

SAINT PAUL RIVERCENTRE

The Saint Paul RiverCentre is consistently ranked among the Twin Cities' most distinguished and unique venues to offer a distinctive setting for corporate meetings and events, memorable celebrations, extravagant galas and elegant wedding receptions. Conveniently located in the heart of the arts and entertainment district of downtown Saint Paul, Saint Paul RiverCentre is within walking distance to such premier and historic destinations such as the Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, 317 on Rice Park Event Center, and Xcel Energy Center. All of this and more makes the Saint Paul RiverCentre an unmatched opportunity to combine a convention or trade show with a wide variety of quality entertainment experiences.

At Morrissey Hospitality, we are more than just a caterer, we are your hospitality partner. Having developed a specialty for planning and executing premier events, we understand the importance of providing an amazing experience for you and your guests. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come! Food is our passion but detail is our obsession. See for yourself why so many companies, foundations, and associations trust Morrissey Hospitality with their important events.

GENERAL INFORMATION & POLICIES

The Space

The cornerstone of Saint Paul RiverCentre is flexibility. Offering more than 100,000 square feet of flexible exhibition space, a 27,000 square foot grand ballroom and fifteen distinctive meeting rooms from 886 to 1,364 square feet, spaces can be easily configured to accommodate varied sizes of events from a meeting for a dozen associates to a gala for thousands. Picturesque views of the Mississippi River, contemporary décor, and an amazing, three-story exhibit hall rotunda helps to create a welcoming and beautiful landscape perfect for any size event.

Sustainability

Saint Paul RiverCentre has been recognized as a national leader in sustainability and is one of the only venues in the world to possess three specific sustainability certifications: LEED Gold, Green Globes, and EIC Gold. Focusing on six main topics: waste, energy, water, environmental procurement, air quality, and staff & community engagement, Saint Paul RiverCentre continually looks for ways to reduce the environmental impact of their operations. As a part of our commitment to sustainability, all events are 100% powered by Windsourse renewable electricity. To learn more about our efforts and how your event can contribute, contact your Catering Sales Manager or visit our dedicated sustainability site at www.rivercentre.org/sustainability.

Food with a Conscience

Our dedication to doing things right carries through to offering sustainable catering at your event. We can create menus using food that is sourced locally and grown or raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm-to-table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

Menu Selection

Our menus offer a vast selection of food and beverage options at a wide range of price points. You can select your favorite menu from the varied options or, if you have something specific in mind, your Catering Sales Manager along with our Executive Chef will be happy to tailor a menu to your preferences.

Special Dietary Accommodations

Morrissey Hospitality is committed to helping clients meet their dietary needs. We are able to accommodate a variety of special dietary requests, including vegan, vegetarian, gluten free, dairy free and nut and/or peanut free. Halal and Kosher meal options can also be arranged. Please notify your Catering Sales Manager no later than two weeks in advance of your event for Halal or Kosher meal options and pricing. All other special dietary requests may be provided with the final guarantees.

Pricing

Prices are quoted in advance of the event but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty days. All prices are subject to a 25% service charge and applicable sales tax. When requesting a multiple-entrée selection, a multiple-entrée fee of \$2.50 per person will apply. We request that the same accompaniments be selected for all entrées.

Confirmation of Event/Deposit

To confirm the event, a non-refundable deposit of 100% of estimated charges is required with the signed catering contract and catering event orders twenty-one days prior to your event in order for services to occur.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the contract holder will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund will be issued within thirty business days. To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event. No billing will be processed to the credit card on file unless authorized or final payment is not received within ten days of being invoiced.

All checks for food and beverage are to be made payable to MHC Culinary Group, LLC. Morrissey Hospitality accepts Mastercard, Visa, Discover and American Express for up to a maximum of five thousand dollars (\$5,000.00) per event. The above policies may not be modified without the written consent of an Executive Officer of Morrissey Hospitality.



GENERAL INFORMATION & POLICIES

Guarantees

To ensure proper planning and execution of the event, the client is required to guarantee the number of attendees. The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. The client assumes the responsibility to establish guaranteed attendance. Any change in the guaranteed number of guests is also the responsibility of the client. Guarantee changes must be communicated in writing and must meet the time constraints specified below. In the event time constraints are not met, charges will be based on the original estimated attendance on the catering event orders.

It is necessary that the guaranteed number of guests be confirmed by 10:00 a.m., five business days prior to your event. For example, an event scheduled on a Monday must be confirmed by 10:00 a.m. the preceding Monday. Morrissey Hospitality will allow for numbers greater than the guarantee by preparing seating, place settings and meals for 3% over the guaranteed attendance to a maximum of thirty. The 3% overage will be a vegetarian selection. When requesting additional seating above and beyond Morrissey Hospitality's standard for meal functions, an over-set fee of \$2.50 will apply for each additional seat provided and a fee of \$7.50 will apply for each additional place setting provided.

Special Events

Functions of 2,000 guests or more are considered "special events". These events require customized menus due to the logistical planning involved, as well as additional labor and equipment needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and equipment rental charges. Please contact your Catering Sales Manager for more information.

Catering Event Orders

In order to ensure the availability of all items, be sure that your signed catering event orders are received by the catering office twenty-one days prior to the event date.

Water Service

Your Catering Sales Manager would be pleased to coordinate all water service needs for your speakers, staff and attendees based on the fee schedule outlined in the menu.

Coat Check

Morrissey Hospitality offers coat check services. One attendant per 100 guests will be provided for a fee of \$40.00 per hour, per attendant. A four-hour minimum is required. In addition, a fee of \$2.00 per item checked will apply. This \$2.00 fee may be paid in cash by the attendee or hosted by the client.

Catering Service

Due to staffing requirements, the following charges and minimums apply to all catering services. Catering services will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed \$480.00 per three hour period. If sales are not reached, a labor fee of \$240.00 will be applied for each period the minimum is not met.

Bar Service

Catering bar services will be provided for a fee of \$60 per hour, per bartender for the duration the bar is scheduled to be open.

For cash bar service, one bartender will be scheduled for every 125 guests. For host bar service, one bartender will be scheduled for every 75 guests. If requested, additional bartenders can be provided for a fee of \$60 per hour, per bartender, per three hour minimum period.

Last Call for Alcohol

Bar service will conclude at least fifteen minutes prior to the building vacate time contracted with last call occurring at least thirty minutes prior to the bar closing.

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption without approval from an Executive Officer of Morrissey Hospitality. For select events, donated wine and champagne will be permitted provided the following criteria are met:

- Written requests shall be submitted to the Catering Department thirty days prior to the event stating the selection, quantity, and delivery date.
- If approved, a corkage fee of \$25.00 per bottle (750ml) will be charged for all wine and champagne brought on the premises. Corkage fees are subject to the 25% service charge and applicable sales tax.
- All donated product that will be served at the event must be invoiced by the donating vendor to Morrissey Hospitality. The invoice must come with a \$0.00 balance due to Morrissey Hospitality.
- No donated product will be accepted without a proper invoice.
- No product will be returned or removed from the premises at the conclusion of the event.

Minnesota State Law states: Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. Morrissey Hospitality reserves the right to refuse service to anyone at any time.



GENERAL INFORMATION & POLICIES

Off Premise Service

A transportation fee and a per person set-up fee will apply to all full service off premise catering events. Food & beverage minimums apply to all off-premise catering events based on the type and scope of the event.

Exclusivity

Morrissey Hospitality retains the exclusive right to provide and control the sale of all food and beverage catering services requested for the Saint Paul RiverCentre.

Health and Insurance Regulations

The Minnesota Department of Health does not allow the removal of food from the premise once it has been prepared, served, displayed, or held for service.

Liability

Morrissey Hospitality does not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility whether prior to, during, or following the event.

Sampling and Serving of Food and Non-Alcoholic Beverage

Saint Paul RiverCentre retains the exclusive right to provide, control, and retail all food and beverage services throughout the facility for events including catering, concessions, novelties, the sale of alcoholic and non-alcoholic beverages and retain any revenues. The exclusive rights may be waived in case of trade/exhibit shows or conventions that are of a food and or beverage nature and are not open to the general public. Waivers must be made by Saint Paul RiverCentre in advance of the show.

Exhibitors may only exhibit merchandise which they normally serve or produce in the ordinary course of their business and may only distribute such quantities that are reasonable in regards to the purpose of promoting the merchandise. Food service exhibitors may distribute food sampling in the contracted areas only and must not be competitive with the food and beverage services offered for sale by the facility's food and beverage providers. All sampling must be approved in advance by Morrissey Hospitality.

Exhibitors and show managers are not permitted to bring food, beverage and or alcoholic beverages for use in their hospitality or backstage areas.

If exhibitors require food to be cooked or heated at one of their exhibits, they must contact the Catering Department for arrangements. No one is to use the kitchen or any of the service areas without direct approval and involvement of Morrissey Hospitality.

Any exhibitors giving away and/or selling food and beverage products must have a permit and all appropriate fees on file with the Minnesota Department of Health. Exhibitors will also be fully responsible for any and all liabilities that may result from the consumption of their products and not Morrissey Hospitality, the Saint Paul RiverCentre nor the City of Saint Paul.

About Morrissey Hospitality

Morrissey Hospitality is committed to providing restaurant quality dining experiences that enliven the senses, anticipate the unexpressed service needs of our guests, and accentuate any event regardless of size or location. Discover why Morrissey Hospitality is looked to by some of the most notable organizations in the Twin Cities.

