



Kelber Catering



2026 MENU

Exclusively at the Minneapolis Convention Center



Breakfast Menu



CONTINENTAL BREAKFAST

90-Minute Service

25 guest minimum, additional charges may be implemented for fewer than 25 guests

Deluxe Continental (v)

\$27.50

Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Assorted Pastries, Breakfast Breads, Fresh Fruit Display

BREAKFAST IS SERVED

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

Cheesy Egg Soufflé

\$ 26.95

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

Morning Sunrise

\$ 27.95

Fontina-Chive Egg Scramble, Twice-baked Au Gratin Potatoes, Sautéed Kielbasa, Cinnamon Roll, Fruit Garnish

Tomato-Basil Egg Soufflé

\$ 27.95

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

Cinnamon-Apple Breakfast Bake

\$ 28.95

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

Biscuit & Gravy Egg Bake

\$ 27.95

Eggs, Chicken Sausage baked in a casserole with Buttermilk Biscuit pieces, topped with Cheddar Cheese, Country Gravy, Citrus Poppy Fruit Salad, Greek Yogurt Cup

BREAKFAST

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

Kelber is not a nut or gluten free facility. All menu items are nut free unless designated otherwise

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



BREAKFAST BUFFET

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

Classic \$ 34.95

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

Cinnamon Apple Breakfast Bake \$ 35.95

Ciabatta Bread, Roasted Apples, Cream, Sugar, Vanilla, Cinnamon, Nutmeg baked, Bourbon-Glazed Apple and Brown Sugar Streusel, Warm Maple Syrup, Scrambled Eggs, Bacon, Chicken-Apple Sausage, Fresh Fruit Display

Egg Soufflé \$ 34.95

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

Mill City Kitchen Breakfast \$ 35.95

Fontina and Chive Egg Scramble, Sweet Potato Pancakes with Orange-Honey Butter, Maple Syrup, Sautéed Kielbasa, Chicken Sausage Links, Assorted Pastries, Fresh Fruit Display

Breakfast Hash \$ 35.95

Breakfast Hash (Diced Potatoes, Bell Peppers, Onions, Fresh Chives, Sliced Kielbasa with Hollandaise), Fontina-Chive Scrambled Eggs, Fresh Fruit Display, Assorted Pastries

MORNING SWEETS

Want your sweets pre-packaged? Add \$ 4.00 dozen

Pastries (v)	\$ 64.00 dozen
Muffins (v)	\$ 64.00 dozen
Gluten Free Muffins (v, gf)	\$ 68.00 dozen
Breakfast Bread Slices (v)	\$ 48.00 dozen
Scones (v)	\$ 58.00 dozen
Gluten Free Scones (v, gf)	\$ 68.00 dozen
Bagels with Cream Cheese (v)	\$ 74.00 dozen
Butter Croissants (v)	\$ 66.00 dozen
Donuts (v)	\$ 50.00 dozen
House Made Granola Bars (gf, vg, contains nuts)	\$ 54.00 dozen

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BREAKFAST ENHANCEMENTS

Minimum 12 per flavor unless otherwise indicated

Smoked Salmon Lox Bagel Sandwich Chilled	\$ 14.50	Hard Boiled Egg (v, gf)	\$ 2.75
Breakfast Burrito	\$ 10.75	Fruit Yogurt (v, gf) 6 oz, individual	\$ 4.75
Scrambled Eggs, Chorizo Sausage, Cheeses, Tots in a Tortilla, Salsa		Greek Yogurt (v, gf) 3.5 – 4 oz, individual	\$ 4.75
Egg, Sausage, Cheese Sandwich	\$ 9.50	Fresh Berry Bruschetta (v) minimum 24	\$ 5.50
English Muffin, Biscuit, or Brioche		Whole Banana, Seasonal Apple (vg, gf)	\$ 3.75
Open-Face Ham, Egg, Cheese Melt (Vegetarian on request)	\$ 8.75		
Egg Souffles (gf)	\$ 9.25	Seasonal Fresh Cut Fruit (vg, gf)	\$ 465.00
Southwest, Tomato-Basil, or Cheese and Chive; minimum 24 per flavor		Serves approximately 50 guests	
Fontina Scrambled Eggs with Chives (v, gf) minimum 20	\$ 5.50	Traditional Cheese Platter (v, gf)	\$ 395.00
Cinnamon-Apple Breakfast Bake (v) individuals, minimum 24	\$ 8.95	Serves approximately 50 guests	
Blueberry-Maple Overnight Oats (v, gf) Chilled, minimum 25	\$ 6.50		
Oatmeal, Raisins, Brown Sugar (v, gf)	\$ 6.25		
minimum 25 guests			

