruit Display

Mill City Breakfast \$ 33.95

Fontina & Chive Egg Scramble, Pan Fried Potato Medley, Sauteed Kielbasa, Chicken Sausage Links, Assorted Pastries, 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

Potato Chips (gf, vg), Tortilla Chips (gf, vg), or Pretzels (v)	\$ 22.00 per pound
Homemade Pita Chips (v, df)	\$ 22.00 per pound
Salsa Roja (gf, vg)	\$ 30.00 per quart
Nacho Cheese (v, gf)	\$ 32.00 per quart
French Onion Dip (v, gf)	\$ 32.00 per quart
Hummus (4 quart minimum per flavor)(v, gf) (Traditional, Roasted Red Pepper, or White Bean)	\$ 34.00 per quart
Mixed Nuts (5 pound minimum)* (v)	\$ 52.00 per pound
Peanuts, Roasted (v)	\$ 25.00 per pound
Snack Mix, Gardettos™, Chex Mix™, or Cheddar Goldfish™ (v)	\$ 34.00 per pound
Trail Mix (v)	\$ 34.00 per pound
Mini Candy Bars (v)	\$ 34.00 per pound
Niki's Handcrafted Ice Cream Sandwiches	\$ 7.50 each
Assorted Ice Cream Novelties	\$ 6.25 each
Cookies (v)	\$ 48.00 dozen
Monster Cookies (v, gf)	\$ 52.00 dozen
Brownies (v, gf) & Bars (v)	\$ 54.00 dozen
Vegan Brownies	\$ 54.00 dozen
Granola Bars (gf, vg)	\$ 52.00 dozen
Rice Crispy Bars (gf)	\$ 46.00 dozen
Cupcakes (v)	\$ 5.25 each
Petite Bundt Cakes (v)	\$ 5.95 each
Petite Desserts (v)	\$ 5.25 each

Packaged Snacks

Individually packaged items. **denotes special order items.

Chips:

Old Dutch™, Dutch Crunch Potato Chips, Plain, BBQ, or Parmesan Garlic	\$ 3.50
Rold Gold® Pretzels, 2 oz	\$ 3.50
Doritos®, 1.75oz Nacho, Cool Ranch, Flamin' Hot Nacho	\$ 3.50
Sunchips®, 1.5oz, Multi-grain, Cheddar, or Garden Salsa	\$ 3.50
Lay's® Potato Chips, 1.5oz, Plain, Sour Cream & Onion, or BBQ	\$ 3.50
Baked Lay's®, 1.13oz Plain or BBQ	\$ 3.50
Tostitos®, 3 oz	\$ 4.00

Snacks:

Chex Mix®, 1.75oz Traditional, Cheddar (v)	\$ 3.50
Cheez-its™, 1.5oz	\$ 3.50
Gardettos™, 1.75oz	\$ 3.50
Planters'® Chocolate-Nut Trail Mix, 2oz* (v)	\$ 4.50
Planters'® Salted Peanuts, 1.75oz	\$ 4.00
Blue Diamond®** Roasted Almonds, 1.5oz* (vg, gf)	\$ 5.75

Granola Bars:

Nature Valley™, Sweet & Salty Peanut	\$ 4.50 ea
Nature Valley™, Chewy Trail 1.2oz or Oat/Honey 1.5oz	\$ 4.50 ea

*CONTAINS NUTS



Trail Mix Bars

Traditional* **\$ 9.25 per person**
 M&Ms®, Raisins, Cashews, Almonds, Peanuts,
 Mini Pretzels (*minimum 25 guests*)

Dark Chocolate* **\$ 9.25 per person**
 Dark Chocolate Drops, Craisins, Banana Chips,
 Cashews, Almonds, Peanuts, Mini Pretzels
 (*minimum 50 guests*)

Sweet & Salty **\$ 8.50 per person**
Trail Mix Bar (v)
 Almonds, Peanuts, Reese's Pieces, M&Ms®,
 Raisins, Mini Pretzels (*minimum 25 guests*)

Break Packages

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

Nacho Station **\$ 11.25**
 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 **\$ 9.95**
 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* **\$ 14.50**
 Petite Homemade Granola Bars, String
 Cheese, Carrot & Celery Sticks with
 Hummus, Mixed Nuts, Whole Bananas