Morrissey Hospitality

6 West 5th Street, Suite 400, Saint Paul, MN 55102 (651) 221-0815 morrisseyhospitality.com

Saint Paul RiverCentre

175 West Kellogg Boulevard, St. Paul, MN 55102 (651) 265-4800 rivercentre.org

The Saint Paul Hotel

350 Market Street, Saint Paul, MN 55102 (651) 292-9292 saintpaulhotel.com

LaQuinta Inn & Suites by Wyndham

700 Bielenberg Dr. Woodbury, MN 55125 (855) 680-3239 wyndhamhotels.com

Tattersall Distilling River Falls

1777 Paulsen Rd, River Falls, WI 54022 (534) 248-8300 tattersalldistilling.com

Bunker Hills Golf Club & Event Center

12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763) 951-7276 bunkerhillsgolf.com

Kendall's Tavern & Chophouse

12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763) 755-1234 kendallstc.com

The St. Paul Grill

350 Market Street, St. Paul, MN 55102 (651) 224-7455 stpaulgrill.com

Momento

360 St. Peter Street, Saint Paul, MN 55102 (651) 223-7000 momento-stp.com

Stockyards Tavern & Chophouse

456 Concord Exchange S. So. St. Paul, MN 55075 (651) 350-7743 stockyardstc.com

Tria Restaurant, Bar & Event Center

5959 Centerville Road, North Oaks, MN 55127 (651) 426-9222 triarrestaurant.com

Admiral D's Waterfront Tavern

4424 Lake Ave S, White Bear Lake, MN 55110 (651) 426-3444 admiralstwbl.com

The Freight House

305 Water Street S, Stillwater, MN 55082 (651) 439-5718 thefreighthouse.com

Seventh Street Truck Park

214 7th St W, Saint Paul, MN 55102 (651) 340-8431 truckparkusa.com

New Bohemia

222 7th St W, Saint Paul, MN 55102 (651) 330-8267 newbohemiausa.com

Headwaters Cafe

175 West Kellogg Boulevard, St. Paul, MN 55102 (651) 726-8402 rivercentre.org



A LA CARTE

Coffee

Freshly Roasted Coffee or Decaffeinated Coffee	84	gallon
One gallon serves approx. 16 cups, one pot serves approx. 8 cups	42	pot
Flavored Coffee Syrups	50	set up
<i>(hazelnut, caramel, vanilla, and sugar-free vanilla)</i>		
Specialty Coffee Accompaniments	125	set up
<i>(vanilla sugar, white and dark chocolate shavings, fresh whipped cream, and mint chocolate stir sticks)</i>		

Hot Beverages

Herbal Tea	84	gallon
One gallon serves approx. 16 cups, one pot serves approx. 8 cups	42	pot
Hot Apple Cider	64	gallon
Hot Chocolate	64	gallon

Cold Beverages

Soft Drinks or Dasani Bottled Water	4.5	each
Sparkling Water	4.5	each
Bottled Fruit Juice	5.5	each
Chilled Bottled Milk	5.5	each
Lemonade, Fruit Punch, or Iced Tea	64	gallon
	32	pitcher
Orange, Apple, or Cranberry Juice	80	gallon
	40	pitcher

Infused Water

Fresh Ice Water with Cucumber, Lemon, and Mint	38	gallon
Fresh Ice Water with Raspberry, Lime, and Basil	38	gallon
Fresh Ice Water with Watermelon, Blueberry, and Basil	38	gallon
Fresh Ice Water with Orange, Strawberry, and Mint	38	gallon

Water Service

Classroom Water Service with Hard Candies	2	each*
<i>*(Per seat, per four-hour period)</i>		
Speaker and Head Table Water Service	20	each*
<i>*(Per location, per session)</i>		
Water Cooler Service (Setup and 5 gallons)	125	each*
Water Cooler Service Refresh (5 gallons)	75	each

Breakfast Eggs

Hard-Boiled Eggs	3.5	each
Three Cheese Omelet	8	each
Diced Ham and Cheese Omelet	8	each
Breakfast Sandwiches	8	each

A LA CARTE

Breakfast Pastries

MH Specialty Granola Bars	45	dozen
Breakfast Breads	45	dozen
Scones	45	dozen
Danish Pastries	45	dozen
Raised Donuts	48	dozen
Bagels with cream cheese, honey walnut cream cheese, and peanut butter	48	dozen
Muffins	48	dozen
Filled Croissants	51	dozen
Maple Bacon Donuts	51	dozen
Udi's Individually Wrapped Muffins - Gluten Free	75	dozen

Sweet Treats

Cookies	45	dozen
Chocolate-dipped Cookies	48	dozen
Brownie Trio	48	dozen
Gourmet Rice Crispy Treats	48	dozen
Dessert Bars	51	dozen
Savory Mini Cupcakes	51	dozen
Sweet Cupcakes	51	dozen
Chocolate Dipped Strawberries	51	dozen
Fruit Kebabs	51	dozen
Kind Bars - Gluten Free	75	dozen

Snacks

(Individually Portioned Snacks)

Whole Fresh Fruit	3	each
Freshly Popped Popcorn (Individual Cup)	4	each
Bags of Potato Chips	4	each
Full Size Candy Bars	4	each
Popcorn Mix (Individual Cup)	5	each
Ice Cream Treats	5	each
Individual Yogurt Parfaits mixed berry, mango, or white peach	7	each
Overnight Oats mixed berry, apple, or white peach	7	each
Soft Salted Pretzels with yellow and whole grain mustards	7	each
Snack Mix	7	each
Maple Bourbon Almond Nut Mix	7	each
Five Star Nut Mix	8	each

(Serves 25)

Potato Chip Trio	112.5	each
Kettle Chips and Dips	112.5	each
Root Vegetable Chips and Dips	150	each
Tortilla Chips and Dips	150	each
Fresh Fruit Platter	150	each
Fresh Crudite Platter	150	each
Meat and Cheese Platter	162.5	each
Petite Sandwiches	187.5	each

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



BREAKFAST CONTINENTAL

Limited to 3 hours of service and priced per person.

Iron Range

Assorted mini muffins and breakfast bread
Platters of seasonal fruit
Chilled orange, apple, and cranberry juices
Freshly roasted coffee, decaffeinated coffee, and hot herbal teas 21

Early Bird

Assorted raised donuts
Assorted mini Danish pastries
Platters of seasonal fruit
Chilled orange, apple, and cranberry juices
Freshly roasted coffee, decaffeinated coffee, and hot herbal teas 21

Northwoods

Assorted freshly baked mini scones
Assorted bagels with cream cheese, honey walnut cream cheese,
and peanut butter
Platters of seasonal fruit
Chilled orange, apple, and cranberry juices
Freshly roasted coffee, decaffeinated coffee, and hot herbal teas 23

Healthy Start

Build your own oatmeal or yogurt parfait
Toppings include: sliced almonds, mixed berries, granola, dried cranberries,
maple syrup, cinnamon-sugar, cream, and almond milk
Platters of seasonal fruit
Chilled orange, apple, and cranberry juices
Freshly roasted coffee, decaffeinated coffee, and hot herbal teas 24

CONTINENTAL ENHANCEMENTS

Add an enhancement to your continental breakfast. Continental breakfast enhancements are limited to 90 minutes of service and priced per person.

Yogurt Parfait

Low-fat vanilla and plain yogurts with your choice of ingredients to include:
granola, toasted almonds and coconut, dried cranberries, fresh mixed berries,
and diced mangoes 8

Oatmeal

Steel cut oatmeal with your choice of ingredients to include:
brown sugar, cinnamon, raisins, dried cranberries, fresh mixed berries,
milk, and cream 8

Biscuits and Gravy

Buttermilk biscuits with mushroom sage gravy 8

Scrambled Eggs

Choice of:

- Scrambled eggs with spinach, tomatoes, and feta cheese 8
- Scrambled eggs with breakfast sausage, sauteed onions, and cheddar cheese 8
- Scrambled eggs with turkey sausage, green onions, and smoked Gouda 8

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AFTERNOON PACKAGE BREAK SERVICE

Limited to 60 minutes of service and priced per person.

Trail Mix

Create your own blend of trail mix from a selection of ingredients.

Options include: pretzel sticks, dried cranberries, plain M &M's,
roasted peanuts, yogurt-covered raisins, and Chex Mix

Assorted soft drinks and Dasani bottled water

Freshly roasted coffee and decaffeinated coffee 13

Showtime

Individual cups of movie style buttered popcorn

Candy favorites to include: Twix, Skittles, Snickers, and
Reese's Peanut Butter Cups

Assorted soft drinks and Dasani bottled water

Freshly roasted coffee and decaffeinated coffee 13

Ice Cream Sundae

Vanilla bean and chocolate ice cream

Toppings to include: warm-chocolate and caramel sauces, rainbow sprinkles,
Oreo cookie crumbles, graham cracker crumble, crushed peanuts,
maraschino cherries, and fresh whipped cream

Assorted soft drinks and Dasani bottled water

Freshly roasted coffee and decaffeinated coffee 13

Cookies and Brownies

A variety of freshly baked chocolate chip, salted caramel white chocolate,
lemon blueberry, and oatmeal cranberry cookies

Raspberry swirl, peanut butter chocolate, and
pecan white chocolate chunk brownies

Assorted soft drinks, Dasani bottled water, and ice cold milk

Freshly roasted coffee and decaffeinated coffee 14

Chocolate Pick Me Up

Chocolate chip cookies

Chocolate hazelnut mousse cups

Rice crispy treats half dipped in dark chocolate with white chocolate drizzle

Assorted soft drinks and Dasani bottled water

Freshly roasted coffee and decaffeinated coffee 14

Day Break

Meltaway, chocolate raspberry, lemon, and pecan chocolate chunk bars

Assorted individual ice-cream treats to include:

drumsticks, ice cream sandwiches, and chocolate-dipped ice-cream bars

Assorted soft drinks and Dasani bottled water

Freshly roasted coffee and decaffeinated coffee 14

Crudite

Create your own cup of crudite.

Choice of dip to include: roasted red pepper hummus, spinach dip,
or ranch dressing.

Top with assorted vegetables to include: carrots, red peppers, celery sticks,
radishes, cauliflower, jicama, snow peas, and broccoli.

Assorted soft drinks, Dasani bottled water, lemonade, and iced tea 15

(Minimum order of 50 required)

Power Hour

Five Star nut mix

Fresh crudite platter

Meat and cheese platter

Assorted soft drinks and Dasani bottled water

Freshly roasted coffee and decaffeinated coffee 17

Walking Taco

Individual bags of nacho cheese flavored tortilla chips

Toppings to include: taco-seasoned ground beef, jalapeño cheese sauce,
shredded lettuce, pico de gallo, sour cream, guacamole, and salsa

Assorted soft drinks, Dasani bottled water, lemonade, and iced tea 17

Tailgater

Mini hot dogs with ketchup, yellow mustard, relish, and chopped onions

Cheese curds with ranch dressing

Soft salted pretzels with jalapeño cheese sauce and whole grain mustard

Assorted soft drinks and Dasani bottled water 19

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EXCEPTIONAL. EVERY TIME.