BEVERAGES

Beverages by the gallon are served with Compostable Cups.

For China or Glassware, add \$ 10.00 per gallon.

A \$100.00 delivery fee will be added to orders less than \$150.00

Freshly Roasted Dunn Brothers™ Coffee	\$ 105.00 gallon	Spring Water, Chippewa™, 5 gallon*	\$ 130.00 each
Hot Tea (12 tea bags per gallon)	\$ 105.00 gallon	100 – 7oz compostable cups	
Hot Chocolate	\$ 105.00 gallon	*\$30.00 charge for water jug deposit, if not returned	
Hot Apple Cider fresh-pressed seasonally	\$ 105.00 gallon	Water dispenser rental, per event	\$ 130.00 each
100% Orange Juice	\$ 90.00 gallon	Infused Water	\$ 70.00 gallon
Lemonade	\$ 90.00 gallon	Lemon-Mint, Cucumber-Mint, Citrus, or Strawberry-Basil,	
Iced Tea	\$ 90.00 gallon	minimum 3 gallons per flavor	
Soft Drinks, Pepsi™ Products, 12oz can	\$ 5.25 each	Milk	\$ 49.00 gallon
Open Water, 12oz can	\$ 5.25 each	2% or skim, minimum 1 gallon	
Bubly, Sparkling Water, 12oz can	\$ 5.25 each	Vegan Milk	\$ 21.00 quart
Juice, Canned Orange, Apple or Cranberry, 7.2oz	\$ 5.50 each	Almond, Coconut, Oat, or Soy	
Aquafina™, 16oz Refillable Aluminum bottle	\$ 6.75 each		
Iced Water, 5 gallons	\$ 70.00 each		

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Breaks Menu



BREAK PACKAGES

Packages are priced per guest, 50 guest minimum unless indicated

Nacho Station (gf) **\$ 11.25**

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

Add Taco Beef or Chorizo Sausage \$ 5.00 additional per person

Chips & Dip (v, gf) **\$ 10.25**

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

The Energizer Break (contains nuts) **\$ 11.25**

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

Health Nut (v, gf, contains nuts) **\$ 14.75**

House Made Granola Bars, String Cheese, Carrot and Celery Sticks, Hummus, Mixed Nuts, Whole Bananas

Hummus Bar (vg) **\$ 10.75**

Our Roasted Red Pepper and White Bean Hummus, Fresh Carrot, Celery and Jicama Sticks, Cucumber Slices, House-Fried Pita Chips, minimum 100

