

# THE CONTINENTAL BUFFET

## THE FRENCH 18

Chilled Fresh Juices  
Assorted Croissants and Danishes  
Freshly Brewed Coffee, Decaf, Tea and Milk

## THE CONTINENTAL 20

Chilled Fresh Juices  
Sliced Fresh Seasonal Fruits and Berries  
Assorted Croissants, Scones, Muffins, and Danish  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

## THE DELUXE CONTINENTAL 24

Chilled Fresh Juices  
Chilled Fresh Fruit Platter to Include: Sliced Mango, Kiwi, Pineapple, Berries and Melons  
Greek Low Fat Yogurt  
Assorted Fruit Flavored Yogurts  
Assorted Cold Cereals and House Made Granola  
Assorted Danishes, Scones and Bagels  
Butter, Preserves, Flavored Cream Cheese  
Freshly Brewed Coffee, Decaf, Tea and Milk

## ADDITIONAL ITEMS

**Scottish Smoked Salmon 7 per person**  
with Capers, Red Onions, Tomatoes, Asparagus, Extra Virgin Olive Oil (3 oz per person)

**Buttermilk Pancakes 7 per person**  
with Berry Compote and Pure Maple Syrup

**Asparagus & Wild Mushroom Tart 6 per person**  
with Grape Tomatoes, Fresh Herbs and Raclette Cheese

**Southwestern Breakfast Wrap 6 per person**  
Breakfast Sausage or Chorizo with Scrambled Eggs, Pepper Jack Cheese, Spinach, Hash Browns, Sour Cream and Salsa

**Grilled Egg Sandwich 6 per person**  
With Ham and Cheddar Cheese on a Croissant

**McCann's Oatmeal 6 per person**  
With Honey, Brown Sugar, Almonds, and Berry Compote

**Assorted Dry Cereals 4 per person**  
With Skim and 2% Milk

**Individual Fruit Yogurts 4 per person**  
Our Breakfast Buffet Enhancements are designed to Compliment your Breakfast Buffet  
Minimum of 10 Guests

# THE BREAKFAST BUFFET

## AMERICAN BREAKFAST 26

Chilled Fresh Juices  
Sliced Seasonal Fresh Fruit Display  
Scrambled Eggs with Chives  
Applewood Smoked Bacon and Sausage Links  
Oven Roasted Herb Yukon Gold Potatoes  
Assorted Croissants, Pains au Chocolat and Muffins  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

## SOUTHWESTERN BREAKFAST BUFFET 28

Chilled Fresh Juices  
Sliced Seasonal Fresh Fruit Display with Tropical Fruits  
Scrambled Eggs with Pepper Jack Cheese  
Applewood Smoked Bacon and Sausage Links  
Oven Roasted Herb Yukon Gold Potatoes with Onions, Cilantro and Bell Peppers  
Flour Tortillas  
Toppings to Include: Pear Tomato Salsa, Sour Cream, Avocado, Jalapenos, Black Beans, and Corn Salsa  
Croissants, Muffins, Bagels  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

Seasonal Sliced Fresh Fruit Display

## EUROPEAN BREAKFAST BUFFET 28

Chilled Fresh Juices  
Seasonal Sliced Fresh Fruit Display  
Fresh Sliced Tomatoes with Basil, Extra Virgin Olive Oil, and Sea Salt  
Hard Boiled Eggs  
Sliced Ham, Turkey, Prosciutto, and Salami  
Selection of Artisan Cheeses  
Assorted Croissants, Muffins, and Miniature Baguettes  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

## NORTHSTAR BREAKFAST BUFFET 29

Chilled Fresh Juices  
Seasonal Sliced Fresh Fruit Display  
Scrambled Eggs with Chives  
Applewood Smoked Bacon and Sausage Links  
Oven Roasted Herb Yukon Gold Potatoes  
Thick Cut Brioche French Toast with Whipped Cream, Fresh Seasonal Berries, and Maple Syrup  
Assorted Croissants, Pains au Chocolat and Muffins  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

## **LOW-CARB BREAKFAST BUFFET/GLUTEN-FREE** 36

Chilled Fresh Juices  
Seasonal Sliced Fresh Fruit Display  
Fresh Sliced Tomatoes with Basil, Extra Virgin Olive Oil and Sea Salt  
Quinoa Salad with Pear Tomatoes, Cucumber, Grapes, Grapefruit Segments and Fresh Herbs  
Scrambled Eggs with Chives  
Smoked Scottish Salmon with Capers, Red Onions, Asparagus and Tomatoes with Gluten Free Crackers and Bread  
Sliced Roast Striploin with Extra Virgin Olive Oil and Sea Salt  
Artisan Cheese Display  
Gluten Free Breads and Pastries  
Freshly Brewed Coffee, Decaf, Tea and Milk

## **BRUNCH BUFFET** 42

Chilled Fresh Juices  
Seasonal Sliced Fresh Fruit Display  
Granola and Low Fat Greek Yogurt with Fresh Seasonal Berries  
Sliced Tomatoes with Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar  
Scrambled Eggs with Chives  
Smoked Scottish Salmon with Capers, Red Onions, Asparagus and Tomatoes with Gluten Free Crackers and Bread  
Traditional Eggs Benedict with Hollandaise Sauce  
Chicken Wellingtons with a Mushroom Cream Sauce  
Applewood Smoked Bacon and Sausage Links  
Oven Roasted Herb Yukon Gold Potatoes  
Thick Cut Brioche French Toast with Whipped Cream, Fresh Seasonal Berries and Maple Syrup  
Assorted Croissants and Muffins  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

# BREAKFAST BUFFET STATIONS

## **\*\*OMELETTE STATION 7**

Ham, Mushrooms, Spinach, Onions, Bell Peppers, Cheddar Cheese, Diced Bacon, Diced Sausage, Diced Tomatoes, and Smoked Salmon