Hummus Bar **\$ 10.50**
 Our Roasted Red Pepper and White Bean
 Hummus, Cucumber, Carrot, Celery, Jicama,
 House-Fried Pita Chips (*minimum 100*)

Just the Pita Chips **\$ 6.50**
& Hummus
 Roasted Red Pepper or White Bean
 Hummus (*minimum 25*)

Mid-Day Pick Me Up **\$ 7.25**
 Assorted Mini Candy Bars, M&Ms®,
 Dry Roasted Peanuts (*minimum 25*)

Grab & Go Packaged **\$12.95**
Snacks
 Assorted String Cheese, Planters™ Peanuts
 and Chocolate Trail Mix, Cheez-Its™

*CONTAINS NUTS

Lunch Beginnings

Choose one to accompany Lunch Entrée Selection

Asian Chopped Salad (v)

Romaine, Napa, Purple Cabbage & Carrot Shreds, Red Pepper Sticks, Scallions, Mushrooms, Chow Mein Noodles, Sesame-Ginger Miso Dressing (vg, gf)

House Salad (v)

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

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



House Specialty Pot Pies

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

Chicken Pot Pie

\$ 29.95

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

Southwest Beef Pot Pie

\$ 32.95

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 a Lunch Beginning, Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, Freshly Baked Bread Basket, & Dessert Selection

Italian Beef Meatloaf **\$ 35.95**

Italian Herbs, Onions, Red Peppers, & Parmesan blended with Lean Ground Beef & Baked. Served with a Red Wine-Herb Sauce Mascarpone Mashed Potatoes, Roasted Italian Vegetables

Chicken & Gumbo, Deconstructed **\$ 32.95**

Smoked Chicken Thigh served atop our Aromatic Rice & Gumbo Sauce, Roasted Rustic Vegetables

Juicy Lucy Wellington **\$ 32.95**

Our Short Rib-Chuck Beef Blend filled with Sharp American Cheese, wrapped with Onion-Mushroom Duxelle & Puff Pastry, Baked topped with Toasted Sesame Seeds, Oven Roasted New Potatoes, Fresh Baby Green Beans with Carrot Matchsticks

Southern Chicken Croquettes **\$ 29.95**

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

Alabama Herb Chicken **\$ 32.95**

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



Chicken Tandoori **\$ 35.95**

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

Black Garlic Chicken (gf) **\$ 32.95**

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

Chicken Bella **\$ 33.95**

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

Southwestern Flank Steak (gf) **\$ 42.95**

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

Lunch Salad Entrées

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

Caribbean Entrée Salad

Romaine & Iceberg Lettuce Blend, Zucchini, Yellow Squash, Scallions, Roasted Sweet Potato, Sweet Pepper Relish, Pineapple-Coconut Dressing

- House Seasoned Jerk Chicken Breast \$ 28.95
- House Seasoned Jerk Portabella (vg) \$ 28.95

Gauche Asado Salad

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

- Gauche-Rubbed Grilled Flank Steak \$ 36.95
- Asado Chicken \$ 28.95
- Gauche-Rubbed Grilled Portabella (v) \$ 28.95



Lunch Endings

Select one to accompany Lunch Entrée or Salad Entrée, unless otherwise indicated. Alternating desserts will incur a \$2.00++ charge per person. If a plated dessert is eliminated from lunch, deduct \$ 4.00 from entree price

Lemon Meringue Cake (gf)

Lemon Cake, Lemon Curd, Toasted Vanilla Meringue

Apple Spice Cake (gf, vg)

Spiced Apple Cake, Apple Cinnamon Compote, Vanilla Cream, Cinnamon Streusel

Blueberry Cheesecake (v)

Blueberry Cheesecake, Graham Cracker Crust, Vanilla-Lavender Whipped Cream, and White Chocolate Decoration

Chocolate Turtle Cake (gf, vg, contains nuts)

Devil's Food Cake, Milk Chocolate Ganache, Dulce de Leche, and Candied Pecan

Carrot Cake (gf, v)