BREAKFAST PLATED SELECTIONS

Includes assorted freshly baked breakfast breads, regular and decaffeinated coffees, hot herbal teas, ice water, and orange juice.
Add fresh fruit cup for 4 per person.

Caramel Apple French Toast

Golden egg-battered brioche with cinnamon sugar, caramelized apples, candied pecans, and maple syrup
Served with your choice of thick-sliced applewood smoked bacon, sausage links, or ham steak 27

Morning Scramble

Fluffy scrambled eggs with Wisconsin cheddar cheese
Served with seasoned hash brown potatoes and your choice of:
thick-sliced applewood smoked bacon, sausage links, or ham steak 27

Classic Egg Bake

Eggs baked with breakfast sausage crumbles and cheddar cheese.
Served with seasoned hash brown potatoes 28

Smoked Sirloin and Eggs

Smoked sirloin with scrambled eggs, smoked Gouda, and fresh herbs
Served with seasoned hash brown potatoes 29

BREAKFAST BUFFET SELECTIONS

Includes assorted freshly baked breakfast breads, platters of seasonal fruit, choice of seasoned hash brown potatoes or roasted red potatoes, regular and decaffeinated coffees, hot herbal teas, ice water, and orange juice.

Buffets limited to two hours of service and a minimum of 25 guests.

Farmer's Breakfast

Scrambled eggs with fresh chives
Applewood smoked bacon and sausage links 30

Sunrise

Scrambled eggs with fresh chives
Biscuits and mushroom sage gravy
Applewood smoked bacon and sausage links 31

Early Riser

Scrambled eggs with fresh chives
Waffles with mixed berry compote and maple syrup
Applewood smoked bacon and sausage links 32

Great Start

Scrambled eggs with fresh chives
Caramel apple french toast with candied pecans and maple syrup
Applewood smoked bacon and sausage links 32

Chef Attended Enhancements

*Chef required - \$180.00 per chef, one chef recommended for every 50 guests.

*Chicken & Waffles Station

Popcorn chicken and waffles, with choice of toppings to include: sausage gravy, hot honey, bourbon maple syrup, strawberry syrup, and brussel sprout kale slaw 9

*Omelet Station

Made to order omelets
Choice of ingredients to include: applewood smoked bacon, breakfast sausage crumbles, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar cheese, and American cheese 9

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BOXED MEALS

All boxed meals include a freshly baked cookie or MH specialty granola bar, Dasani bottled water, appropriate condiments, and serveware. Please limit selections to two offerings plus a vegetarian offering. Add a banana, apple or orange for 1 each.

Salads

All salads served with grilled focaccia.

Chicken or Garbanzo Chop

Mixed greens and hearts of romaine, diced tomatoes, red onions, and blue cheese - served with avocado ranch dressing
Choice of grilled chicken and chopped bacon or roasted garbanzo beans 26

Mediterranean Quinoa

Fresh greens, tomatoes, peppers, kalamata olives, feta cheese, and quinoa tossed in a Greek vinaigrette 26

Cranberry Chicken

Mixed greens and spinach with grilled chicken, strawberries, blue cheese crumbles, dried cranberries, and walnuts - served with balsamic vinaigrette 26

Chicken and Roasted Red Beet

Spinach with grilled chicken, roasted red beets, goat cheese, and candied almonds - served with tarragon shallot vinaigrette 26

Harvest

Chopped spinach and romaine lettuce, couscous, roasted butternut squash, yellow onion, red pepper, goat cheese, and dried cranberries, finished with maple vinaigrette 26

Wraps and Sandwiches

Wraps and sandwiches include a bag of chips.

Italian Chop Wrap

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, and shredded romaine lettuce with white balsamic dressing in an herb wrap 26

Buffalo Chicken Wrap

Breaded chicken, cheddar cheese, romaine, and celery tossed in blue cheese dressing and hot sauce in a sun-dried tomato wrap 26

Black Forest Ham and Swiss Wrap

Black forest ham, Swiss cheese, tomatoes, and romaine with rosemary aioli in a spinach wrap 26

Southwestern Chicken Wrap

BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo, and shredded lettuce with BBQ ranch mayo in a jalapeño-cheddar wrap 26

Turkey Club Wrap

Smoked turkey, applewood smoked bacon, havarti cheese, lettuce, and tomatoes with spicy, smoked tomato aioli in an herb wrap 26

Roasted Turkey, Havarti and Green Apple Wrap

Roasted turkey, havarti cheese, dried cranberries, green apple, and spinach with cranberry mayo in an herb wrap 26

Brined Chicken and Black Garlic Aioli Sandwich

Brined roasted chicken, havarti cheese, mixed greens, and tomatoes with black garlic aioli on a ciabatta roll 26

Rosemary Chicken Salad Sandwich

Shredded chicken, pecans, dried cranberries, apples, shallots, and rosemary, with mayonnaise and leaf lettuce on a freshly baked croissant 26

Gouda Chicken Sandwich

Grilled chicken, smoked Gouda, charred red onion, and arugula with honey BBQ aioli on a kaiser roll 26

Black Forest Ham Sandwich

Black forest ham, Swiss cheese, leaf lettuce, and pickle planks with dijonaise on marble rye 26

Chicken Caprese Sandwich

Grilled chicken, mozzarella cheese, roma tomatoes, spinach, and Boursin cheese with basil pesto and a balsamic drizzle on a ciabatta roll 26

Turkey, Brie, and Apple Sandwich

Roast turkey, brie cheese, sliced granny smith apples, and spinach with honey mustard dressing on a freshly baked croissant 26

Roast Beef and Blue Cheese Sandwich

Roast beef, blue cheese, caramelized onions, and romaine with garlic mayo and balsamic drizzle on herb foccacia 26

California Turkey Sandwich

Smoked turkey, avocado relish, and leaf lettuce with garlic mayo on a ciabatta roll 26

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

LUNCHEON SALADS & WRAPS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea, and ice water.

Add one of our great salads to your luncheon for just 4 per person.

Salads

Served with baskets of gourmet rolls with whipped butter.

Chicken or Garbanzo Chop

Mixed greens and hearts of romaine, diced tomatoes, red onions, and blue cheese, served with avocado ranch dressing

Choice of grilled chicken and chopped bacon or roasted garbanzo beans 27

Mediterranean Quinoa

Fresh greens, tomatoes, peppers, kalamata olives, feta cheese, and quinoa tossed with Greek vinaigrette 27

Asian Chicken

Mixed greens, marinated grilled chicken, Asian vegetables, and vermicelli noodles, served with sesame soy vinaigrette 27

Cranberry Chicken

Mixed greens and spinach with grilled chicken, strawberries, blue cheese crumbles, dried cranberries, and walnuts, served with balsamic vinaigrette 27

Chicken and Roasted Red Beet

Spinach with grilled chicken, roasted red beets, goat cheese, and candied almonds, served with tarragon shallot vinaigrette 27

Harvest

Chopped spinach and romaine lettuce, couscous, roasted butternut squash, yellow onion, red pepper, goat cheese, and dried cranberries, finished with maple vinaigrette 27

Wraps

Served with Chef's choice of side salad and a fresh kosher pickle.

Mediterranean Quinoa

Fresh greens, tomatoes, peppers, olives, feta cheese, and quinoa with Greek vinaigrette in a spinach wrap 27

Italian Chop

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, and shredded romaine lettuce with a white balsamic dressing in an herb wrap 27

Buffalo Chicken

Breaded chicken, cheddar cheese, romaine, and celery tossed in blue cheese dressing and hot sauce in a sun-dried tomato wrap 27

Roasted Turkey, Havarti and Green Apple

Roasted turkey, havarti cheese, dried cranberries, green apple, and spinach with cranberry-lemon aioli in an herb wrap 27

Southwestern Chicken

BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo, and shredded lettuce with smoky BBQ ranch mayo in a jalapeño-cheddar wrap 27

Roast Beef and Blue Cheese

Roast beef, blue cheese, caramelized onions, and romaine with garlic mayo and balsamic glaze in a sun-dried tomato wrap 27

Black Forest Ham and Swiss

Black forest ham, Swiss cheese, tomatoes, and romaine with rosemary aioli in a spinach wrap 27

Turkey Club

Smoked turkey, thick-sliced applewood smoked bacon, havarti cheese, shredded lettuce, and tomatoes with spicy smoked tomato aioli in an herb wrap 27

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LUNCHEON SANDWICHES AND HOT CLASSICS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea, and ice water.

Add one of our great salads to your luncheon for just 4 per person.

Cold Sandwiches

Served with Chef's choice of side salad and a fresh kosher pickle.

Brined Chicken and Black Garlic Aioli

Brined roasted chicken, havarti cheese, mixed greens, tomatoes, with black garlic aioli on a ciabatta roll 27

Rosemary Chicken Salad

Shredded chicken, pecans, dried cranberries, apples, shallots, and rosemary with leaf lettuce on a freshly baked croissant 27

Black Forest Ham

Black forest ham, Swiss cheese, leaf lettuce, and pickle planks with dijonaise on marble rye 27

Gouda Chicken

Grilled chicken, smoked Gouda, charred red onion, and arugula with honey BBQ aioli on a kaiser roll 27

Chicken Caprese

Grilled chicken, mozzarella cheese, roma tomatoes, spinach, and Boursin cheese with basil pesto and a balsamic drizzle on a ciabatta roll 27

California Turkey

Smoked turkey, leaf lettuce, and avocado relish with garlic mayo on a ciabatta roll 27

Hot Classics

Panini

Choice of one and served with seasoned JoJo potatoes 29

- Creamy spinach and artichoke with mozzarella cheese
- Reuben with Swiss cheese and 1000 island dressing
- Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli
- Black forest ham and Swiss cheese with honey mustard

Hot Classics

Served with a basket of fresh bread.