Mid-Day Pick Me Up (contains nuts) **\$ 7.25**

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

Grab & Go Packaged Snacks (v, contains nuts) **\$ 13.25**

Assorted String Cheese, Planters™ Peanuts And Chocolate Trail Mix, Cheez-Its™

TRAIL MIX BARS

Traditional (v, contains nuts) **\$ 9.50 per person**

M&M's, Raisins, Cashews, Almonds, Peanuts, Mini Pretzels
minimum 25

Sweet & Salty (v, contains nuts) **\$ 8.50 per person**

Almonds, Peanuts, Reese's Pieces, M&M's, Raisins, Mini Pretzels
minimum 25

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SNACKS & SWEETS, BULK

Potato Chips (gf, vg)	\$ 23.00 per pound
Tortilla Chips (gf, vg)	\$ 23.00 per pound
Pretzels (v)	\$ 23.00 per pound
House-Fried Pita Chips (vg)	\$ 23.00 per pound
Salsa Rojas (gf, vg)	\$ 30.00 per quart
Nacho Cheese (v, gf)	\$ 32.00 per quart
French Onion Dip (v, gf)	\$ 33.00 per quart
Hummus	\$ 35.00 per quart
Traditional, Roasted Red Pepper, or White Bean (vg, gf)	
4 quart minimum per flavor	
Mixed Nuts (gf, v, contains nuts)	\$ 52.00 per pound
5 pound minimum	
Peanuts, Roasted (gf, v, contains nuts)	\$ 25.00 per pound
Cheddar Goldfish™ (v)	\$ 35.00 per pound
Trail Mix (gf, v, contains nuts)	\$ 34.00 per pound
Mini Candy Bars (v)	\$ 34.00 per pound
Assorted Ice Cream Novelties (v)	\$ 6.75 each

FRESHLY BAKED - PM SWEETS

House-made items are produced in our kitchens where
milk, wheat gluten, soy and nuts are used

Cookies (v, may contain nuts)	\$ 49.00 dozen
Monster Cookies (v, gf, contains nuts)	\$ 55.00 dozen
Brownies (gf, v) and Bars (v)	\$ 55.00 dozen
Vegan Brownies	\$ 56.00 dozen
Granola Bars (gf, vg)	\$ 54.00 dozen
Rice Crispy Bars (gf)	\$ 47.00 dozen
Cupcakes (v)	\$ 5.50 each
Petite Bundt Cakes (v)	\$ 6.25 each
Petite Desserts (v)	\$ 5.50 each

PACKAGED SNACKS

Individually packaged items

Chips:

Old Dutch™, Dutch Crunch Potato Chips	\$ 3.75
Plain, BBQ, Parmesan Garlic	
Rold Gold® Pretzels 2oz	\$ 3.75
Doritos® 1.75oz Nacho	\$ 3.75
Cool Ranch, Flamin' Hot Nacho	
Sunchips® 1.5oz	\$ 3.75
Multi-grain, Cheddar, Garden Salsa	
Lay's® Potato Chips 1.5oz	\$ 3.75
Plain, Sour Cream & Onion, BBQ	
Baked Lay's® 1.13oz	\$ 3.75
Plain or BBQ	
Tostitos® 3oz	\$ 4.25

Snacks:

Chex Mix® 1.75oz Traditional, Cheddar	\$ 3.75
Cheez-its™ 1.5oz	\$ 3.75
Garden of Eatin'™ 1.75oz	\$ 3.75
Planters'® Chocolate-Nut Trail Mix, 2oz (contains nuts)	\$ 4.75
Planters'® Salted Peanuts, 1.75oz (contains nuts)	\$ 4.25
Blue Diamond® Roasted Almonds, 1.5oz (contains nuts)	\$ 5.75

Granola Bars:

Nature Valley™ Sweet & Salty Peanut (contains nuts)	\$ 4.75 each
Nature Valley™ Chewy Trail 1.2oz (contains nuts)	\$ 4.75 each
Nature Valley™ Oat/Honey 1.5oz (may contain nuts)	\$ 4.75 each

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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

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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 (gf)

\$ 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 Rustic Breads

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 Rustic Breads

Up North Hot Dish

\$ 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 Pumpernickel 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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Wine & Bar 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** **\$38.95**

MINNESOTA GROWN WINE

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

\$46.95

Red

Winehaven™, Marquette

\$46.95

WINE LIST

White

Chalk Hill, Chardonnay, <i>Russian River</i>	\$51.95
Rutherford Ranch™, Chardonnay, <i>Napa</i>	\$57.95
Luna Nuda™, Pinot Grigio, <i>Italy</i>	\$40.95
Rainstorm™, Pinot Gris, <i>Willamette Valley</i>	\$51.95
Babich™, Black Label Sauvignon Blanc, <i>New Zealand</i>	\$45.95

Sparkling

Cristalino™, Brut, <i>Spain</i>	\$38.95
Luna Nuda™, Prosecco, <i>Italy</i>	\$44.95

Red

Earthquake™, Cabernet Sauvignon, <i>Lodi</i>	\$51.95
Benziger™, Cabernet Sauvignon, <i>CA</i>	\$48.95
Angels Ink™, Pinot Noir, <i>Monterey</i>	\$41.95
Unconditional™, Pinot Noir, <i>Willamette Valley</i>	\$53.95
Hess™ Select, Treo, Red Blend, <i>CA</i>	\$51.95