Carrot Cake, Brown Butter-Cream Cheese Frosting, and Cinnamon Pepita Crunch

Lunch Buffet*

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water and Assorted Cookies & Bars
(50 guest minimum required)

Asian Fusion

\$ 38.95

Chopped Asian Salad Peppers, Scallions, Carrot, Mushroom, Sliced Almonds, Chow Mein Noodles, Sesame-Gingo Miso and Honey-Dijon Dressings; Tempura Chicken, Plum Sauce, Bulgogi Beef, Vegan Bulgogi, Stir-fried Fresh Vegetables, Vegetable Spring Rolls, Sweet & Sour Sauce

Southwest Rice Bowl (gf)

\$ 37.95

Marinated Chicken, Seasoned Vegan Chorizo, Cilantro-Lime Rice, Pinto Beans, 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

\$ 44.95

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, Assorted Breadsticks



Down South

\$ 39.95

Gauche Asado Salad Platter with Chimichurri Vinaigrette, Asado-Marinated Chicken, Shredded Slow-Cooked Beef, Vegan Petite Black Bean Pot Pie, Three-Cheese Mac, Corn with Bell Peppers, Hot Sauce & BBQ Sauce, Homemade Parkerhouse Rolls

Little Italy

\$ 38.95

Top Your Caesar Salad, Penne Pasta, Parmesan Chicken, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks

If cookies & bars are omitted from the lunch buffet, deduct \$ 3.50 from the entrée price.

**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.*



Boxed Lunch - All-in-One \$27.95 each

Minimum Order of Eight per Variety, Four Variety Limit.

Wedge Sandwiches with Variety of Petite Accompaniments:

1 oz. Bag of Potato Chips, Petite Side Salad*, Grape Cup, Green Garden Bakery Vegan Chocolate Chip Petite Cookie, 12oz. Soda or Water (1 per person, 50% of each unless otherwise specified)

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 Turkey, Oven 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

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 Wild Rice-Chickpea Salad (vg, gf)

*Multiple Entrée Pricing will be Applied for
 Selecting more than Two (2) Sandwich Varieties.*

Lunch Deli Buffet – Craft Your Own

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

\$33.95 Per Guest 100 guest minimum required

CHOOSE SANDWICH STYLE:

Deli Platter:

Oven Roasted Turkey, Smoked Ham, Natural Roast Beef, Vegan Chickpea Salad, Lettuce, Tomatoes, Cheddar & Provolone Cheeses, Petite Rolls, & Condiments

OR Sandwiches: Select Two
(all events will include our Vegan Roasted Vegetable Sandwich)

Prepared Focaccia Wedges:

Roasted Chicken Caesar, Roast Beef Cucumber-Herb Spread, Turkey-Pesto Provolone

Salad: Select Two

Wild Rice-Chickpea Salad (vg, gf)
Sun-Flower Salad Platter (vg, gf)
Craisin Rice Trio Salad (vg, gf)
Tri Color Power Slaw (vg, gf)
Fresh Garden Pasta Salad (vg)

Chips & Dip: Select One

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

Housemade Soups: \$5.50 Per Serving

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

Gluten-Free Buns are available on request (pre-order) \$2.00 each

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. If cookies & bars are omitted from the lunch buffet, deduct \$ 3.00 from the entrée price.





Bar Service 2025

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®
 The Real McCoy 3-year Rum®
 Bacardi Reserva Ocho Rum®
 Korbel VSOP Brandy®
 Chivas Regal Scotch®
 Crown Royal Whiskey™
 Jameson Irish Whiskey®
 Maker's Mark Bourbon®
 1800 Silver Tequila®

Try Local! 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

	Pricing*
Call Brand Mixed Drink	\$9.75
Call Brand Martini/Specialty Cocktail/ Redbull® Cocktail	\$12.00
Premium Brand Mixed Drink	\$10.75
Premium Brand Martini/Specialty Cocktail	\$13.00
Cordials**	\$10.75
Mill City Cellars Wine™	\$9.00
Domestic Beer	\$8.50
Import/Craft Beer	\$9.75
Non-Alcoholic Beer	\$8.00
Soda/Water 12oz	\$5.00