## **MALTED WAFFLE STATION 7**

Served with Fresh Seasonal Berries, Cranberry Apricot Preserve, Chocolate Sauce, Maple Syrup and Whipped Cream

## **OPEN FACED BRIOCHE TOAST 7**

Grilled Brioche Bread with Herb Scrambled Eggs, Wild Mushroom Ragu, Preserved Tomatoes and Provencal Hollandaise



## **CRAB CAKE BENEDICT 8**

Poached Egg, Asparagus, Roasted Tomato with a Light Chipotle Hollandaise

\*\*Stations require \$100 chef fee

# A LA CARTE SELECTIONS

## BEVERAGE

Freshly Brewed Coffee, Decaf, Tea, and Milk	51 per gal
Assorted Soda	3.50 each
Bottled Water  	3.50 each
Bottled Assorted Juices	4.50 each
Assorted Izze Sparkling Fruit Juice	4.50 each
Spiced Apple Cider	43 per gal
Lemonade	40 per gal
Iced Tea	40 per gal
Chilled Fruit Juices:	19 per Carafe
Apple, Orange, Grapefruit, Tomato, Cranberry	
Red Bull	5 each
Gatorade	4.50 each
Vitamin Water	4.50 each
Bottled Smoothies	6 each
Double Shot Espresso	5 each
Frappucino	5 each

## BAKERY

Bagels with Flavored Cream Cheese	35 per doz
Assorted Muffins, Croissants and Danishes	35 per doz
Coffee Cakes	35 per doz
Crème Brulee, Cinnamon, Powdered Crumb	
Biscotti	36 per doz
Breakfast Fruit Breads	32 per doz
Scones	36 per doz
Blueberry, Raspberry, Chocolate, Cinnamon	

## SNACKS

Chocolate Chunk Brownies	33 per doz
Chocolate Dipped Strawberries	39 per doz
European Miniature Pastries	42 per doz
Assorted European Petit Fours	38 per doz
Assorted Cookies	33 per doz
Dessert Bars	33 per doz
Luscious Lemon, Oatmeal Cranberry, Pecan Chocolate, Chocolate Chunk	
Assorted Gourmet Ice Cream Bars	4.50 each
Full Size Candy Bars	3 each
Granola Bars	3 each
Kettle Chips	20 per pound
With Extra Virgin Olive Oil, Parmesan Cheese and Fresh Herbs	
Jumbo Hot Pretzel	4.25 each
With Honey, Yellow, or Grain Mustard	
Popcorn	20 per pound
Trail Mix (Individual Packets)	3 each
Mixed Nuts (Individual Packets)	4 each
Fruit and Nut Trail Mix (Individual Packets)	4 each
Individual Yogurt	3.50 each
Whole Fresh Fruit	2.50 each
Sliced Fresh Fruit	5 per person

# PLATED BREAKFAST

## Starters

Choose One of the Following:

Fresh Orange Juice garnished with a Strawberry

Seasonal Smoothie

Seasonal Fresh Fruit

Granola Parfait with Seasonal Berries

## American Breakfast 22

Scrambled Eggs with Chives

Applewood Smoked Bacon and Sausage Links

Oven Roasted Yukon Gold Potatoes

Assorted Pastry Basket

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

## Breakfast Wrap 22

Flour Tortilla with Sausage, Spinach and Wild Mushroom Ragu

Scrambled Eggs with Pepper Jack Cheese

Salsa, Sour Cream and Avocado

Assorted Pastry Basket

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

## Brioche French Toast 21

Mascarpone Maple and Honey Whipped Cream with Strawberries and Bananas

Maple Syrup and Chocolate Sauce

Applewood Smoked Bacon

Freshly Brewed Coffee, Decaf, Tea and Milk

## Steak and Eggs 24

Scrambled Eggs with Chives

Grilled New York Steak with Extra Virgin Olive Oil and Sea Salt

Oven Roasted Yukon Gold Potatoes

Assorted Pastry Basket

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

## Wild Mushrooms and Herb Cheese Omelet 21

Oven Roasted Yukon Gold Potatoes

Assorted Pastry Basket

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

# MEETING BREAKS

<b>MID MORNING BREAK</b>	<b>12</b>	<b>MINNESOTA AND WISCONSIN CHEESE BREAK</b>	<b>15</b>
Sliced Seasonal Fruit and Berries		Artisan Cheese Display	
Breakfast Fruit Breads and Coffee Cakes		Cranberry and Apricot Compote	
Granola Bars		Fresh Seasonal Fruit and Berries	
Individual Yogurts		Artisan Bread and Lavosh	
Freshly Brewed Coffee, Decaf, Tea and Milk		Assorted Sodas and Bottled Water	
<b>UP NORTH WARM-UP</b>	<b>15</b>	<b>FIESTA BREAK</b>	<b>13</b>
Hot Spiced Apple Cider or Hot Chocolate		Tri Color Tortilla Chips	
Artisan Cheese Display and Lavosh		Guacamole with Crème Fraiche	
Individual Granny Smith Apple Crisp with Cinnamon Vanilla Whipped Cream		Fresh Pico de Gallo Salsa	
Freshly Brewed Coffee, Decaf, Tea and Milk		Mango and Pineapple Salsa with Cilantro and Jalapeno	
Bottled Water		Spicy Black Bean Dip with Cilantro and Lime	
<b>SWEET SHOP</b>	<b>13</b>	Assorted Izze Sparkling Fruit Juice	
Freshly Baked Cookies		<b>GRAB AND GO BREAK</b>	<b>9</b>
Chocolate Chip, Oatmeal Raisin and Triple Chocolate		Kashi Granola or Candy Bar	
Dessert Bars		Banana or Apple	
Lemon, Chocolate Raspberry, Pecan Chocolate		Bottled Water or Soda	
Bottled Flavored Milks		<b>ENERGY BREAK</b>	<b>13</b>
Chocolate, 2% and Skim		Red Bull – Regular and Sugar Free	
Bottled Water		Starbucks Double Shots	
<b>Spa Break</b>	<b>14</b>	Starbucks Frappuccino	
Individual Fruit Yogurts		Kashi Granola Bars	
Kashi Granola and Fruit Bars		Trail Mix	
Sliced Fresh Seasonal Fruit and Berries		<b>ICE CREAM BREAK</b>	<b>12</b>
Bottled Smoothies		Dove and Haagen Daz Ice Cream Bars	
Assorted Herbal Teas		Assorted Cookies	
Water with Cucumber or Orange Slices		Mint Infused Lemonade	
		Assorted Izze Sparkling Fruit Juice	