Country Fried Chicken

Breaded chicken with spicy sausage gravy, garlic mashed red potatoes, and Chef's selected vegetables 29

Hot Turkey

Sliced turkey with creamy mashed potatoes, herb stuffing, turkey gravy, and cranberry relish 29

Lasagna

Italian sausage and ground beef with ricotta and mozzarella cheeses, layered in pasta sheets and baked in a rich tomato sauce 29

Midwest Meatloaf

Meatloaf served with a mushroom and caramelized onion demi, creamy mashed potatoes, and Chef's selected vegetables 29

Chicken Penne

Marinated grilled chicken served over penne pasta with grape tomatoes, asparagus, mushrooms, and roasted garlic cream sauce 29

Indian Butter Chicken

Diced chicken breast marinated in Indian butter sauce, served over Basmati rice with Chef's selected vegetables 30

Mushroom or Beef Stroganoff

Your choice of sliced Portobello mushroom or beef served over egg noodles in a rich and creamy mushroom sauce, served with Chef's selected vegetables 30

Chicken Parmesan

Breaded chicken topped with marinara sauce and an Italian cheese blend, served with penne pasta and Chef's selected vegetables 30

Beef and Broccoli

Thinly sliced sirloin of beef and broccoli in sweet soy sauce over Jasmine rice 30

Pot Roast

Braised beef pot roast served with creamy mashed potatoes, a rich mushroom gravy, and Chef's selected vegetables 30

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LUNCH STARTERS

Salads

Luncheon entrées include your choice of one salad.

Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots, and croutons, served with balsamic vinaigrette

Caesar

Romaine lettuce, shaved parmesan, and croutons, finished with Caesar dressing

BLT

Romaine lettuce, applewood smoked bacon, grape tomatoes, and cheddar cheese, served with smoked tomato buttermilk dressing

Classic Wedge

Artisan iceberg lettuce wedge, crumbled blue cheese, tomatoes, and applewood smoked bacon, served with ranch dressing

Greek

Chopped romaine lettuce, red pepper, cucumber, roma tomatoes, chickpeas, feta cheese, and kalamata olives, served with Greek vinaigrette

Italian Chop

Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone, and parmesan, finished with white balsamic vinaigrette

Harvest Chop

Chopped spinach and romaine lettuce, roasted butternut squash, yellow onion, red pepper, goat cheese, and dried cranberries, finished with maple vinaigrette

Spinach and Strawberry

Spinach with strawberries, shaved red onions, feta cheese, and candied walnuts, served with yogurt poppyseed dressing

Apple and Dried Cherries

Mixed greens with apple, dried cherries, and scallions, finished with apple cider vinaigrette

Fresh Corn and Tomato

Mixed greens topped with fresh corn, grape tomatoes, and Monterey Jack cheese, served with herb buttermilk dressing

Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa and candied walnuts, finished with tarragon shallot vinaigrette

Signature Soups

Available at an additional cost per person.

White Bean and Kale 1

Tomato Basil 1

Minnesota Chicken Wild Rice 1

Loaded Potato Soup with Bacon Jam 1

New England Clam Chowder 2

Chipotle Butternut Squash 2

Lobster Bisque 4

Signature Salads

Available at an additional cost per person.

Citrus Goat Cheese

Shaved fennel, citrus goat cheese, candied grapefruit, and balsamic glazed strawberries, finished with balsamic reduction 2

Watermelon Cucumber

Micro greens, mint marinated watermelon slices, basil marinated cucumber slices, torched tomatoes, and feta crumble, finished with tomato balsamic reduction 2

Caprese

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun-dried tomato pesto 2

Grilled Vegetable

Mixed greens topped with grilled summer squash, asparagus, bell peppers, roma tomatoes, and mozzarella pearls, finished with balsamic vinaigrette 2

Spinach and Poached Pear

Baby spinach, poached pear, crumbled blue cheese, and candied pecans, served with hazelnut vinaigrette 2

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LUNCHEON ENTRÉES

Includes fresh gourmet rolls with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea, and ice water. Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter, for 2 per person.

Chicken Tagine

Moroccan-spiced, seared chicken with mango and apple chutney 31

Lemon Parsley Chicken

Sautéed chicken with lemon and parsley sauce 31

Gruyère Chicken

Seared chicken with classic soubise sauce with Gruyère cheese 31

Pistachio Pesto Chicken

Grilled chicken with house made pistachio and basil pesto 33

Chicken Piccata

Sautéed chicken with lemon butter caper sauce 33

Mediterranean Chicken

Seared chicken with artichoke hearts, sun-dried tomatoes, feta cheese, and spinach with lemon-parsley cream 33

Caprese Chicken

Grilled chicken topped with fresh mozzarella, tomatoes, and basil with lemon-basil cream 33

Sage Rubbed Pork Tenderloin

Grilled, sage-rubbed pork tenderloin with apple, maple, and pecan demi-glace 33

House Smoked Sirloin

Hand carved tender smoked sirloin with our signature bourbon sauce 34

Bistro Steak

6 ounce bistro steak, grilled medium rare with roasted garlic herb demi-glace 36

Grilled Salmon

Grilled salmon fillet with choice of sauce: apricot-soy glaze, grain mustard cream, or chive lemon beurre blanc 36

Cracker Crusted Walleye

Cracker-crusted walleye fillet with lemon beurre blanc 37

Burgundy Braised Short Rib

Burgundy braised boneless beef short rib with Chef's selected sauce 37

Bistro Steak Combinations

4 ounce bistro steak, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

Chicken Tagine

Moroccan-spiced, seared chicken with mango and apple chutney 39

Lemon Parsley Chicken

Sautéed chicken served with lemon-parsley sauce 39

Gruyère Chicken

Seared chicken with classic soubise sauce with Gruyère cheese 39

Chicken Piccata

Sautéed chicken with lemon butter caper sauce 41

Grilled Salmon

Grilled fillet of salmon with dill beurre blanc 44

Cracker Crusted Walleye

Cracker-crusted walleye fillet with lemon beurre blanc 45

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LUNCHEON DESSERT SELECTIONS

Chocolate Pot de Crème

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry 7

Salted Caramel Cheesecake

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, and candied walnuts 7

Individual Apple Pie

Chopped cinnamon-sugared apples topped with flaky homemade pie crust, garnished with white mousse and a caramel drizzle 7

Flourless Chocolate Torte

Flourless chocolate torte topped with white chocolate mousse, garnished with a fresh raspberry and raspberry coulis 7

Carrot Cake

A rich carrot cake with walnuts, pineapple, and cream cheese frosting, garnished with caramel sauce and whipped cream 7

Apple Cranberry Martini

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry 7

Salty Caramel Panna Cotta Martini

Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse 7

Mixed Berry Cheesecake Martini

Mix of strawberry, blueberry, and raspberry layered with creamy cheesecake filling, topped with white chocolate mousse, graham cracker crumble, and white chocolate shavings 8

Chocolate Lavender Martini

Chocolate cake with lavender blueberry cream, garnished with blueberries, blackberries, and fresh lavender 9

Blueberry Lemon Martini

Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, lemon zest, and fresh blueberry 9

FAMILY STYLE DESSERT PLATTERS

(Family Style Dessert Platters serve 8-10)

Cookies

Assorted freshly baked cookies to include: chocolate chip, lemon blueberry, salted caramel pretzel, and English toffee crunch, sprinkled with plain M&M's 50

Chocolate Dipped Cookies

Chocolate-dipped cookies to include: chocolate chip dipped in dark chocolate, lemon blueberry dipped in white chocolate, and English toffee crunch dipped in milk chocolate, sprinkled with plain M&M's 55

Rice Crispy Treats

Assorted gourmet rice crispy treats to include: original recipe, original recipe half-dipped in dark chocolate with white chocolate drizzle, and peanut butter treats with milk chocolate chunks, sprinkled with plain M&M's 55

Mini Tartlets

Assorted tartlets to include: lemon meringue, chocolate hazelnut, pecan, and salted caramel chocolate 55

Dessert Shooters

Assorted dessert shooters to include your selection of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, s'mores, mixed berry cheesecake, or crème brûlée 65

Dessert Bars

Assorted dessert bars to include: meltaway, chocolate raspberry, lemon, and pecan chocolate chunk 65

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LUNCHEON BUFFETS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea, and ice water. Minimum of 25 guests. Limited to two hours of service. Add one of our great soups to your luncheon buffet selection for an additional charge.

Downtown Deli

Kettle style chips with spinach dip, potato salad, and fresh fruit salad
Smoked turkey with havarti cheese and cranberry lemon aioli on torta bread
Black forest ham with Swiss cheese and rosemary aioli on marble rye
Italian vegetable sandwich with roasted red pepper spread
Chef's selection of assorted freshly baked cookies 32

Wrap It Up

Kettle style chips with spinach dip, California pasta salad, and fresh fruit salad
Assorted wraps to include: Smoked turkey club, Southwestern, and Mediterranean quinoa
Chef's selection of assorted freshly baked brownies 32

The Market Deli

Kettle style chips with onion dip, Asian noodle salad, and fresh fruit salad
Platter to include: roasted turkey, black forest ham, and roasted Italian vegetables, served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, dijon mustard, red pepper hummus, freshly baked rolls and sandwich breads,
Chef's selection of assorted dessert bars 34

Panini

Caprese salad, Caesar salad, and fresh fruit salad,
Creamy spinach and artichoke with mozzarella cheese
Reuben with Swiss cheese with 1000 island dressing,
Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli
Chef's selection of assorted dessert bars 34

Fiesta

Garden salad with ranch, black bean roasted corn salad, and fresh fruit salad
Tri-color corn tortilla chips with tomato salsa, black beans, and Spanish rice
Southwestern chicken, sirloin strips, and sautéed onions and peppers,
Served with guacamole, sour cream, pico de gallo, cheddar cheese, jalapeños, flour tortillas, and cinnamon sugar cookies 36

Mediterranean Green & Grain

Pita chips, mixed greens, spinach, tri-color couscous
Cucumber, shredded carrots, red onion, olive tapenade, feta cheese
Sliced lemon oregano chicken and roasted garbanzo beans
Lemon herb vinaigrette, roasted red pepper hummus, baba ganoush
Lemon cupcake 37
Add grilled lemon oregano shrimp 3