* Host Bar: subject to service charge and applicable taxes
 Cash Bar: subject to applicable taxes

**Bailey's Irish Cream™, Amaretto di Saronno™, Grand Marnier™,
 and 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** **\$37.95**



Minnesota Grown Wines

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 **\$47.95**

Red

Winehaven™, Marquette **\$47.95**

Wine List

White

Buehler, Chardonnay, *Russian River* **\$55.95**

Bread & Butter™, Chardonnay, *Napa* **\$40.95**

Luna Nuda™, Pinot Grigio, *Italy* **\$40.95**

Coeur De Terre™, Pinot Gris, *Willamette Valley* **\$53.95**

Babich™, Black Label Sauvignon Blanc, *New Zealand* **\$45.95**

Sparkling

Cristalino™, Brut, *Spain* **\$37.95**

Luna Nuda™, Prosecco, *Italy* **\$45.95**

Red

Michael David, Earthquake™, Cabernet Sauvignon, *Lodi* **\$49.95**

Gnarly Head™, 1924 Double Black, Cabernet Sauvignon, *CA* **\$43.95**

Angels Ink™, Pinot Noir, *Wente* **\$43.95**

Hess™ Select, Treo, Red Blend, *CA* **\$48.95**

Pink

Domaine Bousquet™, Rosé, *Argentina* **\$39.95**

Reception Packages

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

Chef's Favorites \$ 14.95

Fontina-Pea Risotto Fritter, Sweet Potato-Pecan Tartlet, Tandoori Beef Skewer, Pancetta-Fig Naan Bites (3 total portions)

Street Tacos \$ 19.95

Pork Birria (Seasoned Pork, Pepper-Jack Cheese, Petite Tortillas, Birria Stock)

Build-Your-Own Chicken Carnitas, Black Beans with Corn, Daikon Slaw, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions)

Slider Bar \$ 17.95

Pulled Pork Slider with BBQ Sauce, Petite Buffalo Chicken Sandwich, Cheddar Cheeseburger Slider, House-Made Yukon Potato Chips with Onion Dip (3 total portions)

Gone Vegan (vg) \$ 16.95

Pakora with Mango Chutney, Meatball with Marinara, Mediterranean Antipasto Skewer, Taco Filo Tart, Wild Rice Cake with Red Pepper Aioli (4 total portions)

Totchos (gf) \$ 18.95

Crispy Tater Tots, Tortilla Chips, Smoked Bacon Pieces, Taco Ground Beef, Beef Poutine Gravy, Crumbled Cheese Curds, Sour Cream, Nacho Cheese Sauce, Sliced Jalapenos, Salsa, Ketchup, Sriracha Sauce (Minimum 50 Guests)

Minnesota Made \$ 16.95

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

Greek Breads & Spreads (v) \$ 11.95

Warm Artichoke Dip, Hummus, Moroccan Carrot Hummus, Spicy Feta Dip, Garlic Pita Chips, Naan Dippers





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 may be required: \$125.00 per Attendant (2 hour service)

Swedish Wild Rice Meatballs (gf) \$ 8.95

Swedish Beef & Wild Rice Meatballs (2) atop our Duchess Potatoes, Parsley Garnish (Minimum 50 guests)

Asian Pork Belly \$ 8.95

Skewer of Sweet Thai-Jang Pork Belly, Fried Rice

Lobster Roll \$ 14.95

Lobster Salad, Petite Roll, Fennel Slaw

Crispy Cauliflower & "Cheezy" Grits (vg, gf) \$ 10.95

Agave Sauce, Pickled Fresno Peppers

Pot Roast Corn Muffin \$ 10.95

Mashed Potatoes, Parsley (Minimum 50 guests)

Creole Crab Cake & Deviled Egg \$ 8.95

Crisp Creole-seasoned Crabcake with our Deviled Egg

From the Chef's Carving Table

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

BLT Table* (minimum 100 guests) \$ 9.95 per guest

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

Slow-Roasted Beef Brisket* \$ 16.95 per guest

(minimum 50 guests)
BBQ Sauces, Parker House Rolls

Slow-Roasted Pastrami \$ 18.95 per guest

(minimum 50 guests) Sauerkraut, Russian Dressing, Spicy Brown Mustard, Swiss Cheese, House-made Rolls

