# 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
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</thead>
<tbody>
<tr>
<td>Scottish Smoked Salmon</td>
<td>7</td>
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<tr>
<td>Buttermilk Pancakes</td>
<td>7</td>
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<tr>
<td>Asparagus &amp; Wild Mushroom Tart</td>
<td>6</td>
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<tr>
<td>Southwestern Breakfast Wrap</td>
<td>6</td>
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<tr>
<td>Grilled Egg Sandwich</td>
<td>6</td>
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<tr>
<td>McCann's Oatmeal</td>
<td>6</td>
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<tr>
<td>Assorted Dry Cereals</td>
<td>4</td>
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<tr>
<td>Individual Fruit Yogurts</td>
<td>4</td>
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</tbody>
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Our Breakfast Buffet Enhancements are designed to Compliment your Breakfast Buffet

Minimum of 10 Guests
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

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

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

**OPEN FACED BRIOCHE TOAST**  
Grilled Brioche Bread with Herb Scrambled Eggs, Wild Mushroom Ragu, Preserved Tomatoes and Provencal Hollandaise

**CRAB CAKE BENEDICT**  
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 36 per doz
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

MID MORNING BREAK  12
Sliced Seasonal Fruit and Berries
Breakfast Fruit Breads and Coffee Cakes
Granola Bars
Individual Yogurts
Freshly Brewed Coffee, Decaf, Tea and Milk

UP NORTH WARM-UP  15
Hot Spiced Apple Cider or Hot Chocolate
Artisan Cheese Display and Lavosh
Individual Granny Smith Apple Crisp with Cinnamon
Vanilla Whipped Cream
Freshly Brewed Coffee, Decaf, Tea and Milk
Bottled Water

SWEET SHOP  13
Freshly Baked Cookies
Chocolate Chip, Oatmeal Raisin and Triple Chocolate
Dessert Bars
Lemon, Chocolate Raspberry, Pecan Chocolate
Bottled Flavored Milks
Chocolate, 2% and Skim
Bottled Water

Spa Break  14
Individual Fruit Yogurts
Kashi Granola and Fruit Bars
Sliced Fresh Seasonal Fruit and Berries
Bottled Smoothies
Assorted Herbal Teas
Water with Cucumber or Orange Slices

MINNESOTA AND WISCONSIN CHEESE BREAK  15
Artisan Cheese Display
Cranberry and Apricot Compote
Fresh Seasonal Fruit and Berries
Artisan Bread and Lavosh
Assorted Sodas and Bottled Water

FIESTA BREAK  13
Tri Color Tortilla Chips
Guacamole with Crème Fraiche
Fresh Pico de Gallo Salsa
Mango and Pineapple Salsa with Cilantro and Jalapeno
Spicy Black Bean Dip with Cilantro and Lime
Assorted Izze Sparkling Fruit Juice

GRAB AND GO BREAK  9
Kashi Granola or Candy Bar
Banana or Apple
Bottled Water or Soda

ENERGY BREAK  13
Red Bull – Regular and Sugar Free
Starbucks Double Shots
Starbucks Frappucino
Kashi Granola Bars
Trail Mix

ICE CREAM BREAK  12
Dove and Haagen Daz Ice Cream Bars
Assorted Cookies
Mint Infused Lemonade
Assorted Izze Sparkling Fruit Juice
ALL DAY BREAK  

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  

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

CROWNE PLAZA DOWNTOWN MINNEAPOLIS NORTHSTAR
618 Second Avenue South | Minneapolis, MN 55402
612.338.2288 | www.cpmnneapolis.com
CROWNEPLAZA.COM
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

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

Asian Fusion

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

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

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 Caper 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
## COLD HORS D’OEUVRES

**Priced per Dozen**

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

## HOT HORS D’OEUVRES

**Priced per Dozen**

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

## DISPLAYS

**Priced per Person**

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

Price per Piece

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

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, Brussells 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, Chaminsol, 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
Booxtown, 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