## ALL DAY BREAK

36

### Morning

Chilled Fresh Fruit Juices  
Sliced Seasonal Fruit and Berries  
Individual Fruit Yogurts  
Freshly Baked Pastries  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

### Mid-Morning

Assorted Coffee Cakes  
Refresh Coffee, Decaffeinated and Tea Selection  
Soft Drinks and Bottled Water

### Afternoon

Fresh Baked Cookies and Chocolate Chunk Brownies  
Dessert Bars - Lemon and Oatmeal Cranberry  
Freshly Brewed Coffee, Decaf, Tea and Milk  
Soft Drinks and Bottled Water

## EXECUTIVE PACKAGE

42

### Morning

Chilled Fresh Fruit Juices  
Sliced Seasonal Fruit and Berries  
Individual Fruit Yogurts  
Freshly Baked Pastries  
Scrambled Eggs with Chives  
Whole Wheat and Plain Bagels with Flavored Cream Cheese

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

### Mid-Morning

Assorted Coffee Cakes  
Freshly Brewed Coffee, Decaf, Tea and Milk  
Soft Drinks and Bottled Water

### Afternoon

Fresh Assorted Whole Fruit  
Fresh Baked Cookies and Chocolate Chunk Brownies  
Dessert Bars – Lemon and Oatmeal Cranberry  
Freshly Brewed Coffee, Decaf, Tea and Milk  
Soft Drinks and Bottled Water



# LUNCH

## PLATED LUNCHES

### Turkey Croissant Sandwich 21

Sliced Turkey with a Cranberry Mayo Spread, Provolone Cheese, Bacon, Sliced Tomatoes and Alfalfa Sprouts

### Club Sandwich 21

Sliced Turkey with Whole Grain Mustard Mayo, Bacon, Aged Cheddar Cheese, Sliced Tomatoes and Field Greens on Multigrain Bread

### Grilled Marinated Breast of Chicken Sandwich 22

Grilled Breast of Chicken with Arugula Pesto, Roasted Red Pepper, Organic Field Greens and Fresh Mozzarella on a Ciabatta Bun

### Chicken Salad Sandwich 22

Chicken Salad with Granny Smith Apples, Grapes, Cashews, Cranberries, English Cucumber, Sliced Tomatoes and Organic Field Greens on Multi-Grain Bread or a Whole Wheat Wrap

### Open Face Shrimp Sandwich 25\*

Open Face Shrimp Sandwich with Mayonnaise, Cilantro, Lime Juice, Avocado, and Cucumber on Toasted Brioche

\*Substitute Lobster for \$28/person

### Steak Sandwich 24

Sliced New York Steak with Organic Field Greens, English Cheddar Cheese, Tomato, Sea Salt, and Extra Virgin Olive Oil on a Baguette

### Grilled Vegetable Sandwich 20

Roasted Vegetables with Arugula Pesto and Fresh Mozzarella on a Ciabatta Bun

### Asian Tuna Club 24

Pan Seared Yellow Fin Tuna Served Rare with Avocado, Sliced Tomatoes, Wasabi Mayonnaise, Pickled Ginger, Spring Mix in Yuzu and Olive Oil

All plated lunches served with Organic Field Greens or a cup of Daily Soup, Olive Oil Herb Parmesan Chips, Assorted Cookies, Freshly Brewed Coffee, Iced Tea or Hot Tea

Soda or Bottled Water 3.50 each

## BOXED LUNCH

21

### Turkey Croissant

Sliced Turkey, Cranberry Mayo Spread, Provolone Cheese, Bacon, Sliced Tomatoes, and Alfalfa Sprouts

### Ham on Multigrain

Sliced Ham with Mayonnaise and Mustard, Aged Cheddar Cheese, Sliced Tomatoes, and Alfalfa Sprouts

### Vegetarian Wrap

Roasted Vegetables with Herb Cream Cheese, Cucumbers, Sliced Tomatoes, and Alfalfa Sprouts

All Boxed Lunches served with Apple or Banana, Bottled Water or Soda, Chips, Pasta Salad and a Chocolate Chip Cookie

## LUNCH BUFFET

### **Sandwich Shop 30**

Herb Roasted Sirloin with Roasted Tomatoes, English Cheddar Cheese, Spring Mix, Sea Salt and Extra Virgin Olive Oil on a Whole Wheat Baguette

Spinach Wrap with Chicken Salad

Pan Seared Australian Sea Bass with Arugula Pesto Mayonnaise and a Spring Mix on Ciabatta

Garganelli Pasta with Grape Tomatoes and Arugula Pesto

Olive Oil Herb Parmesan Chips

Cookies and Brownies

Add Soup \$4 per person

Chicken Broth with Vegetables and Mini Pasta

Roasted Tomato Soup

Sweet Potato Soup

### **Build Your Own Sandwich Buffet 28**

Tomato and Mozzarella Salad with Pine Nuts, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar

Chicken Salad with Cashews and Grapes

An Assortment of Ham, Turkey, Prosciutto, and Salami

Served with the following Toppings: Assorted Cheeses, Sliced Tomatoes, Lettuce, Alfalfa Sprouts, Avocado Spread, Assorted Mustards and Mayonnaise

Olive Oil Herb Parmesan Chips

Ciabatta Rolls, White and Whole Grain Bread

Assorted Dessert Bars

### **The Southwestern 29**

Organic Field Greens with Pumpkin Seeds, Shredded Carrots, Fennel, and Champagne Mustard Cilantro Vinaigrette

Tri-Color Tortilla Chips with Mango Pineapple Cilantro Salsa

Choose Two of the Following:

Grilled Sliced Steak with Southwestern Seasonings, Grilled Garlic Chipotle Chicken Strips, or Grilled Seasonal White Fish

Corn Salsa with Black Beans, Cilantro and Lime

Spanish Rice

Toppings to Include: Queso Fresco, Shredded Lettuce, Shredded Red Cabbage, Diced Tomatoes, Chopped Jalapenos, Fresh Tomato Salsa and Crème Fraiche

Flour and Corn Tortilla Shells

Hard Taco Shells

Chocolate Cake

### **The Italian 35**

Fresh Tomatoes, Pine Nuts, Mozzarella and Basil with Extra Virgin Olive Oil, Sea Salt and a Balsamic Reduction

Panzanella Salad with Roma Tomatoes, English Cucumbers, Olives, Red Onions, Basil, Mint, and Balsamic Vinaigrette

Prosciutto and Melon with Shaved Parmesan Cheese and a Balsamic Reduction

Garganelli Pasta with Roasted Tomatoes, Grilled Eggplant, Fresh Herbs, Extra Virgin Olive Oil and Miniature Mozzarella Cheese,

Meatballs all'Arrabbiatta with Parmesan Cheese

Pan Seared Chicken with Marsala Sauce and Creamy Polenta

Seasonal Vegetables in Extra Virgin Olive Oil and Fresh Herbs

Tiramisu

**Garden Buffet 27**

Chicken Wild Rice Soup with Wild Mushrooms and Leeks  
 Fresh Tomato Soup  
 Caesar Salad  
 Fingerling Potato Salad with Italian Parsley, Dill and Tarragon, Cornichon, Grain Mustard and a Lemon Vinaigrette  
 Garganelli Pasta with Grape Tomatoes, Green Beans and Arugula Pesto  
 Tabouli in Extra Virgin Olive Oil and Lemon  
 Artisan Bread Basket  
 Extra Virgin Olive Oil, Balsamic Vinegar and Butter  
 Fresh Sliced Oranges garnished with Raspberries, Mascarpone Honey and Lime Whipped Cream  
 Add Herb Marinated Grilled Chicken \$31  
 Add Pan Seared Salmon \$33  
 Add Grilled New York Steak \$35

**Picnic Buffet 29**

Chilled Gazpacho  
 Fingerling Potato Salad with Italian Parsley, Dill and Tarragon, Cornichon, Grain Mustard and a Lemon Vinaigrette  
 Penne Pasta with Grape Tomatoes, Feta Cheese, White Beans and Arugula Pesto  
 Grilled Hamburgers  
 Grilled Herb Marinated Chicken Breasts  
 Ciabatta and Hamburger Buns  
 Olive Oil Herb Parmesan Chips  
 Aged Cheddar Cheese, Sliced Tomatoes, Lettuce, Mustard, Mayonnaise and Pickles  
 Sliced Watermelon with Fresh Mint and Lime

**Deli Buffet 32**

Choice of Two Salads:  
 Organic Field Greens with Pumpkin Seeds, Shredded Carrot, Shaved Fennel and a Choice of Dressing  
 Fresh Tomatoes, Pine Nuts, Mozzarella, and Basil with Extra Virgin Olive Oil, Sea Salt and a Balsamic Reduction  
 Organic Field Greens with Roasted Pear, Endive, Candied Walnuts, and Bleu Cheese with an Apple Cider and Walnut Vinaigrette  
 Grilled Seasonal Vegetables with Fresh Herbs  
 Fingerling Potato Salad with Italian Parsley, Dill and Tarragon, Cornichon, Grain Mustard and a Lemon Vinaigrette  
 Garganelli Pasta with Grape Tomatoes, Green Beans and Arugula Pesto  
 Seasonal Soup  
 An Assortment of Ham, Turkey, Prosciutto, and Salami  
 Sliced Assorted Deli Cheeses  
 Selection of Breads  
 Olive Oil Herb Parmesan Chips  
 Sliced Tomatoes, Lettuce, Mustard, Mayonnaise and Pickles  
 Assorted Cookies and Bars

Lunch Buffet Minimum 20 people  
 Served with Freshly Brewed Coffee Decaf, Tea and Milk

## The Midwest

34

### Seasonal Soup

Organic Field Greens with Pumpkin Seeds, Shredded Carrot, Shaved Fennel, and Balsamic Dressing

Fresh Tomatoes, Pine Nuts, Mozzarella, and Basil with Extra Virgin Olive Oil, Sea Salt, and a Balsamic Reduction

Choose Two of the Following Entrees:

Pan Seared Turkey Scaloppini with Sage, Prosciutto and Marsala Sauce

Grilled Chicken Breast with Herbs, Roasted Tomatoes, Cipollini Onions, and Thyme Scented Natural Jus

Roasted Striploin with a Red Wine Reduction, Pancetta and Wild Mushrooms with Herbs

Roasted Pork Loin with a Cranberry and Apricot Compote

Grilled Atlantic Salmon with a Basil Cream Sauce

Walleye Milanese with Remoulade breaded in Panko Bread Crumbs, Fresh Herbs and Parmesan