Whole Roasted Turkey* \$ 895.00 each

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

Whole Roast Baron of Beef* \$ 895.00 each

Horseradish Sauce & Dijon Mustard, Assorted Rolls (approximately 90-100 servings)

Whole Tenderloin of Beef* \$ Market Price

Drunken Mushrooms, Horseradish Sauce, Parker House Rolls (approx. 23-30 servings)

Reception Platters

Platters serve approximately 50 guests unless otherwise noted

Traditional Cheese Platter (v, gf) **\$375.00 each**
Crackers, Fresh Fruit Garnish

Gourmet Cheese Platter (v, gf) **\$550.00 each**
Crackers, Sliced Baguette, Fresh Fruit Garnish
(Minimum 1 platter)

Fresh Vegetable Crudité's (v, gf) **\$325.00 each**
with Spinach Dip (Hummus or Tzatziki upon request)

Roasted Vegetable Platter (vg, gf) **\$ 450.00 each**
with Red Pepper Hummus (Minimum 1 platter)

Marinated Antipasto Platter (gf) **\$450.00 each**
with Italian Meats & Cheeses, Baguette Toast
(approximately 40 servings)

Seasonal Fresh Cut Fruit Display **\$435.00 each**
(vg, gf) Seasonal Fruit Variety

Top your own Bruschetta (v) **\$425.00 each**
Tomato Bruschetta & Vegan Caprese with Baguette Toasts
(Minimum 1 platter)



Cold Hors d'oeuvres

Minimum of 100 unless denoted otherwise

Antipasto Skewer (v, gf)	\$ 4.25
Asparagus & Smoked Turkey Canapé (gf)	\$ 4.00
Bacon & Tomato Jam Crostini	\$ 5.75
Caramelized Onion, Apple & Brie Canapé (v)	\$ 5.25
Chevre, Thyme, & Sweet Onion Jam Crostini (v)	\$ 4.00
Cranberry & Smoked Turkey Crostini	\$ 4.00
Shrimp Cocktail (gf)(Minimum 50)	\$ 5.50
Spinach & Feta Tartlet (v)	\$ 4.00
Sweet Potato & Chevre Crostini with Praline Bacon	\$ 6.50
Turkey, Fig & Chevre Finger Sandwich	\$ 5.00

Hot Hors d'oeuvres

Minimum of 100 unless denoted otherwise

Bacon Cheeseburger Bites	\$ 4.00
Bacon Wrapped Scallop (gf)	\$ 7.00
Beef Tandoori Skewer (gf)	\$ 6.50
Beef Tenderloin Bites with Horseradish (gf) (1 oz portion)	\$ 6.00
Buffalo Chicken Wonton	\$ 3.75
Cheddar Bacon Pinwheel	\$ 6.00
Chicken Skewers (gf) Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin' (50 piece minimum per flavor)	\$ 7.25
Chorizo-Jalapeno Popper (gf)	\$ 3.75
Cream Cheese Wonton (v)	\$ 4.00
Filo Tartlets Cherry & Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v), Four Cheese (v) or Leek-Fontina & Almond (v) (50 piece minimum per flavor)	\$ 4.25
Mac & Cheese Bites with Hot Honey Ranch	\$ 3.75
Meatballs Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (gf) (50 piece minimum per flavor)	\$ 4.00
Pakora (vg, gf)	\$ 3.75
Parmesan-Artichoke Naan Bite (v)	\$ 3.75



Pear, Brie & Almond in Filo Cup (v)	\$ 4.75
Pork Birria Taco	\$ 7.00
Pork Belly Chicharrones with Korean Thai-Honey Sauce	\$ 7.00
Sliders Cheeseburger, Pulled Pork, Beyond Slider, Buffalo Chicken (50 piece minimum per flavor)	\$ 6.25
Southwest Style Arancini with Sweet Chipotle Aioli (gf)	\$ 4.00
Sweet Potato-Pecan Tartlet (v)	\$ 4.50
Vegetable Egg Rolls (v) with Sweet & Sour Sauce (50 piece minimum)	\$ 5.00
Walleye Cake with Lemon Aioli	\$ 4.00
Wild Rice Cakes (vg, gf)	\$ 4.25