Pink

Domaine Bousquet™, Rosé, <i>Argentina</i>	\$41.95
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WINE & BAR

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

Import & Craft Beers

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

Domestic Beers

Michelob Golden Light®
Grain Belt Premium™

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

	Pricing*
Call Brand Mixed Drink	\$10.25
Call Brand Martini, Specialty Cocktail	\$12.75
Call Brand Redbull® Cocktail	\$13.75
Premium Brand Mixed Drink	\$11.25
Premium Brand Martini, Specialty Cocktail	\$13.75
Cordials: Bailey's Irish Cream™, Amaretto di Saronno™, Grand Marnier™, Kahlua™	\$11.25
Mill City Cellars™ Wine	\$9.50
Domestic Beer	\$8.75
Import & Craft Beer	\$10.25
Non-Alcoholic Beer	\$8.75
Soda, Water 12oz	\$5.25

*Host Bar: subject to service charge and applicable taxes

Cash Bar: subject to applicable taxes

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

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Reception Menu



RECEPTION PACKAGES

100 guest minimum required per package, unless otherwise noted

Chef Shane's Favorites (contains nuts) **\$ 15.25**

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 Corn Shells, Birria Stock for dipping) and Build-Your-Own Chicken Carnitas, Black Beans, Corn, Daikon Slaw, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions)

Slider Bar **\$ 17.95**

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

Gone Vegan (vg) **\$ 17.95**

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

Minnesota Made **\$ 17.50**

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

Greek Breads & Spreads (v) **\$ 12.95**

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

State Fair **\$ 16.95**

Mini Beef Corn Dogs, Ketchup, Mustard, Ellsworth Cheese Curds, Deep Fried Pickles, Mini Pork Chop on a Stick, House Made Petite Chocolate Chip Cookies

RECEPTION

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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: \$175.00 per Attendant, 2 Hour Service

Swedish Wild Rice Meatballs (gf) \$ 9.50

Swedish Beef and Wild Rice Meatballs (2), Duchess Potatoes,
Parsley Garnish (minimum 50 guests)

Crispy Cauliflower & 'Cheezy' Grits \$ 11.50

(vg, gf) Agave Sauce, Pickled Fresno Peppers

Pot Roast Corn Muffin \$ 10.95

Mashed Potatoes, Parsley (minimum 50 guests)

Creole Crabcake & Deviled Egg \$ 8.95

Crispy Creole Crabcake, Deviled Egg

BLT* \$ 9.95

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

COLD HORS D'OEUVRES

100 piece minimum per item unless otherwise specified.

** Items are appropriate for butler-passing

Platters serve approximately 50 guests unless otherwise noted

Antipasto Skewer** (v, gf)	\$ 4.50
Asparagus & Smoked Turkey Canapé** (gf)	\$ 4.25
Bacon & Tomato Jam Crostini**	\$ 6.00
Caramelized Onion, Apple & Brie Canapé** (v)	\$ 5.25
Chevre & Sweet Onion Jam Crostini with Fresh Thyme** (v)	\$ 4.00
Cranberry & Smoked Turkey Crostini**	\$ 4.25
Crunchy Deviled Egg (v, gf)	\$ 4.50
Roasted Shrimp Cocktail with Remoulade, Cocktail Sauce	\$ 5.75
Smoked Salmon Mousse & Fennel Canapé**	\$ 4.75
Spinach & Feta Tartlet** (v)	\$ 4.25
Sweet Potato & Chevre Crostini with Praline Bacon**	\$ 6.75
Turkey, Fig & Chevre Finger Sandwich**	\$ 5.50