Seasonal Vegetables in Extra Virgin Olive Oil and Fresh Herbs

Herb Fingerling Potatoes

Assorted Rolls and Butter

Warm Apple Crisp with Cinnamon Whipped Cream

Chocolate Torte

### Asian Fusion

34

Vegetable Spring Rolls with a Chili Dipping Sauce

Cellophane Noodles with Carrot, Cilantro, Sugar Snap Peas and Ginger Scallions with Yuzu Vinaigrette

Medium Rare Seared Beef with English Cucumbers, Grape Tomatoes, Green Onion, and Thai Basil in a Sesame Vinaigrette

Seared Coconut, Ginger and Cilantro Marinated Breast of Chicken

Fried Rice with Vegetables, Tofu and Bean Sprouts

Seasonal Vegetables scented with Garlic and Ginger

Fresh Seasonal Berries with Mascarpone Lime and Honey Whipped Cream, scented with Vanilla Bean

Fortune Cookies

## STARTERS

### Soup

Tomato Soup with Arugula Pesto

Chicken Wild Rice Soup with Fresh Herbs, Shiitake Mushrooms and Corn

Soup du Jour

### Salad

Organic Field Greens with Pumpkin Seeds, Shredded Carrots and Shaved Fennel

Tomato Salad with Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze

Caesar Salad with Shaved Parmesan Cheese, Kalamata Olives, Sliced Tomatoes and Croutons

Organic Field Greens with Candied Pecans, Roasted Pears, Cranberries and Crumbled Amablu Cheese

Served with Choice of One Dressing: Balsamic Vinaigrette, Champagne Mustard Vinaigrette, Poppyseed Citrus Vinaigrette, Buttermilk Ranch, Bleu Cheese, French and Caesar

### Desserts

Vanilla Bean Cheesecake with Strawberry Coulis

Carrot Cake with Spiced Whipped Cream

Lemon Raspberry Torte

Tiramisu Cake with Chocolate Sauce

Chocolate Lava Cake with Raspberry Coulis

Chocolate Torte with Raspberry Coulis

Seasonal Fresh Berries with Mascarpone Cream and Lime Zest

## PLATED LUNCH ENTREES

### Salads

Nicoise Salad 26  
with Ahi Tuna, Field Greens, Fingerling Potatoes, Grape Tomatoes, Green Beans, Hard Boiled Eggs, Black Olives and a Lemon Vinaigrette

Skygarden Salad 27  
with Grilled New York Steak, Chopped Iceberg Lettuce, Diced Tomatoes, Bacon, Onions, Kalamata Olives, Hard Boiled Eggs, Cucumbers, Avocado and a Honey Mustard Vinaigrette

Caprese Salad 25  
with Tomatoes, Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze – Choice of Chicken or Shrimp

Grilled Chicken 25  
With Baby Spinach, Cranberries, Candied Pecans, Amablu Cheese and a Champagne Mustard Vinaigrette

Grilled Salmon 26  
With Field Greens, Roasted Pear, Endive, Pine Nuts, Candied Walnuts, Prosciutto, Bleu Cheese and a Cider Walnut Vinaigrette

### Entrees

Grilled Atlantic Salmon 30  
With Arugula Pesto and Roasted Tomatoes, Herb Fingerling Potatoes and Asparagus

Pan Seared Sea Bass 32  
Wrapped in Prosciutto with Yukon Gold Mashed Potatoes, Lemon Butter, Chive Sauce and Baby Carrots

Pan Seared Australian Sea Bass 30  
With Tomato Coulis, Grilled Vegetable Couscous and French Green Beans

Walleye Milanese 30  
Breaded in Panko with Fresh Herbs and Parmesan Cheese, Herb Fingerling Potatoes, Caper Remoulade and Seasonal Vegetables

Grilled Beef Tenderloin 34  
With Swiss Chard and a Red Wine Reduction, Herb Roasted Fingerling Potatoes and Baby Carrots

Roasted Chicken 28  
With Roasted Tomatoes, Herb Scented Chicken Jus, Wild Mushroom Risotto and Asparagus

Pan Seared Breast of Chicken 28  
With Roasted Tomatoes, Mushroom and Bacon Ragu and a Red Wine Reduction, Mediterranean Couscous and a Carrot and Green Bean Medley

Pan Seared Breast of Chicken 28  
Wrapped in Prosciutto and Sage with a Marsala Reduction, Wild Mushroom Risotto, and Asparagus

Roasted Pork Loin 28  
With a Calvados White Wine Sauce, Caramelized Granny Smith Apples, Yukon Gold Mashed Potatoes and Seasonal Vegetables

### Vegetarian

Garganelli Pasta 26  
With Roasted Tomatoes, Fresh Herbs, Extra Virgin Olive Oil, Asparagus, Mozzarella Cheese and Arugula Pesto

Pappardelle Pasta 26  
With Asparagus, Roasted Fennel, Preserved Tomatoes, Cipollini Onions, Pine Nuts and Parmesan

Cavatappi Pasta 26  
With Roasted Garlic, Cipollini Onions, Sun-Dried Tomatoes, Fresh Herbs and a White Wine Cream Sauce

Grilled Vegetable Wellington 26  
With White Wine and Wild Mushroom Cream Sauce garnished with Seasonal Vegetables

# DINNER

## PLATED DINNER

### Choice of One Starter:

#### Soup

- Tomato Soup with Basil Oil
- Potato Leek Soup with Arugula Pesto
- Butternut Squash with Crème Fraiche and Pistachios
- Wild Rice with Fresh Herbs, Shiitake Mushrooms and Corn