Asian Green & Grain

Wonton chips, mixed greens, Napa cabbage, brown rice
Grilled bok choy, grilled mushrooms, caramelized onions, roasted corn
Teriyaki chicken and fried orange hoisin tofu
Yum Yum sauce, smoked tomato aioli, chili lime vinaigrette
Coconut almond cupcakes 37
Add teriyaki beef 3

Twin Cities BBQ

Potato salad, coleslaw, fresh fruit salad, cheddar polenta and homestyle baked beans
Rosemary chicken salad, BBQ pulled pork, and Jack Daniel's pulled sirloin
Served with assorted mini buns
Chef's selection of assorted pies 38

Backyard Grill

BLT salad, honey mustard pasta salad, fresh fruit salad, homestyle baked beans, and seasoned wedge fries
Grilled chicken, Burgers with sautéed mushrooms and onions, Impossible burgers
Served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, ketchup, yellow mustard, smoky BBQ sauce, and freshly baked buns
Chef's selection of assorted dessert bars 40

Texas BBQ

Cornbread muffins with honey butter
Brussels sprout and kale coleslaw, spinach and strawberry salad, watermelon
Mac and cheese and chipotle-roasted potatoes
BBQ seasoned grilled chicken, sirloin, and pulled jackfruit
Blueberry and tangy BBQ sauces
Chef's selection of assorted pies 40

Kellogg Boulevard

Gourmet rolls with whipped butter, spinach and strawberry salad,
Cucumber and tomato salad, and fresh fruit salad
Fresh seasonal vegetables and roasted potatoes
Grilled chicken breast with mushroom and herb jus lie
Sliced sirloin with shallot port wine demi
Chef's selection of assorted desserts 43

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DINNER STARTERS

Salads

Dinner entrées include your choice of one salad.

Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots, and croutons, served with balsamic vinaigrette

Caesar

Romaine lettuce, shaved parmesan, and croutons, finished with Caesar dressing

BLT

Romaine lettuce, applewood smoked bacon, grape tomatoes, and cheddar cheese, served with smoked tomato buttermilk dressing

Classic Wedge

Iceberg lettuce wedge, crumbled blue cheese, applewood smoked bacon, and tomatoes, served with ranch dressing

Greek

Chopped romaine lettuce, red pepper, cucumber, roma tomatoes, chickpeas, feta cheese, and kalamata olives, served with Greek vinaigrette

Italian Chop

Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette

Harvest Chop

Chopped spinach, romaine lettuce, roasted butternut squash, red onion, red pepper, goat cheese, and dried cranberries, finished with maple vinaigrette

Spinach and Strawberry

Spinach with strawberries, shaved red onions, feta cheese, and candied walnuts, served with yogurt poppyseed dressing

Apple and Dried Cherries

Mixed greens with apple, dried cherries, and scallions, finished with apple cider vinaigrette

Fresh Corn and Tomato

Mixed greens topped with fresh corn, grape tomatoes, and Monterey Jack cheese, served with herb buttermilk dressing

Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa, and candied walnuts, finished with tarragon shallot vinaigrette

Signature Soups

Available at an additional cost per person.

White Bean and Kale 1

Tomato Basil 1

Minnesota Chicken Wild Rice 1

Loaded Potato Soup with Bacon Jam 1

New England Clam Chowder 2

Chipotle Butternut Squash 2

Lobster Bisque 4

Signature Salads

Available at an additional cost per person.

Citrus Goat Cheese

Shaved fennel, citrus goat cheese, candied grapefruit, and balsamic glazed strawberries, finished with balsamic reduction 2

Watermelon Cucumber

Micro greens, mint marinated watermelon cubes, basil marinated cucumber cubes, torched tomatoes, and feta crumble, finished with tomato balsamic reduction 2

Caprese

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun-dried tomato pesto 2

Grilled Vegetable

Mixed greens topped with grilled summer squash, asparagus, bell peppers, roma tomatoes, and mozzarella pearls, finished with balsamic vinaigrette 2

Spinach and Poached Pear

Baby spinach, poached pear, crumbled blue cheese, and candied pecans, served with hazelnut vinaigrette 2

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DINNER ENTRÉES

Includes fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas, and ice water.

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter, for 2 per person.

Lemon Parsley Chicken

Sautéed chicken breast served with lemon and parsley sauce 37

Chicken Marsala

Herb seared chicken breast with a mushroom and marsala wine sauce 37

Gruyère Chicken

Seared chicken with classic soubise sauce with Gruyère cheese 37

Pistachio Pesto Chicken

Grilled chicken with house made pistachio and basil pesto 39

Champagne Chicken

Marinated grilled chicken breast with champagne cream 39

Sun Dried Tomato Chicken

Sautéed chicken breast topped with pesto and sun-dried tomato cream 39

Chicken Piccata

Sautéed chicken breast with lemon butter caper sauce 39

Mediterranean Chicken

Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese, and spinach with lemon-parsley cream 39

Sage Rubbed Pork Tenderloin

Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glaze 39

House Smoked Sirloin

Hand carved tender smoked sirloin with our signature bourbon sauce 41

Grilled Salmon

Grilled salmon fillet with choice of sauce: apricot-soy glaze, grain mustard cream, or chive lemon beurre blanc 41

Savory Braised Beef Pot Roast

Braised beef pot roast with rich mushroom gravy 42

Cracker Crusted Walleye

Cracker-crusted walleye fillet with lemon beurre blanc 47

Burgundy Braised Short Rib

Burgundy braised, boneless beef short rib 49

Herb Crusted Prime Rib

12 ounce roasted prime rib of beef served with sage au jus and creamy horseradish sauce 53

Halibut

Pan seared fillet of halibut with citrus butter sauce 53

Filet Mignon

6 ounce center-cut filet mignon, grilled medium rare with choice of maitre d'hotel butter, bordelaise, or bearnaise sauce 55

Filet Mignon

8 ounce center-cut filet mignon, grilled medium rare with choice of maitre d'hotel butter, bordelaise, or bearnaise sauce 65

Sugar Seared Sea Bass

Chilean sea bass fillet served with tequilla-lime beurre blanc 65

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DINNER MIXED GRILL

Includes fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas, and ice water.

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter, for 2 per person.

Short Rib

4 ounce burgundy braised, boneless short ribs with Chef's selected sauce accompanied by one of the following selections:

Lemon Parsley Chicken

Sautéed chicken served with lemon and parsley sauce 50

Gruyère Chicken

Gruyère cheese over seared chicken with classic soubise sauce 50

Chicken Marsala

Herb seared chicken with a mushroom and marsala wine sauce 50

Chicken Piccata

Sautéed chicken with lemon butter caper sauce 52

Champagne Chicken

Marinated grilled chicken with champagne cream 52

Mediterranean Chicken

Seared chicken with artichoke hearts, sun-dried tomatoes, feta cheese, and spinach, with lemon-parsley cream 52

Pistachio Pesto Chicken

Grilled chicken with house made pistachio and basil pesto 52

Jumbo Shrimp

Three jumbo shrimp with garlic chive beurre blanc 54

Grilled Salmon

Grilled salmon fillet with whole grain mustard cream 54

Cracker Crusted Walleye

Cracker-crusted walleye fillet with lemon beurre blanc 56

Halibut

Fillet of halibut with citrus cream sauce 60

Filet Mignon

4 ounce center-cut, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

Lemon Parsley Chicken

Sautéed chicken served with lemon and parsley sauce 60

Gruyère Chicken

Gruyère cheese over seared chicken with classic soubise sauce 60

Chicken Marsala

Herb seared chicken with a mushroom and marsala wine sauce 60

Chicken Piccata

Sautéed chicken with lemon butter caper sauce 62

Champagne Chicken

Marinated grilled chicken with champagne cream 62

Mediterranean Chicken

Seared chicken with artichoke hearts, sun-dried tomatoes, feta cheese, and spinach with lemon-parsley cream 62

Pistachio Pesto Chicken

Grilled chicken with house made pistachio and basil pesto 62

Jumbo Shrimp

Three jumbo shrimp with garlic chive beurre blanc 64

Grilled Salmon

Grilled salmon fillet with whole grain mustard cream 64

Cracker Crusted Walleye

Cracker-crusted walleye fillet with lemon beurre blanc 66

Halibut

Fillet of halibut with citrus cream sauce 70

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VEGETARIAN ENTRÉES

Price equivalent to the lowest priced regular entrée served.

* Indicates Vegan Entrée Selection

Eggplant Parmesan

Grilled eggplant layered with a three cheese blend, squash, fresh spinach, and marinara

Indian "Butter" Tofu*

Tofu and vegetables with coconut cream and non-dairy butter sauce served on a bed of basmati rice

Saffron Balsamic Grilled Vegetables*

Marinated and grilled bell peppers, asparagus, zucchini, yellow squash, yellow onion, roma tomatoes, and portobello mushrooms served on a bed of saffron risotto and drizzled with balsamic syrup

Stuffed Portobello Mushroom

Goat cheese stuffed portobello mushroom with seasonal vegetables, served over brown rice pilaf

Stuffed Pepper*

Roasted bell pepper filled with lentils, sun-dried tomatoes and spinach, served over saffron risotto and finished with sun-dried tomato coulis

Acorn Squash*

Acorn squash stuffed with lentils, almonds, scallions, and dried cherries, drizzled with non-dairy maple cream, served on a bed of brown rice pilaf

Butternut Squash Ravioli

Butternut squash ravioli with roasted garlic sage cream, dried cranberries, scallions, and toasted pepitas

Mushroom Tart

Wild mushroom and goat cheese tart finished with red wine gastrique and topped with mixed greens tossed in lemon oil

Portobello Wellington

Grilled portobello mushroom stuffed with vegetable duxelle, wrapped in a puff pastry and baked to a golden brown, served over roasted garlic cream sauce and garnished with blistered tomatoes

Southwest Hot Dish*

Brown rice and black beans tossed with roasted corn, tomatoes, and cilantro, drizzled with chili vinaigrette and topped with crunchy corn tortilla strips

Lentil and Beet Purse

Black lentils, red beets, and goat cheese in a puff pastry purse on wild rice pilaf

Curry Lentil and Beet Wellington

Coconut lentil, curry spiced, sliced roasted beets, onions, zucchini, and yellow squash in puff pastry, served over coconut curry cream sauce and garnished with blistered tomatoes

