



# Kelber Catering

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## 2026 MENU

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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	Seasonal Fresh Cut Fruit (vg, gf)	\$ 465.00
Egg Souffles (gf)	\$ 9.25	Serves approximately 50 guests	
Southwest, Tomato-Basil, or Cheese and Chive; minimum 24 per flavor		Traditional Cheese Platter (v, gf)	\$ 395.00
Fontina Scrambled Eggs with Chives (v, gf) minimum 20	\$ 5.50	Serves approximately 50 guests	
Cinnamon-Apple Breakfast Bake (v) individuals, minimum 24	\$ 8.95		
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	
LaCroix 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
Gardettos™ 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 Amablu 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)	Chicken Noodle
Tomato-Basil (v, gf)	Corn Chowder (v, gf)
Garden Vegetable (vg, gf)	Chicken Wild Rice (gf, contains nuts) add \$ 2.00

## BOXED LUNCHES

Minimum order Eight per Variety, Four Variety Limit

Multiple Entrée Fees applied when selecting more than 2 varieties

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 Pumpkinseed 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

### Red

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

### Sparkling

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

### Pink

Domaine Bousquet™, Rosé, <i>Argentina</i>	\$41.95
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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*

	<b>Pricing*</b>
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

### WINE & BAR

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

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



# 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

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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

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

Platters serve approximately 50 guests unless otherwise noted

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

<b>Arancini, Southwest Style</b> with Sweet Chipotle Aioli** (v)	<b>\$ 4.25</b>	<b>Pork Birria Taco</b>	<b>\$ 7.25</b>
<b>Bacon Cheeseburger Bites**</b>	<b>\$ 4.50</b>	<b>Pork Belly Chicharrones**</b> (gf)	<b>\$ 7.25</b>
<b>Bacon Wrapped Scallop**</b> (gf)	<b>\$ 7.25</b>	with Korean Thai-Honey Sauce	
<b>Cheddar Bacon Pinwheel</b>	<b>\$ 6.00</b>	<b>Skewers**</b> (gf) (50 piece minimum per flavor)	<b>\$ 7.25</b>
<b>Chorizo-Jalapeño Popper</b> (gf)	<b>\$ 3.75</b>	Jamaican Jerk BBQ Chicken, Greek Chicken and Tzatziki,	
<b>Cream Cheese Wonton**</b> (v)	<b>\$ 4.25</b>	Buffalo Chicken, or Beef Tandoori	
<b>Filo Tartlets**</b> (50 piece minimum per flavor)	<b>\$ 4.50</b>	<b>Sliders</b> (50 piece minimum per flavor)	<b>\$ 6.50</b>
Cherry and Brie (v), Sundried Tomato-Chicken,		Cheeseburger, Pulled Pork, or Buffalo Chicken	
Caramelized Onion (v)		<b>Vegan Cheez-Beyond Slider</b>	<b>\$ 7.00</b>
<b>Mac &amp; Cheese Bites</b> with Hot Honey Ranch Dip	<b>\$ 4.00</b>	<b>Sweet Potato-Pecan Tartlet**</b> (v, contains nuts)	<b>\$ 4.75</b>
<b>Meatballs</b> (50 piece minimum per flavor)	<b>\$ 4.25</b>	<b>Vegetable Egg Rolls</b> with Sweet & Sour Sauce (v)	<b>\$ 5.25</b>
Italian Chicken in Marinara, Beef Swedish, Beef BBQ,		(50 piece minimum)	
Wild Rice Beef (gf)		<b>Walleye Cake**</b> with Lemon Aioli	<b>\$ 4.25</b>
<b>Pakora</b> (vg, gf)	<b>\$ 4.00</b>	<b>Wild Rice Cakes**</b> (vg, gf) with Red Pepper Sauce	<b>\$ 4.50</b>
<b>Parmesan-Artichoke Naan Bite**</b> (v)	<b>\$ 4.00</b>		
<b>Pear, Brie &amp; Almond in Filo Cup**</b> (v, contains nuts)	<b>\$ 4.75</b>		

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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-Marinaded 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

## DINNER

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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,  
Juliened 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

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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

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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 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

**\$ 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, Sauteed 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, Sauteed Mushrooms, Roasted Rustic Vegetables and Potatoes, Vegan Bread, Margarine

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## ALA CARTE VEGAN

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

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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