#### Salad

- Organic Field Greens with Pumpkin Seeds, Shredded Carrots, Shaved Fennel and Choice of Dressing
- Tomato Salad with Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze
- Caesar Salad with Croutons, Kalamata Olives, Grape Tomatoes and Shaved Parmesan Cheese
- Wedge Salad with Iceberg Lettuce, Bacon, Cherry Tomatoes, and Bleu Cheese Crumbles with Choice of Dressing
- Organic Field Greens with Amablu Cheese, Pecans, Cranberries and Balsamic Vinaigrette

#### Entrees

- Salmon 36
- Preserved Tomatoes, Bacon and Arugula Pesto with Herb Fingerling Potatoes and Seasonal Vegetables
- Pan Seared Striped Sea Bass 39
- Braised Fennel with a Champagne Cream Reduction, Yukon Gold Mashed Potatoes and Baby Carrots
- Grilled Halibut 36
- Preserved Roasted Tomatoes, Cipollini Onions, Fresh Herbs and Tomato Coulis, Mediterranean Couscous and Grilled Asparagus
- Grilled Veal Chop 45
- Cipollini Onions, a Red Wine Reduction, Herb Fingerling Potatoes, and Seasonal Vegetable Ragout
- Lamb Tenderloin 42
- Rosemary Reduction with Farro Risotto and Baby Vegetables

- Roasted Chicken 32
- Preserved Roasted Tomatoes, Thyme Scented Natural Jus, Yukon Gold Mashed Potatoes, and a Green Bean Carrot Medley
- Pan Seared Chicken 32
- Red Wine Reduction, Wild Mushroom and Asparagus Risotto and a Seasonal Vegetable Medley
- New York Steak 39
- Thyme Scented Reduction with Herb Fingerling Potatoes and an Asparagus Wild Mushroom Ragout
- Filet Mignon Tournedos 42
- Red Wine Reduction with Truffle Oil, Braised Swiss Chard, Ages Wisconsin Cheddar Polenta and Baby Carrots
- Roasted Pork Tenderloin 36
- Pork Loin Wrapped in Prosciutto with Roasted Granny Smith Apples, Calvados Apple Cider Cream Reduction, Yukon Gold Mashed Potatoes and Grilled Asparagus

## COMBINATION ENTREES

- Shrimp and Grilled Beef Tenderloin 46
- Red Wine Reduction, Braised Swiss Chard, Wild Mushroom and Asparagus Risotto with Baby Carrots
- Grilled Salmon and Grilled Beef Tenderloin 45
- Bearnaise Sauce, Herb Fingerling Potatoes and a Seasonal Vegetable Medley
- Grilled Beef Tenderloin and Lobster Tail 58
- Red Wine Reduction, Truffle Oil, Morel Mushroom and Asparagus Risotto
- Grilled Chicken Breast and Grilled Beef Tenderloin 45
- Red Wine Reduction, with Yukon Gold Mashed Potatoes and a Seasonal Vegetable Medley



## DINNER BUFFET

48

### Starters – Select Two

Wild Rice Soup with Fresh Herbs, Shiitake Mushrooms and Corn

Organic Field Greens with Pumpkin Seeds, Shredded Carrots, Shaved Fennel and Choice of Dressing

Organic Field Greens with Amablu Cheese, Pecans, Cranberries and Balsamic Vinaigrette

Caesar Salad with Croutons, Kalamata Olives, Grape Tomatoes, and Shaved Parmesan Cheese

### Entrees – Select Two

Pan Seared Chicken with Marsala Sauce and Creamy Polenta

Herb Roasted Chicken with Preserved Roasted Tomatoes and Chicken Jus

Roasted Pork Loin with a Calvados White Wine Sauce and Caramelized Granny Smith Apples

Walleye Encrusted with Herb Parmesan and Panko, and a Lemon Capers White Wine Sauce

Pan Seared Atlantic Salmon with Basil Cream Sauce

Pan Seared Sea Bass with Arugula Pesto and Preserved Roasted Tomatoes

Roasted Sirloin with a Red Wine Reduction, Garnished with Bacon and Herb Croutons

Roasted Tenderloin of Beef with a Red Wine Reduction (add \$5 per person)

Garganelli Pasta with Preserved Roasted Tomatoes, Asparagus, Fresh Herbs, Mozzarella and Extra Virgin Olive Oil

### Sides – Select One

Yukon Gold Mashed Potatoes

Herb Fingerling Potatoes

Herb Mediterranean Couscous and Roasted Vegetables

Garganelli Pasta with Fresh Herbs and Extra Virgin Olive Oil

Rice Pilaf

### Vegetables – Select One

French Green Beans

Baby Carrots with Fresh Herbs

Seasonal Vegetable Medley

Asparagus

### Dessert – Select Two

Vanilla Bean Cheesecake with Strawberry Coulis

Carrot Cake with Spiced Whipped Cream

Lemon Raspberry Torte

Tiramisu Cake with Chocolate Sauce

Chocolate Lava Cake with Raspberry Coulis

Chocolate Torte with Raspberry Coulis

Seasonal Fresh Berries with Mascarpone Cream and Lime Zest

Dinner Buffet Minimum 30 people

Buffet Includes Freshly Bakes Rolls with Butter, Coffee, Decaf, Tea and Milk

\$52 Includes Choice of Three Entrees and an Additional Starch

# RECEPTION

## COLD HORS D'OEUVRES

Priced per Dozen

Roasted Tomato Crostini with Fresh Thyme and Shaved Parmesan	40
Thai Shrimp with Garlic, Thai Basil and Ginger	48
Smoked Salmon with Chives and Dill Sour Cream on Pumpnickel Bread	50
Lobster on Brioche with Truffle Aioli	60
Red Pepper Confit Crostini	38
Mozzarella, Cherry Tomato, Black Olive and Arugula Pesto Skewer	40
Curried Chicken Salad with Golden Raisins and Granny Smith Apples on Pumpnickel Bread	42
Roasted Beef Crostini with Whole Grain Mustard Aioli, Shaved Parmesan, Topped with Arugula Pesto and Micro Greens	60