Butternut Squash and Sorghum Risotto*

Roasted butternut squash, arborio rice, roasted sorghum, and non-dairy cream, topped with kale salad with roasted red peppers and lemon oil

Mushroom Stroganoff

Sliced Portobello mushroom served over egg noodles in a rich and creamy sauce, served with Chef's selected vegetables

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DINNER DESSERT SELECTIONS

Individual Sweet Endings

Crème Brûlée

A classic, topped with caramelized sugar and fresh berries 7

Chocolate Pot de Crème

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry 7

Salted Caramel Cheesecake

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts 7

Ultimate Chocolate Cake

Chocolate cake baked with a fudge bottom, layered with light chocolate mousse and served with raspberry coulis 8

Fruit Tart

Lemon custard topped with Chef's selected fruit, glazed with apricot jam, garnished with white chocolate mousse, raspberry coulis, and assorted berries 9

Mango or Raspberry Bombe

Mango or raspberry mousse, garnished with seasonal fruit, white chocolate mousse, and white chocolate shavings 9

Signature Dessert Martinis

Salty Caramel Panna Cotta

Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse 7

Chocolate Orange

Chocolate pot de crème and orange panna cotta, garnished with fresh whipped cream, candied pistachios, and a candied orange peel 7

Apple Cranberry

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry 7

Tiramisu

Layers of espresso and Kahlua-soaked ladyfingers with creamy vanilla mascarpone, dusted with cocoa and garnished with ladyfingers 8

Mixed Berry Cheesecake

Mix of strawberry, blueberry, and raspberry layered with creamy cheesecake filling, topped with white chocolate mousse, graham cracker crumble, and white chocolate shavings 8

Chocolate Lavender

Chocolate cake layered with a lavender blueberry cream, garnished with blueberries, blackberries and fresh lavender 9

Blueberry Lemon

Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, and fresh blueberry 9

Ancho Chili Chocolate

Ancho spiced chocolate mousse layered with raspberry brownie bites and raspberry coulis, topped with white chocolate mousse and a dark chocolate shavings 9

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DINNER BUFFETS

Includes fresh gourmet rolls and cracker bread with whipped butter, premium domestic and imported cheeses served with crackers and garnished with red and green grapes, garden fresh vegetables served with spinach dip, Chef's selected desserts, and freshly roasted coffee and decaffeinated coffee, hot herbal teas, and ice water. Minimum of 25 guests. Limited to two hours of service. *Chef required - 180 per chef, one chef recommended for every 50-75 guests. Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for 2 per person.

Saint Paul

Garden salad served with ranch dressing and balsamic vinaigrette
Cucumber and tomato salad
Fresh fruit salad
Fresh seasonal vegetables
Creamy mashed potatoes
Chicken piccata with lemon caper sauce
Sliced sirloin with our signature bourbon sauce 55

Rice Park

Roasted beet salad
Asian noodle salad
Fresh fruit salad
Fresh seasonal vegetables
Herb roasted fingerling potatoes
Herb marinated chicken with mushroom jus lie
Grilled salmon with apricot mustard glaze
London Broil with roasted shallot port wine sauce 57

Minnesota Great Lakes

BLT salad
Artichoke and mushroom salad
Fresh fruit salad
Fresh seasonal vegetables
Wild and brown rice pilaf
Sautéed chicken served with lemon and parsley sauce
Herb cracker-crust walleye with lemon beurre blanc
Sliced New York strip loin with mushroom Madeira demi-glace 63

*Bistro

Italian chop salad
Cavatappi pasta salad
Fresh fruit salad
Fresh seasonal vegetables
Creamy mashed potatoes
Sautéed chicken with champagne cream sauce
Grilled salmon with lemon tarragon cream sauce
*Prime rib with au jus and horseradish cream sauce 69

*Premiere

Spinach and strawberry salad
Grape tomatoes with roasted yellow peppers and fresh mozzarella salad
Fresh fruit salad
Fresh seasonal vegetables
Parmesan leek potatoes
Marinated grilled chicken with chardonnay cream sauce
Herb cracker-crust walleye with lemon beurre blanc
*Roast tenderloin of beef with Béarnaise sauce 75

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RECEPTION PRESENTATIONS HORS D'OEUVRES

Sold by the piece. Minimum order of 12 per selection.

Cold

Spoons and Shooters

Thai Peanut Chicken and Asian Salad Spoon	5
Lobster with Sweet Corn Relish and Leek Spoon	6.5
Classic Shrimp Cocktail Shooter	6.5
Seared Bay Scallop on Smoked Corn Purée Spoon	6.5
Scallop Ceviche	6.5

Vegetarian

Herb Cream Cheese Stuffed Cherry Tomatoes	4.5
Pear, Blue Cheese, and Lingonberry Crostini	4.5
Goat Cheese and Chipotle Raspberry Jam Crostini	4.5
Feta Bruschetta	4.5
Caprese Salad on a Skewer	4.5
Mushroom Duxelle Crostini	4.5

Meat

Prosciutto wrapped Melon	4.5
Salami, Pepper Jack Cheese, and Cornichon Skewer	4.5
Mediterranean Skewer	4.5
Asian Beef on Crisp Wonton with Wasabi Crème Fraîche	5.5
Beef Tenderloin on Focaccia with Horseradish Cream	5.5
Garlic Beef Tenderloin on Crostini with Gherkin and Boursin Cheese	5.5

Seafood

Smoked Salmon on Cucumber Round with Dill Crème Fraîche	6.5
Ahi Tuna on Plantain Crisp with Micro Greens and Wasabi Crème	6.5
Grilled Shrimp on Tortillas with Fresh Guacamole	6.5
Oyster in the Half Shell with Mignonette	6.5

Hot

Spoons and Shooters

Tomato Basil Soup Shooter	5
Chipotle Butternut Squash Soup Shooter	5
Loaded Potato Soup with Bacon Jam Shooter	5
Buffalo Chicken and Blue Cheese Spoon	5
Blackened Beef, Boursin Cheese, and Caramelized Shallot Spoon	6.5
Sea Bass Taco Spoon	6.5

Vegetarian

Vegetable Spring Rolls with Red Chili Sauce	4.5
Cream Cheese stuffed Jalapeño Poppers with Popper Jam	4.5
Mushroom Caps Florentine	5.5
Arancini - Fontina or Portobello with Garlic Cream Sauce	5.5
Edamame Potsticker with Hoisin Plum Sauce	5.5
Asparagus and Asiago Cheese in Phyllo	5.5
Brie, Pear, and Almond Phyllo Purse	5.5
Baked Brie and Raspberry in Puff Pastry	5.5

Meat

Bacon wrapped Blue Cheese Date	4.5
Chicken Potsticker with Wasabi Soy Sauce	5.5
Dijon Chicken Puff Pastry with Wild Mushroom Sauce	5.5
Chicken Satay with Thai Curry Sauce	5.5
Pork Potsticker with Hoisin Plum Sauce	5.5
Beef Empanada with Chimichurri Sauce	5.5
Chicken Samosa	6.5
Bourbon or Chimichurri Beef Skewers	6.5
Mini Beef Wellington with Béarnaise Sauce	6.5

Seafood

Coconut Shrimp with Orange Marmalade	6.5
Mushroom Caps stuffed with Crab	6.5
Bacon wrapped Scallops	6.5
Mini Crab Cakes with Smoked Tomato Aioli	6.5
Walleye Cake with Creole Mustard Rémoulade	6.5

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EXCEPTIONAL. EVERY TIME.

COLD RECEPTION PRESENTATION DISPLAYS

Serves approximately 50 people.

Potato Chip Trio

House made trio of truffle, BBQ, and chipotle seasoned potato chips 250

Kettle Chips and Dips

Kettle style chips served with spinach dip and onion dip 250

Root Vegetable Chips and Dips

House made potato, taro root, and sweet potato chips, served with spinach dip and onion dip 300

Tortilla Chips and Dips

Tri-color tortilla chips served with a nine-layer dip, green salsa, and red salsa 300

Fresh Crudité

Assortment of garden fresh vegetables, served with spinach dip 300

Premium, Domestic, and Imported Cheese

Served with dried fruits, nuts, and crackers 325

Meat and Cheese

Sliced pastrami, pepperoni, salami, smoked turkey, cheddar and Swiss cheeses, served with crackers and garnished with pickles and peppers 325

Grilled Vegetable Display

Marinated artichokes & mushrooms, grilled asparagus, red onion, zucchini, yellow squash, red, yellow & green peppers, and fresh mozzarella drizzled with balsamic reduction, served with grilled focaccia 325

Mediterranean Dips

Roasted red pepper hummus and Mediterranean seven-layer dip with marinated artichokes, Greek olives, pepperoncini, and feta, served with Caspian flatbread, crackerbread, and pita chips 325

Petite Sandwiches

Smoked turkey with havarti cheese and cranberry lemon aioli
Pastrami with Swiss cheese, pickle planks, and dijonaise
Roasted vegetables with herbed cheese spread
Served with assorted pickles and peppers 375

Pazzaluna Antipasto

Smoked salmon, salami, capicola, prosciutto, red & yellow tomatoes, fresh mozzarella cheese, and assorted olives, drizzled with Italian dressing and balsamic glaze, served with soft bread sticks 375

Chicken, Tomato, and Mozzarella

Grilled chicken layered between red and yellow tomatoes and fresh mozzarella cheese, drizzled with balsamic glaze and fresh basil pesto, served with grilled focaccia 375

Olive Bar

Olives, imported cheeses, giardiniera, salami, pickled mushrooms, olive tapenade, roasted red pepper hummus, and goat cheese mélange, served with pita chips and grilled focaccia 425

Gourmet Meat and Cheese

Soppressata, prosciutto, mortadella, Tuscan salami, manchego, honey clover goat cheese, Humble Fog cheese, and Amablu, served with crostini 450

Tenderloin and Marinated Grilled Vegetables

Herb-crusted beef tenderloin and marinated grilled vegetables, served with creamy horseradish sauce and grilled focaccia 475

Spanish Tapas Station

Gazpacho shooters, shrimp and chorizo skewers, roasted cauliflower and Brussels sprouts, served with romesco sauce and grilled focaccia 475

Seared Tuna and Pickled Vegetables

Seared ahi tuna, grilled peppers and bok choy, pickled onions and asparagus, drizzled with orange hoisin glaze, served with wonton chips 500

Iced Jumbo Shrimp

Peeled and chilled jumbo shrimp, served with Tabasco sauce, tangy cocktail sauce, and lemon wedges 600

Jumbo Shrimp and Crab Claws

Peeled and chilled jumbo shrimp and snow crab claws, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce, and lemon wedges 650

Signature Seafood

Fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp, and wok-seared ahi tuna, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce, and lemon wedges 1,200

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HOT RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

Serves approximately 50 people.