*CONTAINS NUTS

Dinner Beginnings

Select a Salad to accompany your Dinner Entrée

Fresh Fennel Salad* (vg, gf)

Mixed Greens, Shaved Fennel, Mandarin Oranges, Maple Glazed Walnuts, Cranberry-Orange Vinaigrette

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

Garden Crunch Salad (vg, gf)

Arugula, Red Leaf, Purple Cabbage, Carrots, Red Pepper, Cucumber, Radish, & Edamame, Asian Dressing



Northern Harvest Salad* (v, gf)

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

Ribbon Salad with

Orange Vinaigrette (vg, gf)

Spinach, Arugula, Shaved Carrot & Cucumber, Dried Cherries, Apricots, Banana Chips, Parmesan, and Orange Vinaigrette

*CONTAINS NUTS

Dinner Entrées - Duets

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

Bourbon Chicken & Sirloin **\$ 59.95**

Herb-Marinated Boneless Chicken Breast with our Bourbon Glaze, Herb Encrusted Petite Chateau Sirloin, Twice-Baked Au Gratin Potatoes, Roasted Rustic Vegetables

Black Garlic Chicken & Sirloin (gf) **\$ 57.95**

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 **\$ 63.95**

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

Crispy Shrimp Croquette & Short Rib **\$ 59.95**

Handmade Shrimp Croquette, Citrus-Asian Remoulade, Korean Glazed Short Rib, MN Fried Rice, Miso-Glazed Green Beans



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

Bourbon-Glazed Chicken **\$ 43.95**
Herb-Marinated Boneless Chicken Breast with our Bourbon Glaze, Twice-Baked Au Gratin Potato, Roasted Rustic Vegetables

Turmeric Chicken **\$ 38.95**
Grilled Marinated Boneless Chicken Breast, Romesco Sauce, Dutchess Potato, Roasted Rustic Vegetables

Chicken Wellington **\$ 39.95**
Stuffed Chicken Breast with Mushroom Duxelle, baked in Delicate Pastry, Four-Cheese Risotto, Broccoli, Peapods, Red Peppers, Carrots

Chicken Ballotine **\$ 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 **\$ 65.95**
Garlic-Peppercorn encrusted Chateau Sirloin Steak with au Poivre Sauce, Grilled Fresh Asparagus, Butternut Squash Risotto

Northwoods Walleye **\$ 57.95**
Crispy Breaded Walleye Fillet, Lemon & Fresh Tartar Sauce, Wild Rice Risotto, Fresh Seasonal Vegetables

Red Pepper & Mascarpone Chicken **\$ 41.95**
Breast of Chicken stuffed with Roasted Red Peppers & Mascarpone on Mascarpone Béchamel Sauce, Roasted Potato Medley, Sliced & Julienned Vegetables

Szechuan Peppercorn Salmon **\$ 64.95**
Fresh Salmon Fillet baked with a Peppercorn Crust & drizzled with Szechuan Sauce, Saffron Hollandaise, Citrus-Herb Arancini, Roasted Rustic Vegetables

Citrus Shrimp (gf) **\$ 52.95**
Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto, Fresh Seasonal Vegetable Blend

Classic Short Rib **\$ 66.95**
Braised Boneless Short Ribs, Sour Cream-Green Onion Mashed Potato, Roasted Rustic Vegetables

Mushroom-Dusted New York Strip Steak **\$ 78.95**
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 Assorted Petite Desserts - 100 guest minimum required
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:.....\$61.95

Three Entrées:.....\$65.95

Salad: Select One

Sun-Flower Salad

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

Fresh Fennel Salad

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

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

Entrée Choices:

Black Garlic Chicken Breast (gf)
Bourbon-Glazed Chicken Breast (gf)
Herbed Chicken with Bourbon-Peach Chutney (gf)
Chicken & Spinach Wellington
Turmeric Chicken Romesco (gf)
Crispy Breaded Walleye
Citrus Garlic Shrimp (gf)
Beef Pot Roast with Pan Gravy (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)
Twice-Baked Au Gratin
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
Sea-Salt Focaccia & Rosemary Focaccia