## HOT HORS D'OEUVRES

Priced per Dozen

Steamed Pot Sticker with Ginger Soy Dipping Sauce	45
Coconut Chicken Satay with Peanut Sauce	45
Chicken Kabobs with Peppers, Onions, Garlic, Herbs and Olive Oil	45
Vegetarian Spring Rolls with Plum Sauce	42
Spanakopita	48
Chicken Quesadilla with Black Beans, Chipotle, Aged Cheddar Cheese, Cilantro, Guacamole and Mango Jalapeno Salsa	45
Beef Brochette Provencal	55
Open Face Mini Hamburger Crostini with Whole Grain Mustard Aioli	45
Bacon Wrapped Shrimp	60
Miniature Reuben with Corned Beef, Sauerkraut and Raclette Cheese on Caraway Rye	45
Miniature Rachel with Turkey, Coleslaw and Raclette Cheese on Caraway Rye	45
Chicken Wings with BBQ Chipotle Sauce and Bleu Cheese Dip	38

## DISPLAYS

Priced per Person

Baked Brie in Puff Pastry, Cranberry and Apricot Chutney, Pecans (Serves 25 people)	5
Cheese Display, Apricot Chutney, Lavosh, Artisan Bread	6
Crudites with Caramelized Onions and Fresh Herb Dip	5
Sliced Fresh Fruit and Seasonal Berries	5
Hummus and Pita Bread	5
Antipasto Display	9
Cured Italian Meats, Artisan Cheeses, Grilled Marinated Vegetables, Olives, Artichokes, Assorted Breads and Lavosh	
Homemade Potato Chips with Parmesan and Truffle Oil	4
Roasted Whole Salmon Display with Ginger and Garlic Stir Fried Vegetables	7.50
Serves 50 people	
Smoked Salmon Display	9
With Capers, Asparagus, Red Onions, Shaved Fennel, Tomatoes, and Chive Cream Cheese	
Serves 25 People	



## SMALL PLATES AND SHOOTERS

Price per Piece

Searched Black Pepper Crusted Tuna With Apple Cilantro Slaw and Wasabi Aioli	6
Jumbo Lump Crab Cake Crostini With Pear Slaw, Arugula and Lemon Caper Aioli	6
Shrimp Ceviche Martini With Mango Salsa and Tortilla Crisps	7
Pan Seared Sea Scallop With Lime Cilantro Papaya Salsa and Grape Seed Oil	6
Grilled Marinated Lamb Chop in Herb Provencal, Garlic and Extra Virgin Olive Oil	8
Asparagus and Grape Tomatoes with Fresh Herbs Tartlet	6
Cantaloupe and Honeydew Wrapped in Prosciutto with Aged Balsamic Vinegar	5
Fig with Ricotta Cheese and Prosciutto, Pecans and Aged Balsamic Vinegar (Seasonal)	5
Pan Seared Sirloin Steak Medium Rare Baguette With Grain Mustard Aioli and Arugula Pesto	5
Avocado and Chickpea Salad On Iceberg Lettuce with Champagne Cilantro Vinaigrette	4
Aged Wisconsin Cheddar Grilled Cheese On Brioche, with a Tomato Soup Shooter	4
Tabouli With Endive, Grape Tomatoes, Olive Oil and Lemon Vinaigrette	4

## RECEPTION STATIONS

### \*Carved Roasted Tenderloin of Beef 16 per person

Whole Grain Mustard, Caramelized Onion Aioli,  
Horseradish Sauce and Assorted Rolls

Serves 25 people

### \*Carved Beef Striploin 14 per person

Whole Grain Mustard and Tarragon Sauce, Horseradish  
Chive Sauce and Assorted Rolls

Serves 30 people

### Roasted Atlantic Salmon Provencal 11 per person

Caper Remoulade, Spinach, Carrots, and Grape Tomato  
Relish

Serves 25 people

### Herb Roasted Turkey Breast 9 per person

Orange Cranberry Preserve, Grain Mustard Sauce and  
Assorted Rolls

Serves 25 people

### Roasted Pork Loin 9 per person

Cranberry and Apricot Chutney, Honey Dijon Mustard and  
Assorted Rolls

Serves 25 people

\*Stations require attendant - \$100 for Two Hours, \$25 each  
additional half hour

**Create Your Own Pasta Station      16 per person**

Pastas to Include: Garganelli, Cavatappi, and Butternut Squash Ravioli

Choice of Chicken, Sausage, Shrimp, Tomatoes, Bell Peppers, Onions, Roasted Garlic, Mushrooms, Broccoli, Zucchini, Artichokes and Pine Nuts

Sauces to Include: Pesto Cream, Sage Brown Butter or Tomato Sauce

Served with Herb Olive Oil Garlic Bread

Maximum 75 people

**Bourbon and Maple Glazed Ham      10 per person**

Honey Dijon Mustard Sauce and Assorted Rolls

**Caesar Salad Station      12 per person**

Romaine Lettuce, Hot Smoked Salmon, Grilled Chicken, Crostini, Aged Shaved Parmesan Cheese, Black Olives, Tomatoes

**Flat Bread Station      8 per person**

Margherita

Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

Arugula Pesto

Roasted Tomatoes, Fresh Mozzarella, Shiitake Mushrooms

Smoked Salmon

Chive Sour Cream, Field Greens, Shaved Fennel, Capers, Lemon, Extra Virgin Olive Oil