Signature Meatballs

Choice of sweet and sour sauce, smoky BBQ sauce, or bourbon sauce 300

Hot Pizza Dips

Margherita - Roma tomatoes, basil and mozzarella, drizzled with olive oil
Spinach Artichoke - Alfredo, spinach, artichokes, parmesan, and Boursin
Supreme - Italian sausage, pepperoni, onions, peppers, and mushrooms
Served with bread sticks, grilled focaccia, cracker bread, and crostini 300

Flatbreads

Select three of the following options 375
Roasted grape, goat cheese, and red wine gastrique
Buffalo chicken, Boursin, blue cheese, celery, and ranch dressing
Applewood smoked bacon, blue cheese, caramelized onion jam, and red wine gastrique
Butternut squash, goat cheese, fresh thyme, and maple drizzle
BBQ beef short rib, Monterey Jack, red onion, and fresh cilantro BBQ drizzle

Chicken Strips

Served with bourbon, buffalo blue cheese, and smoked garlic herb ranch sauces 375

Hot Spinach and Artichoke Gratin Dip

Creamy spinach and artichoke gratin, served with carrot sticks, celery, red peppers, grilled focaccia, crackerbread, and crostini 375

Trio of Hot Dips

House made reuben dip, spinach artichoke dip, and buffalo chicken dip
Served with toasted marble rye, grilled focaccia, and crackerbread 475

Tater Tot Bar

Golden fried tater tots served with jalapeño cheese sauce, sour cream, chives, bacon, blue cheese crumbles, diced tomatoes, and smoked garlic herb ranch sauce 475

South of the Border

Nine-layer dip served with tri-color tortilla chips, cream cheese stuffed jalapeño poppers with popper jam, mini chicken tacos, and beef empanadas
Served with sour cream, green salsa, and red salsa 575

Wisconsin Fondue

Beer cheese fondue with dipping items to include: beer brats, chicken apple sausage, Brussels sprouts, quartered red potatoes, sliced green apples, crispy pumpernickel squares, and soft pretzel bites 675

Short Rib Sliders

Braised, boneless beef short ribs topped with Monterey Jack, red onion marmalade, and balsamic reduction, served on brioche 675

Deconstructed Ultimate Nachos

Tri-color tortilla chips served with sautéed peppers and onions, seasoned grilled chicken and beef, chorizo queso dip, pepper-jack black bean dip, pico de gallo, guacamole, and sour cream 675

Minnesota State Fair

French fries, fried pickles, and cheese curds
Mini corn dogs served with yellow mustard and ketchup
Chicken strips served with honey mustard, buffalo, and ranch dipping sauces
Mini chocolate chip cookies served with ice cold milk 775

Pacific Rim

(served hot)
Fried vegetable spring rolls, beef satay, and pork potstickers served with sweet chili sauce, Thai peanut sauce, and hoisin sauce
(served cold)
Ahi tuna on plantain crisp with micro greens and wasabi crème
Salmon and edamame poke bowls
Served with sesame flatbread and fortune cookies 1,000

Hot and Cold Seafood Bar

(served hot)
Mini crab cakes with smoked tomato aioli and blackened shrimp
(served on ice)
Crab claws and jumbo shrimp served with Tabasco sauce, tangy cocktail sauce, and lemon wedges 1,600

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended specialty performance stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

*Risotto

Herb risotto sautéed with your choice of toppings to include:
shrimp, grilled chicken, asparagus, mushrooms, roasted red peppers,
chives, and shredded parmesan cheese 400

Served in a martini glass *Requires two chefs

*Mash-tini

Garlic mashed potatoes with your choice of toppings to include:
grilled chicken, blue cheese crumbles, sour cream, shredded cheddar cheese,
applewood smoked bacon, and scallions 400

Served in a martini glass *Requires two chefs

*Creamy Shells and Cheese

Large pasta shells baked in a creamy four cheese sauce
with your choice of toppings to include: lobster, seasoned ground beef,
grilled buffalo chicken, applewood smoked bacon, broccoli,
and butter cracker crumbs 400

Served in a martini glass *Requires two chefs

*Popcorn Chicken

Your choice of chicken tenderloin bites to include:
Buffalo popcorn chicken, served on a bed of celery blue cheese slaw, topped
with blue cheese crumbles

Teriyaki popcorn chicken, served on a bed of Asian slaw, topped with black
sesame seeds

Honey BBQ popcorn chicken, served on a bed of corn & black bean relish,
topped with diced scallions 500

*Requires two chefs

*Chicken & Waffles Station

Popcorn chicken and waffles, with choice of toppings to include: sausage gravy,
hot honey, bourbon maple syrup, orange hoisin, and Brussels sprout and
kale slaw 550

*Asian Stir-Fry

Marinated beef and chicken stir-fried with vegetables and lo mein noodles
Served with pork pot stickers, sweet chili sauce, and fortune cookies 550

*Sliders

Mini beef and turkey burgers served on toasted mini sesame rolls
with your choice of toppings to include: applewood smoked bacon,
cheddar and Swiss cheeses, caramelized onions, pickle planks,
smoky BBQ sauce, and cranberry lemon aioli 550

*Pasta

Cavatappi pasta tossed with your choice of:
marinara, Alfredo, grilled chicken, Italian sausage, shrimp,
spinach, tomatoes, mushrooms, balsamic onions, roasted red peppers,
and parmesan cheese

Served with parmesan garlic bread and soft bread sticks 600

*Tenderloin Charlies

Seared beef tenderloin served on mini potato rolls
with your choice of toppings to include: caramelized onions,
sautéed mushrooms, horseradish cream, and Béarnaise sauces 750

*Requires two chefs

*Sea Bass Tacos

Southwestern marinated sea bass served with pico de gallo, serrano-lime aioli,
and warm corn tortillas 750

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

Bookshelf Displays

*Salad on the Rocks

Select three of the following options 350

- Southwestern - romaine lettuce, black bean & roasted corn salad, and queso fresco topped with a crispy corn tortilla chip
- Candied Almond Chicken - wild field greens, dried cherries, goat cheese, candied almonds, and grilled chicken tossed in raspberry vinaigrette
- Thai Beef - kalbi marinated steak, tomatoes, and crispy rice noodles
- Italian Chop - romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette
- Mediterranean Quinoa - mixed greens, tomatoes, peppers, kalamata olives, feta cheese, and quinoa in Greek vinaigrette

*Sea Bass Martini

Chili lime marinated sea bass over roasted sweet corn relish, garnished with red onion reduction, and serrano aioli - served in a martini glass 700

*Poke Bowls

Tuna, salmon, and edamame poke bowls with jasmine rice, shredded carrots, cucumber, scallions, toasted sesame seeds, orange hoisin sauce, and pickled ginger - served in a rocks glass 700

Carvery

*Roasted Turkey Breast

Slow roasted turkey breast

Served with cranberry lemon aioli, herb aioli, and mini sourdough rolls 550

*Roasted Pork Loin

Maple glazed roasted pork loin

Served with apple sage butter, pecan demi-glace, and mini potato rolls 550

*Roasted Sirloin

Peppercorn and herb crusted sirloin

Served with blue cheese aioli, spicy BBQ sauce, and mini brioche rolls 550

*Pork Belly

Roasted pork belly

Served with Brussels sprout and kale slaw, apple cider reduction, and Hawaiian rolls 600

*Rack of Pork Ribs

Bourbon glazed pork ribs

Served with mini potato rolls and rosemary whipped butter 650

*New York Strip

Herb crusted New York strip

Served with green peppercorn demi glace, roasted garlic aioli, and mini potato rolls 750

*Herb Crusted Prime Rib

Herb crusted prime rib

Served with roasted garlic jus lie, horseradish cream, and mini brioche rolls 850

*Châteaubriand

Châteaubriand

Served with mixed herb horseradish sauce, Béarnaise sauce, and mini French baguettes 850

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EXCEPTIONAL. EVERY TIME.

RECEPTION PRESENTATIONS

DESSERT DISPLAYS

Serves approximately 50 guests.

Freshly Baked Cookies

Chocolate chip, lemon blueberry, salted caramel pretzel, and English toffee crunch cookies, sprinkled with plain M&M's 300

Brownie Trio

Raspberry swirl, peanut butter chocolate, and pecan white chocolate chunk brownies 300

Gourmet Rice Crispy Treats

Assorted gourmet rice crispy treats to include: original recipe, original recipe half-dipped in dark chocolate with white chocolate drizzle, and peanut butter treats with milk chocolate chunks, sprinkled with plain M&M's 350

Chocolate-Dipped Cookie Platter

Chocolate-dipped cookies to include: chocolate chip dipped in dark chocolate, lemon blueberry dipped in white chocolate, and English toffee crunch dipped in milk chocolate, garnished with chocolate-dipped strawberries and pineapple 350

Strawberry Rhubarb Crisp

House made strawberry rhubarb crisp, served warm with vanilla ice cream 350

Apple Crisp

House made apple crisp, served warm with vanilla ice cream 350

Petite Desserts

House made mini fruit tartlets, pecan tartlets, chocolate truffles, and chocolate hazelnut mousse cups 350

Chocolate Lovers Display

Oreo cookies, dried apricots, jumbo pretzels, peanuts, fresh strawberries, and potato chips dipped in milk and white chocolate, sprinkled with plain M&M's 350

Dessert Bars

Meltaway, chocolate raspberry, lemon, and pecan chocolate chunk 350

Sophisticated Desserts

Chocolate covered fresh strawberries, individual lava cakes, tiramisu cakes, and assorted truffles 450

Dessert Fondue

Chocolate, caramel, and cream cheese fondue

Dipping items include: brownie bites, mini donuts, deep fried carrot cake bites, apple slices, and strawberries

Toppings include: chopped nuts, cinnamon sugar, and maraschino cherries 500

Sweet Baked Confections

Ultimate chocolate cake, key lime pie, turtle cheesecake, and grandma's carrot cake 550

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RECEPTION PRESENTATIONS

DESSERT PERFORMANCE STATIONS

*Chef attended stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests.
Serves approximately 50 guests.