Traditional Cheese Platter	\$ 395.00 each
Crackers, Fresh Fruit Garnish (v)	
Gourmet Cheese Platter Crackers, Sliced Baguette,	\$ 575.00 each
Fresh Fruit Garnish (v)	
Fresh Vegetable Crudités Platter with Spinach Dip	\$ 350.00 each
Hummus or Tzatziki upon request (v, gf)	
Roasted Vegetable Platter with Red Pepper	\$ 475.00 each
Hummus (vg, gf)	
Marinated Antipasto Platter with Italian Meats and	\$ 525.00 each
Cheeses, Baguette Toast (approximately 40 servings)	
Seasonal Fresh Cut Fruit Display,	\$ 465.00 each
Seasonal Fruit Variety (vg, gf)	
Top your own Bruschetta (v)	\$ 475.00 each
Tomato Bruschetta and Vegan Caprese, Baguette Toasts	

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FROM THE CHEF'S CARVING TABLE

*Carver required: \$175.00 per Carver (2 Hour Service)

Picanha* (gf) **\$ 21.95 per guest**
Marinated Picanha Beef with Chimichurri and Polenta Bites
(minimum 50 guests)

Slow-Roasted Beef Brisket* **\$17.95 per guest**
BBQ Sauces, Parkerhouse Rolls (minimum 50 guests)

Slow-Roasted Pastrami **\$19.95 per guest**
Kraut, Russian Dressing, Spicy Brown Mustard, Swiss Cheese,
House-made Rolls (minimum 50 guests)

Whole Roasted Turkey* **\$ 895.00 each**
Grey Poupon, Mayonnaise, Egg and Multigrain Rolls
(approximately 80-90 petite roll servings)

Whole Tenderloin of Beef* **Market Price**
Drunken Mushrooms, Horseradish Sauce, Parkerhouse Rolls
(approximately 23-30 servings)

HOT HORS D'OEUVRES

100 piece minimum per item unless otherwise specified

** items are appropriate for butler-passing

Arancini, Southwest Style with Sweet Chipotle Aioli** (v)	\$ 4.25
Bacon Cheeseburger Bites**	\$ 4.50
Bacon Wrapped Scallop** (gf)	\$ 7.25
Cheddar Bacon Pinwheel	\$ 6.00
Chorizo-Jalapeño Popper (gf)	\$ 3.75
Cream Cheese Wonton** (v)	\$ 4.25
Filo Tartlets** (50 piece minimum per flavor)	\$ 4.50
Cherry and Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v)	
Mac & Cheese Bites with Hot Honey Ranch Dip	\$ 4.00
Meatballs (50 piece minimum per flavor)	\$ 4.25
Italian Chicken in Marinara, Beef Swedish, Beef BBQ, Wild Rice Beef (gf)	
Pakora (vg, gf)	\$ 4.00
Parmesan-Artichoke Naan Bite** (v)	\$ 4.00
Pear, Brie & Almond in Filo Cup** (v, contains nuts)	\$ 4.75

Pork Birria Taco	\$ 7.25
Pork Belly Chicharrones** (gf)	\$ 7.25
with Korean Thai-Honey Sauce	
Skewers** (gf) (50 piece minimum per flavor)	\$ 7.25
Jamaican Jerk BBQ Chicken, Greek Chicken and Tzatziki, Buffalo Chicken, or Beef Tandoori	
Sliders (50 piece minimum per flavor)	\$ 6.50
Cheeseburger, Pulled Pork, or Buffalo Chicken	
Vegan Cheez-Beyond Slider	\$ 7.00
Sweet Potato-Pecan Tartlet** (v, contains nuts)	\$ 4.75
Vegetable Egg Rolls with Sweet & Sour Sauce (v)	\$ 5.25
(50 piece minimum)	
Walleye Cake** with Lemon Aioli	\$ 4.25
Wild Rice Cakes** (vg, gf) with Red Pepper Sauce	\$ 4.50

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Dinner Menu



DINNER ENTRÉES

Please choose a Dinner Beginning & Dinner Ending Selection to accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Freshly Baked Breadbasket

Bourbon-Glazed Chicken (gf) \$ 45.95

Herb-Marinated Boneless Chicken Breast, Bourbon Glaze, Twice-Baked Au Gratin Potato, Roasted Rustic Vegetables

Turmeric Chicken (gf) \$ 40.95

Grilled Marinated Boneless Chicken Breast, Romesco Sauce, Dutchess Potato, Roasted Rustic Vegetables