Milanese

Roasted Red Pepper, Artichoke, Prosciutto, Gorgonzola and Basil

Based on one flatbread per person

# BEVERAGE SERVICE

## BAR SERVICE

Call Brands	6.25/6.75
Premium Brands	7.25/7.75
Super Premium Brands	9/10
Domestic Beer	5.25/5.75
Imported/Specialty Beer	6/6.50
House Wine	6.50/7
Premium Wine	8/8.50
Non-Alcoholic Beer	5/5.50
Cordials	8/8.50
Can Soda/Juice	3/3.50
Bottled Water	3/3.50

First price indicates hosted bar pricing, second price indicates cash bar pricing

A \$30 Cocktail Server Fee will apply for groups of 20 persons or less

## BAR PACKAGES

### First Hour

Call Brands	14 per person
Premium Brands	16 per person
Super Premium Brands	18 per person

### Each Additional Hour

Call Brands	8 per person
Premium Brands	10 per person
Super Premium Brands	12 per person

Bar Package Pricing does not include specialty drinks

If a minimum consumption of \$500 per bar is not met, a fee of \$100 per bartender will apply

## BEVERAGE SELECTION

### Call Brands

Smirnoff Vodka  
Jim Beam  
Cutty Sark Scotch  
Gilbey's Square Gin  
Castillo Rum  
Sauza Giro  
Windsor  
Christian Brothers  
Trinity Oaks Wine  
Dry Vermouth Noilly Pratt  
Sweet Vermouth Noilly Pratt

### Premium Brands

Absolut Vodka  
Jack Daniels  
Johnny Walker Red  
Tanqueray Gin  
Bacardi Silver Rum  
Cuervo Gold  
Seagram VO  
Korbel Brandy  
Trinity Oaks Wine  
Dry Vermouth Noilly Pratt  
Sweet Vermouth Noilly Pratt

### Super Premium Brands

Grey Goose Vodka  
Maker's Mark  
Johnny Walker Black  
Bombay Sapphire  
Bacardi 8  
Cuervo 1800  
Crown Royal  
Courvoisier VS  
Sterling VC  
Dry Vermouth Noilly Pratt  
Sweet Vermouth Noilly Pratt

## BEER SELECTION

### Domestic

Budweiser  
Bud Light  
Miller Lite  
O'Douls

### Import/Specialty

Amstel Light  
Heineken  
Summit EPA

## WINE SELECTION

Sycamore Lanes 30 per bottle  
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

See Wine List for Additional Selections

## CHAMPAGNE SELECTIONS

Roederer Estate 52 per bottle  
Charles de Fere 35 per bottle

## NON-ALCOHOLIC SELECTIONS

Tropical Punch 48 per gallon  
Sparkling Non-Alcoholic Wine 22 per bottle  
Sparkling Catawba 20 per bottle  
Sparkling Apple Cider 20 per bottle  
Hot Cider 48 per gallon

## BLOODY MARY BAR

**Smirnoff Vodka 15 per person**

**Absolut Vodka 18 per person**

Garnishes to Include: Assorted Cheese Cubes, Pickles, Pepperoncini, Pickled Vegetables, Pepperoni, Shrimp, Brussels Sprouts, Asparagus, Stuffed Olives, Cipollini Onions, Beef Sticks, Celery

Minimum 50 people

## MARTINI SELECTION

**Host Bar 10**

**Cash Bar 12**

### The Classic Cosmopolitan

Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Lime

### Traditional Martini

Tanqueray Gin, Splash of Dry Vermouth, Stuffed Olives

### Krona Martini

Grey Goose Vodka, Cointreau, Blood Orange Puree, Citrus Zest

### The Gibson Martini

Stoli Vodka and Tanqueray Gin, Dash of Dry Vermouth, Cocktail Onions

### Sky Blue Martini

Stoli Vodka, Blue Curacao, Lemon Twist

### Espresso Martini

Absolut Vodka, Bailey's, Espresso

## WINE LIST

### Champagne & Sparkling

Roederer Estate, Anderson Valley, California	52
Veuve Clicquot, Reims, France	105
Dom Perignon, Reims, France	238
Nicolas Feillatte, Brut, France	75
Charles de Fere, Brut, France	35

### Riesling

Loosen "Dr. L", Mosel, Germany	34
Sofia Coppola Riesling, Napa, California	52

### Sauvignon Blanc

Murphy Goode, Sonoma, California	37
Oyster Bay, New Zealand	36
Sokol Blosser Evolution, Oregon	44

### Chardonnay

Hess Select, Napa, California	40
Pouilly Fuisse, Bouchard, France	55
Murphy Goode, Sonoma, California	39
Pine Ridge, Chamisol, California	38
Montes, Chile	36
Joel Gott, California	43

### Interesting Whites

Santa Margherita Pinot Grigio, Italy	32
Pinot Blanc Trimbach, Alsace, France	37
Pine Ridge, Chenin Blanc, California	34

### Pinot Noir

Cono Sur, Chile	38
Cloudline, Oregon	42
Chalone Monterey, California	36
Adelsheim, Oregon	68

### Zinfandel

Joel Gott, California	38
Cline, Ancient Vines, Sonoma	40
Dashe Dry Chreek, California	52
Ridge Vineyard, "Lytton Springs", California	75

### Merlot

Boomtown, Washington	35
Sterling, Napa, California	39
Falesco, Umbria, Italy	38
Trefethen, Oak Knoll, California	45

### Cabernet Sauvignon

The Show Cabernet, California	39
Matchbook, Tinto Rey, California	45
Justin Cabernet, California	57
Gundlach-Bundschu, Sonoma, California	79
Alexander Valley Vineyards, California	49
Caymus, Napa, California	150
Jordan, Sonoma, California	105
Januik Meritage, Washington	58

### Interesting Reds

Poggio Morino Super Tuscan, Italy	35
Guigal, Cotes du Rhone Rouge	38
Brancaia Tre, Italy	42
Themes, Spain	68
Antigal Malbac, Argentina	40
Peter Lehmann Shiraz, Australia	42