Bookshelf Displays

Sweet and Salty Popcorn

Caramel and cheese popcorn mix
Buttered popcorn with caramel bourbon bacon
Buttered popcorn with chocolate drizzle and plain M&M's 300

Sweet Cupcakes

Select three of the following flavors:
Red velvet with cream cheese frosting
Chocolate with chocolate mousse and a fresh strawberry
Vanilla with white chocolate mousse and Oreo cookie crumbles
Brown-butter with dulce de leche frosting and croquants
Chocolate with Baileys Irish Cream frosting 350

Savory Mini Cupcakes

Assorted mini cupcakes to include:
Maple with maple white chocolate mousse and chocolate-dipped bacon
Vanilla with white chocolate mousse and chocolate-dipped potato chip
Chocolate with peanut butter white chocolate mousse and white chocolate-dipped pretzel 350

Dessert Shooters

Select three of the following flavors:
Salty caramel panna cotta, lemon meringue, mixed berry cheesecake, chocolate lavender, s'mores, crème brûlée 350

Individual Mousse Parfait Cups

White chocolate mousse layered with Oreo cookie crumbles
Dark chocolate mousse layered with brownie crumbles
Raspberry mousse layered with fresh berries
Garnished with chocolate curls 350

Brûlée

*Crème Brûlée

Vanilla, chocolate, and butterscotch crème brûlées with candied sugar crusts 300

*S'more Brûlée

Graham cracker crust, mocha pot de crème, and brûléed marshmallows
Garnished with Hershey's chocolate 350
Served in a martini glass

Flambé

Served in a martini glass

*Bananas Foster Flambé

Bananas, pecans, brown sugar, whipped butter, rum, and crème de banana set aflame and served over vanilla ice cream 350

*American Apple Pie Flambé

Fuji apples flambéed with apple liqueur, caramel sauce, and sweet butter, served over vanilla ice cream, topped with a cinnamon sugar pie crust crescent 450

*Bread Pudding Flambé

Chocolate chunk bread pudding topped with flambéed whiskey caramel sauce, white chocolate curls, dark chocolate shavings, candied pecans, and whipped cream 450

*Cherries Jubilee Flambé

Vanilla ice cream topped with cherry brandy flambéed tart cherries and orange zest 550

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BAR MENUS

Additional bar options are available upon request.

Host and Cash Bar

Tattersall Cocktails	17
<i>Manhattan: Rye Whiskey blended with Italiano Liqueur, Vermouth, Sherry, and Aromatic Bitters</i>	
<i>Old Fashion: Rye Whiskey blended with Sour Cherry Liqueur, Aromatic Bitters, Sugar & Orange</i>	
<i>Cosmo: Tattersall Liqueurs, Citrus Foundations, and Cranberry Juice</i>	
<i>Residency: Gin with Lemon, Cherry, Basil, and Ginger Cocktail Mix</i>	
<i>Gold Rush: Rye Whiskey with Wildflower Honey, Lemon, and Ginger Syrup</i>	
Tattersall Well Liquor	11
<i>Tightline Vodka, Rye Whiskey, Spiced Rum, Gin</i>	
Well Liquor	11
<i>Bacardi Rum, Crown Royal Whiskey, Dewars Scotch</i>	
Rocks Pour	15.5
Premium Wine	13
<i>Sauvignon Blanc, Pinot Noir</i>	
House Wine	11
<i>Chardonnay, Cabernet Sauvignon</i>	
Premium Beer	9
<i>Summit Pale Ale, Lift Bridge Farm Girl, Lift Bridge Northwoods Seltzer, Loon Juice Hard Cider</i>	
Domestic Beer	8
<i>Michelob Golden Light, Grain Belt, O'Doul's</i>	
Tattersall Mocktails	9
<i>Residency: Lemon, Cherry, Basil, and Ginger Mixer with Soda Water and Cranberry Juice</i>	
<i>Gold Rush: Wildflower Honey, Lemon, and Ginger Mixer with Ginger Ale</i>	
Perrier Sparkling Water	6
Juice	6
<i>Orange, Cranberry, Pineapple, Grapefruit</i>	
Soft Drink / Bottled Water	5
<i>Coke, Diet Coke, Sprite, Dasani</i>	

Catering bar services will be provided for a fee of 60 per hour, per bartender for the duration the bar is scheduled to be open. Menu items subject to change due to market availability.

Per Person Bar

Full Bar	
First sixty minutes	16
Each additional thirty minutes	8
Each additional fifteen minutes	4

Pricing based on consecutive hours of service. Catering bar services will be provided for a fee of 60 per hour, per bartender for the duration the bar is scheduled to be open.

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SHOW FLOOR CAFÉS

A cart will be provided free of charge if sales exceed \$2,000 per cart per, four hour period. If sales do not exceed \$2,000 per cart, per four hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

Snack Cart

Bakery

Bagel	3.5
Cream Cheese	1
Croissant	4.5
Freshly Baked Jumbo Muffin	4.5

Snacks

Whole Fresh Fruit	2.5
Deli Chips	2.5
Candy Bar	2.5
Homemade Granola Bar	2.5
Freshly Baked Cookie	3
Gourmet Rice Crispy Treat	3.5
Individual Yogurt Parfait with Granola	5.5

Beverages

Regular Coffee, Decaffeinated Coffee, or Hot Tea	3.5
Bottled Juice 10 oz.	4.5
Bottled Water 12 oz.	3.5
Canned Soda	3.5

Deli Cart

Bakery

Bagel	3.5
Cream Cheese	1
Croissant	4.5
Freshly Baked Jumbo Muffin	4.5

Snacks

Whole Fresh Fruit	2.5
Deli Chips	2.5
Candy Bar	2.5
Homemade Granola Bar	2.5
Freshly Baked Cookie	3
Gourmet Rice Crispy Treat	3.5
Individual Yogurt Parfait with Granola	5.5

Soup and Salad

Chicken Wild Rice Soup Cup	5.5
Italian Chop Salad	9
Strawberry Fields Salad	9
Strawberry Fields Salad with Grilled Chicken	11

Sandwiches and Wraps

Rosemary Chicken Salad on Croissant	10
Black Forest Ham and Swiss on Marble Rye	10
<i>leaf lettuce, dijonnaise, and pickle planks</i>	
Turkey Club Wrap	11
<i>applewood smoked bacon, havarti cheese, shredded lettuce, tomatoes, with spicy smoked tomato aioli in an herb wrap</i>	
Southwestern Chicken Wrap	11
<i>BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo, and shredded lettuce with smoky BBQ ranch mayo in a jalapeño-cheddar wrap</i>	
Italian Chop Wrap	9
<i>Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, and shredded romaine lettuce with white balsamic dressing in an herb wrap</i>	

Beverages

Regular Coffee, Decaffeinated Coffee or Hot Tea	3.5
Bottled Juice	4.5
Bottled Water	3.5
Canned Soda	3.5

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SHOW FLOOR CAFÉS

A café will be provided free of charge if sales exceed \$4,000 per café, per four hour period. If sales do not exceed \$4,000 per café, per four hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

Café Breakfast Buffet

The Café Breakfast Buffet includes selections noted below.

Price is per person for one plate and one pass through the buffet.

BREAKFAST	breakfast only	breakfast with beverage
Continental Breakfast	10	13
Full Breakfast	14	17

Continental Breakfast

Fresh Fruit Cup, Choice of One Pastry
Choice of Coffee, Hot Tea, Juice, Soda, or Water

Full Breakfast

Eggs, Bacon, Sausage, and Hash Browns
Choice of Fresh Fruit Cup or One Pastry
Choice of Coffee, Hot Tea, Juice, Soda or Water

Café Lunch Buffet

The Café Lunch Buffet includes your selected stations.

Price is per person for one plate and one pass through the buffet.

LUNCH BUFFET	lunch only	lunch with beverage OR dessert	lunch with beverage AND dessert
Two Stations	14	17	20
Two Stations and Soup	15	18	21
Three Stations	16	19	22
Three Stations and Soup	17	20	23

Soup Station

Chicken Wild Rice Soup, Tomato Basil Soup, White Bean & Kale Soup

Salad Station

Chicken Caesar, Asian Chicken, Mediterranean Quinoa

Wrap Station

Mediterranean Quinoa Wrap, Turkey Club Wrap, Southwestern Chicken Wrap

Cold Sandwich Station

Rosemary Chicken Salad on herb focaccia
California Turkey with avocado relish and garlic mayonnaise on torta bread
Black Forest Ham with Swiss cheese, lettuce, and pickle planks with dijonaise on marble rye

Hot Sandwich Station

BBQ Pulled Pork, Jack Daniel's Pulled Beef, BBQ Pulled Chicken, Kaiser Rolls

Stir-Fry Station

Lo Mein Noodles, Fried Rice with Stir-Fried Vegetables, Teriyaki Beef, Sweet Red Chili Chicken

Pasta Station

Ziti - marinara sauce, spicy Italian sausage, and bell peppers
Cavatappi - grilled chicken, mushrooms, and tomatoes in a pesto cream sauce
Macaroni and Cheese

Entrée Station

Chef's Selected Chicken Entrée
Chef's Selected Vegetarian Entrée
Chef's Selected Hot Signature Starch
Chef's Selected Vegetable de Jour

A La Carte Pastry and Dessert

Candy Bar	2.5
Breakfast Pastry	4
Freshly Baked Cookie	3
Gourmet Rice Crispy Treat	3.5
Pastry Chef's Assorted Dessert	5

A La Carte Beverages

Regular Coffee, Decaffeinated Coffee or Hot Tea	3.5
Bottled Juice	4.5
Bottled Water	3.5
Canned Soda	3.5

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