Chicken Wellington \$ 41.95

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

Chicken Ballotine \$ 40.95

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

Red Pepper & Mascarpone Chicken \$ 42.95

Chicken Breast stuffed with Roasted Red Peppers, Mascarpone on Mascarpone Béchamel Sauce, Roasted Potato Medley, Julienned Vegetables

Parmesan Sole \$ 43.95

Herb and Parmesan Breaded Fillet of Sole, Lemon Wedge, Roasted Tomato Risotto, Roasted Rustic Brussel Sprout Medley

Northwoods Walleye \$ 58.95

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

Szechuan Peppercorn Salmon \$ 64.95

Fresh Salmon Fillet baked with a Peppercorn Crust, Szechuan Sauce, Saffron Hollandaise, Citrus-Herb Arancini, Roasted Rustic Vegetables

Citrus Shrimp (gf) \$ 53.95

Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto, Fresh Seasonal Vegetable Blend

Sirloin au Poivre \$ 66.95

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

Classic Short Rib (gf) \$ 69.95

Braised Boneless Short Ribs, Sour Cream-Green Onion Mashed Potato, Roasted Rustic Vegetables

Tamarind Sirloin Flank Steak (gf) \$ 65.95

Tamarind, Tamari and Olive Oil-Marinated Sliced Flank Steak, Corn Elote Risotto, topped with Roasted Succotash

Mushroom-Dusted New York Strip Steak (gf) Market Price

Rosemary-Mushroom Dusted New York Strip, Drunken Mushrooms, White Cheddar and Chive Mashed Redskin Potatoes, Fresh Vegetable Trio

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DINNER BEGINNINGS

Select one to accompany a Dinner Entrée Selection

Fresh Fennel Salad (vg, gf, contains nuts)

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 Lettuce Greens, 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, contains nuts)

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

Ribbon Salad (v, gf)

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

DINNER ENTRÉES - DUETS

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

Bourbon Chicken & Sirloin (gf) **\$ 60.95**

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

Walleye Cake & Sirloin **\$ 65.50**

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

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

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

DINNER

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DINNER BUFFET

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea and a Dinner Ending Selection
100 guest minimum required

Two Entrées \$ 62.95 Three Entrées \$ 67.95

ENTRÉE CHOICES:

Black Garlic Chicken Breast (gf)
Bourbon-Glazed Chicken Breast (gf)
Chicken & Spinach Wellington
Turmeric Chicken Romesco (gf)
Apple-Cranberry Chutney Chicken (gf)
Vegetable Wellington (vg)
Vegan Steak (vg, gf)
Crispy Breaded Walleye
Citrus Garlic Shrimp (gf)
Beef Pot Roast with Pan Gravy (gf)
Sautéed Beef Tenderloin Tips (gf)
with Bearnaise and Horseradish Sauces
Sliced Flank Steak* (gf)
with Woodland Mushroom Sauce (gf)
Beef Ragu with Cavatappi Pasta

*Chef carving attendant required at \$175 per carver

VEGETABLES: **Select One**

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

SALAD: **Select One**

Sun-Flower Salad
Romaine, Baby Lettuce Greens, 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, contains nuts)

Minne-Salad

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

STARCH: **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 (gf)
Wild Rice Pilaf (v)
Butternut Squash Risotto (v, gf)
Jasmine Garden Rice Pilaf (v, gf)
Fontina and Pea Risotto (v, gf)

BREAD BASKET: **Select One**

Parkerhouse Rolls
Focaccia Slices (vg)
Rustic Breads (vg)

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DINNER ENDINGS

Select one to accompany your dinner entrée or buffet

Passion Fruit-Vanilla Cheesecake (v)

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

Strawberry-Basil Entremet (gf)

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

White Chocolate Lemon Lavender Cake

Rich Lemon Cake, White Chocolate-Lavender Mousse, Lemon Curd, White Chocolate Ganache, Raspberry Coulis

Tuxedo Cake (gf)

Layers of Devil's Food Cake, Chocolate and Coffee Mousses, and Brownie, Chocolate Ganache and Chocolate Sauce