Dinner Endings

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

Passion Fruit-Vanilla

Cheesecake (v)

Passion Fruit-Vanilla Cheesecake,
 Graham Cracker Crust, Whipped Cream,
 Passion Fruit Sauce

Lemon-Rosemary Entremet (gf)

Layers of Chèvre-Cheesecake Mousse,
 Lemon Cream, Lemon-Rosemary Cake,
 Buttery Vanilla Streusel, Blackberry
 Sauce, Fresh Blackberries

Milk Chocolate Banana

Crunch Cake (v)

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

Strawberry-Basil

Entremet (gf)

Vanilla Cake, Strawberry Gelee,
 Strawberry-Basil Mousse,
 Toasted Strawberry-Vanilla
 Meringue, Strawberry Coulis

Mocha Entremet (v)

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

Chocolate Blackout Cake (vg, gf)

Layers of Fudgy Chocolate Cake,
 Dark Chocolate Ganache,
 Chocolate Crumbs, Raspberry Sauce,
 Fresh Raspberry



Petite Desserts (1.5 per person)

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



Vegan Deluxe Continental Breakfast

\$ 26.95 pp

(Minimum 25 guests)

Homemade Assorted Vegan Muffins & Scones, Seasonal Fresh Cut Fruit Display, Fresh-Brewed Dunn Brothers Coffee with Oat Milk, Chilled Orange Juice, & Hot Tea on request. 90-minute service, compostable disposable service wares

Served Vegan Breakfasts

China Service, Waitstaff Served Minimum 12 Guests Includes Fresh-Brewed Dunn Brothers Coffee™ with Oat Milk, Iced Water, Chilled Orange Juice, & Hot Tea on request.

Vegan Egg Souffle **\$ 32.95**

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 **\$ 32.95**

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

Minimum 12 unless denoted otherwise. Priced per item.

Vegan Breakfast Burrito \$ 13.95 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 \$ 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 Scrambled Eggs \$ 6.95 serving

Vegan Apple-Cinnamon Quinoa \$ 175.00 half pan
Creamy Vegan Quinoa blended with Apples, Almonds & Spice *(Minimum 25)*

Oatmeal (vegan) \$ 135.00 half pan
with Oat Milk, Raisins & and Brown Sugar *(Minimum 25)*

From Our Bakery

Vegan Muffins or Scones \$ 60.00 dozen
Vegan English Muffins with Whipped Margarine Cups \$ 52.00 dozen

Vegan Lunch & Dinners

China Service, Waitstaff Served

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

Vegan Salad Options:

Vegan Fresh Fennel Salad Mixed Greens, Shaved Fennel, Mandarin Oranges, Maple-Walnuts, Cran-Orange Vinaigrette

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

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

Vegan Meatballs & Marinara **\$ 38.95**

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

Vegan Black Bean Pot Pie **\$ 37.95**

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 **\$ 36.95**

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



Vegan Portabella Paprikash (gf) **\$ 43.95**

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 **\$ 40.95**

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

Vegan Wellington **\$ 43.95**

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) **\$ 44.95**

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

Vegan Desserts

Vegan Cookies <i>(Chocolate Chip, Oatmeal Raisin, & Snickerdoodle)</i>	\$ 48.00 per dozen
Vegan Brownies topped with Ganache	\$ 54.00 per dozen
Petite Vegan Bundt Cakes <i>(Chocolate, Lemon, Carrot, & Vanilla)</i>	\$ 5.95 each
Chocolate Blackout Cake (vg, gf)	\$ 7.50 each
Petite Vegan Olive Oil-Orange Cake	\$ 5.25 each
Petite Chocolate Blackout Cake	\$ 5.25 each
Fresh Fruit Compote, individual (vg, gf)	\$ 9.75 each



Vegan Coffee Service

Vegan Freshly Roasted Dunn Brothers Coffee™ or Decaf **\$ 98.00 per gallon**
 Includes 12oz Disposable Cups, Stir Sticks, Oat Milk, Sugar
 & Pure Leaf Stevia packets
For China Service, add \$ 10.00 per gallon