



Lunch Menu



LUNCH ENTRÉES

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

Italian Beef Meatloaf

\$ 36.95

Italian Herbs, Onions, Red Peppers, Parmesan,
Lean Ground Beef baked with a Red Wine-Herb Sauce,
Mascarpone Mashed Potatoes, Roasted Italian Vegetables

Juicy Lucy Wellington

\$ 34.95

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

Southern Chicken Croquettes

\$ 30.50

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

MN White BBQ-Herb Chicken (gf)

\$ 33.95

Rosemary and Thyme Marinated Chicken Breast (bone-in),
White BBQ, Garlic Roasted-Smashed Yukon Potatoes,
Roasted Brussel Sprout Medley

Black Garlic Chicken (gf)

\$ 33.95

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

Lemon Pepper Chicken (gf)

\$ 33.95

Grilled Lemon Pepper Chicken, Lemon Caper Sauce,
Garlic-Herb Mashed Potatoes, Green Beans, Julienned Carrots

Chicken Bella (gf)

\$ 34.95

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

Chicken Tandoori (gf)

\$ 36.95

Tandoori-Style Marinated Chicken Breast (bone-in),
Tzatziki Sauce, Moroccan Rice Pilaf, Pickled Vegetables

Apple Cranberry Chutney Chicken (gf) \$ 34.95

Herb Marinated Chicken Breast, Cranberry-Apple Chutney,
MN Wild Rice Risotto, Roasted Rustic Vegetable Blend

Southwestern Flank Steak (gf)

\$ 45.95

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

LUNCH

All prices subject to a 24% service charge and applicable taxes.

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gf:GLUTEN-FREE | v:VEGETARIAN | vg:VEGAN | df:DAIRYFREE



LUNCH BEGINNINGS

Choose one to accompany Lunch Entrée or Express Lunch 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

Caesar Salad

Romaine, Shredded Parmesan, Seasoned Croutons, Caesar Dressing

Sun-Flower Salad (vg, gf)

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

Minne-Salad (v, gf)

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

EXPRESS LUNCH

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

Chicken Pot Pie**

\$ 30.95

House-made Stew of Sautéed Chicken and Vegetables finished with Flaky Pastry Crust

Up North Hot Dish

\$ 30.95

Hot Dish with Sautéed Beef Tips, Wild Rice, Carrots, Celery, Onions, Mushrooms, topped with Cheddar Cheese, Crispy Tater Tots

Southwest Beef Pot Pie**

\$ 33.95

House-made Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn, Black Beans finished with Flaky Crust

Beef Ragu

\$ 32.95

Tender Braised Roast Beef, House Ragu Sauce (sautéed Tomato, Carrots, Celery, Onion, Herbs, Beef Consomme) over Cavatappi Pasta

** House Specialty

LUNCH ENTRÉE SALADS

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Freshly Baked Bread Basket, Dessert 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

\$ 46.95

Herb Encrusted Grilled Chicken Breast

\$ 35.95

Herb Encrusted Grilled Portabella (v)

\$ 35.95

Gaucho Asado Salad (gf, df)

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

Gaucho-Rubbed Grilled Sirloin

\$38.50

Asado Chicken

\$29.95

Gaucho-Rubbed Grilled Portabella (gf, vg)

\$29.95

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LUNCH ENDINGS

Remove served lunch dessert from your menu, less \$ 4.00 pp

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 Crust, Vanilla-Lavender Whipped Cream, White Chocolate Decoration

Chocolate Turtle Cake (gf, v, contains nuts)

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

Carrot Cake (gf, v)

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

LUNCH BUFFETS

Includes our Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Assorted Cookies (may contain nuts) and Bars
50 guest minimum required

Asian Fusion

\$ 41.95

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

Southwest Rice Bowl (gf)

\$ 38.95

Marinated Chicken, Seasoned Vegan Chorizo, Cilantro-Lime Rice, Black Beans, Sliced Jalapeños, Cheddar and 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 Amabl Cheese, Shredded Parmesan, Sunflower Seeds, Seasoned Croutons, Molasses-Balsamic Vinaigrette, Buttermilk Ranch Dressing, Assorted Breadsticks

Down South

\$ 40.95

Gaucho Asada 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, Homemade Parkerhouse Rolls

Little Italy

\$ 39.95

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

Up North Hot Dish (gf)

\$ 37.95

MinneSalad, Hot Dish Sautéed Beef Tips, Wild Rice, Carrots, Celery, Onions, Mushrooms, Topped with Cheddar Cheese and Crispy Tater Tots; Vegetarian Wild Rice Hot Dish Plant Based Ground Beef, Wild Rice, Carrots, Celery, Onions, Mushrooms; Vegan Wild Rice Cakes with Roasted Red Pepper Sauce, Roasted Brussel Sprout Medley, Homemade Dinner Rolls, Assorted Miniature Bundt Cakes (in place of Cookies and Bars)

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LUNCH DELI BUFFET

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Assorted Cookies (may contain nuts) and Bars

Craft Your Own Buffet \$ 34.95 per guest

100 guest minimum required

Gluten Free Buns Available for Pre-Order \$ 2.25 each

Choose Sandwich Style - Platter or Prepared:

Deli Platter:

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

Prepared Focaccia Sandwiches: **Select Two**

Roast Chicken Caesar, Roast Beef Cucumber-Herb Spread
Turkey-Pesto Provolone
Vegan Roasted Vegetable - *included for all events*

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, Red Pepper Hummus (v)
Tortilla Chips, Salsa (vg, gf)

Homemade Soups \$ 5.75 per serving

Wild Rice (v, gf, contains nuts)
Tomato-Basil (v, gf)
Garden Vegetable (vg, gf)

Chicken Noodle
Corn Chowder (v, gf)
Chicken Wild Rice (gf, contains nuts) add \$ 2.00

BOXED LUNCHES

Minimum order Eight per Variety, Four Variety Limit
Gluten Free Buns Available for Pre-Order at \$2.25 each

All in One \$ 28.95

Served on our house-made breads

Includes Dutch Crunch Potato Chips, Fresh Grapes, Chocolate Chip
Cookie, Canned Soda or Water (1 per person, 50% of each unless indicated)

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 and Deli Roasted Turkey, Lettuce, Italian Aioli,
Parmesan-Herb Focaccia

Smoked Turkey-Honey Dijon Wedge

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

Deli Roast Beef

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

Roasted Veggies Wedge (vg)

Roasted Vegetables, Hummus, Lettuce,
Rosemary Red Pepper Focaccia

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