Citrus Olive Oil Cake (vg, gf)

Orange-Olive Oil Cake layered with Citrus Cream, Vanilla Streusel, Candied Orange Peel, Blood Orange Coulis

Chocolate Blackout Cake (vg, gf)

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

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Vegan Menu



DELUXE CONTINENTAL BREAKFAST

12 guest minimum, 90-minute service, compostable service wares

Vegan Deluxe Continental **\$ 27.95 pp**

Homemade Assorted Vegan Muffins and Scones, Seasonal Fresh Cut Fruit Display, Fresh-Brewed Dunn Brothers Coffee™, Oat Milk, Chilled Orange Juice, Hot Tea on request

VEGAN BREAKFAST ALA CARTÉ

12 guest minimum unless noted

Vegan Breakfast Burrito **\$ 14.95 each**

JustEgg, Plant-Based Chorizo, Vegan Cheddar, Flour Tortilla, Salsa

Vegan Breakfast Sandwich **\$ 9.95 each**

JustEgg, Plant-Based Sausage, Vegan Cheese, English Muffin

Vegan Denver Souffle (gf) **\$ 8.95 each**

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

Vegan Spinach-Mushroom Strada **\$ 8.95 each**

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

Vegan Scrambled Eggs (gf) **\$ 6.95 serving**

Vegan Apple-Cinnamon Quinoa (gf) **\$ 185.00 half pan**

(contains nuts) Creamy Vegan Quinoa blended with Apples, Almonds, Spices, Minimum 25 guests

Oatmeal (gf, vegan) **\$ 145.00 half pan**

with Oat Milk, Raisins, Brown Sugar, Minimum 25 guests

More Ala Carte items on Page 3

VEGAN

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SERVED VEGAN BREAKFASTS

China Service, Waitstaff Served, Minimum 12 Guests

Includes Fresh-Brewed Dunn Brothers Coffee™, Oat Milk, Chilled Orange Juice, Hot Tea on request

Vegan Egg Soufflé

\$ 33.50

Eggless Denver Soufflé, 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

\$ 33.50

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

VEGAN LUNCH & DINNERS

China Service, Waitstaff Served

Includes Salad Starter, Freshly Roasted Dunn Brothers Coffee™, Hot Tea on request, Dessert

Vegan Fresh Fennel Salad (gf, contains nuts)

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

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 Champagne Dressing

Vegan Meatballs & Marinara

\$ 39.95

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

Vegan Black Bean Pot Pie

\$ 38.95

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

Vegan Meatloaf

\$ 37.95

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

Vegan Portabella Paprikash

\$ 44.95

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

Vegan Cauliflower Croquettes

\$ 41.95

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

Vegan Wellington

\$ 44.95

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

Vegan Steak

\$ 45.95

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

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ALA CARTE VEGAN

Vegan Muffins or Scones	\$ 64.00 per dozen
Vegan English Muffins with Whipped Margarine Cups	\$ 55.00 per dozen
Vegan Cookies Chocolate Chip, Oatmeal Raisin, & Snickerdoodle	\$ 49.00 per dozen
Vegan Brownie	\$ 56.00 per dozen
Vegan Bundt Cakes, Petite Chocolate, Lemon, Carrot, & Vanilla	\$ 6.25 each
Chocolate Black-out Cake (vg, gf)	\$ 7.75 each
Petite Vegan Olive Oil-Orange Cake, or Petite Chocolate Black-out Cake	\$ 5.50 each
Fresh Fruit Compote, individual (vg, gf)	\$ 9.95 each

Minimum 1 dozen or 12 each where applicable on the baked goods

VEGAN COFFEE SERVICE

Freshly Roasted Dunn Brothers™ **\$105.00 gallon**
Coffee or Decaf

Includes 12oz Disposable Cups, Stir Sticks, Oat Milk, Sugar,
Pure Leaf Stevia packets

For China Service add \$ 10.00 gallon, \$ 5.00 pumper pot

Vegan Freshly Roasted **\$ 60.00 pump pot**
Dunn Brothers™ Coffee or Decaf

Includes 72oz of Coffee, Oat Milk, Sweeteners,
Disposable service ware

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